



SWANSBORO COUNTRY PROPERTY OWNERS ASSOCIATION

Newsletter - October, 2020

Visit us at SCPOA.info

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

Don't forget— your latest voting time is November 3, 2020. Vote now for your U.S. representation, California propositions, and your new Mosquito Fire Protection District representatives.

Our maintenance department will be halting your chipping requests for a short time. Other matters, such as tree removal, and other common area maintenance, will occupy his time. Please call ahead for your chipping requirements to make an appointment.

The maintenance department wants everyone to know there are literally mounds and mounds of wood chips available at the parking area of the maintenance building. They are free for the taking, so load up your trucks and help yourselves. All chips are free. Most chips have mixed wood varieties but are all excellent mulch and ground cover.

Get involved—become a SCPOA board member. Nominations and elections will all occur sooner than we think. This year there are 4 openings for board members. Board members serve for two years, beginning with the annual meeting in February. Board members also serve as committee chairs for the following committees— Budget/Finance; Common Areas; Communications; Airport/Runway; and Roads. Serving as a board member you can help keep the budget balanced, promote ideas to better Swansboro and the membership, and , to put it simply— make Swansboro better. Nominees will be expected to attend the “Meet and Greet”, held in December or early January. (Date not yet determined.) The “Meet and Greet” is intended to be the opportunity for members to meet all the candidates, and ask questions. It is also the time when candidates can provide members with their thoughts as to why they would like to become a board member, answer your questions, and let us know how they can make Swansboro better. These positions are volunteer positions. Payment comes in the form of knowing you have participated in making our community an even better place for all residents. Nomination forms will be available soon on scpoa.info under the '[More](#)' menu tab and include directions for submitting the form to The Management Trust.

BEFORE IT'S NEEDED be prepared. Will you, or a family member, need assistance in the event of an emergency or evacuation? At the request of a MFPD board member please contact the fire station now to inform them that you will need assistance in the event of a future emergency. Their non-emergency phone number is (530)626-9017 to contact them; now! If you haven't yet contacted them do so. When a critical event occurs they may be far too busy assisting those who have contacted them for assistance in advance.



Sometimes the traffic can become hectic and a rush to get things done ensues. Sadly that rush can be seen on our roads. Speeding, driving on the left side or center of the road, maneuvering around blind curves using the left lane, all of these will help cause an accident. Please, take your time while driving the roads in and out of the Association. Depending on where you live within Swansboro you know that it takes 20 to 30 minutes to drive to Placerville, so allow for that and maybe add 5 or more minutes so you don't have to speed. To those that love the left side of the road, you are a danger to oncoming traffic and yourself, stay to the right! And to those that feel the center of the road is the safe spot it's not. Last second swerving to get out of the way may lead to loss of control. Let's keep the area roads serene.

October Recipe— Loaded Potato Slices

Ingredients:

- 5 russet potatoes (washed and dried)
- 8 ounces sharp cheddar cheese (block)
- 1 tablespoon fresh thyme leaves
- 5 slices bacon (cut into small pieces and cooked crisp)
- 2 tablespoons extra virgin olive oil
- 2 teaspoons fresh thyme leaves (chopped)
- 1 teaspoon kosher salt
- 1 teaspoon ground pepper (fresh)
- 2 tablespoons chives (snipped, garnish)



Directions:

1. Position slicing disc in the work bowl of a KitchenAid® Pro Line® 16 cup Food Processor and set it to the 6th notch over from the left. Use the food pusher to feed the potatoes through the feed tube to slice. Set potato slices in a large bowl and cover with cold water. Allow to sit for 35 minutes to pull out the starch. Drain and wrap in towels to dry thoroughly.
2. Remove the slicing disc and set the 2 mm shredding disc in the bowl. Send the cheese through the feeding tube to shred. Set cheese aside.
3. Preheat oven to 400 degrees.
4. In a large bowl combine potatoes, olive oil, thyme leaves, salt, and pepper and mix until potato slices are evenly coated. Spray a baking sheet with cooking spray and stagger the potatoes so that they are slightly layered.
5. Bake for 35-40 minutes or until potatoes are beginning to brown and are fork tender.
6. Remove from oven and sprinkle shredded cheese and bacon over top. Return to oven and broil for 5-7 minutes or until cheese has melted. Garnish with snipped chives.