



THE VIEW AUGUST 2010

Mountain View Community Association

THE HOA BOARD LETTER

By Sue Janssen, President
(242-0959)

A WORD ABOUT THE POOL & SPA

The Pool and Spa are for all homeowners and their guests to enjoy. They are not the exclusive property of any individual or group, but are for the use and enjoyment of all homeowners. Classes are allowed to be held in the pool, but it is expected that those conducting the classes, those attending the classes, and those just relaxing at the pool be aware that although there are rules and regulations governing pool use, we should all use common sense and common courtesy. In any event, should something happen at the pool that you consider a violation of the rules you should call, e-mail or write to our Community Manager at Merit. We should never confront another homeowner, especially when that homeowner is with family and/or friends. If you observe a member/guest doing something unsafe you should call the Community Manager or a board member to handle the situation. If necessary, in an extreme case, call the police.

A question arose about using shampoo in the showers. Our current Rules do not prohibit shampoo in the showers, only in the pool and spa.

A question also arose about "floaties" and CD player being used during

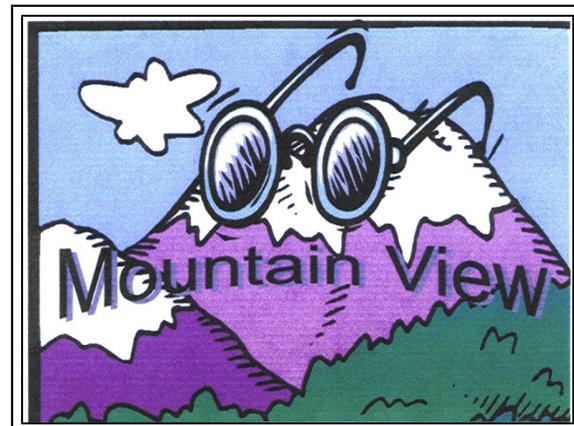
water aerobics classes - the aerobics class was given permission to use these tools during aerobics sessions.

Classes are never to be scheduled on holidays or holiday weekends.

The first rule relates to Guests being accompanied by the homeowner when using any facility at the Clubhouse. The rule is clear, if you, as a homeowner can't come with your guests, than neither can your guests.

The Rules and Regulations were adopted by this Community on July 18, 2007. If you have suggestions for updating the rules come to a board meeting and voice your opinion. That's how things get done. If the board only hears from the few people who attend the meetings then we do not really have a full reading of what the Community as a whole thinks. So let's make this the year to be heard. Come to a board meeting.

Our next HOA Board meeting will be Wednesday, August 25th. Please make the time to come and have your voice heard.



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www.MountainViewHOA.org



Welcoming our new neighbors...

Earl and Lucy Stewart

14750 Big Bear Drive

They moved from Atlanta, Georgia to California a few years ago. They moved from Murrieta and enjoy films and traveling.

lucystewartclh@yahoo.co

revestewart@verizon.net

Jim and Sharon Gutierrez

28837 Big Pine Way

They have lived in Moreno Valley for 30 years as they raised their three children and saw the city grow. They also have three grandchildren. jsgutier@verizon.net

Please add these new neighbors to your directory

DINE OUT

The August dine out will be at the Cactus Cantina in the K-Mart shopping center on Alessandro in Riverside on August 19th. We will be taking advantage of their "Happy Hour" from 5pm to 6pm and dinner will be ordered after 6:00pm.

The Cactus Cantina has a wide variety of dishes to choose from. They serve steak, seafood, burgers, chicken, as well as a Mexican menu.

The menu can be seen at www.cactuscantina.org.

Cactus Cantina

151 East Alessandro Blvd.

Riverside

They are located by the theater on the west end of the shopping center. RSVP by August 15

Rick and Janet Hansen

THE GARDENER'S CORNER

By Vickie Burt

August heat; what a gardening challenge. Be sure to keep watering deeply and use that mulch to help keep the ground and plant roots cool.

Let's take time to talk **Turf**. Keeping lawns green and lush can be a garden problem anytime of year however, the hot summer season can certainly make it worse.

Those pesky brown spots in our lawns can appear for a number of reasons:

1. **The irrigation system isn't providing adequate water to all areas.** Check your sprinklers. Correct any deficiencies that you find.
2. **Mower blades are dull.** If the brown spots appear within a day or two of mowing, the mower blades are suspect. Mower blades that are dull shred the top of grass. The damaged tops will die and look brown. Give the brown spots a little more water. Homeowner, Don MacIsaac, recommends spreading a small amount of gypsum on the spots and apply extra water a couple of times a day until the spots start to recover. Gypsum is a soil amendment that assists in increased water absorption and releases soil nutrients. The last time I checked, Lowe's had bagged gypsum in their gardening patio.
3. **Brown Patch Fungus could be the culprit.** If you eliminate, water or mower problems, apply a commercial fungicide. Scots brand has one and there are a number of others on the market. Follow the manufacturer's directions.
4. **Over-feeding can result in brown spots.** Don't feed until the spots are gone keep watering.
5. **Pet urine may cause brown spots.** The fix here seems simple....keep pets off of your turf. Not so easy to do; good luck. Try gypsum it may help.

