

The Companion

August 2015

Birthdays



Do not be afraid to go out on a limb—
that's where the fruit is .



WHAT'S FOR LUNCH IN AUGUST??

In August the dinners will be held on the 5th and the 19th at noon in the Parkview community room. On the 5th Shirley will be treating us to a cream can party and on the 19th we will be having a baked potato bar.

Hope many of you will be able to join us.

Remember—the cost is only \$4.00 for a great home cooked meal.

This years **SUMMER PICNIC** will be held on Monday, August 10th at 6:00 in the Parkview Community Room-attendees are asked to bring a salad, a veggie or a dessert, to share with all.

PARKVIEW

- Bennie S. 12
- Billy W. 17
- Molly T. 18

ROLLING HILLS

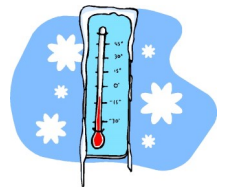
- Bob P. 6
- Kyle M. 13

SCATTERED SITES

- Amanda S. 4
- Trina W. 11
- Kayden G. 25



AUGUST WEATHER LORE



*If the first week in August is unusually warm, the coming winter will be snowy and long.

*For every fog in August, there will be a snowfall in the winter.

*If a cold August follows a hot July, it foretells a winter hard and dry.

T'WAS THE NIGHT BEFORE SCHOOL STARTED

T'was the night before school started, when all through the town
The parents were cheering, it was a riotous sound



By eight the kids were washed and tucked into
bed

When memories of homework filled them with
dread

New pencils, new folders, new notebooks, too
New teachers, new friends, their anxiety grew

The parents just giggled when they learned of this fright
And shouted upstairs

“GO TO BED-IT’S A SCHOOL NIGHT!!”

Did someone give you a zucchini you don't know what to do with-try one or both of these:

CHEESY ZUCCHINI CASSEROLE

4 slices bread-cubed	1t garlic salt
1/4c butter-melted	1egg-beaten
2c zucchini-cubed	2c cheddar cheese-shredded
1 large onion-chopped	

Place bread in medium bowl and pour butter over the bread. Add the zucchini, onion, garlic salt and egg-mix well. Transfer to prepared 9X13 baking dish and top with cheese. Cover and bake at 350 for 30 minutes, then uncover, and bake for about another 30 minutes.

ZUCCHINI COBBLER

8c zucchini-peeled and chopped	2/3c lemon juice
1c sugar	2t cinnamon
1/2t nutmeg	1 1/2c margarine-firm
1 yellow cake mix and 1 jiffy mix	

In large saucepan over medium heat, cook and stir zucchini and lemon juice until zucchini is tender, about 15 minutes, then stir in sugar, 1 teaspoon cinnamon and nutmeg and cook for about one more minute. Prepare a 9X13 baking pan, put cake mixes in large bowl and add margarine and 1 teaspoon cinnamon-cut the margarine into the cake mix until you have nice crumbles. Stir 1/2 cup of this mixture into the zucchini mixture. Press half of the remaining crumbles into the bottom of pan. Spread

NOTICE TO ALL-AUGUST REMINDERS AND UPDATES

- ◆ **DON'T FORGET— REAC INSPECTIONS ARE RIGHT AROUND THE CORNER-**

BE READY!!!

- ◆ **Rolling Hills** residents-your filters will be changed on Thursday, August 13th, it is not necessary for you to be present at this time
- ◆ Just in time for “back to school reading”-**FREE books** are once again available at the Office-this will be the last book giveaway this year-bring your kids to the office and pick out your two free books
- ◆ **Scattered Sites**-please keep your yards and porches clean and neat-**NO** piles of trash, tires or other miscellaneous items are allowed
- ◆ **Sunrise residents**-your air conditioners are scheduled to be cleaned on Thursday, August 20th, there will be NO rescheduling-ALL will be cleaned at this time
- ◆ Remember it is **YOUR** responsibility to report all changes in income to the office

Just a reminder-local kids start back to school on Thursday, August 20th.

Be aware of extra traffic on the roads and kids walking to and from school.



July 2015 Yard of the Month Winners

