



PONDEROSA PROPERTY OWNER'S ASSOCIATION

February

NEWSLETTER

2012

Now available online at Carl's website: <http://www.ponderosaca.com/pondo/>

President's Message

Greetings:

I hope everyone had a good Holiday Season and life is back to the normal routine.

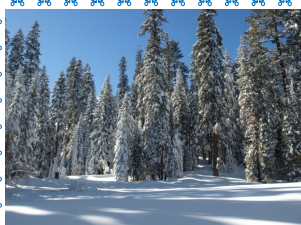
The Thanksgiving / Holiday party at the lodge was a success with over fifty people attending. Thanks to Margaret Jewett for coordinating the event.

The next PPOA event will be our Snow Day on February 19th. Thanks to Yves and Dominique DeClerck who have volunteered to organize and coordinate the activities. There are more details in the newsletter.

I would also like to thank Bill Benton for the work he did patching potholes in the road last summer.

I would encourage anyone who is not a member of the PPOA, to please join. The dues go toward the fire brigade fire truck, maintenance on the street signs, this newsletter, events and community activities throughout the year and a voice to get county, state and federal services when needed.

Thank you,



Ponderosa Property Owner Association Snow Day February 19, 2012

**At Brewer's Ponderosa
Lodge!**

**Join us for a day of exercise, fun,
good food and good company!**

This year, the DeClerck family is chairing the event. Yves will lead a snowshoeing hike and Damien a cross-country

experience. Sign in for the event at declercks@sbcglobal.net in order to facilitate the planning.

Let us know if you need cross country ski or snow shoes as we will have some extra equipment.

In case there is no snow, the 10.00 am activities will be replaced by a hike to the Freeman Creek Sequoia grove.

• 9.00 am: Breakfast at the lodge with Belgian Waffles (\$3).

• 10.00 am: Snowmobile, snowshoeing and cross-country skiing. Departure from the lodge.

• 12:30 pm: BBQ at the Lodge with hamburgers provided by the PPOA. Bring a desert to share with others.

PPOA Holiday Party Notes

The PPOA Community Holiday party at the Ponderosa Lodge on November 26th was a GREAT success! There were 54 people and the place was rocking!

Mary Brewer and Sherry Parminter did a fantastic job decorating; creating a festive holiday atmosphere. The main areas were arranged to ensure plenty of space for mingling and easy access to potluck offerings which everyone proudly contributed.

Tables of food were overflowing with a wide selection of meats, casseroles, salads, appetizers and of course, desserts that tempted everyone. The Lodge contributed a spiral cut ham, and huge mound of Rocky Road candy, several loaves of beer bread and pink lemonade for the younger people.

The atmosphere was happy, and festive with smiles everywhere and lots of chatter throughout the evening. Many 'New Residents' had a chance to meet 'Long Timers', and hear many stories about life in the mountains.

Everyone was mingling, talking, and seemed to be really enjoying themselves. A very pleasant evening!!! Thank you everyone!

Margaret,
Party Reporter

Resistance is not futile. It's voltage divided by current.

CALENDAR

February	2	Groundhog Day
	9	Ponderosa Community Services District Board Meeting - 1 pm, PCSD Building
	14	Valentine's Day
	19	Snow Day – 9 am at Brewer's Ponderosa Lodge
	20	President's Day Holiday
March	20	Ponderosa Property Owner's Association Meeting - 9 am, PCSD Building
	29	Leap Day
	8	Ponderosa Community Services District Board Meeting - 1 pm, PCSD Building
	11	Daylight Savings Time Begins - Spring Forward One Hour
	17	Saint Patrick's Day
	20	First Day Of Spring

PPOA Volunteer Fire Brigade



Well here we are the start of a new year and yes I have been doing snow dances every morning and before I go to bed. Maybe I using the wrong dance... any suggestions. We have winterized our fire truck and installed our snow chains. Big thanks to Rod and Jimmy. Hope all had a great and safe Christmas and are looking forward to a great New year. We will be up on the mountain each month for at least a week until May when we will be returning to the B&B. I will start training in May and I'm targeting Memorial Day weekend. I will be setting up a training schedule shortly.

Please be safe driving up and down our mountain.

Brigade Fire Chief - John

100% Whole Wheat Bread

<http://www.preparedpantry.com/wholewheatbreadrecipe.htm>



Editor's Note: This is my hands-down favorite mountain bread recipe. Although made with 100% whole wheat, with our low barometric pressure at 7200 feet I've never had a problem getting it to rise. Just make sure the dough is a tad on the sticky side. And it truly does turn out to be very light and fluffy – be careful not to squish it when cutting! With a long cool rise in your frig, the harshness that can be in hard red wheat will be eliminated.

