



PMCPOA'S Not So Annual Drive Thru

Christmas Tree Lighting

Friday November 27th at 5:45pm

Lights go on at 6pm sharp

*Join us from the comfort of your own vehicle
for free hot chocolate & cookies.*

Refreshments will be served from 5:45-6:15pm.

There will be social distancing

Masks & gloves will be worn



We all need a bit more light in this trying time



the Condor

The official publication of the Pine Mountain Club Property Owners Association, Inc.

2524 Beechwood Way . PO Box P
Pine Mountain Club . California . 93222
www.pinemountainclub.net
661.242.3788 . 661.242.1471 (fax)

**PMCPOA will host the
second annual exterior
house-decorating
contest next month.
Details coming soon!**



the Condor

The official publication of the Pine Mountain Club Property Owners Association, Inc.

VOLUME 42 . NUMBER 11 . NOVEMBER 2020

Check out PMC's website at www.pinemountainclub.net

Condor Café Now Reopen for Indoor Dining!

Kern County is now in the Red Zone for COVID-19. This means that we are open inside for dining, just in time to avoid cold outdoor dining. We can have 25 percent of normal capacity. If you have a party of more than four, please call ahead for reservations. If a table is not open, please leave your cell number and we will call you when a table is ready.

We will sanitize tables and chairs between customers. Servers will be masked and gloved as they are now. Please do not move tables. Have a staff member do that for you. We will strictly adhere to the guidelines set forth for indoor restaurant seating and serving. All guests must wear masks. If you do not have a mask, you will be asked to leave and get a mask. Restrooms will be cleaned every two hours.

Early Member Ed Montgomery Passes Away in Palm Desert

One of our long-time members found out that one of our earlier members, Ed Montgomery, recently passed away in the Palm Desert area, where he was an assistant golf pro.

These are some of the highlights and contributions made by Ed Montgomery over the years:

- * First golf pro ever hired by PMC
- * Established the Junior Golf Program here
- * Started the "Club Championship" Program
- * While he was the golf pro, he was also the Recreation Director
- * He worked with the Recreation Committee on many yearly events
- * His son was born while he was living in PMC
- * He started the Oktoberfest in 1975. They were very well-attended and enjoyed for many years.

He was well-respected when he was here, and we know that some of our long-time members would appreciate knowing about Mr. Montgomery.

Meet Your Board of Directors



Ellen McClellan

Ellen McClellan, who was appointed in October to fill the vacancy on the PMCPOA Board of Directors created by the resignation of Dianne Pennington, first came to Pine Mountain Club with her husband, Bob, in early 2010 for a quick weekend away from the city. "On our third trip, we decided to buy a house," she says. "We bought our home in November of 2010 as a weekend getaway. In 2013, after retirement, we moved to Pine Mountain Club full time, loving all the great people we had met and of course the beauty of the community."

Prior to moving to PMC, McClellan was the Operations Manager for the Continuing Care Service Departments for Kaiser Permanente SCAL. In this position, she says one of her main focuses was yearly budgeting and monthly financials, skills she has utilized in her volunteer work on PMCPOA committees and now on the Board.

"I really love this community, and decided to become involved by joining one of the nine committees. These committees are especially important, and it is difficult to get members to join. For the past six years, I have been involved with the Budget and Finance Committee. In 2018, I joined the Planning Committee, and I am currently chairing both committees."

McClellan says serving on these committees requires knowledge, hard work and consistency. "With my background and experience, I felt qualified, and I was content to put my focus there." When Director Pennington resigned last month, McClellan was approached to fill her position for the remainder of the term, which ends in June 2021. "My goal is to keep the PMC complex revitalization moving forward, to make our community a Fire Safe community and to continue the work of the current board."

McClellan says she appreciates that the community is really working together during this time of COVID-19. "It seems folks are following the guidelines by social distancing and mask wearing. We also have been enjoying the commercial center's weekend outside live entertainment from our deck. The PMC-

'MEET' Continued on page 12

Tips on Hardening Your Home

PMCPOA Emergency Preparedness Committee

Flying embers from a wildfire can destroy homes up to a mile away. Taking the necessary measures to harden (prepare) your home can help increase its chance of survival when wildfire strikes. We are still in fire season, and will be until we get some rain or snow. There are things you can do now and throughout the winter to harden your home.

- **ROOF** -- The roof is the most vulnerable part of your home. Replace wood or shingle roofs with fire-resistant Class A roof material. Block any spaces between roof covering and sheathing decking (bird stops).

- **VENTS** -- Vents on homes create openings for flying embers. Cover all vent openings with 1/16" to 1/8" metal mesh as a minimum. Traditional 1/4" wire mesh is too large and allows embers to pass through. Vents with wire mesh AND baffles are best, or use vents marketed specifically as ember-resistant. Protect vents in eaves or cornices with baffles to block embers.

- **EAVES AND SOFFITS** -- Eaves and soffits should be protected with ignition-resistant or noncombustible materials.

- **WINDOWS** -- Heat from a wildfire can cause windows to break even before the house is on fire. Single-paned and large windows are particularly vulnerable. Consider installing dual-paned windows with one pane of tempered glass to reduce the chance of breakage.

- **WALLS & DECKS** -- Wood products such as boards, panels or shingles are common siding and deck materials. However, they are flammable and not good for fire-prone areas. If you build or remodel your home, use compliant noncombustible, ignition-resistant or other materials approved by the Office of the State Fire Marshall. Ensure that all combustible items are removed from underneath your deck.

