



*Photo by Karen and John Kangas*

This sleepy bobcat dozed on the patio wall at Camino del Heroe a few weeks ago while Karen and John Kangas were enjoying a late-afternoon glass of wine. “He paid no attention to us,” said Karen. “He was more interested in the rabbits that were running around, or in getting ready for bed.” See story, with tips on dealing with our non-human pals, in our regular CHAT Sightings column called “Fur, Feathers, & Scales,” on Page 4.

### **New Homeowner Orientation Feb. 6**

This first-ever orientation will offer new homeowners the opportunity to quiz HOA board members and other volunteer leaders about life in The Springs. The seminar will be held in the Rec Center (next to the Clay Club) at 10 A.M.

Participants will become familiar with the depth of knowledge and volunteerism that surrounds us, according to Nancy Kelly, event coordinator.

This is open to other Springs residents, including renters who may be considering buying a home.

“I look forward to meeting you,” said Keenan, HOA board member and former CHAT editor.

*The Springs*

## **CHAT**

*Volume VI, Issue 2*

**THE SPRINGS AT SANTA RITA**

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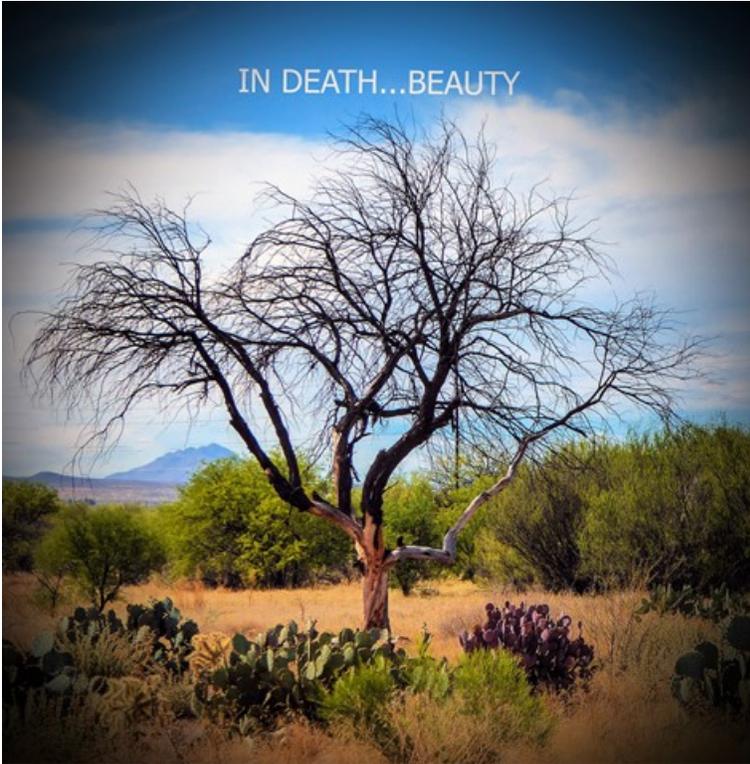
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### **February Calendar**

- 6 New Owner orientation
- 9 Meet & Greet (Page 2)
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- 20 Potluck (Page 7)
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- 18 Picnic in the Park (Page 2)



Several years ago, this tree was intentionally poisoned by persons unknown. The HOA board decided not to cut it down. A wise decision, for now it has become a roost for many species of birds.

Now the bark of the tree is coming off; whether it is natural or human caused I do not know. To me this tree is beautiful. I find it a spiritual reminder of the circle of life; that even in the throes of death it serves a purpose. It marks the beginning and end of our walking trail. It stands stately to remind us that life is a circle.

Barbara A. Wolf (18 year resident).

Meet & Greets are on second Fridays through April. Bring hors d'oeuvres and our favorite beverage Feb.2, 3-5 PM, upstairs at the Rec Center on the Fiesta Deck if weather permits.

### ***Perry Park Picnics***

*These potlucks, open to both owners and renters, are held in the little green Perry Park, January through April. "They all start at 2:30 and we eat at 1 PM," says Doug Crosby, chair, who provides hot coals for grilling. Remaining dates, after the Feb. 18 gathering (see Calendar, Page 1) will be March 11 and April 8. Y'all come!*

## Pet Profile

By Pat Strnad

Hi, Neighbors,

Welcome to The Springs. I could be the oldest resident here as I'm well past 55, more like over 110. You see, I'm almost 16 dog years old, a six-pound Yorkie named Cosette, but you can call me Cozy, as do my human parents, Nancy and Don Kelly. My brother's name is Henry Higgins, something to do with my breeder being a theatre buff.

I guess you'll want to know how I became a member of the Kelly family. They really didn't want me at first because they had two other Yorkies. My breeder kept insisting they should take me, and when they came to see me it was love at first sight. Good thing for them too, as I became the peacemaker between the other dogs who had been fighting all the time.

