

LETTERS TO THE EDITOR

Vicki,

Just want to say how much I enjoy the newsletter. Thanks for all the groovy information. Really appreciate the info on Workers Compensation Insurance.

Regards,
LaVida Mize

Dear LaVida,

Thank you so much for writing; we appreciate your kind words. We try to find information pertinent to most people. It's very rewarding when we receive a complimentary note such as yours!

Vicki,

For one, it made my day knowing you were once again in charge of the newsletter. It was, and now is, the best version we've had at Solera.

There's the new website called *Solera Today* and I was wondering if you still had all those home repair columns I wrote so many years ago. I think I saved maybe two. The reason I ask is they were asking for any suggestions regarding home maintenance. If you still have them, would you be so kind as to send me a copy? If not, no big deal. I'm not in the mood to go back to writing a monthly column again.

Thanks for all the hard work you put in for all of us!

Tom Davey

Dear Tom,

A delight to hear from you. We go back to the preteen years. You have always been so kind and helpful; thank you!

Unfortunately, I was taken in by, dare I say it?, a scam about memory on my computer. I tried to unload and of course, very few newsletters were saved.

I have recently found some newsletters; I will look for repair articles. You always had excellent advice and I'd like to reread all of them! I'll let you know as soon as I find some. [All lost! Sorry!]

In the meantime, God Bless you for your kindness and support!

Flag Flying Days

14 June

Flag Day

15 June

Father's Day



If your flag is ready to retire, bring Old Glory to the CC; Bill Turner will ensure it is done with dignity.

Summer Hints

Don't Let Mosquitoes Move In

Empty birdbaths, buckets, and anything else holding water—because even a bottle cap's worth is enough for a mosquito breeding ground.

Mind the Door, Party Crashers Ahead

Leaving the screen door open is basically sending engraved invites to flies, mosquitoes, and the occasional scorpion—keep it shut tight!

DID YOU KNOW?

You can't hum while holding your nose.



*Baby rabbits are called kits.
Cute!*

Overnight parking from 12AM to 6AM is prohibited for Residents and Guests.

—Irais Chavarin

Caribbean French Toast

1/2 C orange juice
1/3 C whipping cream
2 TBS sugar
1 large egg
1/2 ground cinnamon
Dash ground nutmeg
6 ea 1" slices French bread
2 TBS butter (divided)
Powdered sugar

Combine first six ingredients in a 13 x 9 x 2 baking dish. Place bread slices in mixture; turn to coat evenly. Let stand 5 minutes or until all liquid is absorbed. Melt one TBS butter in large skillet. Add three slices; cover over medium heat three minutes on each side or until golden brown. Repeat. Sift powdered sugar over toast and serve with maple syrup.

—Dottie K

Once you try this, you may never go back to plain French toast again! This has a unique combination of flavors, not too sweet and very satisfying.