



Special points of interest:

- Ice Dams
- Park County Broadband
- Elk Falls Wildlife

Inside this issue:

- Ice Dam Season is Here 2
- Local Technology Planning Team 3
- Els Falls Wildlife 3
- Next POA Board Meeting 3
- Recipe of the Month 6



Ice Dam Season

An ice dam is the ridge of ice that forms at the edge of a roof which prevents melting snow from draining off your roof. Water backs up behind the ice dam and can leak into your home and cause damage to walls, floors and ceilings.

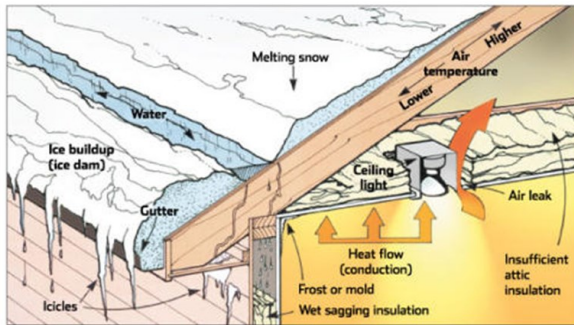
You can typically see ice dams from the ground. The ones you may not see are usually above skylights or in roof pan areas far out of sight. Ice dams usually form on the lowest edge of your roof when heat escapes into your attic or roof space. This heat eventually melts the snow and it then runs to the cold edge of your roof and forms the ice dam. Be advised that ice dams can occur with virtually no snow on your roof.

Improperly insulated homes are just as bad as under insulated homes when it comes to ice dams. Specifically, insulation done in such a way as to inhibit proper ventilation. If you don't address air leakage into the attic or rafter spaces, all the insulation in the world won't prevent ice dams.

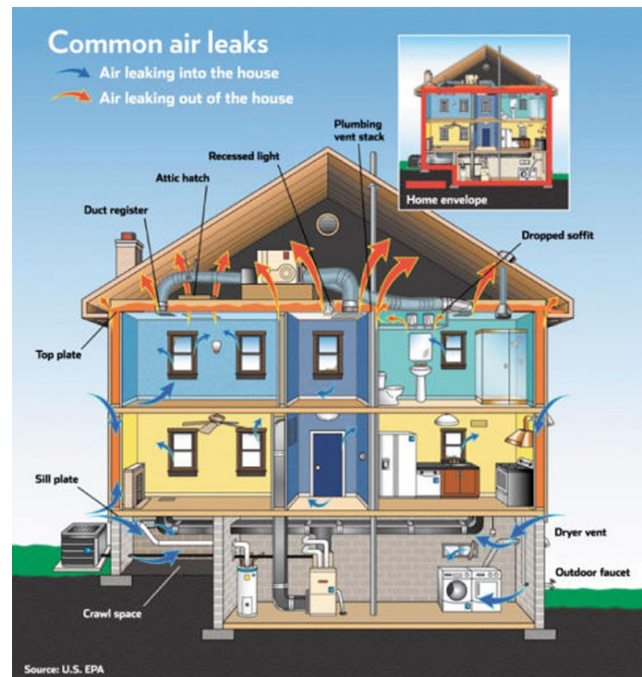
Ice dams as thin as one-inch can cause big problems. A good general rule is that the steeper your roof, the thicker the ice dam has to be to cause problems. On lower pitched roofs even a thin ice dam can hurt. Ice dam damage may not show up right away. Water that ice dams push into homes travels around wall and ceiling cavities until it finds the path of least resistance to escape. By the time you see water inside, it's usually been there for a while.

The same things that prevent ice dams also keep heat bills down: a tight living space with enough insulation and proper attic venting. The combined goal is to keep the attic below freezing so it won't melt snow sitting on the roof.

- Christine Groves



Source: University of Minnesota Extension



Source: U.S. EPA

Local Technology Planning Team Update

The Local Technology Planning Team is a grassroots effort comprised of Park County residents and businesses whose goal is to bring high-speed internet to the county.

As of the meeting in December, there is now fiber cable laid in Bailey, the new cell tower on CR 43 is up and serving Verizon and Sprint customers and plans to have more fiber laid starting in January or February that will enable access to the library.

There is a great deal going on and many stakeholders involved. If you are interested in participating, contact Susan Roebuck at silverzinnia@hotmail.com.

Elk Falls Wildlife



By day...

...and night

Thanks to Sue Masterson for the photos!



Next POA Board Meeting

The next POA board meeting will be held on Wednesday, February 2nd at 7:00 PM at the home of David Crespo, 34470 Jensen Road.

**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, February 2
7:00 PM
34470 Jensen Road

**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: Cajun Meatballs

Ingredients:

1 pound lean ground beef
1 1/2 teaspoons hot pepper sauce
2 tablespoons Cajun seasoning
1 tablespoon Worcestershire sauce
1 tablespoon dried parsley
1/4 cup finely chopped onion
1/4 cup fresh bread crumbs
1/4 cup milk
1 egg
1/2 cup barbeque sauce
1/2 cup peach preserves



Directions:

Preheat oven to 350 degrees F. Lightly grease a medium baking sheet.

In a large bowl, mix thoroughly the ground beef, hot pepper sauce, Cajun seasoning, Worcestershire sauce, parsley, onion, bread crumbs, milk, and egg.

Form the mixture into golf ball sized meatballs and place on the prepared baking sheet. Bake in pre-heated oven for 30 to 40 minutes, or until there is no pink left in the middle.

In a small bowl, combine the barbeque sauce and peach preserves.

When meatballs are done, place in a serving dish and cover with the barbeque sauce mixture. Toss to coat.

Serves: Varies