We come here from Patterson Lake in Olympia, Washington, in November, and stay here until April, but I can't fly any more as I become claustrophobic in that little carrier squeezed under the airplane seat. So now we drive over 1,600 miles while I stare at the during that and sleep for arrival. Since I never sleep long ride, I'm exhausted several days after our

Nancy and I was six discovered bone disease needed relearning to now but find it path more I get my early evening somewhere, home to eat.

famished, as I often snub my breakfast. The only place I have trouble walking is on the floors in our Olympia house. They are so slippery that I wear my pink booties which have gripper bottoms. I look rather cute in them.

My current problem is corneal eye erosion, so I've needed eye drops three times a day but I don't complain. I almost never block. You know us seniors and our maladies as we get older. My sixteenth birthday is March 23 and I can hardly wait. I might get one of my favorite foods, canned carrots with juice or green beans, or even both. Wouldn't that be the cat's meow? (Oops, didn't mean to say that.

Despite what they go through with me, I know my parents love me, because they let me sleep in their big bed with them. Don will get up with me twice a night for my potty breaks and drinks. They say I'm very sweet and quiet, and I even let their four-year-old granddaughter play dress-up with me

All this excitement in telling you my story has made me quite tired so I'd better take another nap. If you're going for one too, or. Whenever you do, I wish you "happy dreams."



Don adopted me when I months old, but they soon that I had degenerative hip in both back legs and surgeries, therapy and walk again. I can walk fine boring to use the same than once, so I won't do it. exercise each afternoon or when they carry me set me down, and I run By then, I'm usually

*Photos by Don Kelly*

**Animal Sightings**

## Fur, Feathers, and Scales

Jan Koltun, Compiler

The bobcat (Page 1) has generated questions about interactions with our animal friends. What about the ones who aren't always so friendly? What should you do if you see a rattlesnake? A javelina, or a herd of them? Which birds are you likeliest to see on our pond (near Golfista and Pelotita)? We'll try to answer some of these questions below, using information from the Arizona Department of Game and Fish (ADGF). As always, we welcome your sightings; please include date, time of day, and place, so that others may learn where some of these critters hang out.

Our HOA Website has a link to a fine brochure, *Living with Javelina*, put out by ADGF. It contains such tips as the kinds of food that attract them, at least one of which was borne out by a sighting last week of a lone beast eating acorns, which are currently plentiful. It is also suggested that home-owners need to landscape with natural vegetation instead of ornamental plants that the little peccaries enjoy eating.

The near-sighted, hooped mammals usually avoid human contact, but will defend themselves against us or our dogs. They are easily scared off, if you make loud noises or throw pebbles, or spray the garden hose at them from a safe distance. Because most negative encounters are associated with feeding, "Never feed javelina," is the brochure's No. One tip. Others include "Feed pets indoors or immediately remove leftover food." And "Securely store all garbage."

As a last resort if there is danger from a javelina, the ADGF can remove them, but this is discouraged because the beasts are herd animals and may not survive, especially if relocated.

Last spring, this compiler was shocked to see a whole family of humanoids harassing a rattlesnake that had slithered onto a Springs pathway. The terrified people were hurling large rocks at the snake. Like the javelina, snakes are as eager to live apart from humans as we are.

Therefore, when you see one, it's best to stay away and call the snake-removal folks. Be sure to describe accurately where you have seen it. Ask someone to watch the reptile, again from a safe distance, so that the observer can further assist the agent when they arrive.

The number for the state's 24-hour snake removal service is 520 308-6211.

Did you know that scientists have identified 36 species of rattlesnakes, of which 13 live in Arizona? To help distinguish among them, it may be useful to visit the Desert Museum's collection, which lives safely behind glass windows. And for all the fuss about poisonous snakes, annually there are less than 8,000 bites, of which only a small number are fatal.

If the worst happens and you are bitten, it's crucial to get to a hospital as fast as possible for an anti-venom shot. Aren't we lucky to have a good one just down the road?

The ADGF also publishes a useful brochure, *Living With Coyotes*, which you can find at [azgfd.gov/urban\\_wildlife](http://azgfd.gov/urban_wildlife). Since these wild canines are more ubiquitous here than cockroaches in Hawaii, it's important to know these tips:

- Never approach a coyote
- Show you are dominant by maintaining eye contact
- Yell or make loud noises
- Pick up small pets; coyotes will eat anything.
- Don't encourage a coyote's chase instinct by running, and pick up small children so they won't panic and dash off
- A unified neighborhood effort is essential to tell coyotes that your area is off-limits
- Bufflehead ducks and heron (See photos, Page 6) are among the common sightings on the Torres Blancas pond. Others include egrets, and we do get a lot of migrants

*February Recipe*

**Nancy Kelly's Mac 'N Cheese with Kale and Shiitake Mushrooms**

*Yield: 8 to 12 servings*

*Level: Easy*

**Ingredients**

-  Kosher salt
-  1 pound elbow macaroni
-  1/4 cup plus 3 tablespoons extra-virgin olive oil
-  12 ounces shiitake mushrooms, stems discarded, sliced 1/4 inch thick
-  1 large bunch of kale, stems discarded, roughly chopped (about 8 cups)
-  4 cloves garlic, minced
-  Freshly ground black pepper
-  2 1/2 cups half-and-half
-  1/8 to 1/4 teaspoon cayenne pepper
-  1 pound cream cheese, room temperature
-  8 ounces sharp Cheddar, shredded (about 3 cups)
-  3 ounces Gruyere, shredded (about 1 cup)
-  1 cup panko bread crumbs

**Directions**

Set an oven rack about 6 inches from the heat source and preheat the oven to 425 degrees F. Bring a large pot of salted water to a boil. Add the macaroni and cook until it is al dente, about 6 minutes. Strain, reserving 1 3/4 cups of the pasta water. Set aside.

