

MAY 2011 NEWSLETTER

Whats inside...News from Wash Laundry,
Recipes, Community Info, Fathers Day ideas

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Morrison Creek Board of Directors

Patrick Bohner
Cristie Akers
Jason Kline
David Hobbs
Ron Simons

Wildwood Board of Directors

Patrick Bohner
Jimmy Weaver
Lisa Lindsay
Vincient Johnson
Ron Simons

Wildwood Board meetings will be
held on the 3rd Thursday of each
month at 4088 Savannah Lane
Sacramento CA 95823 at
5:30pm

Morrison Creek Board Meetings
will be held on the 3rd Tuesday of
each month at 123 LaFresa
Court Sacramento CA 95823 at
5:30pm

Happy Father's Day

A Dad is a person
who is loving and kind,
And often he knows
what you have on your mind.
He's someone who listens,
suggests, and defends.
A dad can be one
of your very best friends!
He's proud of your triumphs,
but when things go wrong,
A dad can be patient
and helpful and strong
In all that you do,
a dad's love plays a part.
There's always a place for him
deep in your heart.
And each year that passes,
you're even more glad,
More grateful and proud
just to call him your dad!
Thank you, Dad...
for listening and caring,
for giving and sharing,
but, especially, for just being you!
Happy Father's Day



**JUNE Fathers
Day is 19th**

Barbeque Styles for Dad's Big Day!

Low and Slow Southern-Style Pork Ribs

Ingredients:

- 2 slabs baby back ribs
- 1 cup KC Masterpiece® Southern-Style Barbecue Sauce

Dry Rub:

-
- ¼ cup dark brown sugar
- 4 teaspoons garlic salt
- 4 teaspoons chili powder
- 2 teaspoons salt
- 1 teaspoon black pepper
- ½ teaspoon celery salt
- ¼ teaspoon red pepper
- ¼ teaspoon cinnamon
- ¼ teaspoon white pepper

Liquid Seasoning:

- ½ cup apple cider
- ¼ cup apple jelly
- ¼ cup honey
- ¼ cup brown sugar
- 1 tablespoon dry rub mix (above)

Instructions

Remove the membrane from the back of the rib slabs. In a small bowl, combine the dry rub ingredients and mix well. Reserve one tablespoon of the rub for the liquid seasoning mixture. Generously apply the dry rub onto the front and back sides of the ribs.

Build a charcoal fire for indirect cooking with Kingsford® charcoal. Add a small aluminum pan to the void side of the grill and fill in halfway with water. When the charcoal grill reaches 250°F, place ribs meat-side up on the grill grate and cook over indirect heat for two hours and 15 minutes.

Remove the ribs from the grill. Place each slab meat-side down on its own doubled aluminum foil square. Mix the liquid seasoning in a small bowl. Pour ½ cup of the liquid over each slab. Then, tightly wrap and seal each slab with aluminum foil. Place the wrapped ribs back in cooker for one hour at 250°F.

Remove the ribs from the charcoal grill and discard foil. Brush KC Masterpiece® Southern-Style Barbecue Sauce on both sides of the ribs. Place the ribs back on the grill for 15 minutes, or until sauce caramelizes.



Barbecue Beef Short Ribs

Ingredients:

- 10 beef short ribs (individual ribs)

Dry Rub:

- 1 tablespoon salt
- 4 teaspoons black pepper
- 2 teaspoons dark brown sugar
- 2 teaspoons oregano
- 2 teaspoons garlic powder
- 1½ teaspoons thyme leaves
- 1 teaspoon ground ginger

Stock:

- 1 cup beef stock
- 3 tablespoons soy sauce
- 4 teaspoons minced shallots
- 2 teaspoons Worcestershire sauce

Instructions

With a sharp knife, trim the top layer of fat from the rib if needed. Score the top of each rib by cutting grooves (¼-inch deep) perpendicular to the rib bone every ½-inch. These cuts will provide more surface area for the flavorful rub.

In a small bowl, mix the dry rub ingredients. Apply a generous coat of dry rub to all sides of each rib.

