



## Special points of interest:

- New Board Members
- EFPOA Annual Picnic
- Recipe of the Month

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## A New Year, A New Board

### Hello Homeowners!

After many years of service to the POA, Paul Vastola and Suzy Nelson have stepped down from the board to take a much-deserved hiatus (we won't say retirement!)

While some members have continued on we also have some new members this year and have decided to try something different—a monthly newsletter.

Our goal is to promote more neighborhood interaction—all contributions are welcomed and approved by the board! Please feel free to submit articles, photos, letters to the editor, classified ads or whatever to the board secretary, Cyd Lantz (cydl@cydav.com) for inclusion.

We want this to be a forum to share what's best about living in the Elk Falls Ranch community.

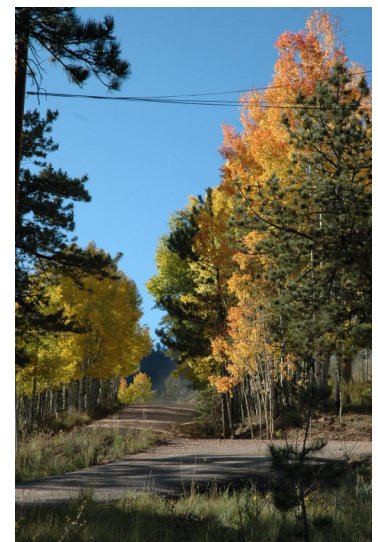
We'll leave serious business aside here—this is for fun!

This being our first newsletter, we are devoting the space to acquaint you with your new board .

We hope you enjoy this publication and encourage you to use it as a way to continue to make Elk Falls Ranch the special community that it is!

David Crespo  
Bob Wallace  
Renee Braun  
Cindy Henshaw  
Cyd Lantz,

Your 2015/2016 POA Board



Stallion Drive

## Set The Date! EFPOA Annual Picnic is September 19th

The EFPOA annual picnic has been scheduled for Saturday, September 19th from 2:00 to 5:00 PM at the Davis Ranch. Bring your potluck item, something to drink and family (**no dogs**, please!) for an afternoon of food and fun! EFPOA will supply burgers, hot dogs, condiments, plates, grills, water and soda. We'll also have a few

games for the family.

As always, the EFPOA thanks the Davis family for graciously donating the use of their beautiful, historic ranch for our annual gathering. We truly have wonderful neighbors in the Davis family and Dave Buck!





### **David Crespo, President ([djcrespo@yahoo.com](mailto:djcrespo@yahoo.com))**

Kathy and I moved to EFR on 4/15/94 during one of the biggest development stretches on the Ranch. We found our Shepler Mountain Home in the final stages of completion and decided to take a chance and live in the Rocky Mountains. Kathy was born in Ft Collins but I born & raised in a suburb of San Francisco - similar to the TV show "The Wonder Years" when CA was uncrowded & truly paradise. We have raised our two children here and while we enjoy traveling, there are no plans to ever leave our home on Jensen Road. Ironically, I found out several years after we moved in that our neighbors predicted we'd be gone after 2 winters.... We take advantage of this special place by walking the Ranch at every opportunity, so please wave (and slow down) when you see us on the road.

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### **Bob Wallace, Vice-President/ Architecture ([bbwlinear@wispertel.net](mailto:bbwlinear@wispertel.net))**

Bob Wallace is the Board's Vice-President and Architectural member. Bob grew up hunting and fishing in Colorado's mountains and he and his wife Barb have lived in Elk Falls for 10 years. He serves as the Board's liaison with homeowners planning renovations or improvements to their property. Bob reviews the plans and advises both homeowners and the Board of whether they conform with the HOA's covenants.

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### **Renaë Braun, Treasurer ([renaejbraun@earthlink.net](mailto:renaejbraun@earthlink.net))**

My husband and I moved to Elk Falls Ranch in 2001 and love living here. I am continually amazed at how beautiful this area is. I have served on the EFPOA Board of Directors since 2008 as Treasurer and Secretary and want to say thanks to my fellow board members for their dedication to our neighborhood and for being such a great group to work with.

