

South Park Times

September 2012
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BOARD OF DIRECTORS

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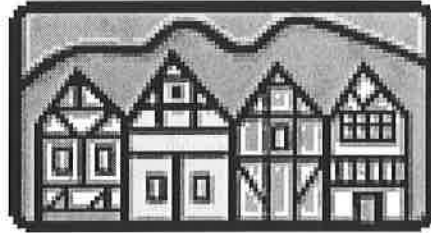
Director - Brian Moret
Bmoret@southparkhoa.org

September Board Meeting

Meeting starts at 6:30PM
the third Tuesday of every month
at the clubhouse.

Homeowners are invited to attend.

The board meeting agenda will be
posted on the clubhouse door at least
four days prior to the month's meeting.



Santa Clara Art & Wine Festival

Don't miss the annual Santa Clara Art & Wine Festival in beautiful Central Park. This spectacular event will be held on Saturday and Sunday, September 15 and 16, from 10:00 a.m. to 5:00 p.m.

Start the morning in a peaceful setting with a delicious pancake breakfast at the Pavilion. Spend your afternoon strolling through the park and browsing among a variety of 175 arts and crafts booths with items ranging from fine paintings to toys, jewelry, ceramics, and more. Enjoy premium wines served by J. Lohr, Wente, Bargetto, and Emilio Guglielmo wineries or micro-brewed beer provided by Gordon Biersch Brewing Company.

Satisfy your taste buds in "Food Alley," where two dozen community groups will cook up international food favorites such as tri-tip and pulled pork sandwiches, egg rolls, tamales, kettle corn, and Chinese chicken salad.

Each day offers a variety of continuous live entertainment on three stages, located throughout scenic Central Park. Enjoy talented community groups performing on the Meadow Stage. In Kids Kingdom, there is live entertainment for even the youngest members of your family to enjoy. In the Pavilion, swing to the sounds of popular bands, including The Hitmen and The Spazmatics on Saturday and Live Wire and Joe Sharino on Sunday.

Admission to the festival is free and there is plenty of parking. Proceeds from the two-day festival benefit local charities. Central Park is located at 909 Kiely Boulevard, Santa Clara CA. For further information, call the Community Recreation Center at (408) 615-3140 or visit: www.SantaClaraArtAndWine.com

National Night Out

Tuesday August 7th South Park held a hot dog BBQ to allow neighbors to meet each other at an informal party. Janet Agnew hosted our party in front of her house on Loma Vista. She deserves our thanks for it. A BIG thanks goes out to "Chef Brian Moret for cooking all those hot dogs. They were yummy.

We were lucky to secure an appearance of a cool undercover Santa Clara Police car and also a big fire engine; the kids loved it!



What are you looking for?

A plumber, a window company or maybe just a handyman? Well maybe those of us that have had work done well share the names & numbers of the companies we have used to try and make your search a little easier. So if you have had work done & would like to share, send the following info: company or persons name, what they do & phone # to newslettersouthpark@yahoo.com

Robert Hayton, Handyman. Reasonable prices. Small jobs: painting, plumbing fixtures, light fixtures, appliance installation a specialty. Free estimates. 408-203-8352 (cell)"

Please know that these recommendations are tips from your neighbors & friends the board has no affiliation with them.



SANTA CLARA POLICE CRIME ALERT

The City of Santa Clara has experienced a dramatic increase in home break-ins. Since January 2012 there have been over 100 residential break-ins. Break-ins are usually random and are a crime of opportunity.

Always lock your home – 40% of recent break-ins have been through an unlocked door or window.

Daytime occurrence – Thieves know most people work during the day, so most break-ins are occurring during daytime hours.

Be alert – Don't dismiss suspicious persons, vehicles, or situations. Report them immediately! Look out for your neighbors. Get to know your neighbors.

The South Park Neighborhood Watch has additional pamphlets on the following topics:

Vacation Security
Vehicle Safety and Security
Help Prevent Burglary
Recognizing and Reporting Suspicious Activity, Persons, and Vehicles
Santa Clara Police Telephone Numbers
If you would like information on any of the above topics please send an email to Bjohnson@southparkhoa.org with your name, address, and contact information

STUFF YOU MIGHT NEED

City of Santa Clara
Animal Control – 408-764-0344
Police Non Emergency 408-615-5580
Noise Abatement – 408-615-5580

To get a list of pre-approved high efficiency toilets call 877-874-8479

To get low-flow shower heads or replacement toilet flappers from the Santa Clara Valley water District call 408-265-2607 x 2554
www.conservationsrebates.com

South Park Swap Meet

Have something you want to sell, or maybe something that you would like to give away?

