

# Jim's Water and Woods News

## Just Add Water

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### Pool News Tip:

Be sure to drain and clean your spa every 3-4 months when on chlorine or Baqua-spa chemicals. Salt spas drain and fill 1 time a year.

## FROG POND UGLY

### Don't Go Ugly Early!

#### **YOU MAY NOT EVEN WANT TO THINK ABOUT YOUR SWIMMING POOL THIS TIME OF YEAR.**

But for the sake of your pool water quality, you really should. At this time of year we like to remind our customers to check their pool water level and make sure it is not too low or overly high. Obviously this is all weather dependent. Leaving your pool water level too low can cause a failure in your winter cover. The stress of the water on top of the cover together with the lowered water level can rip the cover. Generally a water level that is too high is not as much of a problem if the pool has been winterized properly. Simply pump a couple of inches out of the pool to bring it back down to a reasonable level.

**Additionally**, you should check the chemical levels in your pool at this time. Most people close their pools in late September to mid October. It is

extremely common for us to have many, many warm days following the closing of your pool. In the event your pool is treated with chlorine, there is absolutely no way to put enough chlorine in the pool to maintain a level of 3.0 ppm for the entire course of the winter with out supplementing. Maintaining this level of chlorine will ensure that your pool water will be sparkling blue this spring instead of "Frog Pond Ugly". We all know that "frog pond ugly" is both costly and a great deal of work to correct. If you have a mesh cover such as a loop loc, simply snap one of the straps loose on the cover and get a sample of water just as you would do in the summer. Test the chlorine and if the level is below 3.0 ppm be sure to get more winter shock and add as needed for your pool size to bring the levels up to 3.0 ppm. You will need to dilute the winter shock thoroughly prior to adding to prevent bleaching of the liner or

pool surface. Most pool owners with a solid cover or automatic Cover will not experience as much diminishing of their chlorine levels as those with a mesh cover. If your pool is treated with BAQUACIL and has a solid cover your BAQUACIL levels will remain constant throughout the winter with no need for checking. Remember, the only thing that uses up BAQUACIL is dirt, debris and people. With the solid cover you have eliminated the culprits that use up your BAQUACIL. Those people with mesh covers using BAQUACIL should check their levels just as the chlorine treated pool owners do. If your BAQUACIL is lower than 30 ppm you should add the necessary dosage to bring the level back up to 50 ppm. This can be accomplished by pouring the BAQUACIL directly through the mesh cover and then rinsing it with a garden hose – it's that simple!



## Spa Care: Filters and Weber cooking



**Spa Care: Filters,** Before you call for service on your spa check your filters. If your filters are more than two years old or have not been chemically cleaned in the past four to six weeks, they could be the culprit causing your spa to either operate incorrectly or not heat. The flow of water through your filters or the lack of flow can directly effect your spas performance. The life expectancy of a filter can range from one to four years depending on the chemicals used and the individual maintenance procedures. This is according to the manufacturer. Frankly, it has been our experience that the life of a filter, even when rotating filters on a regular basis is approximately two to two and a half years. **FILTERS NEED TO BE CHEMICALLY CLEANED EVERY FOUR TO SIX WEEKS.** By chemically cleaning the filters you remove body oils, foreign matter and minerals which affect both filter performance, spa performance and longevity.

### Weber Cooking, This is a new recipe from Weber

#### Spicy Lamb and Eggplant Kabobs

#### Marinade

- 1/2 cup minced scallions (white and light green parts only)
- o 1/3 cup hoisin sauce
- o 2 tablespoons low-sodium soy sauce
- o 2 tablespoons dry sherry
- o 1 tablespoon chili oil
- o 1 tablespoon rice vinegar
- o 1 tablespoon peeled, minced fresh ginger
- o 1 tablespoon packed dark brown sugar
- o 1-1/2 teaspoons minced garlic
- o 1-1/2 pounds boneless leg of lamb, cut into 1-1/4-inch cubes
- o 1 globe eggplant, about 8 ounces, cut into 1-1/4-inch cubes
- o Kosher salt
- o Vegetable oil

In a large bowl whisk the marinade ingredients. Add the lamb and turn to coat thoroughly. Cover and refrigerate

Prepare the grill for direct cooking over high heat (450° to 550°F). In a medium bowl combine the eggplant with 1/4 teaspoon salt and just enough oil to coat them lightly.

Add 1/2 teaspoon salt to the bowl with the lamb and stir. Remove the lamb from the bowl and discard the marinade. Thread the lamb and eggplant onto skewers, alternating the ingredients.

Brush the cooking grates clean. Grill the skewers over **direct high heat**, with the lid closed as much as possible, until cooked to your desired doneness, about 8 minutes for medium rare, turning four times to brown all sides. Remove from the grill and season with salt. Serve warm.

ENJOY 😊 Written by: J Burdick

