

Newsletter

PBHMD Board of Directors

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Steve Knepper – O.R.C.
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THINK SMALL

By Christopher Olney – PBHMD Director

El Paso County's local small businesses are essential to our economy. These small businesses bring growth and innovation to our communities. They provide employment, opportunities and support the local economies, communities, and neighborhoods. Small businesses are the lifeblood of the U.S. economy, they create two-thirds of net new jobs and drive U.S. innovation and competitiveness globally. Small businesses also present new opportunities and serve as the building blocks of the United States' largest corporations.

Local small business owners also care about their community. They know their customers by name, they are our neighbors and friends. Local businesses are what make our towns special and unique.

Most small businesses are feeling a financial strain right now and are worried about the future. If you need to buy something, try your local small business first. If you can, try ordering from your favorite local restaurant once a week.

Let's join together and be there for small businesses. Our communities would not be the same without them. With our continued support, business owners will be able to hold on until we make it through the current economic challenges.

CCR Reports

By Steve Knepper - O.R.C.

Early in the month of June, we mailed PBHMD's annual water quality report called the Consumer Confidence Report (CCR). This document is required by the EPA's 1996 Safe Drinking Water Act to be made available to the public and gives an overview of where your water comes from and any detected contaminants that might have been found. If you have not received your copy, you can find it electronically on the District's website www.pbhmd.colorado.gov under the Community Tab.



Friendly Reminders!

Board Meetings will be on July 22nd and August 19th. Any changes will be announced on our [Facebook](#) and [website](#). Our Board Meetings now start at 5:30 PM and go until 8:00 PM.

Our office will be closed on July 5th in observation of Independence Day.

With school starting up once again, please be aware of children walking to and from school! Please drive at posted speeds to ensure their safety and yours.

