



Special points of interest:

- Halloween Parade
- Board Announcements
- Track Chair Dedication

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Large Turnout for Halloween Parade

The annual Elk Falls Halloween Parade gets bigger every year! This year we had FOUR trailers full of ghosts, goblins, princesses, superheroes, and even a Monty Python knight complete with coconut. Everyone looked like they were having a great time!

Special thanks to Renae Braun, Randi Boldra, and Christine Groves for organizing the parade this year!

If anyone has pictures, please send them to me (cydl@cydav.com). I'll put them in the next newsletter.



Board Stuff

Culvert Cleaner

The board has approved the purchase of a culvert cleaner for homeowner use. This manually operated shovel/tool is provided as a courtesy to EFPOA members in good standing for cleaning their partially clogged culverts located in Elk Falls Ranch.

EFPOA members can use the tool for 14 consecutive days and are responsible for replacing or paying for repairs if the tool is damaged. Members agree to use at their own risk and EFPOA is not liable for any property damages or personal injury that may occur while using the tool.

Please contact Merle (elkfallsroads@yahoo.com) to sign it out. It will be available beginning in November.



Board Meeting Minutes

All approved POA board meeting minutes are available on our website at the URL <http://www.elkfallspoa.org/index-1.html>

Public Service Links

Several county links have been added to our website to assist parents with school-age children with finding pertinent information. Find them by going to <http://www.elkfallspoa.org>.

Madsen Track Chair Dedication

October 14 was the dedication and transfer of the first of two track chairs. The second will be ready for the spring season. Sparky delivered the symbolic key to Zach Taylor, Park Manager. Ted Hammon helped with test drives and the day of dedication was thanks to all the generous gifts from friends, neighbors and family.



Track chair test drive with Ted Hammon assisting.



Zach Taylor, Staunton State Park Manager, with Marie Hansick and Sparky

Next POA Meeting

The next POA board meeting will be held on Tuesday, January 10 at the home of Merle Lehmkuhl, 11894 Stallion Dr. at 7:00 PM.

Staunton State Park Trail Closure

Due to road construction the Chase Meadow trail from Staunton Ranch to Davis Ponds trails will be closed.

Chase Meadow trail will be temporarily closed as construction of the new road occurs. To keep all visitors safe, we ask that visitors stay on the Davis Ponds trail and/or take the Staunton Ranch trail from the trail heads. We estimate this construction to occur over the next several weeks and we will update as progress is made.

Fall at the Ranch



**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, January 10
7:00 PM
11894 Stallion Drive

**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: Baked Potato Soup

Ingredients:

- 1/3 c butter
- 1/3 c flour
- 6 tsp chopped green onion
- 2 large baked potatoes
- 4 c milk
- 1/2 tsp dill
- 1/4 tsp thyme
- 1/2 tsp salt
- 1/2 tsp pepper
- 3/4 c cheddar cheese
- 1/4 c crumbled bacon



Directions:

Melt butter and sauté half of the green onion, add flour and cook for 2-3 minutes until browned. Add milk and spices. Cook until thickened then add pulp from the baked potatoes and 1/2 c of the cheese. Continue cooking until the cheese is melted and incorporated into the soup. Serve and garnish with cheddar cheese, bacon and remaining green onion.