If you have other remedies or suggestions for these pesky brown spots, give me a call or e-mail, brtdev21@verizon.net; I will pass it along.

Think green and keep cool!

Recipe Exchange By Mary Lange

Fresh and Easy Deconstructed Chicken Salad

This is a recipe passed on to me by my mother (and slightly adapted over time). It is not like any chicken salad you have probably ever eaten, but that is what she called it. I never measure anything so I have tried my best to replicate the dressing. Because all ingredients are made ahead of time and are in separate bowls, it is easy to whip up a fresh salad for everyone, even if they arrive home at different times. Also, grandkids love to add the ingredients one by one to “help you” make dinner. This recipe can be used as a main dish for a fresh and cool entrée on a hot day, or as a side dish.

You will need: lettuce, cherry tomatoes, two cooked chicken breasts, mayo, mustard, dill pickle juice

1 Head of Lettuce (iceberg is best, not as good with other kinds of lettuce, except possibly romaine)-washed and cut up, drained, place in a salad bowl, cover, place in refrigerator to cool

Handful of cherry tomatoes, washed, drained and chilled in refrigerator

Two large cooked chicken breasts cut up in bite size pieces (I use the breasts from a broiled chicken purchased at the market, and keep the rest of the unused chicken for other meals). Keep cut up chicken pieces in a covered plastic container.

Dressing: (Mix in a small plastic bowl with a lid).

1 cup of mayonnaise (Best Foods tastes the best, some may prefer to use light best foods may-- but do not use Miracle Whip)

2 teaspoons of mustard (regular mustard, like French's)

½ tsp of chilled dill pickle juice

Add all the ingredients for the dressing, if you are having company, just double the batch. I like the dressing a little more tangy and mustardy tasting, so I may add a little more mustard and dill juice than this recipe calls for, though it is better to add it in smaller amounts, as it is easy to add more. The dressing should be a light yellow color, not dark yellow. If too mustardy tasting, just add a little more mayo, if not tangy enough, add more mustard and/or dill juice. Mix all the ingredients, cover and chill in refrigerator.

Putting it all together:

Cut cherry tomatoes in quarters or halves

If I know I am going to use all of the lettuce at one time, add the tomato halves and chicken to the lettuce in a large salad bowl (or use the one you have the lettuce in if it is big enough to add additional ingredients and still be able to toss well), add dressing by tablespoons and toss to cover all ingredients with dressing. Do not add too much dressing at one time, lettuce may get soggy. Do a taste test and continue to add dressing to your taste. Serve immediately (I like to add fresh ground pepper). If using as an entrée, serve with bread, crackers, or cornbread, and possibly some steamed fresh vegetables.

If making individual salads, use a smaller bowl, add the ingredients as above and serve. It is best to use a little larger bowl to toss the ingredients in and then fill the individual salad bowls—so it is easier to toss without everything flinging out of the bowl.

Save all individual ingredients in the refrigerator and you can use for two meals. It lasts several days refrigerated, unless lettuce has been coated with dressing.

After you have tried it, you may decide to add additional ingredients the next time you make it. Some suggestions are:

Hard cooked eggs-chopped into small pieces, sunflower seeds, chopped green onions, or croutons.



Elizabeth S. Janssen
Notary Public - State of California
Insured and Bonded
By Appointment Only
951-242-0959

AUGUST 2010

Thank you for helping

The **All-American Party** on Saturday, **July 3rd** was for our community. So many helped from decorating, setting up, buying the pie, ice cream and all the drinks, serving at the bar, and helping to clean up. Many thanks for your cooperation. Without you, these events could not happen. The food for the potluck dinner was fantastic. Thanks to all of you who brought such great dishes to share. We all enjoyed *The Western Express Band*. Also a special thanks to **Mikkie Stewart** for arranging for her relative to share her adorable and funny routine with us. All in all, it was a very special evening. Thanks again

to all of you who helped make it possible.

DINE OUT:

The Dine Out this month will be on the 19th at 6:00 pm at the Cactus Cantina on Alessandro Blvd. in Riverside. It's in the shopping center by Trautwine St. (K-Mart is there). They have a variety of both Mexican and American food. Come join your neighbors over some good eating!

