



# The Filter

## PAUL'S POOL MAGIC, INC.

### POOL & SPA SPECIALISTS

*"We'll Beat Any Written Estimate!"*

951.684.3826

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*Congratulations to David & Julie Kain, winners of the April prize of a Home Depot gift card!*

**Join our list of winners by making your payment between the 1st and the 15th of May! This month our drawing is for a handy \$25 Target gift card (worth many items in the dollar spot!).**



en i h s n u s p a l  
k k c e l h s d u n k  
o a o n e s e m a g  
r m s r v i x a p c f  
t b u t t e r f l y o  
s l o u r s r o f p f  
t k f c c l k l l l s  
s l i d e a a c o h w  
a s l m r d v c a a c  
e t t h m d r c t b p  
r h e a t e r e v i d  
b a r u k r r f m p n

### Pool Puzzle Fun!



*Find the words below in the puzzle to the left! They may be hidden forwards, backwards, horizontally, vertically, or diagonally. Good luck and happy swimming!*

backstroke	breaststroke	butterfly
chlorine	cover	dive
dunk	exercise	filter
float	games	heater
ladder	lap	pump
skimmer	slide	splash
sunshine	vacuum	water

If you would like to prevent or halt the buildup of calcium on your tile and rock features, call us and ask about **Mpulse 3000 technology**, a pool water treatment system which can keep your pool area looking cleaner and smoother.

### Riverside residents! Want to save money on utilities?

Don't we all, don't we all. But now you *can*! If you visit the following site, you can find out how to receive a \$5 monthly credit on your electric bill simply by setting your pool pump to work during off-peak hours.

<http://www.riversideca.gov/utilities/pdf/Pool%20Saver.pdf>



### A Mother's Day Treat: Scones

*2 cups baking mix  
1/3 cup milk  
3 tbsp sugar  
1 egg*

Heat oven to 425°F.  
Grease cookie sheet with shortening. Sprinkle clean surface lightly with baking mix. Place dough on surface and knead quickly and

lightly 10 times. Pat dough into 8-inch circle. Brush dough with milk. Sprinkle with sugar. Cut dough into 8 wedges. Leave them in circle. Bake 12 minutes or until golden brown. Carefully separate wedges with pancake turner.

*Serve with British clotted cream and fine European jam.*

