



# SWANSBORO COUNTRY PROPERTY OWNERS ASSOCIATION

Newsletter - May, 2020

Visit us at [SCPOA.info](http://SCPOA.info)

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

**As** all of us enter another month dealing with the COVID-19 issues we want to remind all to practice social distancing to help ensure a safer community. When venturing out to those businesses that offer essential services it is recommended to wear a face mask of some sort. Many ideas have been mentioned on all sorts of websites and social media venues. Surgical style masks are still available on online seller platforms. This type of mask is not the same as a N95 mask. Latex gloves can also protect you, but a better alternative is to wash your hands frequently, for at least 20 seconds, or use a commercially available hand sanitizer, or sanitizing wipe. By now we know everyone is aware of these simple safety steps, but as we are literally all in this together we just wanted to send a reminder to the community.

When using any of SCPOA's common areas please use common sense and keep one another safe by keeping your distance to a minimum of six feet.

**Now** is the time to keep your properties fire safe. With more "down time" due to current stay at home directives why not begin to follow CalFire and El Dorado County ordinance requirements. Let's all get out and begin a defensible space plan of your property. Additionally, burn season won't last much longer. If we, as a community, can create defensible spaces we have a much stronger case to become a Fire Wise community. What that means is that properties that are practicing fire safety by cleaning fire fuels, thinning trees, weed whacking, home hardening, and the like, have the opportunity to begin a process which may help safe on home insurance costs. Last year many homeowners were forced to obtain home owners insurance through the California Fair Plan. That caused premiums to increase by thousands of dollars.

So lets begin the process, make your property as fire safe as possible. Soon processes will begin for seeing if we all will benefit from being a Fire Wise community. Stay tuned, but let's start now!

**The** following features are taken at some areas in the Gold Country. So, come on and see this— (for those seeing this on camera—please copy the link on your incoming browser.) Click the link on your browser.

- 1- [Coloma](#)
- 2- [Stumpy Meadows](#)
- 3- [Union Valley](#)
- 4- [Ice House](#)
- 5- [Big Hill Lookout](#)

So, these are some areas you can view. These are just a simple sample of what you may see. Many folks don't come to these parts, but they are here for you. Please wait until people are ready to go out before you can as well, this will ensure continuity to see if we can leave or not.



Did you know— Fishing is allowed at SCPOA's lakes? Yes, but some conditions apply. We follow State fishing guide-lines so you must have a valid fishing license. All fishing is catch and release! Small row boats are OK to use as are kayaks. No engines / motors allowed. Also - if you bring a boat be aware that vehicles are not allowed onto the common areas to launch a boat so it must be portable, and carried from a designated parking area to the water.

Please note that none of the lakes have lifeguards. Always, enjoy the lakes with another from your 'personal security' for your safety. In other words— please have someone know when you are going, and when you will return as the pandemic is still effecting us.

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## Bolognese Ragu

### Ingredients -

- 1 pound beef chuck (trimmed and cut into 2 inch pieces)
- 3/4 pound pork shoulders (trimmed as above)
- 1/4 cup olive oil
- 2 tbs butter
- 1/2 cup yellow onions
- 1/2 cup chopped carrots
- 1/2 cup chopped celery
- 1 teaspoons sea salt
- 1/2 teaspoon fresh black pepper
- 4 ounces pancetta (chopped)
- 1 can whole peeled tomatoes, 14.5 ounces.
- 1/2 cup dry red wine
- 3 tablespoon tomato paste
- 1/2 cup whole milk
- 1 cup beef stock (if needed)
- 1 pound tagliatelle (cooked)
- Grated Parmesan cheese



### Directions

1. Place beef and pork on parchment lined baking sheet and freeze 20 minutes. Attach KitchenAid® Metal Food Grinder Attachment with coarse grinding plate to KitchenAid® Stand Mixer. Position mixer bowl under attachment. Turn mixer to speed 4 and grind beef and pork.
2. Heat olive oil and butter in large pot over medium heat. Add onions, carrots and celery. Cook, stirring frequently until soft and beginning to brown. Season with salt and pepper and continue cooking on low for 10 to 15 minutes longer.
3. Increase heat to medium and add beef, pork and pancetta to pot and cook until browned, about 10 to 15 minutes. Add tomatoes and wine and bring to a simmer, scraping up browned bits from bottom of pan. Stir in tomato paste. Reduce heat to low and simmer 1 hour.
4. Warm milk in small saucepan over medium heat and slowly add to sauce. Continue simmering 5 to 10 minutes, adding stock 2 tablespoons at a time if needed, until sauce reaches desired consistency. Can be made up to 2 days ahead.
5. Serve warm sauce immediately with freshly cooked pasta and grated Parmesan cheese.

<https://www.yummly.com/recipe/Bolognese-Ragu->