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### **Cindy Henshaw, Roads ([cinrik@wildblue.net](mailto:cinrik@wildblue.net))**

We've been residents of Elk Falls for 3 1/2 years. After seeing a house in this area we completely stopped looking anywhere else. After we moved in I met Suzy Nelson and shared with her how we loved the area and felt the POA was very well organized and well run. She quickly began recruiting me and before I could blink she had me volunteering to be a board member! My professional background consists 17+ years in the financial industry, 14 of which were working in operations and risk mitigation management for Oppenheimer Funds. After taking a few years off my high stress career I am now happily working stress free for a local bank in Conifer. My husband and I have 6 kids between us and 8, (soon to be 9) grand kids who all live in Littleton, (which is why we live in Elk Falls) We love spending time doing outdoor activities and having the grand kids up as much as possible.

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### **Cyd Lantz, Secretary ([cydl@cydav.com](mailto:cydl@cydav.com))**

Cyd and her husband Dave have lived in Elk Falls for the past eight years along with their cats Ike, Tina and Layla, the actual owners of the home. Cyd has most recently served on the Firewise committee maintaining the [elkfallsfirewise.org](http://elkfallsfirewise.org) website and helping out on community slash cleanups.

When she isn't at work doing software development you'll find her playing music, fishing or riding motorcycles with Dave or chasing the gophers attempting to eat their garden.



## Elk Falls Phone Directory About to go to Press

We are about to put together the annual copy of the Elk Falls phone directory. If you wish to have your directory listing excluded please contact Cindy Henshaw ASAP.

## Suggestions? Ideas? Share them with your community!

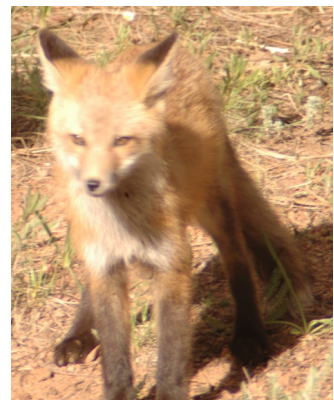
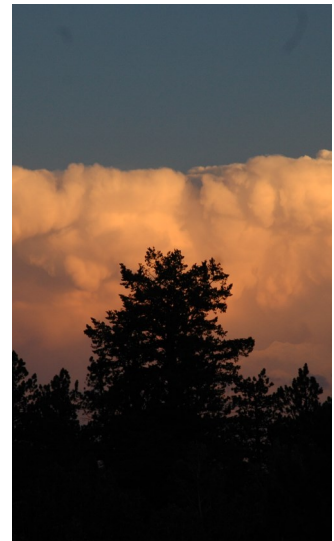
Have an idea/question/comment for the Elk Falls community that you'd like to share? How about that old sofa that you just don't want to lug to the thrift store? Maybe a neighbor would love to have it! This is the place to post all of those things. Send your material to Cyd for inclusion in the next issue. Deadline for submissions is the Saturday prior to the first of the month.

## (pretty empty here, isn't it?)

You can change that. Send Cyd your submissions—pictures, jokes (this is a family publication so please keep them clean), classified ads or whatever.



*We're looking for your input!*



**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:  
TBA  
at David Crespo's

**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: Bailey's Mini-Cheesecakes**

**Ingredients:**

**For the crust:**

16 whole Oreos, finely ground  
3 Tbsp melted butter

**For the Filling:**

2 8-oz packages cream cheese  
1/2 cup sugar  
2 eggs  
1 1/3 cups sour cream  
3 Tbsp Bailey's Irish Cream (only3???)  
1 tsp vanilla extract  
6 oz semi-sweet chocolate, melted and slightly cooled

**For the Ganache Glaze:**

4 oz bittersweet chocolate, coarsely chopped  
1/2 cup heavy cream  
2 tsp light corn syrup



**Directions:**

Preheat oven to 350 degrees.

Combine ground Oreos and melted butter in a bowl until well combined. Spoon into 24 mini cheesecake cups and press until flat. Partially bake for 10 minutes and remove to cool.

Beat cream cheese and sugar until light and fluffy, beat in eggs one at a time, add sour cream, Bailey's and vanilla.

Pour or spoon batter into cheesecake cups until a little less than half full. Add melted chocolate to remaining batter and fill cups to 3/4 full.

Bake for 25-28 minutes until cheesecake is cooked through. Remove to wire racks to cool.

Once the cheesecakes have cooled, loosen the edges with a plastic knife and remove them from the pan by pushing up on the removable bottoms. Arrange them on a piece of wax paper for glazing.

Melt the bittersweet chocolate and blend with heavy cream and corn syrup until smooth. Pour over the tops of the cheesecakes.

Makes 24