



SWANSBORO COUNTRY PROPERTY OWNERS ASSOCIATION

Newsletter - June, 2019

Visit us at SCPOA.info

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

Welcome to the June, 2019 newsletter.

Your maintenance team, Kevin and Jonathan, have a request for those in the need of chipping. They will not be able to chip until later in the year but want you to know that if you have utilized the El Dorado County Fire Safe Council's chipping program and have a pile of wood chips needing removal that they will assist. Kevin has requested you contact them at 530-344-0498 to schedule a pickup.

At the request of the Mosquito Fire Safe Council we have included the article below. A hard copy of this is also being sent to all SCPOA members and will be included in their next mailing packet.

To our neighbors in the Mosquito Fire Protection District

The **Mosquito Fire Safe Council (MFSC)** is comprised of volunteers within our community dedicated to helping residents come together to become fire wise and fire safe. Details are on the website at www.MosquitoFSC.org. Check the website to learn about projects and events to make your own home and our whole community safer!

The website summarizes five major areas of MFSC activity directly relating to you and a **grant** supported by the U.S. Forest Service, CaFSC, and EDCFSC:

How the MFSC supports the current fuel reduction grant program.

What defensible space is and evaluating your own defensible space.

In-kind work hours and how to support the fuel reduction grant with the work you already do on your property.

Updating the Community Wildfire Protection Plan (CWPP).

Education and outreach through projects and events such as the recent Fire Preparedness Picnic.

The website will also give you a one stop center for getting the forms you need to access services, track your labor for the grant, and evaluate your defensible space to aid in your efforts to make your property and thereby your community safer.

MFSC Grant # 123448: This is a 25% matching/in-kind grant. That means of the total project of approx. \$730,000 earmarked for fuel reduction, shaded fuel breaks, and creating defensible, \$190,000 is to be provided by the community. The Georgetown Resource Conservation District (RCD) will manage the project funds focused primarily on Rock Creek Road with some work done in high risk SCPOA lands prioritized by the Mosquito CWPP. The MFPD community is showing good faith through our efforts to create and maintain defensible space on our own properties while tracking/reporting what we do on the tracking sheets provided on the MFSC website. This is the matching / in-kind portion. This grant is NOT providing moneys directly to property owners.

Visit www.MosquitoFSC.org. We're all in this together!
Be Safer, MFSC Grant Coordinator (Jerry P.)

USPS Delivery Issues?

Several members have noted they are experiencing issues with mail delivery, such as constantly receiving someone else's mail, or their mail constantly goes to someone else, or simply not getting their mail. If this has been happening to you then please let the Post Office know by contacting the Placerville Post Master at (800) 275-8777, or you can also use the Post Office's online form at this link:

<https://emailus.usps.com/emailUs/ig/usps/request.do?forward=emailUs>

The window first asks if you have a tracking number, answer no, the screen will change and of course ask that question again. Then below just above the text entry box there are Tabs, select the Personnel tab, answer some questions, then write your concerns in the text box, and submit. You should receive an email reply within a day or two. The route number for our area is 95667R005, which you probably should mention in your text; for example – 'The rural carrier for route 95667R005 has.....'

Sign up for the Post Office's 'Informed Delivery' program to get a daily email from them (if you have mail for that day's delivery) that shows photos of the mail pieces you are to have delivered. Doing so will let you know you are getting mail, and what the mail is, so you can track it. If mail does not arrive then you can mark the photo of the missing mail piece as "I didn't receive this mail piece" in your account you set up for free with the USPS. Visit them at usps.com.

The preparedness picnic, held to enlighten fire awareness and preparedness of what to do in the event of a fire, was held June 1st and had approximately 200 folks attending during the course of the event. Sadly the event was cut a bit short due to the strong winds and thunder and lightning that began around 6:30PM. Of the vendors present one you may wish to contact is Wildfire Home Protection. This company can help "harden" your home to protect it more in the event of a wildfire event. With fire proofing eave, roof, and basement vents, to window films to prevent glass blow outs and breakage, to fire proof spray on coatings this company may be able to keep your home fire wise which may help with your homeowners insurance. Their website is

www.wildfirehomeprotection.net

(SCPOA provides this as information only for those seeking information to make your property more fire safe and does not endorse any company.)



RECIPE FOR JUNE

Pub-Style Cheeseburgers with Lager BBQ Sauce

Serves 6

For the Burgers: 3 pounds ground beef; 1 tablespoon smoked paprika; 2 teaspoons onion powder; 1 teaspoon salt; 1/2 teaspoon black pepper; 6 slices Monterey Jack cheese; 12 slices bacon; 6 burger buns.

For the Lager BBQ Sauce : 1 cup (8 ounces) ketchup; 1/2 cup lager beer; 1/4 cup brown sugar; 1/4 cup apple cider vinegar; 2 tablespoons honey; 1 teaspoon Worcestershire sauce; 1/2 teaspoon salt; 1/2 teaspoon black pepper; 1/4 teaspoon ground celery.

Toppings: Lettuce, tomato, red onion

1-Preheat one side of the grill to medium and the other side to low.

2- Combine ground beef, smoked paprika, onion powder, salt and black pepper in a large bowl. Divide into 6 equal portions. Shape each into a ball and flatten all into burger patties.

3- Place bacon slices on grill over low heat. Close lid and cook for 10 minutes per side . (For crispier bacon, cook on medium-high for 5-6 minutes per side .)

4- Place burger patties on grill over medium heat. Cook for 5 minutes per side.

5- Mix all lager bbq sauce ingredients in a saucepan. Bring to a boil and simmer for 5 minutes.

6- Brush burgers with lager bbq sauce and top with cheese slices. Close lid and cook for 30 seconds. Remove from grill.

7- Assemble burgers with toppings.

Photo and recipe thanks to Char-Broil, visit them at charbroil.com