Build a charcoal fire on one side of grill, such that the coals are situated on only one side of the grill, leaving the other side void. This will create an area for lower temperature, indirect cooking away from the coals. Place beef ribs on the grill (bone side down) away from the coals and cook with indirect heat (approximately 275°F) for 1½ hours, or until internal temperature of beef reaches 160°F.

Remove ribs from grill and place them in the center of a doubled sheet of aluminum foil with meat side facing down. Pour stock mixture over ribs and wrap tight in foil, trapping juice inside. Return the foil pack to the grill for 1 hour, or until internal temperature of beef reaches 200°F.

Remove foil package from grill and let beef rest in the foil for 15 minutes before removing. Slice each rib to the bone at scored cuts. Reserve some au jus to drizzle over beef or to season side dishes, such as mashed potatoes.

Recipe created by barbecue expert Chris Lilly, on behalf of Kingsford® Charcoal.

Chris Lilly





HOMEOWNERS CAN NOW ADVERTISE UNIT(S) AVAILABLE FOR RENT IN THE NEW INFORMATION KIOSK AT WILDWOOD!

Posting Requirements

- Postings/ads can be resubmitted and reposted at the end of the 30 days
- No more than 2 posters per person every 30 days
- Postings/ads will only be allowed inside of the information kiosk behind the glass doors.
- Rental ads and units for sale ads have priority
- Do not list the Associations number as contact for your ad
- The kiosk will remain locked at all times.
- Submission must meet the requirements outlined by management.

Teardown Policy

- Posters will be removed after thirty days on display

Sanctions

The Association has established the following sanctions for the misuse of the information kiosk. Any hanging of posters outside of the designated display area will be considered a violation. Association will use the following fine structure:

- 1st offense: \$50.00
- 2nd offense: \$200.00
- 3rd offense: \$800.00

The pool will be open on June 18, 2011. There will be a notice distributed soon to all residents and owners with the hours and pool rules. We look forward to seeing all of you enjoying some FUN in the SUN!



LAUNDRY ROOMS



Stain Removal Tips

Here are some effective ways to remove common stains. Follow with your regular washing procedure unless otherwise noted:

- **Alcoholic beverages:** Immediately flush or sponge stains with cold water, then soak in detergent and cool water. For red wine, use a pre-treat product or a safe dry cleaning solvent.
- **Blood:** Cover area with meat tenderizer and apply warm water to make a paste. Wait 15-30 minutes and then sponge with cool water or soak using an enzyme soak product. Use diluted chlorine bleach for whites or bleach powder for colored fabrics, if necessary.
- **Coffee, tea, chocolate, & cocoa:** Soak in warm water or cold water. An enzyme soak product may help. Brush area vigorously with a paste of detergent and hot water. Remove grease stains with a safe dry cleaning solvent.
- **Crayon and candle wax:** Scrape off excess wax with a dull knife, and sponge with a safe dry cleaning solvent.

