



SWANSBORO COUNTRY PROPERTY OWNERS ASSOCIATION

Newsletter - July 2022

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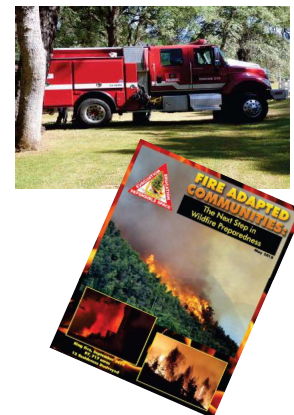
Come and visit the Mosquito Fire Safe Council's upcoming Luau Buffet.

Begin by going to the "Aloha" page at the mosquitofsc.org website. Click on the "RSVP Now" button to get into the Luau. Everything is FREE! But remember to click on the "RSVP Now" link.

A SAFETY REMINDER -

Summer is in full swing, and so are fire dangers. Have you completed your defensible space? Have you ensured that flammables are in a safe place? Have you prepared an evacuation plan for you and family? No one wants to see one of these coming down the street or pulling into your driveway.

Headwater Economics has an article on home risks and building costs for a wildfire resistance home which can be seen at this link— <https://headwaterseconomics.org/wildfire/homes-risk/building-costs-codes/>



The closure of Mosquito Bridge, for a minimum of 5 weeks, we shall need the use of Rock Creek Road. There are about 151 bends on Rock Creek Rd. that require you to turn your steering wheel anywhere from 1/4 to a 1/2 turn, some even more. Each one of those turns of the wheel is usually at a blind curve. Rock Creek's more used sibling, Mosquito Road, has its share of blind curves as well. Coming back from town last Thursday there were almost four near collisions witnessed by this articles author, and all within a 20 minute span. All four occurred at blind bends in the road where the offending vehicles all cut the curves too wide causing them to veer into the opposite lane of traffic. Do all of us a favor— stay to the right as far as is safe, don't blast down the roads because you overslept and are going to be late, don't tailgate. These access roads are not your private driveway to town, or back! Additionally, for those courteous drivers who do

pull over for those tailgaters and speeders— when you pull over to allow that car behind you to pass do so on a straight section of the road. Many pull over at a bend in the road, sure they can see ahead but the vehicle behind cannot. This causes the passing vehicle to have to go to the left into the oncoming lane of traffic, not safe at all.

We all know how long it takes to get to town by either route, so please allow yourself as much "me" as needed to drive safe, save yourself frustrations, lower your blood pressure, be courteous to others, and get to your destination in one piece.

This photo of the signs at Dyer Lake, are there for everyone's safety. Folks need to know there are no lifeguards at any of our lakes; that glass and bottles can lead to cuts and wounds; alcohol can blur one's senses and lead to unsafe decisions, not a good thing near a body of water; young children should always be accompanied by an adult for their safety; and dogs are welcome but must be leashed, (County leash laws are in effect, see Code Sec. 6.12.070. A) and cleaned up after! It is important for all to use common sense when using any of the Association's Common Areas as potential dangers do exist. Drowning, rattlesnakes, gopher holes, wildlife, are just a few things to be cautioned about. As a SCPOA member, or if you are a guest of a member, please enjoy use of these facilities and at all times — use common sense.



Crustless Mini-Quiches with Butternut Squash, Bacon and Goat Cheese

- 2 cups butternut squash (diced)
- 1 tablespoon extra-virgin olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/2 cup greek yogurt
- 6 large eggs
- 1/2 teaspoon kosher salt
- 4 strips bacon (diced into 1/2-inch pieces and cooked until crisp)
- 3 sage leaves (medium fresh, finely minced)
- 1 1/2 cups arugula (more for garnish, if desired)
- 2 ounces goat cheese (more for garnish, if desired)



Directions

1. Preheat a KitchenAid® 12" Convection Digital Countertop Oven to 400F. Spray 4 (6-ounce capacity) ramekins with cooking spray. Set aside.
2. Combine butternut squash, olive oil, salt and pepper on the non-stick multipurpose pan and stir to combine. Place pan in KitchenAid® 12" Convection Digital Countertop Oven and bake for 18-20 minutes, or until tender and beginning to turn golden. Remove from oven and set aside. Reduce oven temperature to 350F.
3. Place Greek yogurt, eggs and salt in a KitchenAid® 5-Speed Blender. Blend on medium speed for 15 seconds until smooth. Add minced sage and stir to combine.
4. Place ramekins on the non-stick multipurpose pan and divide the egg mixture between them, filling approximately three quarters full.
5. Add the butternut squash, bacon and arugula, a little at a time until all ingredients are added. Sprinkle with crumbled goat cheese.
6. Bake for 20 minutes or until quiches are light golden brown and no longer wiggly in the center.
7. Remove from oven when done and garnish the tops with more arugula and crumbled goat cheese, if desired. Serve hot.