- **RAIN GUTTERS** -- Keep rains gutters clear of plant debris. Install noncombustible, corrosion-resistant metal gutter covers to prevent the accumulation of debris in the gutter.

- **PATIO COVERS** -- Use the same ignition-resistant materials as a roof.

- **CHIMNEY** -- Cover chimney and stovepipe outlets with a nonflammable screen. Use metal screen material with openings no smaller than 3/8" and no larger than 1/2" to prevent embers from escaping and igniting a fire.

- **GARAGE** -- Install weather stripping around and under the garage door to prevent embers from blowing in. Have a fire extinguisher and tools such as a shovel, rake, bucket and hose available.

- **ADDRESS** -- Make sure your address is clearly visible from the road and the numbers are at least 3 inches high.

- **DRIVEWAYS** -- Driveways should be built and maintained in accordance to state and local codes to allow fire and emergency vehicles to reach your home.

- **WATER SUPPLY**-- Consider having multiple garden hoses that are long enough to reach all areas of your home and other structures on your property.

- **FLAMMABLE MATERIALS** -- Propane tanks and woodpiles should be at least 30 feet from your home.

- **DEFENSIBLE SPACE** -- Continue to keep up your "Defensible Space" around your home.

For more information, go to ucanr.edu/sites/fire/Prepare/Building.

the Condor

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The PMCPOA Board of Directors meets on the third Saturday of every month at 10 am in the Condor Room of the Clubhouse. All members are invited to attend the open session. The executive session is a closed meeting for the discussion of and action on legal and personnel matters, third party contracts, and member-requested hearings.

Members may request copies of the open Board Meeting minutes. These requests should be made in writing to the Corporate Secretary. There is a charge per page for making copies of the minutes.

Fundraising Efforts a Success for Lockhart Native Plant Garden

Susan Amon

As of October 14, the Lockhart Native Plant Garden's Go Fund Me campaign has met its goal of raising \$1,000 for the renovation of the garden. We're so excited to have accomplished our goal so quickly. A huge THANKS to all of our donors who made this happen.

The new garden signs have been delivered and they await installation from the PMCPOA maintenance staff. The plant identification signs (36 of them) have been ordered, and delivery is planned in early November. We still need money to repair our split-rail fencing, however, so if you are so inclined, please continue to donate to Lockhart Native Plant Garden Go Fund Me (gofundme.com/f/lockhart-native-plant-garden).

Our volunteers continue to spread mulch on some of the newly formed garden paths. They also continue to work to eradicate the mustard weeds, which have been prolific this year. This seems to be an ongoing effort, which will continue into next year. Wildflower seed packets were ordered from the Theodore Payne Native Plant Foundation in Los Angeles, and will help us create an annual native area. This was a suggestion from Pam De Vries, local botanist, who helped us identify our na-



Photos by Susan Amon

tive plants in the garden.

If you want more information about the garden and how you can volunteer, call

Michelle Sandberg at the PMC clubhouse, 661-242-3788. Also, "like" us on Facebook-Lockhart Native Plant Garden.

The Mountain Communities Family Resource Center has put together a survey to get the input of community members to help them understand the needs of our community. To take the survey, please type the following into your web browser: <https://forms.gle/HvKE1BL8Vnb358bq9>.

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Tips from CDC on Staying Healthy During Thanksgiving Celebrations

Thanksgiving is a time when many families travel long distances to celebrate together, and large gatherings are common. The Centers for Disease Control and Prevention offers this advice about Thanksgiving celebrations during the current pandemic.

Travel increases the chance of getting and spreading the virus that causes COVID-19. Staying home is the best way to protect yourself and others. If you must travel, be informed of the risks involved.

Lower-risk activities

- Having a small dinner with only people who live in your household
- Preparing traditional family recipes for family and neighbors, especially those at higher risk of severe illness from COVID-19, and delivering them in a way that doesn't involve contact with others
- Having a virtual dinner and sharing recipes with friends and family
- Shopping online rather than in person on the day after Thanksgiving or the next Monday
- Watching sports events, parades and movies from home

Moderate-risk activities

- Having a small outdoor dinner with family and friends who live in your community
- Lower your risk by following CDC's recommendations on hosting gatherings or cook-outs.
- Attending a small outdoor sports event with safety precautions in place

Higher-risk activities

- Avoid these higher-risk activities to help prevent the spread of the virus that causes COVID-19:
 - Going shopping in crowded stores just before, on, or after Thanksgiving
 - Participating in or being a spectator at



Photo by Craig Adderley of Pexels

a crowded race

- Attending crowded parades
- Using alcohol or drugs, which can cloud judgement and increase risky behaviors
- Attending large indoor gatherings with people from outside of your household

Condor Cafe Hours

Indoor Dining Now Available Again!

Breakfast and Lunch
8 am to 2 pm
Wednesday thru Sunday
Dinner
Thursday (Special)
4 to 7:30 pm
Fridays and Saturdays
4 to 8 pm
Masks required. No mask, no service
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Spectacular Sides for Thanksgiving

Michael Beurer

With Thanksgiving happening this month, Chef Mike has offered up some amazing side dish recipes. Enjoy, and happy turkey day!

