



# THE VIEW

MARCH 2007

Mountain View Community Association

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## THE HOA BOARD LETTER

by Fred Humphrey



How did you like our freezing temperatures during January? If your yard is like mine, it looks like quite a few plants are lost. **DON'T DESPAIR AND DON'T GIVE UP ON THOSE "DEAD" PLANTS.** According to our garden guru, Carole Sweeney, many of these plants will come back when it warms up. Also, it may be difficult to obtain plants to replace those you might think are dead. I went to Steve's Nursery last week to purchase two plants for our entry. His selection was very limited. He told me he also was hit by the freeze and so were the majority of the wholesalers who supply him. Hold on for a little while and see what might come back.

The shed is finally done. Shelves have been installed, the ramp is in, and it has been painted. The pool is fully functional, heated and looked clean every time I have been there. The wall behind the spa has been painted with a waterproof paint and looks much better. The pool company comes once a week in the winter and will come twice a week in the summer. We are currently working on the lights that are out. As of last count, we have 35 lights that are not working. Our maintenance company has them on order.

With the approach of spring, it might be a good idea to review the Rules and Regulations of the HOA and the Covenants, Conditions, and Restrictions for your property. All homeowners who purchased their home from Ryland should have received copies upon purchase. All resale purchasers should have received a copy from the previous owner. If you don't have a copies, they are posted on our website at [www.mountainviewhoa.org](http://www.mountainviewhoa.org) or you may obtain them from our Property Manager, Jacqueline Bill.

If you plan on any construction or landscaping changes (like replacing your front

tree, sidewalk installations, any outside construction, etc.), you must receive approval from the Architectural Review Committee. Applications should be submitted to the Property Manager.

If your lot is on the golf course, the HOA maintains the bank from your fence to the golf course. The HOA has a Landscape Easement for the bank and such banks are designated by a Community Services District to be maintained by the Association. This is the agreement made by the developer and the city. You may not make any changes to the bank or shrubbery without permission from the HOA. Also note that the golf course is private property and not for the use of homeowners. The only way you may use the golf course property is through the Moreno Valley Ranch Golf Club located on JFK.

With summer coming, we will see an increased usage of the clubhouse, pool, and spa. Please keep in mind that guests are limited to six per homeowner and must be accompanied by such homeowner. You must be 14 years or older to use the spa. Incontinent persons, including those in diapers or children who are not toilet trained, are not allowed in the pool. Please follow the rules. We do not have full-time security or an on-site property manager, so we must police ourselves. It is very embarrassing for a homeowner to have to remind another homeowner of the rules.

Let's all pull together to make Mountain View "a great place to live."



**MOUNTAIN VIEW HOMEOWNERS ASSOCIATION**  
**MEETING HIGHLIGHTS—FEBRUARY 21, 2007**  
**by Vickie Burt, Secretary**

**BOARD ACTION**

- Approved collection of delinquent accounts.
- Approved minutes of previous meetings.
- Approved financial report for November 2006 and December 2006. Total operating assets as of 1/31/07 are \$30,382.60. The total reserves are \$444,975.59. Total assets are \$475,358.19. The association is operating on a monthly assessment of \$101.00 per month.
- Approved gate repair services in the amount of \$420.00.
- Approved change in contract for pest control services to be provided by Rodent Pest Technologies, Inc. This company will also offer discounts to homeowners interested in pest control services on their private property. The phone number for homeowners to inquire about service and discounts is (888) 583-9717.
- Approved annual reserve study services in the amount of \$665.00.
- Approved membership to the California Association Institute offering training and information to HOA boards in the amount of \$450.00.
- One proposal for a replacement of a tree was tabled for discussion at a future meeting.

**COMMITTEE REPORTS**

**Facilities/Landscape Committee –**

Reported on completed projects—pool repair, storage shed installation and tree removal at the Cactus St. entrance.

- The committee is working with Pro Tec Maintenance to establish a list of items to be repaired.
- The committee presented requests from homeowners regarding the pool temperature. The Board confirmed that last year they authorized that the pool temperature be maintained at a temperature of 84 – 86 degrees. The property manager will address this issue with the maintenance company.
- The property manager confirmed that the olive trees will be sprayed in April to prevent olive bearing.
- One dead palm tree on the golf course slope is to be removed.

**Architecture Review Committee—**

- Guidelines for architectural review standards are being developed and will be discussed with the board in a workshop—time and date to be determined.
- A form was approved for homeowner request to the committee for tree replacement.