We still need volunteers:

Newsletter distribution: Assemble the newsletter and distribute it to those who deliver it.

Drink bar: host the drink bar for TGIF and special events.

Ladies' Luncheons: We need someone to plan a monthly or occasional luncheon for the ladies.

Bulletin Board :

Check out information on the bulletin board in the club house. You will find the schedule of events at the Redlands Bowl. These are wonderful "no admission charge" events for August.

Upcoming Events for your calendar:

...also check the outside and the inside clubhouse bulletin boards for events and activities.

August 19 DINE OUT
August 27 TGIF



Join in the fun at Mountain View

Regularly scheduled monthly events...

BINGO

Meets the 4th Tuesday at 6:30pm in the clubhouse. Cost of \$5.00 includes 3 bingo cards.
Bring any snack to share. Contact person: Judy Box, box.judy@yahoo.com

BOWLING

Meets Tuesdays and Thursdays at 9:30am at Brunswick Lanes on Sunnymead Blvd.
Contact person: Judy Hedger

BUNCO

Meets the 2nd Tuesday at 6:30 pm in the clubhouse. Bring \$5.00 to play.
Contact person: Doris Polley, dpolley2@verizon.com

CARDS/GAMES

Meets the 3rd Wednesday at 6:30pm in the clubhouse. Bring any snack to share.
Contact person: Twila DeWalt

LADIES' BIBLE STUDY

Meets Wednesdays from 10:00-11:30am. This is a non-denominational Bible study for all women.
Meets in various host homes. Contact persons: Kay Donner or Cindy Yore

LINE DANCING

Meets Wednesdays from 2:00-4:00pm in the clubhouse. No experience necessary.
Contact person: Doris Ascik, tayke@juno.com

MEN'S GOLF CLUB

Meets Tuesdays. Contact person: Patrick Phillips, jotphillips@verizon.net

MORNING COFFEE

Meets Wednesdays at 8:00am in the clubhouse.
Contact person: Joe Brodowsky, brodowskyJoe@aol.com

WATER AEROBICS

Meets Mondays, Tuesdays, Thursdays and Fridays from 2:00-3:00pm in the swimming pool.
Contact person: Doris Polley, dpolley2@verizon.net

Changes in monthly activities

No Tai Chi for August

MOUNTAIN VIEW SOCIAL CLUB
FINANCIAL REPORT
June 15 – July 14, 2010

BALANCE FORWARD:		\$2,002.90
INCOME:		
TGIF 50/50 – June	\$ 20.00	
July 4 th Dinner/Dance 50/50	135.00	
TGIF Bar – June	19.00	
July 4 th Dinner/Dance Bar	184.00	
Club House Rental (5/29 & 6/11)	300.00	
Advertisements	<u>30.00</u>	
Total		\$ 688.00
EXPENSES:		
Newsletter – July	\$ 125.48	
HOA Mtg Refresh	5.98	
Bar Supplies	71.12	
Cupboard Supplies	23.08	
4 th of July Dinner Dance	465.88	
50/50 Door Prizes	46.08	
Water Aerobics' Signs	32.62	
Executive Board Luncheon	39.84	
Recycling Bins	56.89	
Committee Thank You Gifts	272.95	
Officer Thank You Gifts	<u>115.00</u>	
Total		(<u>\$1,254.92</u>)
BALANCE		\$1,435.98
FUNDS ON HAND:		
Washington Mutual	\$1,255.52	
Petty Cash	<u>180.46</u>	
Total		\$1,435.98

HOA REIMBURSEMENT – NEWSLETTER

	<u>Expenses</u>	<u>Advertisements</u>	<u>Total Due</u>
July Newsletter	\$125.48	\$30.00	\$95.48

Respectfully Submitted,
Betsy Hass, Treasurer

Earthquake Tips To Keep You Safe by Cynthia Yore

What should we do about our gas line in the event of a major earthquake?

You should at least have a wrench attached to the meter for this type of emergency.

Recently, I discovered there is actually a device called an **“Earthquake Gas Shut-Off Valve”**. This device automatically shuts off your gas meter in the event of an earthquake of a certain magnitude.

In doing research for this article I was told to contact a plumbing supply business to get more information. I called one here in Moreno Valley located on Sunnymead Blvd. I learned about the device and approximate cost. It is called **“Little Fire Fighter”** and costs about \$ 98.00 (this model was one of the easiest to reset). Also, there is a bracket which you would need to purchase for around \$11.00. This device can be installed by a plumber, or anyone that is talented in a mechanical way. (The cost would be approximately \$100.00 or more depending on what a plumber would charge.)

Hope many of you find this information helpful. I will be giving you more information in next month’s newsletter.