

MOUNTAIN VILLAS VOICE

**MOUNTAIN
VILLAS
ASSOCIATION**

Volume 5, Issue 4

APRIL, 2021

MANAGER'S MESSAGE

With Covid restrictions still in place, it looks as though our May HOA meeting will be a Zoom meeting. Details will be sent in the coming weeks.

Again, please be mindful regarding the dumpsters. No furniture, appliances, construction material are permitted. Please break down boxes before placing in the dumpster.

Last summer the renters were definitely a challenge in regards to the pool and grounds. Owners, please, it is your responsibility to ensure your guests understand the rules. In addition, perhaps they should be

reminded that while they are guests and we want them to enjoy their stay, this is home, and weekend retreats for many people. Some renters have been disrespecting the community as well as owners and other guests. By ignoring common sense and courtesy, they are actually costing the Association money. It is taking a considerable amount of extra resources and man hours to clean and repair the common areas as a result of renters abuse. This in the end may increase HOA fees if it continues.

I have sent some guidelines in the past for you to include with your rental agreements. If you need them again, please let me know.



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MAINTENANCE MINUTE

Spring is here and the weather is changing. The preventative maintenance will begin on the AC units soon. The filters will be changed at that time as well.

Please do NOT plant or

remove anything on the grounds without prior approval.

Keystone Roofing will resume the siding work on building 4 and will then move to building 5 this month.

The parking lot will get its annual patching. In addition we are installing some bollards at the pool fence to try to prevent any further damage.

RAMPS

Spring has sprung, and that means ramp season is officially in full swing. You know, ramps: those cute, terribly *en vogue* little vegetables with the slightly unappealing name. But what exactly are these little green wonders? A good way to define ramps might be to describe the negative space, i.e. what ramps *aren't*. Ramps are not leeks, nor are they scallions, nor are they exactly shallots. Ramps (which are sometimes called wild leeks or spring onions, adding to the confusion) look like scallions, but they're smaller and slightly more delicate, and have

one or two flat, broad leaves. They taste stronger than a leek, which generally has a mild onion flavor, and are more pungently garlicky than a scallion.



BAKED HAM

INGREDIENTS

- 1 12 ounce can or bottle beer
- 2 tablespoons brown sugar
- 3 tablespoons Dijon Mustard
- 1 8 lb. bone in ham

INSTRUCTIONS

- Preheat oven to 400 degrees
- Whisk beer, brown sugar and Dijon mustard together in a bowl
- Place ham cut side up in a large roasting pan; pour beer mixture over ham
- Bake in preheated oven until ham begins to brown. 15 minutes basting ham 4 to 5 times
- Reduce temperature to 350 degrees. Cover pan with lid or foil
- Continue to bake until heated through about 90 mins basting often

Let ham rest 10 to 15 minutes before carving

Remove lid and bake until well browned, about 15 mins more



Prosecco Margaritas

Spring is taunting us with bursts of beautiful sunny weather and it makes us want a refreshing, cool drink. This recipe can be made ahead of time and when you want a drink just add prosecco. The drink is a little less sweet and sugary than your typical margarita, and the addition of the prosecco makes it feel lighter and more refreshing.

Ingredients:

- 3 oz. tequila, or to taste
- 3 oz. Cointreau
- 4 oz. chilled simple syrup
- 8 oz. freshly squeezed lime juice, or to taste
- 1 750-mL bottle chilled Prosecco
- coarse salt, to rim glasses
fresh lime wedges, for garnish



DIRECTIONS:

In a small to medium-sized jar or bowl, add tequila, Cointreau, simple syrup, and fresh lime juice. Prepare this mixture at least a couple of hours prior to serving the margaritas, and place in the refrigerator to chill.

This recipe will make 4 medium-sized margaritas or 6 smaller ones. Gather 4 to 6 medium or small glasses and get started! If salting the rims of your glasses, run the cut edge of a lime wedge around the rim of a glass and dip the rim into a small plate of coarse salt. Repeat with the remaining glasses.

Add ice to prepared glasses and divide chilled tequila mixture amongst the glasses. Top with Prosecco. Give a little stir to combine, and then taste test. Adjust for individual tastes by adding more simple syrup for extra sweetness and lime for tartness, plus extra tequila for those who like a bit more tequila bite. Squeeze a lime wedge over the top and add another one to the rim of the glass. Enjoy!

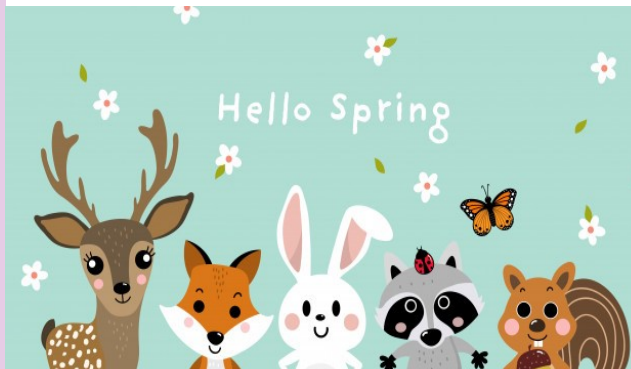
HAPPY BIRTHDAY TO BRAD AND JOE!