Basic Stuffing

Cook Time: 55 minutes

Ingredients:

- 1 stick butter
- 2 cups each diced onions and celery
- 2 chopped apples
- 1 tablespoon each minced sage and thyme
- Salt and pepper
- 3 cups chicken broth
- 2 eggs
- 1/4 cup chopped parsley
- 16 cups cubed stale country white bread

Directions:

Preheat the oven to 375 degrees F. Melt 1 stick butter in a large skillet over medium heat. Add 2 cups each diced onions and celery, 2 chopped apples and 1 tablespoon each minced sage and thyme; season with salt and pepper and cook 5 minutes. Add 3 cups chicken broth and bring to a simmer. Whisk 2 eggs with 1/4 cup chopped parsley in a large bowl; add 16 cups cubed stale country white bread, then pour in the vegetable-broth mixture and toss. Transfer to a buttered 3-quart baking

Continued on next page

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Continued from previous page

dish and dot with more butter. Cover and bake 30 minutes, then uncover and bake until golden, 20 more minutes.

Best-Ever Green Bean Casserole

Prep: 25 min

Cook: 45 min

Yield: 4 to 6 servings

Ingredients:

For the topping:

2 medium onions, thinly sliced

1/4 cup all-purpose flour

2 tablespoons panko bread crumbs

1 teaspoon kosher salt

Nonstick cooking spray

For beans and sauce:

2 tablespoons plus 1 teaspoon kosher salt, divided

1 pound fresh green beans, rinsed, trimmed and halved

2 tablespoons unsalted butter

12 ounces mushrooms, trimmed and cut into 1/2-inch pieces

1/2 teaspoon freshly ground black pepper

2 cloves garlic, minced

1/4 teaspoon freshly ground nutmeg

2 tablespoons all-purpose flour

1 cup chicken broth

1 cup half-and-half

Directions:

Preheat the oven to 475 degrees F.



Photo by Engin Akyurt of Pexels

Combine the onions, flour, panko and salt in a large mixing bowl and toss to combine. Coat a sheet pan with nonstick cooking spray and evenly spread the onions on the pan. Place the pan on the middle rack of the oven and bake until golden brown, approximately 30 minutes. Toss the onions 2 to 3 times during cooking. Once done, remove from the oven and set aside until ready to use. Turn the oven down to 400 degrees F.

While the onions are cooking, prepare the beans. Bring a gallon of water and 2 tablespoons of salt to a boil in an 8-quart saucepan. Add the beans and blanch for 5 minutes. Drain in a colander and immediately plunge the beans into a large bowl of ice water to stop the cooking. Drain and set aside.

Melt the butter in a 12-inch cast iron skillet set over medium-high heat. Add the mushrooms, 1 teaspoon salt and pepper and cook, stirring occasionally, until the mushrooms begin to give up some of their liquid, approximately 4 to 5 minutes. Add the garlic and nutmeg and continue to cook for another 1 to 2 minutes. Sprinkle the flour over the mixture and stir to combine. Cook for 1 minute. Add the broth and simmer for 1

minute. Decrease the heat to medium-low and add the half-and-half. Cook until the mixture thickens, stirring occasionally, approximately 6 to 8 minutes.

Remove from the heat and stir in 1/4 of the onions and all of the green beans. Top with the remaining onions. Place into the oven and bake until bubbly, approximately 15 minutes. Remove and serve immediately.

The Best Sweet Potato/Yam Casserole

Yield: 6 to 8 servings

Ingredients: Note--While sweet potatoes are ideal, yams work too in the following recipes.

Filling:

1/2 stick (4 tablespoons) unsalted butter, melted, plus more for buttering the baking dish

3 to 4 large sweet potatoes/yams (about 1 3/4 pounds), peeled and cubed

1/2 cup milk

1/4 cup brown sugar, packed

1 teaspoon pure vanilla extract

1/2 teaspoon kosher salt

2 large eggs

Topping:

1/2 cup all-purpose flour

1/2 cup brown sugar, packed

1/2 stick (4 tablespoons) unsalted butter, melted

1/4 teaspoon kosher salt

3/4 cup chopped pecans

Special equipment: a 2-quart baking dish

Directions:

For the sweet potatoes/yams: Add 1-3/4 pounds peeled and cubed sweet potatoes/yams to a large pot of salted water. Bring to a boil over high heat, then lower the heat to a simmer and cook until the potatoes are very tender, 15 to 20 minutes. Drain and

'RECIPES' Continued on page 15

Transfer Site

Hours:

8:30am - 5pm Daily

SOCAL Registration Services

- *smog*
- *lien sale*
- *same day tags*
- * registration renewal*
- * title transfer in state * title transfer out of state*
- *replace tags *VIN verification *breathalyzer installation*

A Message from the Chairman

Bill Lewis II
 pmcboard@pmcpoa.com

On October 7, the Board of Directors held a special open board meeting. At that meeting, the board appointed Ellen McClellan to fill the director vacancy created last month when Director Dianne Pennington resigned. Ellen has been very active on behalf of our association for several years. She has served as the chair of the Budget & Finance Committee and the Planning Committee. We are thankful for her acceptance of the position and look forward to working with her for the remainder of this term.



At this same meeting, the board reviewed a modification to the two plans that were previously viewed at the open meeting on September 12 for the remaining phases of the clubhouse complex revitalization project based on suggestions by both directors and members during the September meeting.

Based on those suggestions, some modifications to the plans were made to address the pros and cons, and the board approved those newly designed conceptual plans. The conceptual plans are posted on our website for you to view (pinemountainclub.net/web/pages/pmcpoa-governing-documents). I mention “conceptual plans” because there are still a few details that need to be addressed and those current plans are not finalized drawings.

Some of the significant changes to the plans include the retention of the former Pool Pavilion and making it a larger meeting space also capable of being divided into two meeting rooms, as well as a fitness center to be located on the ground floor of the clubhouse.

