

QUAIL VALLEY NEWS

DECEMBER 2018

~ WHAT'S HAPPENING AT QUAIL VALLEY ~

1. THE UPDATED RULES AND REGULATIONS HAVE BEEN DELIVERED.
2. THE NEXT BOD MEETING IS JANUARY 8, 2018 6PM
3. HANDRAIL WORK CONTINUES TO BE DONE ON EXTERIOR HANDRAILS THAT NEED REPAIRS OR REPLACED. THEY HAVE TO BE REMOVED, TAKEN TO THE SHOP AND BROUGHT BACK THE NEXT DAY TO BE PUT BACK ON. SORRY FOR ANY INCONVIENCE
4. MEMBERS CAN NOTIFY THE OFFICE IF YOU SEE ANY ISSUES ON THE GROUNDS AND STAFF WILL ADDRESS IT. MEMBERS SHOULD NOT CONFRONT OTHER MEMBERS OR GUESTS REGARDING POLICY VIOLATIONS. YOU CANNOT INFRINGE ON ANY MEMBERS PRIVACY.
5. THE OFFICE WILL BE CLOSED DECEMBER 24-JANUARY 2, 2019.

FROZEN CHOCOLATE MOUSSE SQUARES

12 OREO COOKIES FINELY CRUSHED

1 ¼ PKG (4 oz. EACH) SEMI-SWEET CHOCOLATE (5oz) DIVIDED

1 (4oz) SWEETENED CONDENSED MILK

¼ C MELTED BUTTER

2 (8oz EACH) CREAM CHEESE SPREAD TUBS

1 C COOL WHIP

1. LINE 9 INCH SQUARE PAN WITH ALUMINUM FOIL WITH ENDS OF FOIL EXTENDING OVER SIDES. COMBINE COOKIE CRUMBS AND BUTTER; PRESS ONTO BOTTOM OF PREPARED PAN.
2. MELT 4 OZ CHOCOLATE AS DIRECTED ON PACKAGE. BEAT CREAM CHEESE SPREAD IN LARGE BOWL WITH MIXER UNTIL CREAMY. GRADUALLY BEAT IN MILK, THEN MELTED CHOCOLATE. WHISK IN COOL WHIP; POUR OVER CRUST.
3. FREEZE 6 HOURS. MEANWHILE, MAKE CHOCOLATE CURLS FROM REMAINING CHOCOLATE.

REMOVE DESSERT FROM FREEZER 15 MINUTES BEFORE SERVING; LET STAND AT ROOM TEMPERATURE TO SOFTEN SLIGHTLY. USE FOIL HANDLES TO LIFT DESSERT FROM PAN; CUT INTO SQUARES. GARNISH WITH CHOCOLATE CURLS.

THE BOARD OF DIRECTORS, DAN AND I ~ WISH YOU ALL HAPPY HOLIDAYS!