Brad's birthday on April 22nd

Joe's birthday on April 9

SPRING IS IN THE AIR



Approximate Spring Migration Arrival Dates for Ruby-Throated Hummingbirds



DIY Hummingbird Nectar

1/4c sugar
1 c water
Mix Well
Boil 5 minutes
Place in Feeder
Keeps in fridge 5 days

recipe from TheGardeningCook.com

MOUNTAIN VILLAS ASSOCIATION

10 MOUNTAIN VILLAS DRIVE
CHAMPION, PA 15622

Phone: 814-352-7672

Cell: 814-483-2869

www.mountainvillasresort.com

TOM BECKNER, COMMUNITY MANAGER



VOICE STAFF

Babette Guballa
Janet Skurnick
Tom Beckner

COUNCIL

Paul Rizzo
Dave Zielasko
Janet Skurnick
Babette Guballa
Gary Fike

Opening Day for "golf on the mountains" is April 2nd.

Just a reminder that we must respect the golf course. The resort does not want people walking on the course if it interferes with the golfer's game. Also, if you walk your pet there, please do so when the course is clear and pick up after your pet. When I get any new guidelines regarding the course rules, I will send them out.



BUNNIES, BUNNIES AND MORE BUNNIES



MEET JAMIE

april

BIRTH FLOWER

purity
innocence
fertility
motherhood
transformation



DAISY

April Birthstone

• Diamond •



The most coveted gemstone to date, **diamonds** are a symbol of eternal love. They're thought to provide those who wear them with better relationships, balance, clarity, abundance, and an increase in inner strength.



April

It's spring! Farwell
To chills and colds!
The blushing, girlish
World unfolds

Each flower, leaf,
And blade of turf—
Small love-notes sent
From air to earth.

The sky's a herd
Of prancing sheep,
The birds and fields
Abandon sleep,

And jonquils, tulips,
Daffodils
Bloom bright upon
The wide-eyed hills.

All things renew.
All things begin.
At church, they bring
The lilies in.

—John Updike



JAX AND TITO

April Trivia

1. What does the word April mean?
2. What birthstone represents April?
3. What International Day is recognized on the 22nd of April?
4. What is the flower associated with April?
5. Easter is always in April. True or False?
6. Which famous playwright was born on the 23rd of April?
7. The titanic hit the infamous iceberg on which day in April?
8. What two horoscopes share April?
9. Which fast food franchise first opened on April 15th, 1955?
10. Which classic board game is honored on the 13th of April?

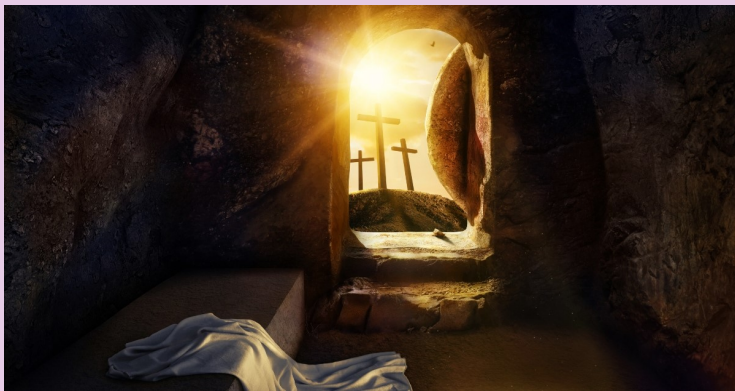
ANSWERS: 1. Open - from the Latin word aperire "to open". 2. Diamonds 3. Earth Day 4. Daisies 5. False 6. William Shakespeare 7. 14th 8. Aires & Taurus 9. McDonalds 10. Scrabble



Our heartfelt condolences to the family of William E. "Bill" Manby, who passed away Friday, March 19, 2021.

He was born October 28, 1933. He was married to Georgia (Heimberger) and had 62 wonderful years together. They met at Canadohta Lake in Pennsylvania. Together, they raised three children in a loving home in Mt Lebanon, PA: Leslie (Dave) Cunningham, Kimberly (Tom) Beggs, and Jeffrey Manby, of Pewaukee, Wis. He is also survived by eight grandchildren and one great-granddaughter. Most of all, he enjoyed the many family outings and vacations at Stone Harbor, N.J., Pewaukee Lake, Wis., Boca Grande, Fla., Venice, Fla., and Seven Springs Resort at Mt Villas where he was a homeowner since 1981.

Luke 24:6-7: "He is not here; he has risen!"



MESSAGE FOR THE SOUL

*I think that when
the dust settles
we will realize how
very little we need,
how much we
actually have,
and the true
value of human
connection.*