


# San Lorenzo

## Community Association

### NEWSLETTER MARCH 2010

 **OLD IRISH QUOTE** – There are many types of ships. There are wooden ships, plastic ships and metal ships. But the most important types of ships are friendships. Happy Saint Patrick's Day!

**WELCOME, BABY RODRIGUEZ** – The Board of Directors would like to announce that Carlos Rodriguez and his wife Rhonda from Kentucky Downs recently welcomed a new baby to the family! Congratulations Carlos and Rhonda! If you have some exciting news to share with the community, please email your Community Manager, [jgillespie@actionlife.com](mailto:jgillespie@actionlife.com).

**SAVE THE DATE** – The Social Committee would like to announce the upcoming Spring Celebration! The event will be held on Saturday, April 24<sup>th</sup> at the Clubhouse from 5 to approximately 7 PM. Hors de Oeuvres and beverages will be served. Please bring your favorite appetizer and join us!

**COYOTE WARNING** – At the February Board Meeting, it was announced that there was another pet attacked by a coyote in the community. PLEASE take precaution when allowing your pets and children to play outside. Pets must always be kept on a leash while walking in the community. Please visit [http://www.ci.yorba-linda.ca.us/~ci26/images/stories/pdf/admin/coyote/coyote\\_faq.pdf](http://www.ci.yorba-linda.ca.us/~ci26/images/stories/pdf/admin/coyote/coyote_faq.pdf) for more information.

**MAC'S PUB IRISH STEW** – 2 1/4 pounds boneless lamb shoulder, cut into 1/2-inch pieces, 1 pound lamb neck bones, 6 cups homemade chicken stock, canned low-sodium chicken broth, or 6 chicken bouillon cubes mixed with 6 cups boiling water, 3 medium potatoes, peeled and cut into 1-inch thick pieces, 1 tablespoon minced fresh thyme 2 bay leaves, 2 tablespoons minced fresh herbs, such as tarragon, marjoram, and rosemary, 2 small onions, sliced, 2 to 3 stalks celery, thickly sliced, 2 leeks (white part only), washed and chopped, 4 to 5 carrots, peeled and thickly sliced, Salt and freshly ground pepper to taste, Minced fresh flat-leaf parsley for garnish

In a stockpot or large saucepan over medium heat, combine the lamb, bones, and stock or broth. Bring to a boil and skim off any foam that rises to the top. Reduce the heat to low, cover, and cook for 60 to 70 minutes, or until the meat is tender.

Add the potatoes, thyme, bay leaves, and herbs, return to a boil, reduce the heat, and simmer, uncovered, for 12 to 15 minutes, or until the potatoes are nearly tender. Add the onions, celery, leeks, and carrots and simmer for another 30 minutes. Uncover and cook for 15 to 20 minutes longer, or until the vegetables are tender and the stock has thickened. Season with salt and pepper.

To serve, ladle the stew into shallow bowls, sprinkle with parsley, and serve with soda bread. Serves 6. Reference: [www.grandparents.com](http://www.grandparents.com), "Isn't life grand?"

**WE ARE ON THE MAP!** - Google maps corrected our street names as of February 16, 2010, in the San Lorenzo Community. Our community clubhouse is also listed.

**GARAGE PARKING REMINDER** – Please be reminded that the garages are intended for parking two vehicles. Only after two vehicles are parked in the garage, residents may park in the driveway.

**WROUGHT IRON FENCE REPAIRS** – Recently several residents received a letter about “chicken wire” on the fence. Please make sure you remove the wire so that we may paint the fence. We would like to take a moment to remind you that the approved material is nylon or vinyl and it must be attached with plastic clips. Metal on Metal will ruin the fence and cause it to rust from the inside out. Thanks for your cooperation!

**ANNUAL MEETING OF THE MEMBERS** – Management recently sent “Requests for Candidates” to serve a two year term on the Board of Directors. There are currently two seats up for election. Please be sure to fill out your statement by the deadline of March 8<sup>th</sup>. You can either mail your form back or email it to your Manager, Jeanean at [jgillespie@actionlife.com](mailto:jgillespie@actionlife.com). If you did not receive a form and would like to run for the Board, please contact Management. Serving on the Board of Directors is hard work but very rewarding to be part of a wonderful community and valuable place to live, work and play.

**PAYMENTS ONLINE** – Action Property Management is please to announce on line bill pay. You may now go to [www.actionlife.com](http://www.actionlife.com) or [www.myhoa.com/sanlorenzo](http://www.myhoa.com/sanlorenzo) and pay your assessments online with a check or credit card!

**NEXT MEETING:**

MONDAY, MARCH 22, 2010  
SAN LORENZO CLUBHOUSE – 6:00PM

**NEXT LANDSCAPE WALK**

FRIDAY, MARCH 26, 2010  
SAN LORENZO CLUBHOUSE – 9:00 AM

**GENERAL INFORMATION**

Association Manager: Jeanean Gillespie  
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