



**Special points of interest:**

- Annual Meeting
- Slash Season
- Fundraiser
- Classified Ads

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## April showers...



## ...bury May flowers

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### Next POA Meeting (Location Change!)

The next POA board meeting will be held at 7:00 PM on Tuesday, May 9 at the Snowpack Tap-room (formerly the Green Valley Grill), 11863 Spring Rd. #210, Conifer.

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### Mark Your Calendars—Annual Meeting

The Elk Falls Annual Homeowners meeting will be held on Sunday, July 9 at 2:00 PM at the Elk Creek Fire Department, 11993 Blackfoot Rd. (atop Richmond Hill).

## Slash Season Is Here

Jefferson County facilitates 2017 Slash Collection from May 20 - Nov 12. Tree debris, limbs with maximum length of 8 feet and maximum diameter of 6 inches, loose pine needles, tree bark and pine cones are accepted. There is a charge and only credit cards are accepted. Remember to submit time and expenses to [mthensick@gmail.com](mailto:mthensick@gmail.com) or call Mike Hensick at 303-838-5493

Area slash collection will be at the following local locations:

- June 3-4, Conifer High School, 9:00 AM to 4:00 PM
- June 24-25, West Jefferson Middle School, 9:00 AM to 4:00 PM
- July 15-16, West Jefferson Middle School 9:00 AM to 4:00 PM
- July 29-30, Conifer High School, 9:00 AM to 4:00 PM
- September 9-10, Shaffers Crossing R&B Shop, 9:00 AM to 4:00 PM
- October 14-15 Conifer Community Park, 9:00 AM to 4:00 PM

Other locations are listed on the website: <http://jeffco.us/slash/>

Dump fees are based on six cubic yards (162 cubic feet) of material. The cost is \$20. This is equivalent to:

- Truck bed full to truck cab height
- Trailer up to 8' x 5' x 4' (LVH)
- Loads outside these parameters will be charged accordingly

What is not accepted:

- Household trash
- Tree stumps
- Construction material and lumber
- Metal material of any kind
- Rocks
- Yard waste/grass clippings

For Park County residents, the Bailey Slash site will be open Friday, Saturday, and Sunday, 9:00 AM to 3:00 PM beginning May 5 and running through October. The site is located at County Road 72 off Highway 285 at the top of Crow Hill. The cost is \$15 for Park County residents, \$20 for non-residents. Maximum length is 6 feet, maximum diameter is 8 inches.

What is not accepted:

- Stumps, roots, lumber
- Tires, dirt, household trash
- Metals, weeds, grasses
- Pine needles not attached to branches

Free mulch is available this year—you load it up and take!

Go to <http://baileyslashsite.com> for more information.



## Elk Falls Residents Raise Funds for Crohn's/Colitis Foundation

### Team Josie Give Back Day

Brooks Place and Tavern, Conifer  
Tuesday May 9th, 11:00 AM - 9:00 PM

Brooks will donate 15% of sales that day to Josie McGarva's efforts in raising money and awareness for the Crohn's and Colitis Foundation.

Josie and her family have been residents of Elk Falls for 15 years. Now 19, she was diagnosed with Crohn's disease 6 years ago. She and her family have since been active in fund raising, volunteering and recently, laboratory research to help find a cure. You can learn more about her struggle (we prefer to call it a journey) and her Take Steps for Crohn's and Colitis Team on the links provided.

**Note:** You have to tell your server you are there for Josie and Crohn's disease in order for Brooks to honor the 15% give back.

Thank you Brooks Place. We love our local community!  
Bill, Andrea, Josie, and Cecelia McGarva



## EFR Classifieds

Soloflex machine with leg extension, butterfly, extra weight straps. This is a great standalone exercise machine. It's sturdy, has a relatively small footprint, easy to use, and effective. We just don't use it enough anymore to justify having it sitting around. A new one will run you \$2500. We're asking \$500 OBO. [cydl@cydav.com](mailto:cydl@cydav.com)



**Have something you want to sell?? Send a picture, description, and contact info!**



**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, May 9  
7:00 PM  
11863 Spring Rd. #210

**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: Roasted Asparagus with Garlic and Parmesan**

**Ingredients:**

2 tablespoons olive oil  
3 medium cloves garlic, sliced thin  
1 tablespoon unsalted butter  
2 pounds thick asparagus (see note), ends trimmed  
Kosher salt and black pepper  
2 tablespoons grated Parmesan cheese  
1/2 lemon (optional)

(Serves 4 to 6)



**Note:** This recipe works best with asparagus that is at least 1/2 inch thick near the base. If using thinner spears, reduce the covered cooking time to 3 minute and the uncovered cooking time to 5 minutes. Do not use pencil-thin asparagus; it cannot withstand the heat and overcooks too easily.

**Directions:**

1. Heat the olive oil and sliced garlic in 12-inch skillet over medium heat; cook, stirring occasionally, until garlic is crisp and golden but not dark brown, about 5 minutes. Using slotted spoon, transfer garlic to paper towel-lined plate.
2. Add the butter to the oil in the skillet. When butter has melted, add half of asparagus to skillet with tips pointed in one direction; add remaining spears with tips pointed in one direction. Using tongs, distribute spears in even layer (spears will not quite fit into single layer); cover and cook until asparagus is bright green and still crisp, about 5 minutes.
3. Uncover and increase heat to high; season asparagus with salt and pepper. Cook until spears are tender and well browned along one side, 5 to 7 minutes, using tongs to occasionally move spears from center of pan to edge of pan to ensure all are browned. Transfer asparagus to serving dish, sprinkle with grated Parmesan and toasted garlic, adjust seasonings with salt and pepper, and, if desired, squeeze lemon half over spears. Serve immediately.

**To Serve 2-3:**

Cut all ingredient amounts in half. Cook asparagus in 10-inch skillet over medium heat, covered, for 3 minutes. Remove cover and cook over medium-high heat until tender and browned, 3 to 4 minutes. Do not adjust heat when cooking garnishes; however, cooking times for garnishes should be reduced by 1 to 2 minutes.