



## Sept. 2020~Community Newsletter



### *Fall Clean-up time is here!*

*Early Fall is the perfect time for all that trimming & pruning.*

*Sept. 25th to October 9th. Parkwood will be collecting yard debris.*

*We ask you leave no plastic garbage bags or trash.*

*We will not accept any full tree rounds.*

*Never underestimate the power of a kind word*

# P.E.R.T.

## Parkwood Emergency Response Team



As we continue to remain safe by staying home, wearing masks and Physical Distancing of 6 ft. or more, our team of volunteers want you to know we are still involved for the safety and well-being of our residents in Parkwood. We continue to meet monthly (2<sup>nd</sup> Friday of the month at 10am), using “Zoom” to communicate, and all residents are invited to our meetings using a computer, I-pad or I-phone. If you would like to participate, call Julie Prafke at 509-220-1769 and she will get you set up.

Our Topic this month will be Supplies and Equipment. We encourage everyone to have “Disaster” supplies, water, food and equipment in the event of prolonged power outage, weather related problems – wind, snow and the ever present threat of a major earthquake. We do not intend to cause fear or anxiety, but it is a good idea to be prepared for situations which disrupt our lives. Be thankful we do not have to deal with Hurricanes and Tornadoes – but I’m sure a lot of the people in those regions have prepared supplies and equipment.

Pick up a couple gallons of water when you go to the store, you should have 1 gallon per person per day for 14 days, extra if you have pets.

If you do have supplies, take time now to check for expiration dates on food, rotate your supplies. Water can be kept for other uses, don’t throw it away.

We hope you are all doing well, but if you have a problem, question or need assistance, please call David Goose “Goose” at 360-301-1188 or myself, Barbara Kent Alford at 360-683-2594.






## Recipe Corner: Caprese Zucchini Casserole

### Ingredients

2 medium zucchini and/or summer squash, sliced  
2 medium tomatoes, sliced  
¼ cup finely chopped shallot  
¼ cup chopped basil plus 2 tablespoons, divided  
1 tablespoon extra-virgin olive oil  
½ teaspoon salt  
¼ teaspoon ground pepper  
¾ cup shredded fresh mozzarella cheese (3 ounces)  
Balsamic vinegar (optional)

Got one to share?

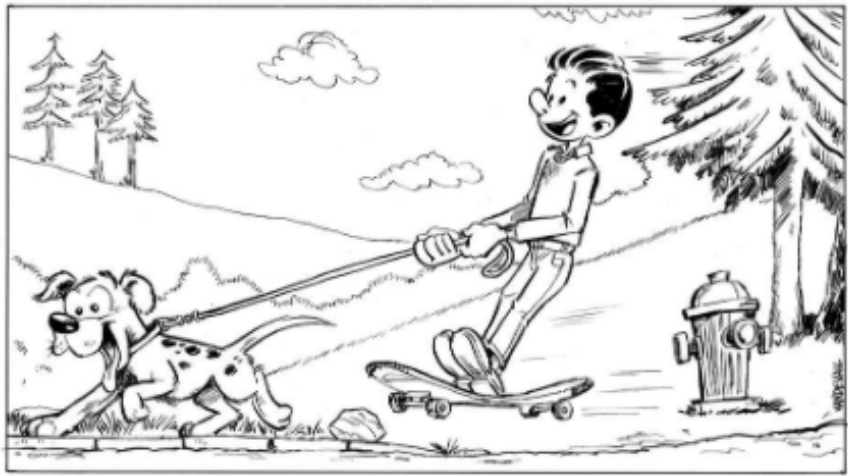
Preheat oven to 400 degrees F. Coat an 8-by-8- or 7-by-10-inch baking dish with cooking spray. Arrange squash and tomatoes decoratively, like rows of shingles (some may need to be cut in half), in the prepared dish. Combine shallot, 1/4 cup basil, oil, salt and pepper in a small bowl. Spoon the mixture over the vegetables. Sprinkle evenly with mozzarella. Bake until the vegetables are tender and the cheese has melted, about 30 minutes. Sprinkle with the remaining 2 tablespoons basil. Drizzle with balsamic vinegar, if desired.



### PARKWOOD Water Usage Report as of 8/20/2020

	Monthly	# of	Monthly Reading	# of		Usage
Month	Reading 2019	Days	2020	Days		Difference
January	1,438,900	30	1,560,700	33		121,800
February	1,534,900	31	1,053,000	29		481,900
March	1,436,500	30	1,272,000	29		164,500
April	1,641,400	31	1,335,000	30		306,400
May	1,734,200	31	1,363,000	31		371,200
June	1,755,200	31	1,312,000	30		443,200
July	1,720,400	31	1,491,000	33		229,400
August	1,746,000	31				1,746,000
September	1,347,300	30				1,347,300
October	1,271,300	31				1,271,300
November	1,366,100	30				1,366,100
December	1,374,200	31				1,374,200
Total	18,366,400		9,386,700			8,979,700

Try to find 10  
differences between  
these two pictures!



As you know, we are  
collecting consent  
forms for the updated  
phone list/map. We  
will distribute as soon  
as possible.  
Thanx for all your  
cooperation!

PARKWOOD PICS



Send your shots in for next month!