The board has directed our general manager to start the process of extending our current contract to provide a set of construction documents that will allow us to then solicit qualified quotes to establish

the cost to continue the remaining phases if approved. We are not authorizing any construction based on these documents, only ascertaining how much the remaining phases may cost so that we can share that information with you and then explore various financing options.

The board was presented with the 2019/2020 audit on October 17 in executive session, and it was briefly discussed pending its approval at the open meeting. According to the auditors, there were no significant issues again this year, and a few issues have already been remedied or are currently being addressed. Kudos to Accounting Manager Beth Blackmon and her staff as well as GM Karin Shulman for an accounting job well done. Members will be receiving a copy of the report if they have not already received it.

Once again, I hope you and your family are staying safe and healthy during the COVID crisis and I thank you for your continued support.

PMC Board of Directors Meeting Highlights

Grace Wollemann, Recording Secretary

These are highlights of the Board of Directors open meeting of October 17, 2020. Complete minutes are available at the business office or online at www.pinemountainclub.net after their approval at the next board meeting. In the regular open meeting, Chairman Bill Lewis II called the meeting to order at 10:05 a.m. Nine directors attended: Cam Acosta, Sandy Browne, Steve Burkett, Philip Gabriel, Tony Harmon, Peggy Hoyt-Voelker, Bill Lewis II, Ellen McClellan and Phyllis Throckmorton. Also in attendance were General Manager Karin Shulman and Recording Secretary Grace Wollemann.

The board acknowledged receipt of the committee minutes.

There was one (1) committee application for approval.

There was one (1) Environmental Control Committee project recommended and one (1) cottage industry permit.

MOTION by Director Browne, **SECOND** by Director Acosta to approve the amended consent agenda. **MOTION** carried.

Chairman Bill Lewis II presented the Chairman’s report.

General Manager Karin Shulman presented the General Manager’s report.

Director Cam Acosta presented the Treasurer’s report.

MOTION by Director Acosta, **SECOND** by Director Throckmorton to ratify the Association’s September 2020 financials in accordance with Civil Code §5500 and §5501. **MOTION** carried.

BOARD ACTION ITEMS:

OLD BUSINESS: None

NEW BUSINESS:

MOTION by Director Acosta, **SECOND** by Director Burkett to approve the **RESOLUTION #01-10-17-2020**, the 2019-2020 audit as prepared by Stern, Kory, Sreden & Morgan. **MOTION** carried.

MOTION by Director Acosta, **SECOND** by Director Burkett to approve the amended **RESOLUTION** to Record Lien. **MOTION** carried.

MOTION by Director Browne, **SECOND** by Director McClellan to approve the amended update to bylaw 10.02, Formation and Purpose of Assessment. **MOTION** carried.

MOTION by Director Hoyt-Voelker, **SECOND** by Director Browne to approve the update to bylaw 10.03 Budget Formation. **MOTION** carried.

MOTION by Director Hoyt-Voelker, **SECOND** by Director Acosta to deny a variance for a shed in the setback of the property at 3508-061. **MOTION** carried.

The board sent and received 35 items of correspondence.

The next Regular Open Board Meeting will take place on November 21, 2020 at 10 a.m. in the Condor Room or via Zoom.

Meeting adjourned at 11:45 a.m.

Treasurer's Report

Pine Mountain Club POA, Inc.
Treasurer's Report
As of September 30, 2020

	Actual	Budget	Over (Under) Variance
Revenue			
Current Year Assessment Revenue	1,158,220	1,156,680	1,540
Operations/Maintenance	108,366	45,405	62,961
Social Activity	146,166	186,950	(40,784)
Interest Income (Operating)	4,907	8,400	(3,493)
Total Revenue	1,417,660	1,397,435	20,225
Operating Expenses			
Operations/Maintenance	1,097,717	1,243,667	(145,950)
Social Activity	215,868	297,119	(81,251)
Operating Projects	20,978	0	20,978
Designated Fund Projects	256,605	12,500	244,105
Reserve Contribution	114,000	114,000	0
Total Operating Expenses	1,705,167	1,667,286	37,881
Other Operating Transactions			
Additional transfers to Reserve fund	0	0	0
Assets purchased	0	0	0
Foreclosed Lots transferred to Property	(800)	0	(800)
Total Other Transactions	(800)	0	(800)
Total Change in Operating Fund	(288,307)	(269,851)	(18,456)
Payroll Summary			
Payroll Wages	485,837	557,617	(71,780)
Payroll Benefits	77,305	97,073	(19,768)
Taxes and Worker's Compensation	64,411	76,396	(11,985)
Total Payroll Expense	627,553	731,086	(103,533)

	Assessment Billed	Assessment Collected	Assessment Receivable	Assessment Receivable %
18/19 Assessment Collection Update	4,231,452	4,228,524	2,928	0.07%
19/20 Assessment Collection Update	4,631,550	4,600,494	31,056	0.67%
20/21 Assessment Collection Update	4,628,342	4,445,059	183,283	3.96%

Reserve Fund Update	Beginning Balance July 1, 2020	Plus: YTD Interest and Contributions	Less: YTD Purchases	Ending Balance Current Period
	3,268,288	128,812	(112,721)	3,284,379

Operating Fund Cash Balance	3,789,820
Reserve Fund Cash Balance	3,697,993

Respectfully Submitted



Cameron Acosta / Treasurer
October 17, 2020

--- General Manager's Update ---

Karin Shulman

We had a successful flu shot clinic last month. Unfortunately, only 100 shots were provided, and they were gone by noon.

We also had COVID-19 testing last month, which was also successful.

