



Special points of interest:

- New Track Chair
- Community Resources
- Community Classifieds

Madsen Fund Receives Second Track Chair

Friends of Staunton and the Mark Madsen Accessibility Fund received delivery of the 2nd trackchair this past Saturday. Mark One and Mark Two will be ready in May for a great summer. Thank you all!!



Next POA Meeting

The next POA board meeting will be held on Tuesday, March 21 at the home of Merle Lehmkuhl, 11894 Stallion Dr. at 7:00 PM.

Next Newsletter Deadline: February 26

This time for sure—the deadline really WILL be February 26th!

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Community Facebook Resources

As a newer resident to the Elk Falls Community, it has been helpful for me to track down local resources and information. There is so much local information on Facebook. I thought other new residents might find some of the sites I've tracked down helpful as well. The information includes topics such as job postings, restaurant recommendations, pet sitters, lost/found pets, services, events, items for sale or free, where to buy firewood, free movies at the library, things to do with kids and often great photography.

Many of these Facebook sites also have web pages and some have e-mail newsletters you can subscribe to.

I included some less active sites in case they resurrect later. And I'm sure there are others besides these, so if you have recommendations please let us know.

Here's the list:

Conifer Co Neighbors & Friends
Conifer, Bailey, Pine and Shawnee Community Events (not active for awhile)
Bailey/Conifer Colorado Online Garage Sale
Conifer, Bailey and Pine Colorado Community
Evergreen Colorado Neighbors & Friends
My Mountain Town
Staunton State Park – Colorado Parks and Wildlife
Staunton State Park
Friends of Staunton State Park
Free Stuff – Bailey, Shawnee, Pine, Conifer & Evergreen
Conifer Area Chamber of Commerce
Pinecam.com (not active for awhile)
Evergreen, Bailey & Conifer Macaroni Kid
Evergreen, Conifer, Morrison, Pine & Bailey-Co Lost and Found Pets
Park County, Colorado (not active since August 2016)
Fairplay Flume
Canyon Courier

Bev Long

NETEO Broadband Internet Seeks Community Feedback

As a follow up to the above Facebook article, Ryan Smith, from NETEO, posted the below on 11/27/16 on the *Conifer, Bailey and Pine Colorado Community Facebook Page*.

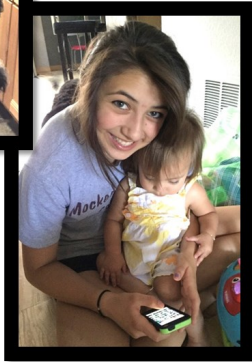
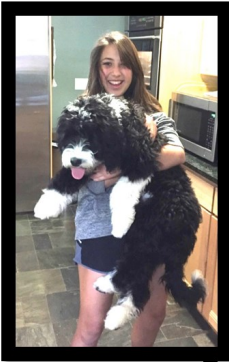
NETEO High Speed Internet is a locally owned company working to expand broadband service along the 285 corridor. We're looking into 2017 to see where to go next and if you're in an area where you are currently not served, or under-served we'd like to hear from you.
www.neteo.co/contact

As stated, he is looking for feedback on where to expand. NETEO a Morrison Internet Company (<http://www.neteo.co>). People are still responding to the post with their wish list. I wanted to encourage others in our area, that are interested in broadband, to respond in the post or let Ryan know by email support@neteo.co.

Bev Long

Community Classifieds

Babysitting, Pet Sitting & Dog Walking



Hello,

My name is Celi. I am 14 years old, in 9th grade and live in Elk Falls Ranch. I am Red Cross certified in CPR. I have lots of experience with children of all ages (that's my little sister in the photo) and dogs/cats. I am available to:

- babysit,
- help with homework,
- take care of your pets while you are gone, or
- walk your dog(s).

If you have a need, please call or text at:

303-638-5168

Neighborhood Handyman



Hello,

I can help with most handyman projects, carpentry, repairs, furniture assembly, errands, electrical work, mounting, moving and house chores. Typical charge is \$30/hr.

I also do photography - portraits, senior photos, sporting events or photos for your website. Additionally, I have a Polaroid that I will take a few photos on for free. Longskiesphoto.com

Brief Bio: I have an engineering degree and have built and maintained homes since I was large enough to use power tools. I have tools, a pick-up truck and in-depth knowledge of home repair and maintenance. I recently completed the construction of a custom home in Elk Falls Ranch and am now working on construction of a duplex in Denver.

If you have a need, please contact me (Skyler Long) by phone or text 720-476-8852.

**ELK FALLS RANCH
PROPERTY OWNERS
ASSOCIATION**

President: David Crespo
Vice-President: Bob Wallace
Treasurer: Renae Braun
Roads: Cindy Henshaw
Secretary: Cyd Lantz

Next Board Meeting:
Tuesday, March 21
7:00 PM
11894 Stallion Dr.

**We're on the web!
Elkfallspoa.org**



Elk Falls Ranch Property Owners' Association

The Elk Falls Property Owners' Association is a non-profit corporation in good standing since 1965. The intent of the corporation is to preserve the integrity of the area and lifestyle.

The corporation was formed and incorporated for:

- 1. The promotion, improvement and protection of property values in the area represented by the Association by maintaining the area as a highly desirable single dwelling residential neighborhood possessing features of extraordinary value and improvement, maintenance and**
- 2. The repair of all roads and all ongoing maintenance within the area represented by Elk Falls Property Owners' Association.**

Recipe of the Month: Spinach Quiche

Ingredients:

1/2 cup butter
3 cloves garlic, chopped
1 small onion, chopped
1 (10 ounce) package frozen chopped spinach, thawed and drained
1 (4.5 ounce) can mushrooms, drained
1 (6 ounce) package herb and garlic feta, crumbled
1 (8 ounce) package shredded Cheddar cheese
salt and pepper to taste
1 (9 inch) unbaked deep dish pie crust
4 eggs, beaten
1 cup milk
salt and pepper to taste



Directions:

Preheat oven to 375 degrees F (190 degrees C).

In a medium skillet, melt butter over medium heat. Sauté garlic and onion in butter until lightly browned, about 7 minutes. Stir in spinach, mushrooms, feta and 1/2 cup Cheddar cheese. Season with salt and pepper. Spoon mixture into pie crust.

In a medium bowl, whisk together eggs and milk. Season with salt and pepper. Pour into the pastry shell, allowing egg mixture to thoroughly combine with spinach mixture.

Bake in preheated oven for 15 minutes. Sprinkle top with remaining Cheddar cheese, and bake an additional 35 to 40 minutes, until set in center. Allow to stand 10 minutes before serving.

Variations that work well:

You can use an 8 oz. can of mushrooms (drained),
An 8 oz. package of Italian Blend shredded cheese (or whatever other cheese you like) works in place of the feta, then just use enough cheddar for the topping,
At this altitude (electric oven), I baked a total of 55 mins., putting the cheddar cheese on top at 45 mins.