



# SWANSBORO COUNTRY PROPERTY OWNERS ASSOCIATION

Newsletter - February 2021

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## The 2021 election of the board went as follows:

David Strick had 167 votes. Karen Pullin had 140 votes. Rob Kirkpatrick had 131 votes. Paul Beacham had 129 votes. Luz Brown had 124 votes. David Blaine had 124 votes. Tom Best had 117 votes. Jeff Hand had 66 votes.

The top four are your new 2021 Board members.

Karen Pullin is our new board president. Paul Beacham is our new vice-president. David Strick is our new treasurer. Megan Lattiner, who is on the 2020 /2021 board will continue as secretary.

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## SCPOA meetings -

The upcoming agenda meeting's will be placed on the SCPOA.INFO website. At this time the board will be using ZOOM meetings due to Covid-19 precautions. The next meeting will be on March 18th, however the meeting's time and actual format will be announced at the March 2021 agenda. The agenda time will be on the SCPOA.info website. Signs of the meetings, along Mosquito Road, will allow you to go to the website for meeting times.

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## ASSOCIATION DUES -

Please be aware of SCPOA's ongoing commitment which started foreclosures on properties with delinquent dues over 2 years.

As a reminder, if your association dues fall over two (2) years delinquent they will go to collections for a lien placed on that property. We farm out this work to a collection agency. Once the accounts are sent out, the adding of collection fees start. Just an example. Once the account goes to collections and the collection process begins, such as attaching a lien on the property for collection, the fee of over \$800 is attached to the account to cover the cost of processing, collecting, court filings, etc. There may be additional costs as time goes on, for court appearances, etc. Remember, not only will there be added fees to your dues for collections, it could lead to a small claims court judgment, wage garnishment, or even a foreclosure on the property. This will affect your Credit Score. Failure to pay your Association Dues affects us all. It can raise future association dues. So please get your payments in on time. Thanks to our collection agency, management company, and association board we have recovered well over \$100,000 of delinquent dues.

March 1st is the time to get the dues sent to The Management Trust (TMT). Dues sent after March 31st will be considered to be delinquent. Please, get the dues to TMT before March 31st.

# Grilled Pork Burritos with Salsa Verde



## Ingredients

- 1 pound **pork loin chops** (boneless, about 3/4-inch thick)
- 2 teaspoons **vegetable oil**
- 2 teaspoons **chili powder**
- 1/4 teaspoon **salt**
- 2 pounds **tomatillos** (fresh, husks discarded, rinsed and patted dry)
- 1 **jalapeno chilies**
- 1 **avocado** (ripe, pitted, peeled and chopped)
- 2/3 cup **white onion** (or yellow onion, chopped)
- 1/3 cup **cilantro leaves** (packed)
- 3 tablespoons **extra-virgin olive oil**
- 3 cloves **garlic**
- 1/4 teaspoon **kosher salt**
- 1 pinch **sugar**
- 6 **flour tortillas** ("burrito sized" 10-inch, or whole grain tortillas)
- 16 ounces **fat-free refried beans** (heated\*)
- 1 cup **cooked white rice** (heated)
- 1 cup **Mexican cheese blend** (reduced-fat, four cheese, shredded)
- 2 tablespoons **fresh cilantro** (chopped)
- lime wedges (for serving)

## Directions

- STEP 1** For Salsa Verde: Prepare grill for direct cooking over medium-high heat, about 450 degrees F. Place tomatillos and jalapeño on grill grate and cook, with the lid closed, turning them occasionally, until jalapeño skin is blackened and blistered (about 5 minutes) and tomatillos are browned but not bursting (7 to 9 minutes). Transfer them to a bowl as they are done, and let cool. Scrape and discard skin from jalapeño. Seed jalapeño, reserving seeds.
- STEP 2** Pulse avocado, tomatillos and any juices, jalapeño (without seeds), onion, cilantro, oil, garlic, salt and sugar in a blender or food processor until smooth. For a spicier salsa, add seeds. Transfer to a medium saucepan and bring to a simmer over medium heat. Reduce heat to very low to keep salsa warm. Extra salsa can be stored in the refrigerator and kept up to 3 days.
- STEP 3** To make pork: Lightly oil grill grate. Brush pork with oil and season with chili powder and salt. Grill pork over medium-high heat, with lid closed, about 4 minutes per side, or until the internal temperature reaches between 145 degrees F. (medium rare) to 160 degrees F. (medium) on a digital meat thermometer. Remove from grill and let rest for 3 minutes.
- STEP 4** Place tortillas on grill grate and cook until heated, about 30 seconds per side. Remove from grill and wrap in a napkin to keep warm.
- STEP 5** To assemble burrito: Chop pork into bite-sized pieces. For each burrito, spread 2 tablespoons of beans in a wide strip on center of tortilla. Top with rice and cheese, evenly distributed between the burritos, and 1/6 of chopped pork. Sprinkle with cilantro. Fold in right and left sides, and roll up tortilla from the bottom. Transfer each to a dinner plate. Smother each with one sixth of warm salsa, add lime wedges and serve immediately.