

WHAT'S HAPPENING

January: HAPPY 2024
13-15th MLK Weekend
24th MSL Board Meeting

WHAT'S UP NEXT

February: 2nd Groundhog Day
10th Lunar New Year
14th 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
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](#)

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

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.



Directions

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