Heat a large saucepan over medium-high heat. Add 3 tablespoons of the olive oil and the shiitake mushrooms and cook, stirring constantly, until the mushrooms are lightly browned in spots and softened, 4 to 6 minutes. Lower the heat to medium and add the kale, garlic and 1/2 cup of water, scraping up any browned bits at the bottom of the pan with the back of a wooden spoon. Add 3/4 teaspoon salt and 1/4 teaspoon pepper and stir to combine. Cook until the kale is wilted but still crisp-tender, about 3 minutes. Remove the vegetables to a bowl and set aside.

Carefully wipe out the saucepan (or give it a quick rinse if it is really dirty). Add the half-and-half and cayenne and bring to a simmer over medium heat. Cook until reduced to 1 1/2 cups, about 15 minutes. Add the cream cheese and stir until melted. Whisk in the Cheddar and Gruyere until all the cheese is melted and the sauce is smooth.

Add the macaroni and reserved pasta water to the saucepan and stir to combine. (The mixture will look very loose, but the pasta will suck up a lot of the sauce as it bakes.) Gently fold in the reserved vegetables. Season to taste with additional salt if needed. Pour into a 13-by-9-inch baking dish. Toss the bread crumbs, remaining 1/4 cup olive oil and a large pinch of salt and pepper in a medium bowl and sprinkle evenly over the macaroni and cheese. Bake until the cheese is bubbly and the bread crumbs are lightly browned and crispy, about 10 minutes.



*Bufflehead Photo (above) courtesy of Ernie Cox; Heron with frog (below) courtesy of Deby Cox*



## Community Garage Sale

*March 10, 2018*

Round it up and move it out. Participate in the community wide garage sale by signing up at the annual meeting or February pot luck or emailing [www.samtootsie@aol.com](mailto:www.samtootsie@aol.com). Send your name, street address and phone number. If you are emailing send your list of items.

We distribute a map of The Springs to incoming vehicles showing where the sales are. On the back of the map are items of interest you have for sale to draw people to your garage. There are 40 characters available for listing items so pick the best draw items for your listing.

Last year we had 36 homes participate. The more participants on a street help draw more lookers.

The newspaper will have the ad on the Sunday and Wednesday prior to the sale. The times printed will be 7-11. You may open whenever you want and close when you want. However, there will be vehicles in by 6:30 or so.

There is no cost to you to participate.

### **Potluck: Show and Tell, and Perhaps Sell**

These potlucks are held the third Thursday of the month through May (except in February, due to a room conflict), and provide much more than food! For this month's get-together, Feb. 20, Bill Perry, chair, says: "If you have a hobby that creates objects, we would like you to bring some, show and tell your neighbors."

Attendance at the January potluck was 114. Some 14 pounds of food were provided for the Amado Food Bank by our generous members, plus \$365 in cash.

You'll likely see the signs for the monthly potlucks on the bulletin boards near the mailboxes, along with food assignments. Held at 5PM in the Anza Room, and participants sit down to eat around 5:30.

*Bill Perry and friends  
at the recent  
Frontage Road  
cleanup.*

*LOTS A HARD WORK;  
CONGRATULATIONS,  
GUYS!*



*Photo by Brent Gordy*

### *IS YOUR YELLOW OUTSIDE LIGHT ON DURING THE DAY?*

If it is, you have a sensor that is not working properly. It may be painted over or dirty, but most commonly it needs replacement. That yellow light illuminates your address and adds to the attractiveness of our community. Emergency crews and our guests depend on it to find your house at night. Our hardworking light bulb committee replaces the bulbs at no cost to home owners, but at significant cost to the HOA. The committee is now replacing your incandescent bulbs with LED's, which will last much longer, but cost five times as much. These should realize cost-savings for the HOA in the long run, and cost-savings for homeowners directly by decreased energy usage. Please help us save by making sure your sensor is working properly.

Replacing your sensor is fairly easy, but requires a bit of electrical know-how. If you would like this repair done for you, our neighbor, Vic Bignall, is willing to do it for a cost of \$45, far less than an electrician would charge. You can reach him at 399-2870. Vic may also be able to help with other problems you might have with your light fixture. Questions? Please contact me.

Patsy Sills, Light Bulb Committee Chair (520/207-8233 or [patricia.sills1@cox.net](mailto:patricia.sills1@cox.net))

### *CHAT ADS*

A Springs condo is available for rent April and/or May, also September through November. Newly remodeled two-bedroom, two-bath, office area, with mountain views. Call 414-254-2756 for picture and price. Discount for multiple months.

**GE 27 cu ft Refrigerator**  
**Excellent Condition**  
**\$850**  
**Call: 309-370-1977**

