



## Special points of interest:

- Picnic Recap
- Annual Meeting Notes

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## Annual Picnic Fun!

The annual POA Picnic was held on September 17th at the Davis Ranch. If you missed it, you missed a great time with a lot of good food!

We want to again thank our gracious hosts, Keith and Judi Davis and Dave Buck for allowing us to come to their historic ranch and have a wonderful cookout. A special treat was Keith and Judi speaking to us about the history of the ranch in the Elk Falls area. The food was expertly handled again by Ted Hammon and his awesome grill; the cookout wouldn't be the same without him!

Thanks to Suzy Nelson for arriving early to help set up, and to all who helped clean up after the picnic.

We hope to see you all again next year!



## Annual Meeting Notes

We've had some requests for a recap of the annual meeting. While these are not the "official" proceeds (they will be distributed and approved at the next annual meeting in 2017), here are some informal notes:

Trash collection consolidation that was discussed at the 2015 annual meeting did not work out for various reasons. Local trash collectors will be listed in the upcoming phone directory. There have been complaints of trash trucks speeding in the neighborhood. Please call the appropriate trash company to report speeding drivers.

Residents are reminded to please not let dogs run loose, do not feed wildlife, and please observe the speed limit on the roads.

Zach Taylor from Staunton State Park presented an update of park activities:

- The park has hired two additional full-time employees. They could use more volunteers.
- They have been able to purchase some additional acreage as well as receiving some additional acreage via donation.
- The visitor center construction is delayed until February 2017 due to lack of funding.
- 28 camping sites will be constructed in the back country. Access will be walk-in only and no camp fires.
- The construction of a group picnic area and fishing pier are in the works.
- The park is working on building a road behind Berg Lane with the intent of eliminating use of Upper Ranch and Berg Lane.
- The park is working with Jefferson County to install a larger culvert on Elk Creek to alleviate the flooding of the road.

Cindy Henshaw gave a road report, thanking everyone for their support.

Bob Wallace encouraged everyone to contact the board early on projects requiring approval of the architecture committee.

Rena Braun gave a financial report. The board is considering outsourcing bookkeeping and are soliciting bids.

Mike Hensick reminded all to turn in any hours and/or spending for fire mitigation for our Firewise renewal.

There was some discussion regarding the possibility of a community slash pickup effort, which the board agreed to investigate further.

Please contact Amy Burdett ([amyinarlington@gmail.com](mailto:amyinarlington@gmail.com)) if you're interested in serving on a social committee.

Please contact Christine Groves ([cg@christinegroves.us](mailto:cg@christinegroves.us)) if you're interested in serving on the welcoming committee.

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## Madsen Track Chair Event Great Success

The Mark Madsen Accessibility Celebration Day at Staunton was a great success, resulting in the purchase of a first track chair for the park! Marie and Mike Hensick wish to thank all the donors who helped make this happen.

The chair is in the process of getting outfitted in time for the dedication and transfer to Staunton on Friday, October 14 at 11:00 AM at the group picnic area. All are invited to attend!

We'll have pictures in the next newsletter.

## Elk Falls Firewise

Please remember to send your fire mitigation work data to Mike Hensick (mthensick@gmail.com) no later than October 31st so that he may include the data with our renewal.

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## Halloween Party Help Needed!

Volunteers are needed to help with the Halloween Trick or Treat party for the POA kids. What's urgently needed is a place to gather for the convoy to take off.

Please contact Renae Braun (renaejbraun@earthlink.net) if you can help out!

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## More Picnic Pictures...



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## Next POA Meeting

The next POA board meeting will be held on Wednesday, October 19 at the home of David Crespo, 34470 Jensen Rd. at 7:00 PM.

**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:  
Wednesday, October 19  
7:00 PM  
34470 Jensen Road

**We're on the web!**  
[Elkfallspoa.org](http://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: Shrimp with Polenta**

**Ingredients:**

4 cups water  
1 bay leaf, plus 2 bay leaves  
2 tablespoons coarse salt  
1 1/2 cups coarse yellow cornmeal  
1/2 rib celery, coarsely chopped  
2 cloves garlic  
3 tablespoons extra-virgin olive oil  
1 onion, coarsely chopped  
1 1/2 pounds rock shrimp  
2 teaspoons tomato paste  
1/2 cup dry white wine  
Salt and pepper  
1/2 bunch Italian parsley, finely chopped to yield 2 tablespoons



**Directions:**

In a heavy-bottomed saucepot, combine the water, bay leaf, and salt and bring to a simmer over medium heat. Gradually whisk the cornmeal into the pot, a little at a time, stirring constantly. Reduce the heat to medium low and stir constantly until the polenta is smooth and thick, about 30 minutes. Remove the bay leaf. Turn the polenta into a serving bowl and keep warm.

In the bowl of a food processor, combine the celery and garlic, and process to form a smooth paste. Set aside.

In a 12 to 14-inch saute pan, heat the olive oil over medium-high heat and add the onion. Saute until softened and slightly browned, about 3 minutes, then add the celery and garlic, and remaining bay leaves. Cook for 5 minutes, stirring occasionally. Add the tomato paste and wine, mix well, and cook for 5 minutes. Add the shrimp and season with salt and pepper, to taste. Add a bit of water if necessary to keep the mixture from getting too thick, cook for 2 to 3 minutes until the shrimp are tender but cooked through.

Remove the bay leaves and stir in the parsley. Serve immediately with the warm polenta