HOMEFRONT NEWS

North Ridge Farms Neighborhood Newsletter

June 2008

Send newsletter submissions to: secretary@nrfcrestwood.com

Deadline 20th of every month.

2007 – 2008 Board Members

Chairman Joe Coghill (502) 222-2223

President Chris Taylor (502) 222-8222

Vice President Jeff McLanahan (502) 225-5851

Treasurer Claudia Hausmann (502) 222-2695

Secretary Nancy Rasmussen (502) 222-6141

Architectural Review Darren Morgan (502) 265-0157

> Events Planner Bill Pohlfal (502) 225-4552

Mark your <u>calendars...</u>

Neighborhood Picnic

We August 16th (Rain date August 23rd)

Yard Sale

September 13th

Dinner Diva's

June 18th

Bunco

➢ June 25th

For updated NRF information go to: www.nrfcrestwood.com "North Ridge Farms is a restriction protected community striving through its association to protect the integrity and beauty of the neighborhood."

Locust Grove Elementary Walkers

At one of the Locust Grove meetings the principal was asked if NRF children could walk to school. She replied that this would not be a problem. Any interested parents of walkers should contact Debra Abukwaik at 265-0109 or Dabukwaik@Yahool.com so that we can arrange to have the children walk in little groups and have parents keeping their eyes on them along the route. We also need to organize a crossing guard in order for the children to be able to safely cross the street on the school property. (Buses and car pooling parents will keep this road busy). Obviously, in this time of budget cuts, constant new schools and high gas costs the school district cannot provide for a crossing guard for our subdivision. We hope to pull in the majority of the volunteers from middle school students who might need to earn volunteer credits. Any interested middle schoolers please contact Ms. Abukwaik. We will not know the bus schedule until August so on rainy or very cold days maybe we could also organize car pools.

NRFHOA 2008/2009 Board

If you are interested in being on the NRFHOA Board, please contact one of the Nominating Committee members:

- Nancy Rasmussen <u>secretary@nrfcrestwood.com</u>
- Joe Coghill <u>chairman@nrfcrestwood.com</u>
- Claudia Hausmann <u>treasurer@nrfcrestwood.com</u>

Term runs from October through September.

What's Up With That?

Why are reminders concerning by-laws and restriction violations put in the newsletter? How many homeowners know where their hard copy of the by-laws and deed restrictions are located? Not too many (if any) homeowners are current on all the by-laws or restrictions and it is the Boards responsibility to enforce the "rules" that have already been established. We put reminders in the newsletter as a courtesy to homeowners who may be in violation and are unaware of it. The general newsletter reminder is all that is needed in some cases.

The following businesses have donated items to the NRFHOA for the benefit of the neighborhood. Please patronize their business if you're in need of their service.





Dinner Diva's

Do you need a little break from the kids this summer? Why not give Dinner Diva's a try and get to know other ladies in our neighborhood!

> When: Wednesday, June 18th Time: 6:30 pm Where: Norma Jean's Trackside LaGrange RSVP by: June 16th 225-5851 Jackie McLanahan jackie.mclanahan22@insightbb.com♥

Bunco News

When: Wednesday, June 25th6:30 pmWhere: 4704 North Ridge DriveRSVP by: Monday June 23rdTerri MillerDerbyTea@aol.com\$6 gets you in the game♥

Mustard-Glazed Spareribs

Submitted by Claudia Hausmann

- 1 1/2 T minced fresh rosemary
- 4 med garlic cloves, minced
- 2 racks (about 6 lbs) pork spareribs or baby backs

2/3 cup (firmly packed) dark brown sugar
1/2 cup coarse-grained Dijon mustard
1/3 cup cider vinegar
2 T molasses
1 T dry mustard
Fresh rosemary sprigs (optional)

Preheat oven to 350. Rub minced rosemary and garlic onto both sides of ribs. Sprinkle with salt and pepper. Arrange meaty side down on baking sheet. Bake 1 hour, turning once.

Combine brown sugar, Dijon mustard, molasses, dry mustard in heavy large saucepan. Bring to simmer over low heat, stirring. Cool glaze. (can be prepared 1 day ahead. cool completely. cover ribs and glaze separately with plastic and refrigerate)

Prepare bbq (med heat). Place ribs on grill rack, meaty side up. Spread top with 1/3 of glaze. Cook until bottom side is crisp, about 5 min. Turn, spread top with glaze and cook until bottom side is glazed, about 5 min. Transfer to platter. Cut into individual ribs. Garnish with fresh rosemary sprigs, if desired, and serve immediately.

Neighborhood Babysitters!

Danielle Heid (14) 4545 NR Circle 265-0332

Kim McElhinny (15) Taylor McElhinny (13) 4604 NR Circle 225-0830

Rachel Roup (13) 4505 NR Circle 222-8792

Email me if you want to be added or removed from the babysitter list. $\pmb{\forall}$