Bakers note: This bread should be very light and fluffy, not dense. The secret of making it so is to make sure that the dough rises fully both in the first rise and in the pans. The dough will fill two 5 x 9-inch loaf pans and should be very soft and puffy before baking.

5 to 6 cups whole wheat flour	2 tablespoons wheat gluten (optional)	1 teaspoon dough conditioner
2 teaspoons instant yeast	2 cups plus 2 tablespoons water	1/2 tablespoon salt
1/3 cup brown sugar	4 tablespoons melted and slightly cooled butter	

Place about three cups of the flour in the bowl of your stand-type mixer. Add the yeast. Carefully measure 2 cups room temperature (80 degrees) water. The water should feel cool to the touch. Mix the water with the flour with a dough hook for 30 seconds or until the yeast is dissolved and the ingredients begin to combine. Add the salt, sugar, and butter and continue mixing. Add most of the remaining flour, the wheat gluten, and dough conditioner and continue mixing at a medium speed for at least four minutes adding more flour as needed to reach a soft dough consistency. (It is important that the dough be mixed for at least four minutes to develop the gluten.) The dough should clear the sides of the bowl but will be soft, not firm, to the touch. Once the dough is mixed, place it in a large greased bowl, turning once to coat both sides, and cover with plastic wrap. Refrigerate overnight or for up to three days. On the day that you would like to bake your bread, remove the dough from the refrigerator and let it warm to room temperature—about three hours. The dough should rise to nearly double in size. Once the dough has risen, form the loaves. Coat your hands with flour and gently form a loaf by pulling the dough around itself to create a slightly stretched skin. You may need to coat your hands several times if the dough is sticky. If necessary, pinch the seams together on the bottom of the loaf. Lay the loaf gently in a well-greased loaf pan and cover with plastic wrap. Repeat with the second loaf. Let double again in size, about 1 1/2 hours. Preheat the oven to 350 degrees. Once the dough has doubled (the loaf should be very puffy), place the two loaves on a shelf in the top half of the oven, well-spaced so that air can circulate between the loaves. Bake for thirty minutes or until done. The interior of the loaves should register at least 185 degrees when an insta-read thermometer is inserted through the bottom crust. Remove from the pans and cool on wire racks. Let it cool completely before cutting.

Editors's Note: for a sweeter version, I add 1/3 cup honey, 1 tablespoon molasses, and an additional 1/2-1 cup of flour (because of the additional liquids). You can also add flax seeds, oat or wheat bran, etc. Or bacon—if you're making it for Carl....

Cotton's Corner

I am Michel's cat (her favorite, don't tell Cashmere or Corduroy!). Don't let your cat – or you – get bored during these long winter days and nights. Cats CAN be trained and the bonding that occurs between human and cat is amazing. (OK, that's the human spiel. Cats, YOU can train your owner to give you treats on command.



It's fun to see how happy they get to give the treats to you too.) I can sit, stay, come, follow, jump up/down, shake, jump through a hoop, high 5, wave, touch that with left or right paw, eat a treat out of my paw, pick a hand, beg, touch nose, kiss, push a ball, ring a bell, touch Roy, climb a ladder, and jump over jars/cans. I used to speak but I wouldn't shut up so mom quit giving me treats for it (you gotta be careful when training these humans). Corduroy can do a few tricks too, but not nearly as many as I know. Even so, I'm not showing mom I can learn calculus or she'll have me calculating volumes and areas all day long (doesn't she know they have software programs for that sort of thing?!)

Thank You to the UTA!!!

The Board was pleased to accept a check in the amount of \$2000 from the Upper Tule Fire Safe Council to help offset the expense of the "chipping" completed this summer. The Board also thanks Mr. John Kracik for his hard work in helping submit the grant application and acquiring the money from the UTA. This check will pay about half of what it cost us, which is a significant benefit to the PPOA.

Jeffrey Pine

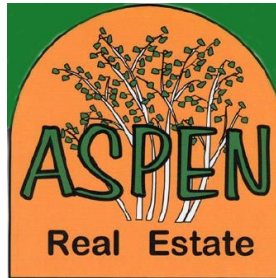
http://www.enature.com/flashcard/show_flash_card.asp?recordNumber=TS0040

The odor of crushed twigs defies exact description. The scent has been likened not only to lemons and vanilla, but also to violets, pineapples, and apples. This species was named for its discoverer, John Jeffrey, the 19th century Scottish botanical explorer who collected seeds and plants in Oregon and California for introduction into Scotland.