The good news is that Kern County has moved from the purple tier to the red tier in COVID restriction status. We are now open at 25 percent of capacity for inside dining in the Condor Cafe. It has been nice to see those members and guests who make up that 25 percent enjoying themselves inside the Lounge and Condor Room. Take-out dining and home delivery is still doing very well.

Construction is still moving along. The pool permit has been received, and we will hopefully have applied the gunite to the pool by the time you read this. Tiling in the pool restrooms should start soon.

A reminder to please pick up your mail at the Post Office. With all the political mailings and catalogs for the holi-

days coming in, those boxes fill up quickly. It would be helpful if mail was picked up daily.

The time change happens November 1, so enjoy walking, hiking, golfing and doing other outdoor activities while you can.

Meanwhile, happy Thanksgiving to you and your loved ones.

Tips on Finding Info on Road Conditions

To find out about road conditions on the I-5 freeway, call 800-427-7623 (Cal Trans).

Also, there is a website to check before you leave to go off the hill: www.sigalert.com. You can request conditions for Los Angeles, which will give you conditions from Lebec going south toward Los Angeles, or switch it to Bakersfield, which gives you conditions from Lebec going North.

It will tell you if anything is happening on the I-5 and what the problem is, as well as how long the back-up is.

Please help us to save trees and keep our costs down substantially by allowing us to email all of your member notices and your monthly Condor to your email address. Simply email me at gm@pmcpoa.com and we will add your email address to your member account.

Thank you, Karin Shulman, GM

Note from EC Manager Regarding Recycling:

As of last month, the Transfer Site will no longer be able to process any paper goods as a recyclable, excluding cardboard. As many are aware, the recycling market has been drastically impacted by a number of unfortunate events, which have severely reduced the value of recyclables. In an effort to save costs, we will be treating paper goods as waste, with an eye to resuming recycling when the market has recovered. Thank you.

Another food giveaway is scheduled for Friday, November 13 from 3-5 p.m. in the PMCPOA parking lot.

Please note: Any Person operating a motorized vehicle on PMCPOA roadways must have a valid driver's license, proof of insurance and must obey all posted speed limits.

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Want to Talk With the Board Chairman?

If members would like to speak with the PMCPOA Board of Directors Chairman, there is a way to do so.

To book some one-on-one time with Board Chairman Bill Lewis II once the COVID-19 restrictions are lifted, contact the front desk and schedule an appointment. Visits will be booked in 15-minute increments.

Please call the Business Office to schedule an appointment. You may also send inquiries or comments via email to pmcboard@pmcpoa.com.

When sending emails, please put "Attention: Chairman Lewis" in the subject line.

Do We Have Your Contact Information?

Does PMCPOA have your current phone number? This is important so that the Association can contact you if there is ever an urgent issue at your PMC home.

Please fill out and return the Information Update form you received with your assessment package, or call the office and give the receptionist your contact information.

Thank you for your cooperation in this matter.

Are you signed up with Ready Kern for emergency notifications?

Once signed up, you will be notified on your cell or home phone about any dangers that might be close by, such as fires or flash floods. Go to www.readykern.com or call 661-873-2602 to sign up.

Please Note:
The only OFFICIAL PMCPOA Facebook page can be accessed at:
<https://www.facebook.com/Pine-Mountain-Club-Property-Owners-Association>
-483903745518764/

HIGH SPEED INTERNET ACCESS IS HERE!

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The editorial and advertising deadline for the December 2020 Condor is Monday, Nov. 16, 2020.

Content can be submitted to the editor at rwilde@pmcpoa.com or mailed to the PMCPOA Business Office.

PROFESSIONAL SERVICES

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King Insurance
(661) 753-7080

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Professional Services ads are \$5 per line per month, two-line minimum, when paid by the year.

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Ron's Odd Jobs & Yardwork
(323) 590-4563

Otherwise, \$6 per line per month. No refunds. The fee includes the name of your business and phone number. PMCPOA does not guarantee the accuracy of the information nor does it endorse any business or service listed here. To place an ad here, call 242-3788.

COMPLIMENTS, CONCERNS, COMPLAINTS

PMCPOA welcomes member input. Drop ideas off in the CCC Box in the Clubhouse Lobby, or click on the "CCC Box" menu item on the members'-only side of the PMC website at www.pinemountainclub.net.

Anonymous submissions will not be published.

Thank you for your submissions to the Complaints, Concerns and Compliments Box. It takes a village to run a village, and your care and concern help keep PMC the wonderful place we love.

Look for responses in the Condor. Please be sure to include your contact information. While your name will not be published or posted, we don't respond to anonymous submissions.

If you have a concern that involves maintenance, sanitation or safety issues, or is of a confidential nature, please contact the Business Office immediately at 661-242-3788. Thank you!

COMPLIMENT

• Thank you Condor Café! The Hawaiian Salmon Poke Bowl was excellent, I definitely enjoyed it. Curbside pickup is easy and convenient, plus the menu variety is very good. Thank you again to Chelsea, the chefs and the entire staff for all that you do.

Response: Thank you for the compliment. This will be passed on to the Condor Café and we are glad you enjoyed the food.

SUGGESTION

• Can you please do a write-up in one of the upcoming Condor Newsletters on how our septic tanks actually function? Maybe some tips on how to maintain them, such as: Does adding Rid-X really work? How often should they be pumped for full-time and part-time residents (estimated range)? How can we locate the septic system on our property? Are you seeing or have you seen any issues with the systems in the past given their useful life?

It would be a really interesting read for sure! Maybe this has been included in a past edition, but I don't recall seeing it. Thanks!

