



SWANSBORO COUNTRY PROPERTY OWNERS ASSOCIATION

Newsletter - August, 2020

Visit us at SCPOA.info

SCPOA.info and this newsletter are the only sources for official and accurate information about your association.

CALENDAR ITEMS -

SCPOA's monthly meetings have changed from the third Thursday each week to the fourth Thursday of each week. The next meeting will be at 7:00 PM, August 27th.

Our Common Areas Committee has indicated that their meetings will be on the second Wednesday of each month. The next meeting will be at Dyer Hall, 6770 Sluice Street, on August 12th, at 3:00 PM.

Many new items have come to our maintenance department. A new lawn mower, a trailer, and a new bulletin board.

The lawn mower is a SCAG model. A Kawasaki, 31 horsepower, water cooled engine sits at the rear. A six foot wide mower deck is at the front. Electronic controls are the electrical system's mainframe. One simple v-belt for powering the blades. A 10 gallon gas tank sets this machine up for long run times.



Kevin, our maintenance manager, has only used this a couple of times and is great that the mower has been a great success.



Along with that new mower is a new trailer. Meant to keep the mower, the new trailer will also carry some gardening tools as well. The tandem trailer also has complete brakes, LED lights, and coupling locks. A photo is presented on the next page.



The new Haulmark trailer, from page one.

The latest edition for our association is this new bulletin board.. It is presently on Sluice Street, on the airport side. This is a common area addition, so we can all place items of interest. Soon there will be an area for SCP-OA's agendas to be placed. The yellow sign at the bottom of this photo indicates



that All Messages will be removed at the beginning of every Monday. So please use the sign to give pertinent areas. Please note that any disparaging, nonsense, drivel, hogwash, dross, twaddle, and claptrap will be eliminated, so please only post something that is a benefit to all of our residents.

YIELDS:	PREP TIME:	TOTAL TIME:
8	0 HOURS 15 MINS	1 HOUR 0 MINS

INGREDIENTS

- 1 1/2 lb. new or small potatoes
- 1/4 c. butter, melted
- 1/4 c. extra-virgin olive oil
- 3 cloves garlic, minced
- kosher salt
- Freshly ground black pepper
- 1 c. shredded mozzarella
- 1/2 c. freshly grated Parmesan
- 1/4 c. finely chopped parsley

DIRECTIONS

- 1 Preheat oven to 375° and line a large baking sheet with parchment paper.
- 2 Make small slits in each potato, like an accordion, making sure not to cut all the way through. Place potatoes on a large sheet pan.
- 3 In a small bowl, whisk together melted butter, olive oil and garlic. Brush mixture over potatoes then season with salt and pepper. Bake for 20 minutes, until the slits are starting to separate and the potatoes are beginning to turn golden.

GARLIC BUTTER POTATOES



- 4 Brush the potatoes with more of the melted butter mixture then sprinkle mozzarella and Parmesan on top. Bake for another 23 to 25 minutes, or until the potatoes are crispy on the outside and tender on the inside.
- 5 Garnish with parsley and serve warm.