Updates on Two Projects

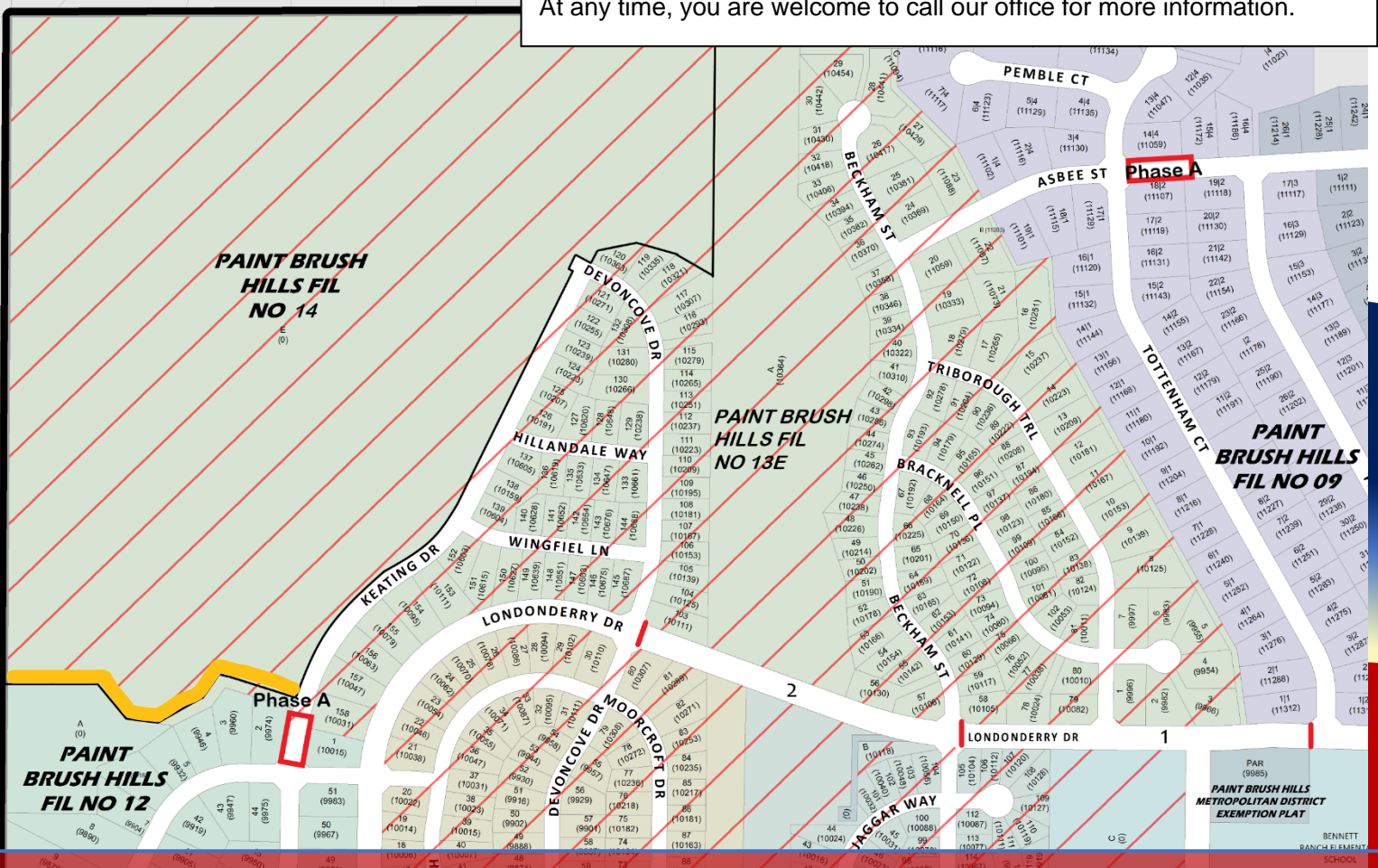
By Robert J Guevara – District Manager

Happy Independence Day!

Filing 14 – By the time the newsletter comes out, the contractors will be nearing completion of the “scraping” of the area. While they are scraping, please stay out of the area. No foot or vehicle traffic is allowed. This is for your safety. The next phase will be installing the utilities. This will take a couple of months, during this time also please avoid the plowed areas. The south parameter is still available as a route to the Black Forest Trails. Thank you for your cooperation during this construction.

Water System/PVR – The piping for the higher-pressure water lines will start to be installed at the beginning of July. Road closures will be required for this project, but the closure will be from 7-6. Normally the road will be reopened before 5 but please be patience and understand some days, it may be required to be closed for an extra hour or so. Only one section will be closed at a time. For the schedule and Map showing road closures, please follow our website: www.pbhmd.colorado.gov

We will provide timely updates to all projects via website and Facebook. At any time, you are welcome to call our office for more information.



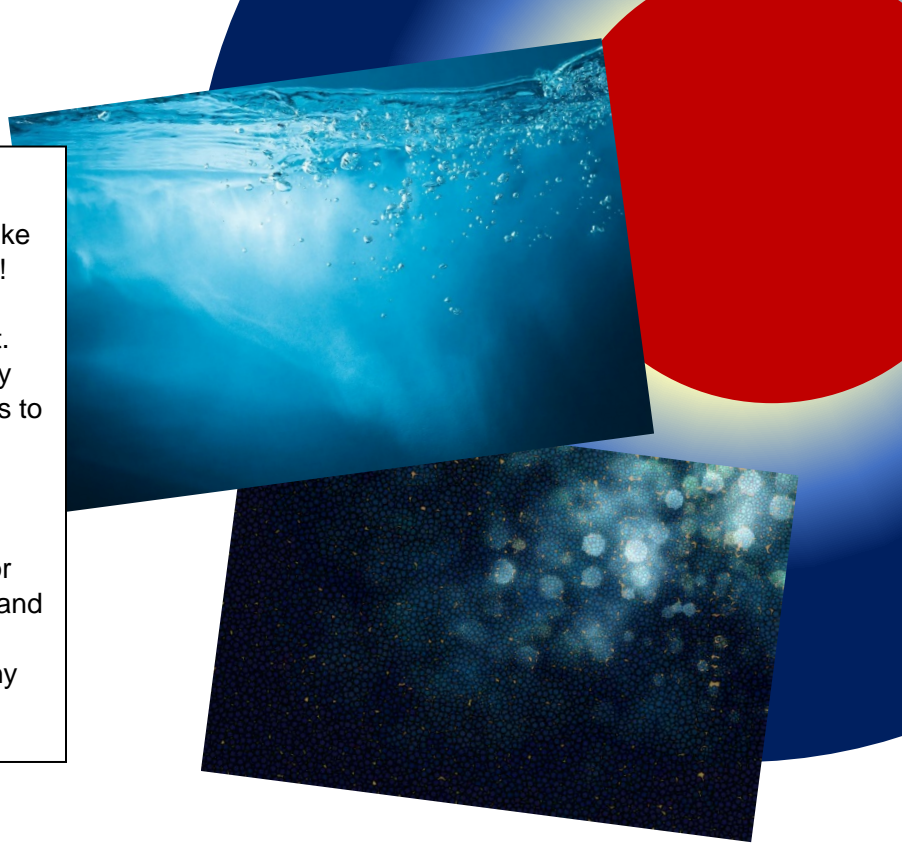
Our district office is located at:
9985 Towner Ave
Falcon, CO 80831