Response: Thank you for this suggestion. We will put together an article for an upcoming edition about septic tank functioning. It has been awhile since we've run a story about septic systems; we are sure many of our readers would find this helpful.

COMPLAINT

• The café wait staff is not wearing a mask properly, exposing nose and mouth.

Response (from Michael Beurer, Food & Beverage Manager): Thank you for your concern and bringing this to our attention. We take this very seriously, and take every precaution to ensure the safety of our customers. I did speak with the staff, and told them how important it is to always be aware of every safety protocol and the proper technique of wearing a mask. Again, thank you for bringing this to our attention.

A reminder to please obey all speed limits in PMC. This protects people, property and wildlife. Thank you!

Pro Shop Open for Shopping, Golf Cart Rentals Available

The PMCPOA Pro Shop remains open for the selling of merchandise and golf cart rentals.

The golf carts are fully sanitized after each use. Golf cart rental is for single player only unless two people from the same household are playing together.

Masks are still required to enter the Pro Shop. No exceptions. No masks, no service. Hard surfaces in the Pro Shop are sanitized at least every two hours.

The golf course is open from 9 am to 5 pm every day. Twilight play is at 2pm; carts must be returned by 4:45pm.

**Golf Course and Pro Shop Open
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Every Day
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CAL FIRE Urges Californians to Stay Safe and Warm During Cold Months

The days are shorter now, the outside temperature is lower and in some places, it's beginning to get cold, icy and snowy. Winter brings a change in season and a time to think about home-heating safety. Did you know that heating equipment is one of the leading causes of home fires and home fire deaths? With a few simple safety tips and precautions, you can prevent most heating fires from happening.

CAL FIRE would like to offer the following fire safety tips to encourage safety and warmth:

- Keep anything that can burn at least 3 feet away from heating equipment, like the furnace, fireplace, woodstove or portable space heater.
- Have a 3-foot "kid-free zone" around open fires and space heaters.
- Never use your oven to heat your home.
- Have heating equipment and chimneys cleaned and inspected every year by a qualified professional.
- Always turn portable heaters off when leaving a room or going to bed.
- Make sure the fireplace has a sturdy screen to stop sparks from flying into the room.



- Allow fireplace ashes to cool before disposing of them. Place in a tightly covered metal container at least 10 feet away from your home and any other nearby buildings.
- Never empty fireplace or woodstove

ashes directly into a trash can.

- Install and maintain carbon monoxide (CO) alarms to avoid the risk of CO poisoning.
- Install and maintain smoke alarms and test them once a month.

Roughly half of all home heating fires are reported during the months of December, January and February. For more information on safe home heating, visit the CAL FIRE website at www.fire.ca.gov.

When home fire sprinklers are used with working smoke alarms, your chances of surviving a fire are greatly increased. Sprinklers are affordable, and they can increase property values and lower insurance rates.

New Food Program Available for Seniors

A new food program for seniors ages 65 and up is available through the Community Action Partnership of Kern (CAPK). Assistance in registering for this program is available through the Mountain Communities Family Resource Center.

Food2Door will deliver 70 pounds of food including milk, cheese and fresh produce once a month to the door of any senior. Please help spread the word by sharing this information with your friends and neighbors in the PMC community.

Those interested should call the Family Resource Center with the following information: Name and delivery address, phone number and any driver notes. FRC will re-

fer the client to the program coordinator, and then CAPK will contact the client.

If you know residents who do not have a phone, please gather their info, name and address and a message phone number, and FRC will get them signed up.

For more information, please contact Tammy Rowan, Executive Director of Mountain Communities Family Resource Center, at trowan@mcfrc.com, or call her mobile at (760) 702-9826 or call (661) 245-4303.

PMCPOA Office Hours

(Phone Calls Only)

8am-5pm Mon-Fri

8am-3pm Sat

(Closed for lunch from

12-1 p.m.)

Office 242-3788

Patrol 242-3857 (24 hrs)

Firewood

Firewood should be stacked neatly, with as few voids as possible, at least 10 feet from the structure, and should have surface fuels removed (pine needles, etc.), at least 3 feet around. Earth-tone tarps are acceptable if securely fastened.

We regret to announce that there will be no Holiday Craft Fair this year due to the pandemic.

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Garden Club Welcomes New Members

Did you know that the Pine Mountain Gardeners Club is active year-round?

The club is a community garden project dedicated to an inclusive growing and learning environment right here in PMC. Members grow organic and heirloom vegetables, herbs and edible flowers year-round. The club raises money through memberships and other fundraising activities to maintain and build amenities conducive to organic gardening.

The Pine Mountain Gardeners work closely with Mil Potrero Mutual Water Company to use water-saving irrigation techniques and rainwater catchment, and the club also has a robust composting project designed to reduce waste and improve the health of the growing soil. The goal behind these projects is to enhance sustainability and to be a model to other communities.



Photo courtesy of Pexels

Residents of PMC are invited to join the club. Yearly membership includes the use of an irrigated grow box, as well as access to the greenhouse and shed. The club takes the pandemic seriously and meets in accordance to the COVID-19 guidelines when in the garden, and via Zoom when weather is inclement.

Please send any inquiries to: PineMountainGardenersClub@gmail.com.

PMC Playground Re-Opened With Some Restrictions

The California Department of Public Health allowed for the reopening of outdoor playgrounds with guidelines that everyone in attendance wear masks, including children over the age of 2. The masks should cover the mouth and nose for all. Eating and drinking is not recommended while using the playground, to ensure face masks are worn at all times.

