



The President's Corner

Building a Brighter Future "One Day At A Time"

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Tennis. Anyone? If there are any groups or individuals who want to learn to play tennis or receive some coaching, we'd like to hold a tennis clinic. Depending upon the level of interest, we will make available a tennis coach to come to Rosewood for lessons and coaching. This would be a great opportunity for our community. If you are interested, or have questions, please contact Nathan Duce at nateduce@gmail.com for further information and to sign up.

Speeding - STOP, LOOK, READ! Please, please slow down while driving through the community. Although there are no speed signs currently posted, everyone should be mindful of the limits. We're asking that you maintain a maximum speed of 25 mph while driving through the streets of Rosewood. Excessive speed is reckless and endangers the residents of our community. Thank you for your consideration and cooperation.

Dogs It has been brought to the attention of the Board of Directors that residents are allowing their dogs to poop in neighbors' yards, on the sidewalks and in the common areas. We have asked that dog owners carry a bag and scoop to pick up your dog's poop. Allowing your dogs to poop on neighbors' property and on the common areas is not neighbor-friendly, nor does it show respect for your community. PLEASE, PLEASE, PLEASE be a good neighbor!

Basketball Goals Article 7.23 provides that no basketball goals, among other play equipment, etc.) shall be erected on any Unit without prior written approval. It has been noticed that several basketball goals have been placed in driveways. While we want you to enjoy your hoops, the Board of Directors has imposed some limitations. If you have not submitted a request for erecting your basketball goal, please do so immediately. The request form is available on our website. Go to www.rosewoodcommunity.net. Click on "library" and print off the form and submit it to the Board.

Be Kind to Your Neighbor Recently, a couple of disputes between neighbors were brought to the Board of Directors' attention. If you have a disagreement that becomes unmanageable or you feel like you can't be civil, let the proper authorities handle it. You may not agree with everyone and that's normal. Don't make assumptions about someone's intentions. Even the nicest people have bad days. You should treat your neighbors as you want to be treated. **Kindness is free, use it abundantly!**

HOA Dues Final payment of the current fiscal year assessment was due on March 1. If you have not paid your annual assessment, please do so immediately. We want to approach the new fiscal year with everyone committing to their financial responsibility to this community. There are many improvements we want to make to our community while maintaining viable financial stability.



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Yard Sale

Plans are in the works to hold a community yard sale on Saturday, May 2. If you would like to participate, it would be a great time to get rid of some items and make some extra money! Our community organizers for this event are:

Carolyn Thomas – 678-391-1041
Carla Dewberry – 770-947-4126
Linda Hesse – 770-489-3555

Contact one of these organizers if you wish to participate in the sale.

Congratulations! Phil and Cynthia

Please join me in congratulating Phil Armstead and Cynthia Smith on their re-election to another term on the Board and give them your thanks for their fine service last year and their willingness to take on this difficult position for another year.

Ed Keiser
Rose Community HOA
Election Supervisor

Important Notice ! City of Douglasville Sanitation Department

Douglasville Recycles Week
“Get Caught Recycling!”
April 20th – April 23rd

Spring Cleanup
April 27th – April 30th
Please have items to be picked up at the curb by
7:00 am on your regular pick-up day



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**OUTDOOR WATERING RESTRICTIONS
EASED BY THE WSA**

Effective now, customers of the Douglasville-Douglas County Water and Sewer Authority (WSA) will now be able to enjoy more relaxed outdoor water-use restrictions than the total outdoor watering ban which has been in effect since July 1, 2007. **Allowed outdoor water use includes:** activities such as irrigating existing and new landscapes (including the use of in-ground sprinkler systems), filling and maintaining swimming pools, washing vehicles, power washing homes, etc.

- Customers may use water outdoors between 12:00 midnight and 10:00 a.m. on designated days. Odd addresses may use outdoor water on Sundays, Tuesdays, and Thursdays. Even and unnumbered addresses may use outdoor water on Saturdays, Mondays and Wednesdays.
- Newly installed landscaping follows the odd/even schedule. Any person watering newly installed landscaping must register with the Outdoor Water Use Registration Program in person at the Douglas County Extension Office, 3rd floor, Douglas County Courthouse, or on line at www.urbanagcouncil.com.

