

Alexander Creek Newsletter

May 2023

Dumb Jokes

Things You Say After 50

1. Where's my phone?
 2. How did I get this bruise?
 3. This isn't my password either?
 4. How do they expect you to read this small print?
 5. Where did I put my glasses
 6. I don't care if doesn't look fashionable. It's comfortable.
 7. Who the heck is calling at 9:30 P.M.?
 8. Does anyone say thank you or please anymore?
 9. How do you throw your body out of whack just sleeping?
 10. This scale can't be right.
 11. Why did I come into this room?
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Q: Where do hamburgers go to dance?

A: A meat ball.

Recipe

Szechuan Chicken with Peanuts

This modified WW recipe is very similar to the Sweet & Fire Chicken found at Panda Express. The 'heat' can be easily controlled with the amount of chili-garlic sauce. I've found the Lee Kum Kee brand to be fairly mild. This is a very adaptable recipe. I sometimes add snow peas, asparagus, or red/yellow peppers. Leftovers reheat well.

Ingredients:

- 1 lb. skinless boneless chicken breasts, cut into thin strips
- 3 Tbsp hoisin sauce
- 2 Tbsp cornstarch
- ½ c low-sodium chicken broth or stock
- 2 Tbsp rice vinegar (unseasoned)
- 2 Tbsp sugar
- 2 tsp. chili-garlic sauce
- 1 Tbsp canola oil
- 1 Tbsp minced, peeled fresh ginger
- 2 garlic cloves, minced
- 1 green bell pepper, seeded and chopped
- 2 medium carrots, thinly sliced on the bias
- ¼ c unsalted, dry-roasted peanuts
- 1-8 oz can pineapple chunks or tidbits, drained well (optional)
- Cooked rice (optional)

Instructions:

1. Combine the chicken, 1 Tbsp hoisin sauce and 1 Tbsp cornstarch in a medium bowl; toss well to coat and set aside. Combine the remaining 2 Tbsp hoisin sauce, 1 Tbsp cornstarch, the broth, vinegar, sugar and chili-garlic sauce in a small bowl; set aside.
2. Heat a nonstick wok or a large, deep skillet over medium-high heat until a drop of water sizzles. Swirl in the oil, then add the chicken. Stir-fry until almost cooked through, 2-3 minutes. Add the ginger and garlic; stir-fry until fragrant, about 15 seconds. Add the bell pepper and carrots; stir-fry until crisp-tender, about 2 minutes. Add the hoisin sauce mixture and cook, stirring constantly, until the mixture boils and thickens, and the chicken is cooked through, about 1 minute. Add the pineapple (if using) and cook until warmed. Sprinkle with peanuts. Serve with or with cooked rice.

Spring Maintenance in Alexander Creek

1. Ash borers have all but killed two ash trees on the front berm. Bids have been received for removing and stump grinding. A contractor will be chosen at May 2nd work session. Tree replacement will be done in the fall.

I have a list of folks who want their door painted this year, but I am waiting for colors to be chosen and approved. I have paint bids to get it done once I get that information.

Power washing the monument signs will be done sometime in the month of May.

2. City Code for Animal Excrement

Section 205.270. Removal Of Excrement.

A. No person owning, keeping or having custody of a dog or cat shall allow or permit excrement of their animal to remain on public property, private property other than the owner of the animal without consent of the owner or occupant or allow the excrement to cause foul odor on the owner's property.

B. Any person owning, keeping or having custody of an animal shall immediately remove the excrement deposited by the animal if deposited on property other than that of the owner of the animal.

3. Pet Licensing

As of January 2021, the City is no longer requiring city pet licenses, however it is absolutely necessary that your pet's rabies vaccination

is up-to-date. Pets should receive a rabies vaccination and certificate from your veterinarian on an annual basis.

4. Farmers Market at the Pavilion

Is anyone interested in having some gardeners show up at the Pavilion to sell garden goodies. If we have gardeners in our subdivision that want to sell some of their surplus please let the board know. Folks who may want to sell baked goods may be interested as well. Feedback please.