Want to learn more about Paint Brush Hills?
Visit our website at pbhmd.colorado.gov, reach out to us on [Facebook](https://www.facebook.com/pbhmd) or call (719) 495-8188

Community Outreach

Do you have a community event that you would like to advertise? We would love to help you with that! As we get our newsletter started once again, we would like to reach out to our community for input. We would love to have community involvement by having you send in photos, events, or mini articles to put into the newsletter. Reach out to Erin at erin@pbhmd.com to discuss being in our next issue.

Please note that not all advertisements, articles or photos sent in will be published. There is a word and content restriction of 300 words to keep our newsletter accessible to everyone. If you have any questions, please feel free to reach out to Erin.



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Kid's Corner

Summer Fun

By Erin Dillon - Editor

There have been some beautiful days with classic Colorado sun, which can only mean that it is going to be a hot summer! Be sure to stay hydrated and use sun block while you are out and about!

With school just around the corner, it's time to start planning family fun before the kids go back to school. Now is the time to schedule summer camping trips and hiking adventures either in the mountains or closer to home. Since the days will start getting hotter very soon, it's always a wise idea to plan for down time to relax and keep cool. Perhaps even a trip to the pool or smaller indoor activities to beat the heat can help pass the time and create lasting memories to come.

Or perhaps you have scheduled the kids to enjoy a summer camp, which leaves you with plenty of time to relax yourself. It's always important to take time for yourself. But no matter how you will be enjoying the remainder of the summer. Be sure to enjoy some fireworks and the best part of summer – smores, especially if they are shared with the ones you love.



This space could be used for a local ad! Interested in advertising on our newsletter?

Email Erin at erin@pbhmd.com

Frozen Mini S'mores Pies

- 5 tablespoons unsalted butter
- 1 tablespoon honey
- 8 (4 3/4x2 1/4") graham crackers
- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can sweetened condensed milk
- 1/3 cup unsweetened cocoa powder
- 3/4 cup chilled heavy cream
- 1/2 cup light corn syrup
- 1/2 cup sugar
- 2 large egg whites
- 1/8 teaspoon cream of tartar

Instructions

Heat butter and honey in a small saucepan over medium or in a microwave-safe bowl, stirring occasionally, until butter is melted. Pulse graham crackers in a food processor until fine crumbs form. With the motor running, drizzle in butter-honey mixture and process until well combined. Transfer mixture to a medium bowl.

Using an electric mixer on high speed, beat cream cheese in a large bowl until creamy, about 3 minutes. Add condensed milk and cocoa powder and beat until smooth.

Using a whisk or electric mixer on medium-high speed, whip cream in another medium bowl to stiff peaks. Gently fold into cocoa powder mixture. Line muffin pan with paper liners. Pour cocoa powder mixture into a pastry bag or plastic bag with the corner snipped off and pipe evenly into muffin cups. Top each with 1 1/2 Tbsp. cracker crumb mixture, breaking up crumbs to completely cover, then press down gently to adhere. Freeze until set, at least 3 hours.

Heat corn syrup, sugar, and 1/4 cup water in a small saucepan over low until sugar is melted. Increase heat to medium and cook until an instant-read thermometer registers 240°F, about 5 minutes. Meanwhile, using electric mixer on medium-high speed (or a stand mixer fitted with the whisk attachment), beat egg whites and cream of tartar in a large bowl until soft peaks form. Reduce mixer speed to low and carefully add sugar syrup to egg whites in a slow and steady stream. Increase speed to high and beat until mixture is light, glossy, and fluffy, 6–8 minutes. Remove pies from molds, turn upside down, and remove paper liners. Dollop each pie with meringue. Using kitchen torch, carefully torch fluff. Serve immediately or return to freezer until ready to serve.

Credit - <https://www.epicurious.com/recipes/food/views/frozen-mini-smores-pies>