



The Rosewood Voice

"Published by the Rosewood Community Association"



May 2009

Volume 2, Issue 12



The President's Corner



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Rosewood Community Association*

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Spring Is Here!

However, judging from the unusually warm recent days, it feels like summer came early.

Our pool season begins on Saturday, May 23. Each day the pool will open at 9:00 a.m. and close at 9:00 p.m. Pool rules will be posted. Enjoy the summer!

Our amenities, pool, tennis courts, lake and clubhouse, are for the use of Rosewood residents, exclusively.

*All invited guests must be accompanied by
the Rosewood resident.
No exceptions.*

The amenities of Rosewood are maintained through the annual assessments of Rosewood residents. Residents who are delinquent in homeowner's dues are precluded from use of the amenities. Please be respectful of this policy.



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The Door is Always Open

We are pleased to have partnered with our community over the past several months to bring many beautiful stories to our newsletter. The editors are proud to offer you an assortment of exciting articles every month. Many of you are already familiar with The Rosewood Voice and the way we feature precious articles, remarkable stories, and the finest gems and jewels the community has to offer. If you have not yet discovered the significance of "the lighter side" of our community, we hope you will join our team or write a story. Whether you are searching for an exquisite story or you wish to add something unique and exciting about yourself, we will be pleased with your contribution. Remember, the door is always open to you!

Contact Us



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Homeowner's Meeting

Make plans to attend our upcoming
Rosewood Community Association meeting
Sunday, May 17, 2009 - 4:00 p.m.

These meeting are always informative and
productive in a short period of time.
We look forward to seeing you there!

Happy Mother's Day "Ladies of Rosewood"



Mother's Day started in the United States nearly 150 years ago, when Anna Jarvis, an Appalachian homemaker, organized a day to raise awareness of poor health conditions in her community, a cause she believed would be best advocated by mothers. She called it "Mother's Work Day."

Fifteen years later, Julia Ward Howe, a Boston poet, pacifist, suffragist, and author of the lyrics to the "Battle Hymn of the Republic," organized a day encouraging mothers to rally for peace, since she believed they bore the loss of human life more harshly than anyone else.

In 1905 when Anna Jarvis died, her daughter, also named Anna, began a campaign to memorialize the life work of her mother. Legend has it that young Anna remembered a Sunday school lesson that her mother gave in which she said, "I hope and pray that someone, sometime, will found a memorial mother's day. There are many days for men, but none for mothers."

MOTHER'S DAY FOUNDER



Anna Jarvis

Anna began to lobby prominent businessmen like John Wannamaker, and politicians including Presidents Taft and Roosevelt to support her campaign to create a special day to honor mothers. At one of the first services organized to celebrate Anna's mother in 1908, at her church in West Virginia, Anna handed out her mother's favorite flower, the white carnation. Five years later, the House of Representatives adopted a resolution calling for officials of the federal government to wear white carnations on Mother's Day. In 1914 Anna's hard work paid off when a bill was signed by Woodrow Wilson recognizing Mother's Day as a national holiday.

At first, people observed Mother's Day by attending church; writing letters to their mothers, and eventually, by sending cards, presents, and flowers. With the increasing gift-giving activity associated with Mother's Day, Anna Jarvis became enraged. She believed that the day's sentiment was being sacrificed at the expense of greed and profit. In 1923 she filed a lawsuit to stop a Mother's Day festival, and was even arrested for disturbing the peace at a convention selling carnations for a war mother's group. Before her death in 1948, Jarvis is said to have confessed that she regretted ever starting the mother's day tradition.

Despite Jarvis's misgivings, Mother's Day has flourished in the United States. In fact, the second Sunday of May has become the most popular day of the year to dine out, and telephone lines record their highest traffic, as sons and daughters everywhere take advantage of this day to honor and to express appreciation of their mothers.

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What's Cooking?

If you have tried any of our recipes, we would love to hear from you. We also invite you to share your own special family recipes.

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Lemon Topped Mini Cheesecakes

Crust:

- 1 Cup Graham Cracker Crumbs
- 3 Tablespoons Sugar
- 3 Tablespoons Margarine, Melted
- 12 Heavy Duty Cupcake Papers W/Foil

Combine the ingredients well, divide into 12 and press firmly into the bottom of the papers. Place onto a baking sheet and bake at 350 for 10 minutes, remove and let cool completely.

Filling:

- 1 8-Ounce Package Cream Cheese, Softened
- 1 14-Ounce Can Sweetened Condensed Milk
- 1/3 Cup Lemon Juice
- 1 Teaspoon Vanilla Extract
- 1 Jar Chivers Lemon Curd Jam
- Grated Lemon Peel

In a large mixing bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Stir in lemon juice and vanilla. Divide into 12 portions and spoon on top the 12 prepared crusts. Chill for 3 hours until set. Top with lemon curd, garnish with grated lemon peel and return to refrigerator until served. Keep refrigerated.



Pavlova

- 3 Large egg whites
- 1/4 Teaspoon cream of tartar
- 1/4 Teaspoon salt
- 3/4 Cup sugar
- 1 1/2 Cups heavy cream
- 3/4 Teaspoon vanilla extract
- Kiwifruit or any kind of sliced fresh fruit or berries

Line cookie sheet with foil. Using a 9 inch round plate or cake pan as guide, with toothpick, outline a circle on foil on cookie sheet. Preheat oven to 275. In small bowl, with mixer at high speed, beat egg whites, cream of tartar and salt until soft peaks form. Beating at high speed, gradually sprinkle in sugar, 2 tablespoons at a time, beating well after each addition until sugar is completely dissolved and whites stand in stiff, glossy peaks. Inside circle on cookie sheet, spoon meringue mixture, shaping meringue into a "nest" about 1 1/2 inches high around the edge. Bake 1 1/4 hours or until meringue is lightly browned and crisp. Cool meringue on cookie sheet on wire rack for 10 minutes.

With metal spatula, carefully loosen and remove meringue from foil to wire rack to cool completely. When meringue is cool, place on serving plate and store in a cool dry place. In small bowl, with mixer at medium speed, beat heavy cream and vanilla extract until stiff peaks form. Fill meringue with cream and top with fruit just before serving. Do not store the meringue in the refrigerator, as it will absorb moisture and become soft. You may also use this recipe to make 6 individual Pavlovas.

