



Special points of interest:

- Elk Falls Halloween
- Community News
- Board Updates

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Huge Turnout for the Halloween Party



Snow Plowing/Grading On Schedule

The plans for grading and snow plowing of our roads is proceeding on schedule for the coming winter. Cindy Henshaw and Bob Wallace have thus far identified three culverts that need clearing and are in the process of marking all culverts so that they may be identified and damage avoided by snow plows.

Negotiations for our winter plowing contract should be completed very soon.

...and speaking of the roads...

All residents and visitors are urged to obey the 15 MPH speed limit. This is not only for the safety of residents who walk, children playing and wildlife wandering through but for the condition of our roads as well. Speeding adds to the deterioration of the road surface, causes washboarding and potholes and will damage your auto's suspension (and coincidentally your wallet)!

Please drive slowly!

Little Free Libraries—Any Interest?

Have you heard of Little Free Libraries?

Little Free Libraries are a nationwide program to bring lending libraries to areas with limited access to public libraries. Participants put a small “kiosk” on their property that contains books. Others in the community can take a book and leave a book, thus sharing books throughout the community. More information about Little Free Libraries can be found online at <http://littlefreelibrary.org>.

If anyone is interested in participating in starting a Little Free Library in Elk Falls, please contact Amy Burdett (amy@uspotatoes.com). Any has graciously volunteered to organize and maintain a Little Free Library program in Elk Falls if there is interest and participation.



Century Link Service Information—An Update

A number of Elk Falls residents have had their telephone service disrupted recently. According to Century Link the cables coming into the subdivision travel through a swampy section of ground. After years of exposure to moisture they are starting to fail. Century Link has isolated the issue, by the time this newsletter arrives should have new cable in place and spliced. Please continue to report any loss of service to Century Link at 800-573-1311.

What a Trick or Treat Bash!

A big THANK YOU to Chrysy Boldra, Joi Clayton and all the volunteers for their hard work on the Halloween party! There were three trailers packed with little goblins and all having a great time!



**ELK FALLS
PROPERTY OWNERS
ASSOCIATION**

President: David Crespo
Vice-President: Bob Wallace
Treasurer: Renae Braun
Roads: Cindy Henshaw
Secretary: Cyd Lantz

Next Board Meeting:
Wednesday, December 9
7:00 PM
34284 Rock Creek 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: Roasted Pumpkin Seeds

Ingredients:

Pumpkin seeds!

Seasonings:

Savory: 1/2 tsp. garlic salt

2 tsp. Worcestershire

Lemony: 1tsp. Mrs. Dash or lemon pepper

Spicy: 1 tsp. cayenne

1/2 tsp. thyme

1/2 tsp. salt

1/2 tsp. pepper

Holiday: 1 tsp. cinnamon

1/2 tsp. ground ginger

1/2 tsp. salt

1/2 tsp. ground allspice



Directions:

Measure the pumpkin seeds in a cup measure. Place the seeds in a medium saucepan, adding 2 cups of water and 1 tablespoon of salt to the pan for every half cup of seeds. Bring the mixture to a boil, then let simmer for 10 minutes. Remove from heat and drain.

Preheat the oven to 400 F. Coat the bottom of a roasting pan or thick backing sheet with olive oil, about a teaspoon or so. Spread the seeds over the roasting pan in a single layer and toss them a bit to coat them with oil. Sprinkle the seasoning mixture on the seeds.

Bake on the top rack until the seeds begin to brown, 5 to 20 minutes depending upon the size of the seeds. Keep an eye on the seeds so they don't burn! Take them out of the oven, turn the seeds over and toast the other side. When browned to your preference, remove the pan and let cool.

This is a great snack for watching those bowl games or at family get-togethers.