



# SWANSBORO COUNTRY PROPERTY OWNERS ASSOCIATION

Newsletter - September, 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.

The Swansboro Country bulletin board has not yet received any new information. This bulletin board was promoted for all residence to place an add or information. SCPOA information for the upcoming board meetings and newsletters are on the board as well. So, if you have any information that can be used by the membership please post it. (Any information that does not serve in the betterment of the community may be removed.)

The Road Committee met on Wednesday, September 9th. Along with Kevin Birks and Jerry Pullin there was one member present. In essence the Road Committee indicated that many of the 22 miles of paved roads do not need any work. There are some areas of courts that will have some road work done. There will be a scope of work for acquiring the proper elements to be done. Work may not be ready till the beginning of the new year after winter's rains have past.

Please note that there are 22 miles of roads within the association. **Two of the roads, Mosquito Road and Rock Creek Road do not belong to SCPOA. Any inquiries regarding anything with those two roads should be brought to the El Dorado County Department of Transportation, (530)-642-4909.**

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.



Don't forget—the SCPOA bulletin board is on the Dyer Lake end of the runway. It sits upon Sluice Street, about 30 feet inside of Rock Creek Road.

Again, any information that does not serve in the betterment of the community may be removed.

SCPOA's commitment to helping Swansboro become a fire safe community is beginning now. As a Swansboro resident SCPOA and the Mosquito Fire Safe Council are offering you a 'no cost to you' chipping program. The request form can be downloaded by clicking the file link below. Please read the entire form, which can be filled out online, and submit it to the email address located at the bottom of the form. Important note: Chipping will be done by SCPOA's maintenance workers. They will have final determination as to what they will or will not chip. They will also chip back onto your property so ensure a clear area is available. As a reminder your time spent to prepare a defensible space, as well as the SCPOA maintenance team's time, is an 'in kind' participation and counts towards the grant received from the US Forest Service. Please download your tracking sheet by clicking below. Additional program information can be found [HERE](#), if using the 'online' addition of this newsletter. Otherwise you can find the form at [scpoa.info](http://scpoa.info), then go to the SCPOA+Mosquito –FSC Chipper Program, and click on the 'Wood Chip Request' form for you request to be placed on the waiting list.

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## September Recipe— Potato Slices Loaded

### ***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.

Tip: To make a complete meal, when adding the cheese and bacon at the end, add on shredded chicken or thinly sliced steak.

(Compliments of KitchenAid)