List it in the South Park Swap Meet section. All you need to do is send an e-mail to newslettersouthpark@yahoo.com the following information: Item(s), cost or free, your first name, phone number & or-email address. With that information others in our complex may find just what they are looking for and you may get rid of things you just don't need any more.

For Sale

Old fireplaces for sale after business closed. If interested please contact with an offer.

Free

A cat door panel that fits next to a sliding glass door.

Carol
carolsgraphic@aol.com

Landscape Maintenance Schedule Notice

Northwest Landscape 283 Kinney Dr.
San Jose, CA 95112 408-298-4720

In compliance of Article 1, Section 6618 of the California Department of Food & Agriculture's Laws and Regulations, this document shall serve as the required advanced notice of our intent to apply the described requirements, material Safety Data Sheets (MSDS) containing their complete descriptions have been provided to application, several possible days of the month are scheduled for each of these applications. Every **Thursday** in the month of September the following will be done:

ROUNDUP PRO
Orthene
Mern WP 75
Prozalin 4 L

LEGEND

Fertilizer 12-8-16 with B arricade (Herbicide)
Atrimmec (Growth Reg), Daconil
Weather Stik (Fungicide), Deadline (snail bait)
Dimension (Herbicide) Florel (fruit
Eliminator) Fore (Fungicide)
Fusiladell (Herbicide), Gopher Getter
(Rodenticide) Merit (Insecticide),
Orthen (Herbicide) Pointer
(Insecticide) Surflan (Herbicide)
Prozalin r L (Preemergent) Ronstar G
(Herbicide) Roundup Pro (Herbicide)

Yummy food for anytime of the year

Easy Flatbread

INGREDIENTS
3 2/3 cups bread flour
One 1/4 oz (7g) envelope instant yeast
2 tsp salt
1 1/4 cups tepid water
3 tbsps olive oil

Directions

1. Mix the flour, yeast, and salt in a bowl. Make a well in the center and add the water and oil. Stir to make a soft dough. Knead on a lightly floured work surface 8-10 minutes. Place in a lightly oiled bowl, turn to coat the dough with oil, and cover tightly with plastic wrap. Let stand in a warm place for 45 minutes, until doubled.

2. Briefly knead the dough on a lightly floured work surface. Cut into 8 equal pieces. Flatten each into a round about 1/2 in (1cm). Use a rolling pin to make them a little thinner. Place on lightly floured baking sheets, cover with plastic wrap, and let stand about 10 minutes, until puffy.

3. Heat a large frying pan over medium heat. One at a time, add a flatbread. Cook about 3 minutes, until the underside is browned. Turn and cook about 2 minutes to brown the other side. Transfer to a wire rack to cool. Serve warm.



Corn Chowder

Yield = 2 quarts
3 slices bacon
4 cups chicken stock
5 ears of fresh corn, kernels removed
2 red bell peppers, finely chopped
1 jalapeno pepper, finely chopped
1 medium onion, finely chopped
4 stalks celery, finely chopped
1 lb Yukon Gold or red Bliss potatoes, peeled & diced into 1/2-inch pieces
kosher salt and pepper to taste
5 scallions, thinly sliced
1 1/2 cups whole milk
grated cheddar or pepper jack cheese



Place bacon on a double layer of paper towels on a plate. Cover with another layer of paper towels and microwave on high at two-minute intervals until crisp, about 6 minutes. Meanwhile place chicken stock, corn, peppers, onions, celery and potatoes in a medium saucepan and bring to a boil. Season with kosher salt and pepper to taste. Add the scallions and the milk. Break the crisp bacon into the soup. Stir, taste and add more salt and pepper if necessary. Serve with grated cheese if desired

I don't know about you but I am always up for a good new recipe, so if you have a recipe you think is GREAT and would like to share it, then do just that, feel free to send your favorite recipe to newslettersouthpark@yahoo.com.