



Special points of interest:

- Happy New Year!

Inside this issue:

Recipe of the Month 2

Happy New Year, Neighbors!



Next POA Meeting

The next POA board meeting will be held on Tuesday, January 10 at the home of Merle Lehmkuhl, 11894 Stallion Dr. at 7:00 PM.

Next Newsletter Deadline: February 26

Anyone have any items to get rid of? How about school fundraisers? Letters to the editor? Questions for the board? Joke, cartoons, pictures?? Send 'em to me!

Youth is when you're allowed to stay up late on New Year's Eve.
Middle age is when you're forced to.



**ELK FALLS RANCH
PROPERTY OWNERS
ASSOCIATION**

President: David Crespo
Vice-President: Tom Duffy
Treasurer: Renae Braun
Roads: Merle Lehmkuhl
Secretary: Cyd Lantz

Next Board Meeting:
Tuesday, January 10
7:00 PM
11894 Stallion Drive

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



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: Baked Potato Soup

Ingredients:

1/3 c butter
1/3 c flour
6 tsp chopped green onion
2 large baked potatoes
4 c milk
1/2 tsp dill
1/4 tsp thyme
1/2 tsp salt
1/2 tsp pepper
3/4 c cheddar cheese
1/4 c crumbled bacon



Directions:

Melt butter and sauté half of the green onion, add flour and cook for 2-3 minutes until browned. Add milk and spices. Cook until thickened then add pulp from the baked potatoes and 1/2 c of the cheese. Continue cooking until the cheese is melted and incorporated into the soup. Serve and garnish with cheddar cheese, bacon and remaining green onion.

