



# SWANSBORO COUNTRY PROPERTY OWNERS ASSOCIATION

Newsletter - May, 2022

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



Spring time is here. So is our fire season. Between April and May, possibly June, is our time to do all the outdoor work we can. Branch trimming, weed whacking, brush burning and much more.

SCPOA can assist with chipping of limbs. Please go to [SCPOA.info](http://SCPOA.info) and on the first page see the SCPOA Chipper Program to see how this can assist you in making our area more fire safe.

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.

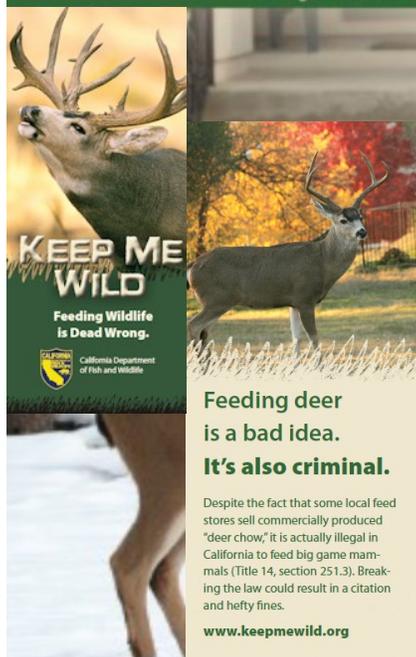
Please note that none of the lakes have lifeguards. Always, enjoy the lakes with another from your 'personal security' for your safety. In other words— please have someone know when you are going, and when you will return.



WOW! - Some drivers must feel like they are in the Indy 500 in regards to driving our narrow, bumpy, and winding roads. How many times have you come around a blind curve just to have someone swerve out of your side of the road at the last second? This is a request, and reminder to please stay on the right side of the road, not the left. Take your time. If you know it is a 20 to 30 minute drive to town allow yourself the proper amount of time, don't rush! Also— when near the bridge don't stop at the bends in the road at the switchbacks, some vehicles need to make a wide turn to negotiate the road, so please slow down and stop in a straight section of road if required.

For many of the association's newcomers, and as we have been speaking of roads, please note that there are presently three ways to leave the area in the event of an emergency. Two of the three we all know off. Rock Creek Road, or Mosquito Road. The third is the northern road, again marked as Mosquito Road. When going north on Mosquito Road the portion that leaves the pavement turns into the Eldorado National Forest land. From there the road is dirt for about 5 miles, and then turns back into blacktop. This area will bring you to the Wentworth Springs Road. Leaving west (left) brings you to Georgetown, and the right brings you to Swampy Meadows and then to Union Valley Reservoir. In the event of a northbound emergency event it may be easier to go left to Georgetown. Always leave an area when prescribed by law/fire recommendations and use their directions for egress.

**Remember: where there are deer, there are mountain lions! If you are feeding deer, you may also be attracting hungry predators to your property.**



## How to discourage deer from making themselves at home

There are steps you can take to discourage deer from frequenting your yard.

- Check hardware stores for deer-proof fencing material (electric, or eight-foot tall fencing) and motion-sensitive lights and sprinklers that will frighten away deer.
- Remove attractants like fallen tree fruit and bird feeders.
- Consider using commercially prepared deer repellents (available at garden supply stores).
- Refer to CDFW's "A Gardener's Guide to Preventing Deer Damage" (online at [www.dfg.ca.gov/keepmewild/deer.html](http://www.dfg.ca.gov/keepmewild/deer.html)) for deer-resistant landscaping ideas.

## Tex-Mex Meatballs

### INGREDIENTS

- 1 1/2 lb. ground beef
- 2 c. shredded Mexican cheese blend, divided
- 1/2 c. panko bread crumbs
- 2 tbsp. freshly chopped parsley, plus more for garnish
- 2 cloves garlic, minced
- 1 jalapeño, finely chopped
- 1 large egg
- 1 tsp. ground cumin
- Kosher salt
- Freshly ground black pepper
- 1 tbsp. extra-virgin olive oil
- 1/2 large onion, chopped
- 1 (15-oz.) can crushed tomatoes
- 2 tbsp. chopped chipotle chiles in adobo sauce

### DIRECTIONS

- 1 In a medium bowl, combine ground beef, 1 cup of cheese, bread crumbs, parsley, garlic, jalapeño, egg, and cumin and season with salt and pepper. Mix until combined, then form into meatballs.
- 2 In a large skillet over medium-high heat, heat oil. Add meatballs in a single layer and sear 2 minutes per side. Transfer to a plate.
- 3 Add onion to skillet and cook, stirring, until soft, 5 minutes. Stir in crushed tomatoes and chipotle in adobo and bring mixture to a boil. Reduce heat to medium-low and return meatballs to skillet. Cover and simmer until meatballs are cooked through, about 10 minutes.
- 4 Top with remaining 1 cup cheese, then cover with lid to let melt, about 2 minutes.
- 5 Garnish with parsley before serving.



(Thanks to Delish.com)