**Social Committee –**

- Thanked the many volunteers that assist with social functions.
- Provided an update on social activities and invited everyone to come out and have fun.

**OPEN FORUM**

The Board responded to questions regarding the “sign-off” with the developer. The Board is working with legal council, Ryland, and making inquiries to the City regarding key issues related to the maintenance of flood control facilities. The Board has authorized a survey of HOA owned property adjacent Cactus Street and a paving study to determine the condition of the street paving.

***Next meeting of the HOA Board is on March 21, 2007***



## ***THE GARDENER'S CORNER***

*by Carole Sweeney*

***From the gardener's corner...*** For most of us, March is going to be busy cleaning up all the dead foliage from the freeze. This is one time I know we are all in the same boat. By now the danger of frost is past and you can cut back all plants and trees back to the green branches or trunks. If you have a tree or plant that looks beyond repair, before you dig it up and replace it, check the trunk. Scratch hard with your fingernail and if there is green showing all is not lost. Give it a haircut and wait until next month.

This is the time to plant citrus or avocados, if you are so inclined. Do so later this month as the weather warms up. Start controlling snails. Now is the time to start feeding the garden with a 15-15-15 fertilizer, as most plants will start to grow vigorously. Prune azaleas and camellias after the last flower wilts, but before new foliage growth begins. Give roses plenty of water in March so they can grow leaves, stalks and buds for April flowers. Rub off unwanted foliage on roses especially when it points to the center. Early spring is a great time to add new perennials, trees, shrubs, groundcovers and vines. Before you know it, our gardens will look great again.

Happy digging in the dirt!

## **Project Linus**

*by Janet Jarosh*

Join the Mountain View group of Project Linus Blanketeers in hand-making security blankets for seriously ill children at Loma Linda University Children's Hospital. They can be knitted, crocheted, quilted or fleece - any style, any color, machine washable, new, in child-friendly colors for ages newborn to teenage.

If you have an interest in making blankets or donating, contact me by phone or email [janet@citiusa.com](mailto:janet@citiusa.com). Even if you don't craft, you can help simply by donating a few skeins of yarn (Red Heart yarn from WalMart is a great source).

We have recently added a Shawl Ministry (separate but somewhat related to the Project Linus group). Those involved knit or crochet beautiful shawls to be given as gifts to those in our neighborhood who are grieving the loss of a loved one. A nice card is included with the shawl explaining how the shawl has been lovingly made to comfort and give solace. All are invited to join us in making the shawls and blankets.



Keep up the good work and Happy Blanketeering!

# What's Cooking?

(from Katie's Kitchen Corner)  
by Katie Wenke



My mother, Margaret Ellen O'Ray, was Irish and my father was German. But, come to St. Patrick's Day, he didn't stand a chance between mom and their two lassies, Maggie and Katie. Celebrate St. Patrick's Day with us. Try these traditional and tasty Irish dishes.

## IRISH BEEF AND GUINNESS STEW

(2- 3 servings)

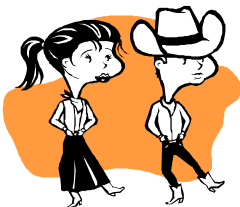
1 lb lean stewing beef	1 TBS tomato puree, dissolved in 2 TBS water
1 ½ TBS oil	1 cup Guinness stout beer
1 TBS flour	1 cup largely diced carrots
Salt, pepper and a pinch of cayenne	Sprig of fresh thyme
1 large onion, coarsely chopped	Chopped parsley, for garnish
1 small clove garlic, crushed (optional)	

Trim the meat of any fat or gristle and cut into cubes. Toss the meat with about half of the oil. In a small bowl, season the flour with salt, pepper and a pinch of cayenne. Toss the meat with the seasoned flour. Heat the remaining oil in a large frying pan over high heat. Brown the meat on all sides. Reduce heat and add the onions, crushed garlic (if using) and the tomato puree. Cover and simmer for about 5 minutes.

Transfer the contents of the pan to a casserole and pour half of the Guinness into the pan. Bring to a boil and stir to dissolve the caramelized meat juices in the pan. Pour over the meat, along with the remaining Guinness. Add the carrots and thyme. Stir and add a little more salt if needed. Cover the casserole and simmer gently over low heat until meat is tender (about 2-3 hours). Meat may also be cooked in a 300° oven. Check occasionally to add more liquid or seasonings, if needed. Garnish with parsley. Note: Traditional Irish stew is thick and hearty, nothing like soup.



