



SWANSBORO COUNTRY PROPERTY OWNERS ASSOCIATION

Newsletter - July 2020

Visit us at SCPOA.info

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



With the Mosquito Bridge closed, until September 4th, we want all members of the community to please drive safely over Rock Creek Road. Too many times have drivers been driving far too fast along the road in the opposite direction. 25 to 30 miles per hour is a good driving speed on the winding road. Be cautious and safe when driving all of our roads.

A large tract of our neighborhood is in a much better spot if, or when, a fire blankets the area. Areas along Rock Creek Road, Gravel Road, Swansboro Road, Claim Street, and the area around One Eye Creek have all had major brush, trees, and undercuts being removed. Some areas are not easily seen from the road but they have been done. Other areas have had the masticators come right to the property lines at the roads. All of this is important as this is a timing regiment to have our community become a Fire Wise Community. What that means is the possibility of having our home owners insurance get to a normal rate of premiums. Many folks in the area have already had insurance companies either stop covering home owners, or have had others go to the California Fair Plan. Some people still have their original insurance company providing coverage, yet that may be a temporary solution. We are hoping that with all

For all Swansboro members please note that the meeting date and times have all changed. The SCPOA board began moving the meetings to Thursday nights at 7:00PM. Meetings are supposed to be in accordance with California's Covid-19 policy. This week, according to The Management Trust, the meeting will be outside and with masks.

Our maintenance team, Kevin, is still keeping our SCPOA chipping team going. The board, at the last meeting, decided to only have areas within the SCPOA boundary to be chipped. So with 695 properties present their should be plenty for Kevin to do. Please see the front page of scpoa.info to obtain information on how to sign up to have your trimmings chipped. Please be advised that you still have to do your own trimming and place it near your street's boundary, and have the limb edges placed near the road side.

Please be careful this summer with any items that can erupt in a fire. Although the fire season has ended your efforts in keeping mowers, lawn equipment, and anything else that can spark a fire is cautioned.

Instant Pot Cheddar Ranch Chicken

≡ delish

You *really* can't go wrong with ranch, cheddar, and bacon, and this chicken is no exception. We advise piling it high on potato rolls, but it'd also be great as a dip, in [lettuce wraps](#), or straight from the Instant Pot; the possibilities are endless!

Have you made this yet? Let us know how it went in the comments below!

Editor's Note: The recipe title for this dish was changed on July 9, 2020.

YIELDS: 4 - 6 SERVINGS	PREP TIME: 0 HOURS 20 MINS	TOTAL TIME: 1 HOUR 0 MINS
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INGREDIENTS

2 lb. boneless skinless chicken breasts
Kosher salt
Freshly ground black pepper
3 tbsp. water
1 (2-oz.) packet ranch seasoning
1 (8-oz.) block cream cheese, cubed
6 oz. shredded white cheddar
4 green onions, thinly sliced on a bias
8 slices cooked bacon
Bibb lettuce, for serving
Martin's potato rolls, for serving (optional)

DIRECTIONS

- 1 | Season chicken with salt and pepper. Add water and chicken to Instant Pot, then sprinkle in ranch seasoning and cream cheese. Seal lid and set to Pressure Cook on High for 10 minutes.
- 2 | Follow manufacturer's instructions for quick releasing pressure manually. Remove chicken breasts and shred into chunks with two forks, then mix back into cooking liquid.
- 3 | Add cheddar to pot and close lid for about 2 minutes, until cheddar is melty from residual heat, then mix everything together.
- 4 | To serve as-is: Crumble bacon and garnish chicken mixture with green onions, crumbled bacon, and more black pepper.
- 5 | To serve as a sandwich: Place ½ cups shredded chicken mixture onto each potato roll, top with two halves of bacon and bibb lettuce then close sandwich with top bun.