ALPINE VILLAGE

- ▶ Appraise the value and selling price of your property
- ▶ Give educated cost estimates for future improvements
- ▶ Identify properties boundaries
- ▶ Members of Tulare County MLS
- ▶ Members of the California and National Board of Realtors

PONDEROSA



License # 01452541

SEQUOIA CREST

View our homes, lots and acreage at www.ponderosaaspen-realestate.com or Realtor.com.



Owners Bill and Barbie Dolmovic have been living the mountain dream for 30 years and know how to sell it.

Serving the mountain communities for over 25 years

ASPEN REAL ESTATE
56800 Aspen Drive Ponderosa CA 93265
(559) 542-8000 Office and Home: BILL and BARBIE
(559) 542-2660 Home: Agent CHERI VOS
(559) 542-2027 Fax
aspenrealestate@wildblue.net

Knowledgeable
Experienced
Local

CEDAR SLOPE

PIERPOINT SPRINGS

CAMP NELSON

Hibernation Makes Winter Bearable for These Animals

What happens to animals when the days get shorter and the snow starts to fly? Many head for warmer climates. Others grow a thick coat of fur. And some head underground for a long winter's nap. Hibernation is still a bit of a mystery for scientists. "We know that diminishing food supplies, changes in the weather and shorter day length all play a role, but no one really knows how an animal computes all those factors in deciding when to hibernate and for how long," says Dave Garshelis, Minnesota Dept. of Natural Resources bear biologist.

Sound Sleepers

There are two basic kinds of hibernation. The "true" hibernators sleep so deeply, they're almost impossible to wake up, says Kurt Cunningham, Montana Fish, Wildlife and Parks wildlife education specialist.

True hibernators – also called deep hibernators – includes such animals as ground squirrels, chipmunks and woodchucks. When true hibernators burrow in for the winter, their heart rate and body temperature drop dramatically. A woodchuck's heart rate, for example, goes from 80 beats a minute when active to four or five beats a minute when in hibernation. Likewise, its body temperature falls from 98° F to 38° F.

Sit Out Storms

The other group of hibernators are the "light sleepers", or torpor hibernators. These animals experience only slight changes in their body functions during hibernation and awaken during the winter to feed. Some examples include skunks, raccoons, possums and deer mice.

"When food supplies become short and winter conditions are harsh, these animals will go into a den and wait it out. But when conditions are more mild, they'll come out again" explains Dave.

Bears are usually included on the list of light sleepers, as their body temperature and their heart rate don't drop as dramatically as a true hibernator. But unlike raccoons and skunks, bears go without eating during the entire 5 to 7 months they spend in the den, says Mark Ternent, Pennsylvania Game Commission's Black Bear Project leader.

"Their heart rate and blood pressure decrease, but not that significantly. However, their metabolic rate does drop, and that's why bears don't burn up a lot of calories in the den," states Mark. Depending on location and food supplies, female black bears hibernate from about mid November to mid April. "And during that time, she's going to give birth and be nursing 3 or 4 cubs, while not eating or drinking," says Mark.



Cooper and Friends

Winter Hours and Events At Local Eateries

Pierpoint Springs, open 9am-7pm daily, Fri&Sat 9am-8pm, Thurs 9am-3pm. Tuesday is family night 6-8pm

Ponderosa Lodge, winter hours Thurs-Mon 9am-6pm (weather permitting).

Mo's Diner, 9am-3pm daily, Thursday is family night at 6pm, Fri 6-9pm appetizers, hamburgers, hot dogs

FOR SALE

44" Two-Stage ATV Snowblower

Specs:

KimpeX ATV Snowblower
11HP GX 340 Honda engine
model number: 058-260
mounting brackets included



Like New Condition! Low Hours!

Attaches to 4 W/D Quad

(Quad NOT included in sale!)

\$1250.00 OBO

Call Ed at 559-781-9412 Porterville or

559-542-2473 Ponderosa or

559-920-0410 Cell



**"We take a bite out of your dead, dying
and diseased trees."**

Fair and Honest Rates with Quality Service.

(562) 256-4795

bigdogtreeservice1@gmail.com

• a non-licensed contractor •

Life isn't about waiting for the storm to pass. It's
about learning to dance in the rain.