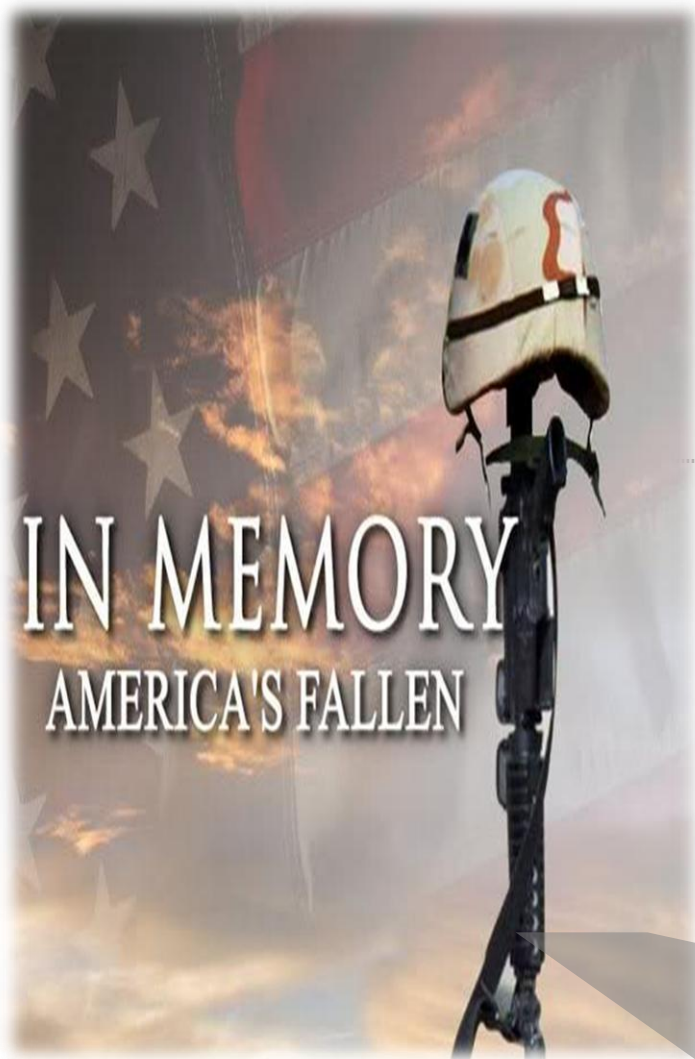
NO CIGARETTE BUTTS NO CIGARETTE BUTTS



Over the last month or so we have noticed residents or their guests are not properly disposing of cigarette butts.

At Wildwood and Morrison Creek Estates we take pride in the appearance of our communities. Please dispose of all cigarette butts and any other garbage in any common area trash or your personal trash cans.

Our landscape and maintenance contractors are on the grounds daily and will be watching for any littering on the property. If caught littering, a fine will be imposed at the owner's expense.



Memorial Day 2011

Memorial Day, originally called Decoration Day, is a day of remembrance for those who served for our country. Memorial Day was officially proclaimed on May 5, 1868.

The Commander and his General Order NO. 11 would place flowers of the graves of the Union and Confederate soldiers at the Arlington National Cemetery. It was recognized as a holiday in New York in 1873 and by 1890 it was recognized by all northern states but the south refused to recognize it as a holiday. It is now celebrated in almost all states on the last

Monday of each month. Most people celebrate Memorial Day all weekend long with friends and family. Americans die every day in different countries trying to protect their family. So please don't forget to remember all of the fallen soldiers.

California Law on Carbon Monoxide Detector Requirements

Christine Bryant has been a writer for more than 10 years, working in the newspaper and magazine industries in the Richmond, Va., Chicago and Columbus, Ohio areas. She has a bachelor's degree in journalism from Ohio University's E.W. Scripps School of Journalism. By Christine Bryant, eHow Contributor

updated: June 27, 2010

The state of California requires carbon monoxide detectors in all homes.

In May 2010, the state of California enacted a [law](#) requiring [home](#) owners to install carbon monoxide detectors in their homes. According to the California Air Resources Board, 30 to 40 people die each year from carbon monoxide poisoning. The senate bill, also known as the Carbon Monoxide Poisoning Prevention Act, states that those deaths were avoidable. According to the bill, the California law will help prevent further deaths and increase awareness.

1. Timeline

- Although the bill was signed into law in 2010, California residents must have carbon monoxide detectors in their homes as of July 1, 2011. This timeline applies only to single-family homes that have appliances that burn fossil fuels or homes that have attached garages or fireplaces. For all other types of housing, such as apartments and hotels, detectors should be in place as of January 1, 2013. [Types of fossil fuels](#) include wood, gas and oil.

Detector

- According to the senate bill, the detector must sound an audible warning once carbon monoxide is detected. It also must be powered by a battery, or if it is plugged in, have a battery for a [backup](#). The detector also must be certified by national testing labs, such as the Underwriters Laboratories. The packaging on the carbon monoxide detector will state this. If the CO detector is also a smoke detector, it must still meet the above standards and must sound an alarm that is different than the smoke alarm. Carbon monoxide detectors typically can be purchased for about \$20 and up.

Exemptions

- Although the law targets units that are occupied by humans, the law exempts state and local government [property](#), as well as property owned by the University of California Regents. The law requires local jurisdictions to comply; however, they may amend their current ordinances to fall more in line with the law.

Fines

- California law states that anyone who does not comply with the law may face a \$200 fine. However, residents will receive a notice of 30 days to correct any violations before they will be fined.

Read more: [California Law on Carbon Monoxide Detector Requirements | eHow.com](#)