BEFORE IT'S NEEDED be prepared. Will you, or a family member, need assistance in the event of an emergency or evacuation? At the request of a MFPD board member please contact the fire station now to inform them that you will need assistance in the event of a future emergency. Their non-emergency phone number is (530)626-9017 to contact them; now! If you haven't yet contacted them do so. When a critical event occurs they may be far too busy assisting those who have contacted them for assistance in advance.

Have You Viewed the SCPOA map lately? It can be found on the Essential Information page of the Association's website, or if viewing this electronically you can click HERE to view it. (A copy of the map is on page three but detail is lacking as the map needs to be enlarged, which can be done online.) All areas in green represent SCPOA's common areas. Common areas may be used by any member or guest of a member. The predominant common areas would be the 5 lakes and the airstrip. This article devotes some information to our lakes, or as some say, ponds. Below are some comparisons of lakes vs. ponds:

What is the difference between Pond and Lake?

- <u>Point to Remember:</u> There is no scientific convention to name a water body as a lake or pond.
- <u>General Classification:</u> In general, water bodies that are very large and deep are called lakes. Small water bodies that are not very large and deep are referred to as ponds.
- <u>Light:</u> When light does not penetrate to the bottom of the water body, it is called a lake. When light does penetrate to the bottom of the water body, it is called a pond. However, this feature can be attributed to the depth of the water bodies.
- Waves: Lake has waves. Pond does not have wave action.
- <u>Vegetation</u>: As a result of the waves of a lake, no vegetation can be seen along the shoreline of a lake. Since a pond does not have wave action, there is vegetation along the shoreline in the case of ponds.
- <u>Climate:</u> If the lake is large enough, it can affect the area surrounding the lake. Ponds are generally affected by the climate around them. They do not affect the climate.

We still like the term lake, yet one of the two at Twin Ponds is definitely a pond. Regardless, some aerial photos and street view photos are shown on the next page. As a reminder - none of the lakes have lifeguards! Be safe, always ensure you have someone else accompany you and let others know your planned activity and location.



Dyer Lake is the hub of all our lakes. Most of us pass it on a regular basis and most know that its 'keep at' depth is gauged by a solitary rock on its northeast shore. Dyer's water at one time came from the Summerfield Ditch, a 19th centu-

ry water diversion ditch created to bring water to Mosquito. Today water is supplied by three sources: rain, EID, or well water. The Dyer Lake common area is also host to the recently built playground, picnic tables, bar-

becues, horseshoe pits, a white sand lounging beach, swimming, catch and release fishing (a state fishing license is required), Dyer Lake Hall, and a pavilion. Dyer Lake common area is 10.527 acres in size. As with all the lakes its size is dependent upon the season. Important to note is that Dyer is the only area that provides



restrooms for any of the common areas. Note: no lifeguards at any of the lakes, use at your own risk. Be safe!



Trout Lake is the largest of the lakes. Like Dyer Lake and Bass Lake water is held back by a dam. The only amenities at Trout are two picnic tables and 3 benches. There is a parking area located off-street. The lake has hosted model sail boat racing competitions in the past. Fishing is possible, but again it is catch and release, and a state fishing license is required. Trout Lake common area is 11.832 acres.





common area is 4.12 acres in size. There are two picnic tables, a BBQ, and a swing-set.



A reminder that play areas are at Dyer and Catfish.



Bass Lake is a small and serene lake. This common area is 4.16 acres in size. There are 6 'home-made' style benches. Important to note is that private properties surround the lake so be courteous if visiting and stay on the path.

Twin Ponds is 1.7 acres in size, divided by the road. At the larger of the two there is a picnic table and four

homemade benches.





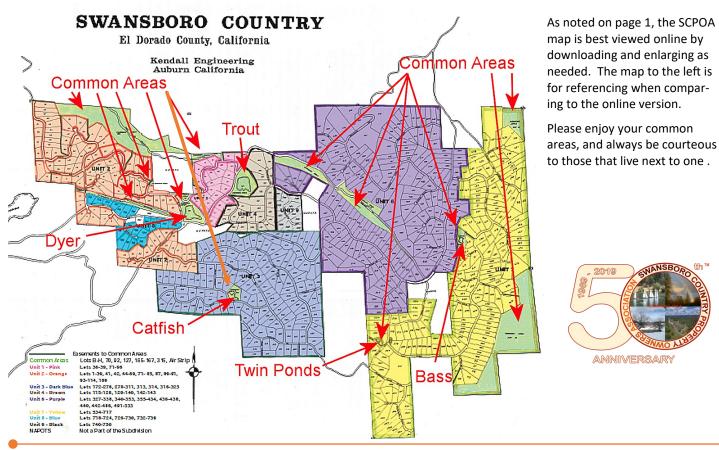


(Satellite photos courtesy Google Maps; Street side photos courtesy of Bing Maps)

Other common areas information is as follows: Area 167 (lot 167) is 1.93 acres located at Swansboro Rd near Dyer Lake; Area 165 (lot 165) is 60.71 acres located at the west end of Swansboro Rd, there is no real access to this area; Area 70 is 7.14 acres and is split into three areas along Swansboro Rd. Lot H is 10.47, located past Morton Ct it is inaccessible as it is 'landlocked'. Lot D is 73.35 acres located east of Log Cabin Ln. It was damaged in the King Fire and is in steep terrain. Lots B & C are located along Dogwood Ln, (not a through street), comprised they are 25.02 acres and four homemade benches can be found there. Finally the Airstrip, located along Rock Creek Rd. Just over 10 acres and no amenities. Again, all can be better seen on the SCPOA Map located on the website.

A reminder for all common areas.





August Recipe— Loaded Potato Slices

Ingredients:

- 5 russet potatoes (washed and dried)
- 8 ounces sharp cheddar cheese (block)
- 1 tablespoon fresh thyme leaves
- 5 slices bacon (cut into small pieces and cooked crisp)
- 2 tablespoons extra virgin olive oil
- 2 teaspoons fresh thyme leaves (chopped)
- 1 teaspoon kosher salt
- 1 teaspoon ground pepper (fresh)
- 2 tablespoons chives (snipped, garnish)

Directions:

- 1. Position slicing disc in the work bowl of a KitchenAid® Pro Line®16 cup Food Processor and set it to the 6th notch over from the left. Use the food pusher to feed the potatoes through the feed tube to slice. Set potato slices in a large bowl and cover with cold water. Allow to sit for 35 minutes to pull out the starch. Drain and wrap in towels to dry thoroughly.
- 2. Remove the slicing disc and set the 2 mm shredding disc in the bowl. Send the cheese through the feeding tube to shred. Set cheese aside.
- 3. Preheat oven to 400 degrees.
- 4. In a large bowl combine potatoes, olive oil, thyme leaves, salt, and pepper and mix until potato slices are evenly coated. Spray a baking sheet with cooking spray and stagger the potatoes so that they are slightly layered.
- 5. Bake for 35-40 minutes or until potatoes are beginning to brown and are fork tender.
- 6. Remove from oven and sprinkle shredded cheese and bacon over top. Return to oven and broil for 5-7 minutes or until cheese has melted. Garnish with snipped chives.

Tip: To make a complete meal, when adding the cheese and bacon at the end, add on shredded chicken or thinly sliced steak.