Member of the American Institute of CPA's
Member of the California Society of CPA's

SANDRA L. DUFFY, C.P.A.
Certified Public Accountant
for the Upper Tule and Foothills Regions

ACCOUNTING & INCOME TAX SERVICES
for Small Business and Individuals

(559) 542-2032

E-mail: sandraduffycpa@sbcglobal.net

The PPOA Does Not Endorse or Certify Any Advertisers

**Mountain Top
Handyman**

John Kracik

(559) 542-2639

mountaintop@lightspeed.net

For all your Designing, Planning and Building Needs

- Designs and Builds Homes
- 30 Years Experience On Our Mountain
- No Job Is Too Small or Too Large
- We Can Build You a One Of a Kind Home
- A Special Room
- a Unique Exterior Deck
- Our Services Also Include "HELP YOU BUILD"
- With Personal Assistance In Designing
and Drafting Your Project
- Help You Procure a Building Permit
- Give You Instructions and/or Advice
On How To Build Your Own Project

Bill Dolmovic: Designer and Builder

"With over 50 homes and countless remodeling
projects under my belt, I feel I can provide you with
the most knowledgeable design and construction
methods for your mountain home project."



HIGH SIERRA DESIGN AND BUILDING

56800 Aspen Drive

Ponderosa, CA 93265

(559) 542-8000 Office (559) 542-2027 FAX

highsierra@wildblue.net

License # 401990

Ponderosa ♦ Alpine Village ♦ Camp Nelson ♦ Cedar Slope
Sequoia Crest ♦ Pierpoint Springs

In an attempt to make the newsletter more interesting, the PPOA Change of Address Form and PPOA Membership Form have been temporarily removed and will show up again in the July newsletter—in time for membership renewal.

In the meantime, they can be accessed online at Carl's website at <http://www.ponderosaca.com/pondo/> or sent to you by emailing ppoanewsletter@gmail.com or call me (Michel) at 661-589-0026 to be sent the forms.

To place an ad: email ppoanewsletter@gmail.com or call (661) 589-0026.

Personal ads are free for PPOA members, space permitting.

Business ads:	\$ 5 - business card size	\$ 10 - 1/4 page	\$ 15 - 1/2 page
	\$ 25 - full page	\$ 40 - both sides of page	

Brewer's Ponderosa Lodge

559-542-2579



Winter Hours-Closed Tues-Wed
Open 9am Thursday thru Monday.

Every Thursday Night from 5-7 is Happy Hour and Potluck. Join us.

Friday Night we now have Dinner and a Movie. Bring a good Movie, and we will vote. Dinner at 4:30 to be followed by the Movie. If no-one shows up for these events, we close at 6. Please feel free to call us for info.

Super Bowl Weekend

Thurs Night-Happy Hour Cocktails and Potluck Appetizers Feb 2

Friday Night-Potluck and Poker Feb 3

Saturday 4-6 Happy Hour Blue Lagoon Drinks Feb 4

Sunday -1 pm Wine and cheese party Feb 5

Sunday - 3 pm Game time. Big Screen, 1/2 time Buffet. Pirates Theme. Feb 5

February 11 Valentines Day Dinner. Served at 5pm. This will be a Wine Makers dinner so reserve your table soon.

Stacked Stone Cellars from Paso Robles will be our Host.

February 19 PPOA Snow Day at the Lodge. 9am Belgian Waffles \$3.00 12:30 Burgers and Dogs \$5.00. We also

have extra Skis, boots, and poles. Just ask.

March 17 St. Patrick's Day. Join us for an old fashioned Irish Stew, and a cold Grog.

April 8 Join us for Easter Brunch Buffet.

Please feel free to call us with any questions. We are here for you. Thank's to all those who came to the PPOA Holiday Party. Good time had by all, and I appreciate your support. Let's all have a good 2012.

PPOA
56693 Aspen Drive
Springville, CA 93265

Address Service Requested



PPOA Board Members

President: Kit Korf (559) 542-2504 / (805) 498-2944
korfknb@netzero.net

Vice President: John Krack (559) 542-2639
mountaintop@lightspeed.net

Treasurer: Gail Lack (559) 542-2437 / (661) 589-2739
glack@bak.rr.com

Secretary: Karen Boraick (559) 781-9412
boskey60@yahoo.com

Members ~ at ~ Large:

Bill Dolmovic (559) 542-8000
highsierra@wildblue.net

Richard Thomas (559) 542-2970 / (805) 640-1266
richjefe@aol.com

Jon Innis (559) 202-6650 / (559) 542-2132
joninnis@gmail.com

Sunshine, Membership Committee:

Barbie Dolmovic (559) 542-8000
aspenrealestate@wildblue.net

Social Committee Chairman
Need volunteers!

Street Signs and Roads Committee:

Paul Cohen (559) 542-0611
yakinbracha@earthlink.net

Fire Truck Community Emergency Response Committee:

John Krack (559) 542-2639
mountaintop@lightspeed.net

PPOA Newsletter:

Michel Witherow (661) 589-0026
ppoanewsletter@gmail.com