

# ROSE LAKE FOREST PROPERTY OWNERS ASSOCIATION

Fall Newsletter

## RECENT CHANGES:

KEYS are now being handled by board Member Diane, our Finance Administrator. If you are in need of keys, please refer to your directory (sent with the last newsletter) or contact her via the Facebook Page for information.

## AUGUST RLFPOA BOARD MEETING

The next board meeting will take place Saturday, August 30<sup>th</sup>, at 10:00 AM at the Gamma Park Pavilion. Please join us for discussion and input. We look forward to our members' taking interest in our association actively. Coffee and Donuts will be provided by the Association.

## Feedback on Facebook

Once again, I invite you to add our page to your Facebook account, Rose Lake Forest Property Owners. Here, you can add pictures, contact members and board members, keep up to date on issues, or just ask questions, and post fun pictures!

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*Rose Lake Forest Property Owners—check us out on facebook!*

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## COPIES OF THE BYLAWS AND COVENANTS

Do you have a current copy of the RLFPOA Bylaws and Covenants? You now have two options to replace your old or lost version. You can download and print from our Facebook page, or you can purchase a bound copy for \$5.00. Just contact a board member for more information!

## Annual Picnic

Thank you to all our members for making the annual picnic a success! There was plenty of friendly conversation, seasonal members becoming acquainted and re-acquainted with our year-round neighbors, and new members were able to meet their new neighbors and board members as well, over a relaxed and delicious lunch!

We hope to see everyone again at next year's picnic!





Try this easy recipe at your next Football Game. Get together to make an impressive show without all the fuss!

## LET IT FLOW

- Prep time: 15 minutes
- Cook time: 30 minutes
- Yield: Serves 8.

## INGREDIENTS

- 1 rustic loaf of bread, unsliced, either Italian or French
- 12 ounces shredded Monterey Jack cheese
- 1/4 cup (less or more to taste) chopped pickled jalapeños
- 1/4 cup chopped green onions, including greens
- 1/4 cup (4 Tbsp) butter, melted

- 1 Preheat the oven to 350°F. Slice the bread almost all the way through (not all the way) in a cross hatch pattern, spacing an inch between the slices.
- 2 Place the shredded cheese in a large bowl. Toss with the green onions and jalapeños. Pour over with melted butter and use your clean hands to toss, to distribute the butter evenly through the cheese.
- 3 Place the bread on a large sheet of aluminum foil (large enough to wrap the bread) on a baking sheet. Stuff every crevasse with the cheese mixture. Wrap with the aluminum foil. At this point you can make ahead and refrigerate until ready to bake.

• 4 Place in the oven for 15 minutes. Then uncover the foil from the bread and cook for 10 minutes more, until all of the cheese is melted.

- Place on a serving board or plate to serve.

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