



**Special points of interest:**

- POA Stuff

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## March POA Administrivia

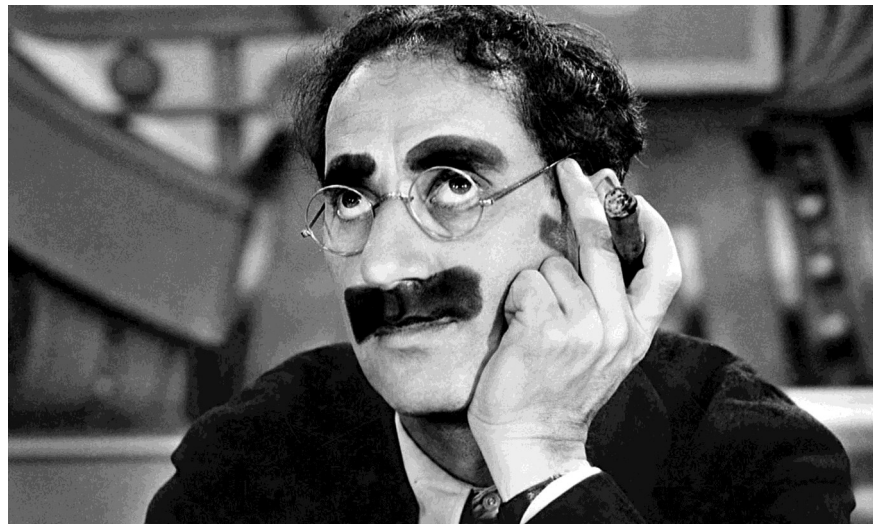
Invoices for you POA dues were mailed on February 24th and payment is due on April 1st. If you have not yet received your invoice or have any questions, please contact Renae: [renaejbraun@earthlink.net](mailto:renaejbraun@earthlink.net).

There is still time to submit your directory authorization forms to Cindy as well: [cinrik@wildblue.net](mailto:cinrik@wildblue.net).

With springtime coming (finally!) please keep in mind that any culverts on your property are YOUR responsibility to keep clear. If you see road culverts or ditches that are blocked or have problems or wish to report a road problem please let Cindy know so that she can get it on the list for spring grading and maintenance.

The next POA meeting will be Wednesday, April 27th at 7:00 PM at Bob Wallace's home: 35690 Upper Aspen Lane.

## Anything happening out there??



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!

**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:  
Wednesday, April 27  
7:00 PM  
35690 Upper Aspen Lane

**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: St. Patrick's Day Corned Beef**

**Ingredients:**

4 lb. corned brisket of beef  
3 large carrots cut into chunks  
6 to 8 small onions  
1 tsp. dry English mustard  
Large sprig fresh thyme and parsley stalks tied together  
1 cabbage  
Salt and freshly ground pepper



**Directions:**

Put the brisket into a saucepan with the carrots, onion, mustard and the herbs. Cover with cold water and bring gently to a boil. Simmer covered for 2 hours. Discard the outer cabbage leaves, cut into quarters and add to the pot. Cook for a further 1 to 2 hours or until the vegetables are soft and tender.

Serve the corned beef in slices, surrounded by the vegetables and cooking liquid. Serve with lots of potatoes and freshly made mustard.