Playground visitors are also urged to avoid crowds, keep adults and children from different households at least 6 feet apart, and limit their visits to 30 minutes a day when others are present. Seniors and persons with underlying medical conditions are advised to avoid playgrounds during crowded times.

Lounge Remains Closed

Under the Governor's orders, the PMCPOA Lounge remains closed. However, drinks may be purchased with dinner orders during Condor Cafe hours (Thu 4-7:30pm, Fri-Sat 4-8pm).

'MEET' Continued from page 1

POA management and the Board have really kept things moving in the right direction despite the current challenges from the COVID-19 pandemic."

Over the years, McClellan says she and her husband have learned a lot about the PMC way of life, including how to share the forest with the local wildlife. "After we first moved to PMC, we installed a dog door in one of our sliders," she says. "About three weeks in, my husband heard a noise coming from the kitchen, and it turned out to be two raccoons having a late-night snack," she says with a laugh. "We learned then that the dog door must not be left open and unattended."

THE CRAFT FAIR IS CANCELLED BUT THERE WILL STILL BE A CERAMICS SALE!
Outdoors. Masks required.

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CURRENTLY PRODUCES HIS WORK HERE IN PMC.

Local Agency Helps to Recover California Condors

As most already know, Pine Mountain Club and the San Emigdio mountains are home to the California Condor, majestic birds with wingspans of up to nearly 10 feet. They are the largest wild birds in North America, weighing up to 20 pounds, and can live for as long as 40 or even 60 years. These raptors have been endangered for quite some time, but there are various organizations working to save the birds, including Friends of California Condors Wild & Free.

Prior to the pandemic, California Condors Wild & Free had regularly scheduled tours and work days, but the organization has had to put live activities on hold along with so many other agencies. However, during this down time, a video of a webinar has been created, and the organization's website has been redesigned.

"We are incredibly pleased to share a video of our webinar recorded earlier in the summer," says Helen Johnson, president of Friends of California Condors Wild & Free. "It provides a brief synopsis of condor history, the release program,



and the current state of the flock by Daniel Cook of the U.S. Fish & Wildlife Service, with a Q&A featuring Molly Astell of the U.S. Fish & Wildlife Service and Nadya Seal Faith of the Santa Barbara Zoo." To view the video, please visit https://www.youtube.com/watch?v=LJ_GW2w15go. To see the new website, please visit <https://www.friendsofcondors.org>.

Since the webinar, the Dolan Wild-fire burned through the Big Sur Condor Sanctuary. In the fire, two condor chicks perished, nine free-flying condors disappeared and are presumed dead, and the release facility and research center were destroyed, according to Johnson. "The condors lost in the fire are a sad blow to the recovery. While nothing we could do can bring back the birds that were lost, Friends of California Condors Wild & Free are proud to have supported the sanctuary rebuilding fund with a \$1,000 donation."

The busy season is in full swing at the Post Office, with catalogs, political flyers and advertisements taking up a lot of room in the boxes. Please try to pick up your mail a little more often if possible. The staff is having difficulty stuffing the small boxes; they would be very appreciative of residents picking up mail regularly, and operations would run more smoothly at the post office.
Thank you!

Want Wood Pellets?

Let's Live Local wood pellet deliveries into PMC began in August. LLL is currently ordering Golden Fire Pellets, with a two-ton minimum delivered to your driveway in PMC. You may order more than two tons if desired.

No orders will be placed in December, so order enough pellets to last through mid-January, keeping in mind that inclement weather delays deliveries.

To order pellets, please call Vicky Kraft at 661-242-6988.

Want to Be on Email Blast List?

PMCPOA has an effective email blast system that is used to provide information in the quickest way possible.

While many members are already receiving these emails, many are not yet on the list. This established system is being used to enhance the timely distribution of information to the membership. However, the system is only effective if the Business Office has your email address. The list is growing, but the staff needs to have as many of the members provide email addresses as possible to maximize effectiveness.

Please email your request to the office at recept@pmcpoa.com, or call it in to 242-3788. It will be worth your while to do so.

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Tips on Winterizing Your Home

Winter is just around the corner. Here are some tips from the Mil Potrero Mutual Water Company for winterizing your PMC home if you are going to be away for a few days or longer during the cold months.

In either case following, if you are not sure of how your system works, or, for some reason you desire to have the water shut off at the meter, REMEMBER: Only Mil Potrero Mutual Water Company personnel can operate the valve at the meter and will do so upon request. The homeowner use of this valve is a violation of section #11 of the General Provisions of Rules, Regulations and Rates of Mil Potrero Mutual Water Company.

Shutting it Down for an Extended Period

1. Shut off the water supply to the house, usually located outside the home.
2. Open the outside hose-bib to drain water.
3. Open all inside faucets at the sink, lavatory and bathtub.
4. Open the water heater drain valve at the base of the water heater. Turn off power and/or gas/propane supply to the hot water heater.
5. Shut off the master breaker switch to the house.
6. Pour approximately 1 tablespoon



or less of antifreeze (food grade only, or for RVs) into the toilet bowl and the same amount into the tank and flush the toilet. Then pour another tablespoon or less into the water standing in the toilet. (The tank should be left empty. Overuse of antifreeze may hinder septic tank function).

7. Pour 1 tablespoon or less of antifreeze into the sink lavatory and bathtub drains.
8. Insulate any exposed piping on the service side of the main water shut-off valve to the house, including any that are under the floors of the house. Wrap pipes with polyurethane, a minimum of 2" thick and bind with duct tape or equivalent to below its entry into the earth. "Heat tape" can be used and is available locally.