Allowed without restrictions on day or time:

- filling of swimming pools
- watering of food gardens
- commercial water use by car washes, retail garden centers, or commercial power washers
- watering in of herbicides applied by a certified or licensed landscaper on the day of application only, with no hour restrictions
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Not allowed outdoor water use includes:

- Using hydrants for any purpose other than firefighting, public health, safety or flushing;
- Washing hard surfaces, such as streets, gutters, sidewalks and driveways except for public health and safety.

For more information regarding the outdoor watering restrictions
Please visit www.ddcwsa.com
or call WSA at (770) 949-7617

**COMMUNITY EMERGENCY RESONSE TEAM)
CLASS NOW ENROLLING**

The Douglas County Emergency Management Agency and the Douglas County Fire/EMS Department will be offering a CERT class for citizens. The CERT program educates people about disaster preparedness for hazards that may impact them, and trains them in basic disaster response skills such as fire safety, light search and rescue, team organization and disaster medical operations. Using the training learned in the classroom and during exercises, CERT members can assist others following an event when professional responders are not immediately available to help, or need help in assisting the public.

Classes will be held Monday nights at 6:00 p.m.
May 4th - July 20th
For more information or to register call 770.949.3007



Good Eats!

*It won't feel like you
are slaving in the
kitchen with these
colorful and easy to
make recipes!*

Your Favorite

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Mint Fresh Fruit Salad

Ingredients

- 1 medium cantaloupe, cut into bite-sized chunks
- 3 kiwi, sliced
- ½ pint strawberries, sliced
- 2 Tbsp. Mint leaves cut into thin strips
- ¼ cup orange juice
- 2 Tbsp. Honey

Preparation

In large serving bowl, combine cantaloupe, strawberries, kiwi, and mint. In small bowl, blend orange juice and honey; pour over fruit and lightly toss. Cover and chill in refrigerator for 2 hours. Makes serving for 6.



Sweet Cranberry & Pear Tossed Salad

Ingredients

- 3 medium pears, cut into 3/4-inch cubes
- 1/2 cup prepared GOOD SEASONS Italian Salad Dressing & Recipe Mix, divided
- 6 cups torn mixed salad greens
- 1/2 cup PLANTERS Walnut Pieces, toasted
- 1/2 cup dried cranberries

Preparation

Toss pears with ¼ cup of the dressing in medium bowl. Let stand 15 min. Mix greens, walnuts and cranberries in large salad bowl. Add pear mixture and remaining ¼ cup dressing; toss lightly. Makes servings for 4.



Macaroni Pasta Salad

Ingredients

- 1 package salad shell macaroni
- 1 teaspoon extra-virgin olive oil
- 2 cups Salad Shrimp
- ¾ cup fresh green onions, sliced
- 2/3 cup celery, sliced, include the leaves also
- 2/3 cup green or red bell peppers, small diced
- 2/3 cup fresh tomatoes, seeded, diced
- 1/4 cup sweet pickle relish
- 6 tablespoons fresh parsley, chopped coarsely
- 1/3 to 1/2 cup Best Foods Mayonnaise
- 2 teaspoons Kosher salt, or to taste
- Freshly cracked black pepper
- fresh parsley sprigs for garnish

Preparation

Prepare macaroni according to the package directions, rinse and drain with cold water. Transfer to a large bowl and add 1-teaspoon oil, to give it a shine as well as keeping the pasta from sticking together. Add the shrimp, green onions, celery, bell peppers, tomatoes, sweet pickle relish and 6 tablespoons parsley blending well. Add the mayonnaise, taste for seasoning, add salt and pepper according to taste, toss lightly, garnish with parsley and serve.

Note: If not serving immediately, add the shrimp and mayonnaise at the last minute. Makes 12 cups.

