

# QUAIL VALLEY NEWS

MARCH 2019

**MAINTENANCE REQUEST ~ WITH ALL THE SNOW WE'VE HAD AND WITH MORE PREDICTED TO COME, PLEASE MAKE SURE NOT TO PULL YOUR VEHICLE UP TOO CLOSE TO THE CURBS WHERE IT HANGS OVER THE SIDEWALK. MAINTENANCE CANNOT GET THE SIDEWALKS CLEANED OFF WITH THE SNOWBLOWER. MAKE SURE ALL STOOPS AND STEPS ARE FREE AND CLEAR OF ALL ITEMS, NO POTS, DECORATIONS ETC SO THEY CAN BE SHOVELED WHEN NEEDED.**

**DAYLIGHT SAVINGS TIME BEGINS MARCH 10th ~ SPRING YOUR CLOCKS FORWARD AN HOUR**

**BOARD MEETING MARCH 12, 2019 AT 6PM**

**MEMBERS NEED TO REMEMBER TO CLEAN OUT THEIR DRYER VENTS AFTER EACH USE. IT HELPS TO DRY YOUR CLOTHES FASTER AND PREVENT BUILD UP THAT CAN DAMAGE YOUR DRYER AND IT CAN BE A POSSIBLE FIRE HAZZARD. THE VENT FROM YOUR DRYER TO THE OUTSIDE NEEDS TO BE CHECKED EVERY FEW MONTHS ALSO.**

**JUST A REMINDER IT IS THE MEMBERS RESPONSIBILITY TO CALL WORK ORDERS INTO THE OFFICE. PLEASE DO NOT STOP MAINTENANCE TO TELL THEM, AS THEY ARE BUSY AND MORE THAN LIKELY WORKING ON ANOTHER PROJECT AND MAY FORGET.**

**HAPPY ST PATRICKS DAY MARCH 17<sup>TH</sup>**

## **IRISH POTATO CANDY**

**1 POTATO, PEELED AND CHOPPED, 1 (32oz) PACKAGE CONFECTIONER'S SUGAR, ¼ C CREAMY PEANUT BUTTER, OR AS NEEDED.**

- 1. PLACE POTATO INTO A SAUCEPAN WITH ENOUGH WATER TO COVER AND BRING TO A BOIL. REDUCE HEAT TO MEDIUM-LOW AND COOK POTATO UNTIL VERY TENDER, ABOUT 15 MINUTES. DRAIN AND ALLOW TO STEAM DRY FOR A MINUTE OR TWO.**
- 2. TRANSFER POTATO TO A LARGE BOWL AND MASH WITH FORK UNTIL SMOOTH.**
- 3. GRADUALLY STIR CONFECTIONER'S SUGAR INTO MASHED POTATO A LITTLE AT A TIME UNTIL THE MIXTURE FORMS STIFF DOUGH. THE DOUGH WILL BE RUNNY UNTIL ALL THE POWDERED SUGAR IS USED.**
- 4. PLACE A LARGE SQUARE OF WAXED PAPER ONTO A WORK SURFACE. ROLL OR PRESS DOUGH INTO A 12 INCH SQUARE RECTANGLE ON THE WAXED PAPER.**
- 5. SPREAD PEANUT BUTTER OVER TOP OF DOUGH, COVERING IT ENTIRELY.**
- 6. PICK UP ONE EDGE OF WAXED PAPER AND START ROLLING THE DOUGH TO MAKE A 12 INCH LONG LOG. WRAP LOG TIGHTLY WITH WAXED PAPER.**
- 7. REFRIGERATE FOR 1 HOUR. UNWRAP LOG AND SLICE CANDY INTO CROSS-SECTIONAL PIECES ABOUT ¾ INCHES THICK TO SERVE.**

**HAPPY SPRING ~ MARCH 20<sup>TH</sup>**