*Wherever you go and whatever you do,  
May the luck of the Irish be with you.*



**COME ON DOWN**

**TO THE CLUBHOUSE FOR LINE DANCING**

**TWO HOURS OF FUN AND EXERCISE**

**(No experience necessary)  
Every Wednesday at 2:00 p.m.**

**Any questions call Doris**

# *LADIES LUNCHEON*

*Tuesday, March 20, 2007  
12:30 PM*



# *ACAPULCO RESTAURANT and CANTINA*

*12625 Frederick Street  
Moreno Valley, CA*

*Call me if you need a ride!  
Joanne Phillips – or e-mail at [jotphillips@verizon.net](mailto:jotphillips@verizon.net)*

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LET'S TALK ABOUT- - - - THE LADIES LUNCHEON.

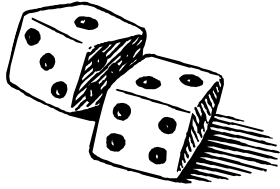
At the recent luncheon at B.J.'s Brewery, 22 ladies signed up to attend. I had three (3) phone cancellations prior to my call to the restaurant to confirm the number planning to attend. Of the nineteen (19) **confirmed** reservations, thirteen (13) attended.

In many instances, the restaurant adds another waiter to serve the group. It is really a disservice to me and to the restaurant when "no shows" occur.

In the future, I would appreciate a phone call or an e-mail, if you are unable to attend the monthly luncheon.

Thank you.  
Joanne Phillips

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## ***BUNCO***

Bring Your \$4.00 and Join Us at the Clubhouse

***TUESDAY, MARCH 13, 2007***

6:30 pm

### *Last Month's Winners*

Most Wins - Doris Polley

Most Bunco's - Marilyn Dawson/Lola Emmermanis

Most Baby Bunco's - Carol Daro/Janet Hansen/Janet Paperniek

Most Losses - Guest

Fuzzy Dice - Beverly Bailey

*(Bring a snack to share.)*

For more information contact:

**Marilyn Dawson**

[Marilyn6515@verizon.net](mailto:Marilyn6515@verizon.net)

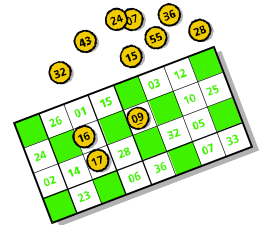
## **BINGO**

**Tuesday, March 27<sup>th</sup>, 2007**  
**(4<sup>th</sup> Tuesday of each month)**

**6:30 p.m. at the Clubhouse**

**Cost: \$5 including 3 Bingo Cards**

**Snacks: Anything you fancy**



**January Winners: Marilyn Dawson (2), Sharon Cristino, Lola Emmermanis, Helen Lukomski, Shirley DeCarlo, Maxine Dixon (2) and Carol Daro. Coverall Marilyn Dawson**

**For more information contact  
Godfrey Asciak or Mike Frahm**

# WHAT'S HAPPENING

by Janet Hansen



Hello Neighbors,

Well, here we are already into March. Time sure flies by quickly, but up at the Clubhouse we are having a blast.

Thank you to all the Social Club Committee planners for your volunteer work to provide activities for all Mountain View residents to enjoy.

March brings us St. Patrick's Day on Saturday, March 17th. We are having a catered dinner from Renee's at the Clubhouse at 6:00 p.m. Reservations and payment must be made by March 12th. Cost is \$10 per person. Contact Janet Hansen (247-7696) or Godfrey Asciak (485-5138).

The Social Board has been asked by several people about some trips or tours that might be of interest to our residents. So, on Wednesday March 7th, at 6:00 p.m., we have asked Jamie Roberts from AAA of California to speak to us about different kinds of tours. She is bringing Anita from Gadabout tours and her Manager, representing Princess Cruise lines. They will show videos of different ships and trips. Coffee and desserts will be provided. Everyone is welcome. This is not a sales pitch, just information gathering.

## DATES TO REMEMBER

- March 6 — Social Club Meeting—6:30 p.m.—open to all
- March 7 — Travel Information from AAA—6:00 p.m.
- March 12 — St. Patrick's Dinner Reservation Deadline
- March 17 — St. Patrick's Day Dinner—6:00 p.m.

Remember to check your calendars for other activities and come down and have some fun.

## CONGRATULATIONS

To George Conner who had a hole-in-one recently on the #8 hole at Cottonwood Golf Course in Moreno Valley. Way to go George!

