



THE PIPELINE

NEWSLETTER



Volume: XIV Issue: XI

Visit Us at : PVCOA.com

OCTOBER 2014

President's Corner

THE PRESIDENT'S CORNER

This is the last Pipeline for the season. I think it has been a very good year. To make it a good winter, please double check your water to make sure it is off, and make sure to blow out your pipes.

We look forward to seeing you back next season.

BE SAFE AND GOD BLESS.

Clyde Camp, President



ARCHITECTURAL & SITE IMPROVEMENT COMMITTEE

The Architectural Committee would like to thank the owners for their cooperation in obtaining the proper Paradise Valley permits before starting their building project. We would encourage all owners to check with an Architectural Committee member before starting any project to see if a park permit is required.

At the present time we do allow work to take place during the winter months. All projects, other than maintenance, must have a Park permit before work is started. You may e-mail me at kdkillgo@att.net to discuss your project or have a request form sent to you.

We hope all owners have a safe,

happy and healthy winter season and look forward to seeing you in the spring.

Ken Killgo, Chairman



WATER & SEWER COMMITTEE

I would like to wish you all a safe trip home for the winter, for those of you heading south. PLEASE don't forget to turn off your main or "park" valve inside your water box. This is very important! For the people that stay here all winter, please take precautions so that your connecting line to your RV or cabin is protected from freezing. Once again... thank you all for taking care of our septic systems this past year.

We look forward to another spring with no major repairs and a possibility of having new valves and flush valves installed on the older side of the Park. We will not give up until it is done.

Although I will miss my buddy Clyde Camp as President next season, I am looking for a progressive year with our new President, Bill Maxwell. Also, looking forward to working with Bobby Privette who eventually will be taking over water and sewer. Which he will be learning while he is Secretary. I am confident he will do his best for us.



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Next year will be my 5th and final year serving on the BOD and hopefully the future BOD's will keep the Park on the mend and take good care of our precious resources. I will stay involved as long as I am needed for consultation and I believe we have a bright future here in "PARADISE".

See you all in the Spring!
Joe Cuce, Chairman

5:00 PM followed by Bunco at 6:30 PM. Since this is our first Bunco, prizes will be awarded.

We will have our regularly scheduled pot luck on Saturday, October 11th at 6:00 PM and pot luck brunch Saturday, October 18th at 10:00 AM.

That will wrap it up for this year's scheduled events.

Have a safe, healthy winter and we will see you in the Spring!
Sandy Schulze, Chairlady



GROUNDS COMMITTEE

Just want to let you know the pool is closed for the season. The laundry room will be closed October 15th and the Pavilion will be winterized October 24th.

I want to wish everyone a safe, happy and healthy winter. See you in the Spring!

Tom Grice, Chairman



FROM THE BOARD OF DIRECTORS

The Board of Directors would like to thank the 231 lot owners that responded to the Covenant Proposal to require 55% of the total votes cast in order to make a change to our Covenants. We had a return of 153 yes votes, thus allowing the Proposed Covenant Change to be passed.

The Board of Directors wants to thank you for this very positive response.
Bill Maxwell, Secretary



ACTIVITIES COMMITTEE

This season is rolling to an end too fast!

Please don't forget our Italian themed pot luck on Saturday, October 4th at



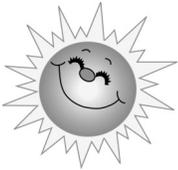
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SUNSHINE LADY:

Cards were sent to the following owners by our "Sunshine Lady", Rebecca Roby:

"Thank You" to Norma Jean of Betty's Quilt Shop

"Sympathy" to Vinnie Vescuso

"Get Well" to June Brangham

If you know of anyone who is ill or has lost a loved one, please let Becca know. She is on Lot 98 and can be reached at 706-865-9178.



THANK YOU:

I would like to thank everyone for the lovely card and for your prayers during my recent recovery from an accident. Also for the sympathy card sent when we lost our precious little pet. Thank you again for all your kindness.

Cathie Opava



WELCOME!

We want to welcome Nick and Anne Raptis back to our community. They recently purchased Lot 221.



RECIPES:

Hummingbird Bread Pudding

Ingredients:

6 large eggs

3 cups milk

1 cup sugar

3 Tablespoons vanilla extract

1 Tablespoon ground cinnamon

2 bananas, 1 mashed, 1 cut into small bites

1 can (20 oz.) crushed pineapple, drained very well

1 cup shredded coconut

1 cup chopped pecans

½ loaf baguette Bread (long skinny type), cubed

Directions:

Butter or spray 13x9 glass baking dish. Using a whisk or electric mixer, mix together eggs and milk, add sugar, vanilla and cinnamon. Beat together until sugar starts to dissolve. Mix in the mashed banana. Fold in banana pieces, well drained pineapple, coconut and pecans. Mix in the bread and let the mixture sit for 10 to 15 minutes. Pour mixture into the prepared pan and bake at 350 degrees for about 45 minutes.

Let the bread pudding cool slightly, while it is cooling prepare the Cream Cheese Pecan Sauce, then drizzle the sauce over the warm pudding. Top with toasted pecans.



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RECIPES - CONTINUED

CREAM CHEESE PECAN SAUCE:

4 ounces cream cheese, softened
3 tablespoons powdered sugar, plus
extra if needed

$\frac{1}{4}$ teaspoon vanilla extract

4 Tablespoons milk, plus extra if
needed

1 cup toasted crushed pecans, for
sprinkling on top

Whip the cream cheese with mixer,
then slowly add in sugar until smooth. Mix
in vanilla and milk as needed for proper
consistency.

Pour it into the Nutella and peanut butter
mixture. Pour into pan and pat it out
evenly. Let cool in the refrigerator
approximately 15 minutes. Slice and
serve.

ENJOY

(submitted by: Judy Woods – Lot 184)



EASY PEANUT BUTTER FUDGE

Ingredients:

1 jar (13 oz.) Nutella
1 jar (17 oz.) creamy peanut butter
1 can (16 oz.) creamy vanilla
frosting (not fluffy)

Directions:

Mix peanut butter and Nutella to-
gether until creamy. Heat vanilla icing in
microwave for approximately 1 minute
(maybe a little less depending on micro-
wave, check on it). It will look runny
when you take it out of the microwave.