

## WHAT'S HAPPENING

January: HAPPY 2024  
13-15th MLK Weekend  
24<sup>th</sup> MSL Board Meeting

## WHAT'S UP NEXT

February: 2<sup>nd</sup> Groundhog Day  
10<sup>th</sup> Lunar New Year  
14<sup>th</sup> Valentine Day  
19th Presidents Day

## FROM THE BOARD

Upcoming Board Meeting on  
- ½ year Financial Status  
- Review of Reserve Funding for  
upcoming and future projects

## FOR UP -TO- DATE OWNER INFO - Meadow Stone Lodge Website

- We are doing many things to control the MSL  
HOA costs.

### **Please do your part...**

-Keep Common Areas free of  
personal items  
-Stay up to date with your monthly  
fees  
- Do not use common areas to  
charge your personal items.  
-In Lounge/Gym: UNPLUG  
equipment/games when finished  
-See something that needs to be  
fixed? Contact any board member  
or Pyramid



## DID YOU KNOW?

### **Winter Safety Tips**

- \*Look Up when near ANY building
- \*Keep anything that can burn at least 3' from any heat source
- \*Check your smoke/carbon monoxide alarms
- \*Plug only 1 heat producing appliance (space heater) into an electrical outlet at a time
- \*Don't overload extension cords.

### **Driving in the Winter**

- \* Install winter windshield wipers.
- \* Mount winter tires, maintain proper tire pressure.
- \* Keep the gas tank at least half full at all times.
- \* Keep washer fluid full with antifreeze washer fluid.
- \* Have your car serviced for winter conditions and [https://www.capleslakeresort.com/service your car](https://www.capleslakeresort.com/service-your-car) regularly throughout winter.
- \* Pack a winter safety kit, be prepared for long delays.

## KCA Club

Gym Hours: 6:30am- 9:00pm  
KCA Bar Hours: 3:00pm – 8:30pm  
KCA Café Hours: 3:00pm – 8:00pm  
Jan 6 Beer Tasting - Variety dark beers from a variety of breweries  
Jan 13 BBQ Dinner & Live Music  
Jan 20 Wine Tasting: Pinot Noir - Variety of Vineyards from Anderson Valley  
Jan 27 Spirit Tasting: Bourbon, Old Fashioned & Manhattan Tasting

*Check the web page for Current Info*

<http://thekca.org>

Jennifer Herbert- Manager  
Ben Odenheimer, Asst Manager



## **A Letter From the New Owners**

Greetings from Mike and Gwen Niccoli, the new owners of Caples Lake Resort and longtime locals.

Check out the Blog as the Niccoli Family gets ready to reopen the Restaurant as well as the accommodations now available.

[Caples Lake Resort | Kirkwood, CA](https://www.capleslakeresort.com)

# Spinach Lasagna Soup.

**Active time:** 20 mins; **Total time:** 35 mins

Storage Notes: Leftover soup can be refrigerated for up to 3 days.

Servings: 4

Tested size: 4 servings; 8 cups

## Ingredients

- 1 tablespoon olive oil
- 8 ounces sweet Italian-style chicken sausage, casings removed (see NOTE)
- 1 medium yellow onion (about 8 ounces), diced
- 3 cloves garlic, minced or finely grated
- 2 tablespoons tomato paste
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1/2 teaspoon fine sea or table salt
- 1/4 teaspoon freshly ground black pepper
- 4 cups low-sodium chicken broth
- One (15-ounce) can no-salt-added crushed tomatoes
- 1 cup water
- 4 ounces lasagna sheets, broken into pieces (about 5 noodles)
- 3 cups (2 ounces) lightly packed fresh spinach leaves, coarsely chopped
- 1/3 cup ricotta cheese (part-skim or whole)
- 1/4 cup (scant 1 ounce) grated Parmesan cheese
- 1/4 cup fresh basil leaves, cut into ribbons

## Directions

In a large, heavy soup pot over medium-high heat, heat the oil until shimmering. Add the sausage and

onion and cook, stirring frequently and breaking up the sausage with the spoon as it cooks, until the onion has softened and the sausage is browned, 4 to 5 minutes. Add the garlic and cook until aromatic, about 30 seconds, then stir in the tomato paste, oregano, basil, salt and pepper.

Add the broth, crushed tomatoes and water (swirl it around the empty tomato can to get all the tomato flavor out) and bring to a boil. Add the lasagna noodles, then reduce the heat to medium-low and cook, uncovered, stirring occasionally, until the noodles are al dente and the soup has reduced slightly, about 15 minutes. Stir in the spinach and remove from the heat.

Ladle the soup into bowls and top each portion with a dollop of ricotta, then sprinkle with the Parmesan and basil, and serve.

NOTE: If you cannot find chicken sausage that has easily removable casings — typically sold at the butcher's counter in the supermarket — you can purchase a packaged chicken sausage, such as Applegate brand, and slice them into medallions. Follow the searing directions above, but don't worry about breaking the medallions into pieces.