Temporary Winterizing

1. Leave the heat on inside the home with the thermostat set at the lowest setting that will assure its operation during the coldest periods (it must be set to maintain home above freezing. This will minimize power costs and yet prevent freezing of the house and pipes).
2. Shut off the water supply to the house, usually located outside the home.

3. Open the outside hose bib to drain water.
4. Open all inside faucets at the sink, lavatory and bathtub.
5. Turn your hot water heater to the lowest setting.
6. You may elect to use heat tape to prevent freezing of exterior piping (entire length of all exterior pipe wrapped with heat tape, including pipe under the house) or insulate as described in #8 for extended periods. The insulation in lieu of heat tape is more economical and can be left on the exposed piping all year.

You should winterize your unit selecting the method that will best suit your usage. If you are planning on coming up several times a month, then it is suggested that you only do a temporary winterizing of your unit. If you are going to leave the unit for a long or more extended period of time, then it would normally be best to completely winterize the home using the extended winterizing procedure.

In either case, you must not leave the water running at the hose bib or inside your home, as this will cause other problems, including possible backup of your septic system and undermining of your home's support footings, and the icing of your driveway and association streets. It will also waste water, cost more for power and is a violation of Mil Potrero Mutual Water Company's rules, regulations and rates, Section #4, general provisions. In such a case, the water will be shut off by the company at the meter, with all responsibility and damages at the expense of the property owner.



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Tennis/Pickleball

Tennis and Pickleball are open to playing doubles. Please use your own ball. Everyone needs to be very careful about ball handling and the number of people on the bench or the court. Social distancing is still a high priority. If you haven't already, you need to sign a waiver before playing.

'RECIPES' Cont. from page 5

cool. Mash the sweet potatoes/yams.

For the filling: Preheat the oven to 350 degrees F. Butter a 2-quart baking dish.

Whisk together the butter, mashed sweet potatoes/yams, milk, brown sugar, vanilla, salt and eggs in a large bowl. Transfer to the prepared baking dish.

For the topping: Combine the flour, brown sugar, butter and salt in a medium bowl until moist and the mixture clumps together. Stir in the pecans. Spread the mixture over the top of the sweet potatoes/yams in an even layer. Bake until mostly set in the center and golden on top, 25 to 30 minutes. Serve hot.

**Roasted Sweet Potatoes/
Yams with Honey & Cinnamon**

Prep: 15 min

Cook: 30 min

Yield: 4 servings

Ingredients:

4 sweet potatoes or yams, peeled and cut into 1-inch cubes

1/4 cup extra-virgin olive oil, plus more for drizzling potatoes after cooked

1/4 cup honey

2 teaspoons ground cinnamon

Salt and freshly ground black pepper

Directions:

Preheat oven to 375 degrees F.

Lay the sweet potatoes/yams out in a single layer on a roasting tray. Drizzle the oil, honey, cinnamon, salt and pepper over the potatoes. Roast for 25 to 30 minutes in oven or until tender.

Take sweet potatoes/yams out of the oven and transfer them to a serving platter. Drizzle with more extra-virgin olive oil.

Sweet Potato/Yam Souffle

Prep: 15 min

Cook: 1 hr 40 min

Yield: 8 servings

Ingredients:

Souffle:

1/2 cup butter (1 stick), at room temperature, plus more to grease pan

COMMITTEE MEETINGS

Some committees are meeting live, while others are still on Zoom or dark. Please check with each committee for current details about the meetings.

Monday, Nov. 2 (First Monday)

6pm **Communications ZOOM**

Tuesday, Nov. 3 (First Tuesday)

12 pm **Equestrian Equestrian Center**

Thursday, Nov. 5 (First Thursday)

DARK Recreation Lounge

Friday, Nov. 6 (First Friday)

9 am **Greens and Grounds Driving Range**

2 pm **Environmental Control ZOOM**

Saturday, Nov. 7 (First Saturday)

9 am **Governing Documents ZOOM**

1 pm **Planning ZOOM**

Saturday, Nov. 14 (Second Saturday)

DARK Emergency Preparedness Condor Room

DARK CERT Condor Room

Wednesday, Nov. 18 (Wednesday Before Board Mtg)

5 pm **Budget & Finance ZOOM**

Saturday, Nov. 21 (Third Saturday)

10 am **PMCPOA Board of Directors Mtg. ZOOM**

5 medium sweet potatoes or yams

2 large eggs

1 cup granulated sugar

1-1/2 teaspoons vanilla extract

1/2 cup milk

Pinch of salt

Topping:

1 cup finely chopped pecans

1 cup brown sugar, packed

1/2 cup all-purpose flour

1/4 cup butter (1/2 stick), softened

Directions:

For the souffle: Preheat the oven to 350 degrees F. Grease a 2 1/2-quart baking dish with butter.

Poke the sweet potatoes/yams with a fork and bake on a foil-covered baking sheet until they are soft, 1 hour. When cool enough to handle, peel the potatoes/yams,

place the flesh in a large mixing bowl and mash until very smooth. Add the eggs, sugar, butter, vanilla, milk and salt. Combine well with an electric mixer or hand mixer. Turn the mixture into the baking dish.

For the topping: In a medium bowl, stir together the pecans, brown sugar, flour and butter until thoroughly combined. Spoon the mixture over the sweet potatoes/yams, making an even layer. Bake the casserole until slightly browned, 40 minutes. Let the casserole sit for 5 minutes before serving.

Please note that there is no fishing or partying allowed at Fern's Lake after the gate is closed at dusk.