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PRESIDENT



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"Building Environmental Awareness"



With the scare of global warming, building environmental awareness has become more critical. Society is encouraged to "go green." This simply means to take care of where you live – Earth. "Go green" refers to many different ways you can choose more environmentally friendly behaviors over those that are less environmentally friendly. For example, the three Rs can become a part of your daily lifestyle: reduce, reuse, and recycle.

Some Ways to Protect the Environment

Recycle bottles, plastics and containers is a great way to protect the environment. You can also attempt to recycle print paper by flipping the paper for some documents. Other suggestions includes:

- **Save energy to save money.** Set your thermostat a few degrees lower in the winter and a few degrees higher in the summer; install compact fluorescent light bulbs when your older incandescent bulbs burn out; unplug appliances when you're not using them; use a "smart" power strip that senses when appliances are off; wash clothes in cold water whenever possible; and use a drying rack or clothesline to save the energy.
- **Save water and eat smart.** Take shorter showers to reduce water use; install a low-flow showerhead; make sure you have a faucet aerator on each faucet; plant drought-tolerant native plants in your garden; if you eat meat, add one meatless meal a week; buy local raised humane, and organic meat, eggs, and dairy, if possible; and watch videos about why local food and sustainable seafood are so great.
- **Think before you buy.** Go online to find new or gently used secondhand products; check out garage sales, thrift stores, and consignment shops for clothing and other everyday items; when making purchases, make sure you know what's "good stuff" and what isn't; and watch a video about what happens when you buy things.

*For more information on global warming or to find more "go green" tips, visit:
www.thinkgreen.com and www.worldwatch.org.*



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“Happy Birthday”

ANOTHER YEAR

*We are wishing you another year
Of laughter, joy and fun,
Surprises, love and happiness,
And when your birthday’s done,
We hope you feel deep in your heart,
As your birthdays come and go,
How very much you mean to us,
More than you can ever know!*

CAROLYN THOMAS

March 4



ASHA ARMSTEAD

March 12



HOLLIS KING

March 11



EDWARD THOMAS

March 14



FROM

“The Rosewood”
COMMUNITY ASSOCIATION

JEANNETTE BOX

March 19



**Let's honor
Ireland's patron
saint with a
hearty Irish feast**



Shamrock Pie

Ingredients

1 cup sugar
¼ cup cornstarch
1 ½ cups water
3 egg yolks, lightly beaten
¼ cup lemon juice
1 tablespoon grated
lemon peel
6 drops green food
coloring
1 (9 inch) pastry shell,
baked
MERINGUE:
3 egg whites
1/3 cup sugar

Directions

Combine sugar, cornstarch and water in a saucepan; stir until smooth. Bring to a boil, stirring constantly. Boil 2 minutes or until thickened. Stir a small amount into egg yolks; return all to the pan. Cool and stir 1 minute. Remove from heat; stir in lemon juice, butter, lemon peel and food coloring until smooth. Pour into crust. For meringue, beat egg whites until stiff peaks form. Spread over hot filling, sealing to the edges. Bake at 350 degrees F for 10-15 minutes or until lightly brown. Cool.

What's Cooking? St. Patrick's Day Classic Irish Eats

Corned Beef and Cabbage

Ingredients

1 medium onion, cut into wedges
4 medium potatoes, peeled and quartered
1 pound baby carrots
3 cups water
3 garlic cloves, minced
1 bay leaf
2 tablespoons sugar
2 tablespoons cider vinegar
½ teaspoon pepper
1 (3 pound) corned beef brisket w/ spice packet, cut in half

Directions

Place the onion, potatoes and carrots in a 5-qt. slow cooker. Combine water, garlic, bay leaf, sugar, vinegar, pepper and contents of spice packet; pour over vegetables. Top with brisket and cabbage. Cover and cook on low for 8-9 hours or until meat and vegetables are tender. Remove bay leaf before serving.



Oatmeal Soda Bread

Ingredients

2 1/2 cups oatmeal
2 cups buttermilk
2 1/2 cups flour
1 teaspoon salt
1 teaspoon baking soda
Flour for dusting
1/2 teaspoon butter

Directions

In a mini-food processor, fitted with a metal blade, pulse the oatmeal until the meal is very fine. Remove from the processor and turn into a mixing bowl. Stir the buttermilk into the oats and cover with plastic wrap. Let the oatmeal steep in the buttermilk for 12 hours. In a mixing bowl, sift the other ingredients together. Stir in the steeped oatmeal and mix well. If the mixture is too wet add a little more flour. Preheat the oven to 350 degrees F.

Grease a 9-inch round cake pan with the butter. Lightly dust the work surface with some flour. Turn the dough out onto the surface and knead the dough a couple of times to form a soft ball like shape. Press the dough into a round about 2 inches thick. Using a sharp knife, make a criss-cross cut into the bread. Place the bread in the prepared pan. Bake until golden brown, about 25 to 30 minutes. Remove from the oven and cool on a wire rack. Serve the bread warm with butter.





Fly Butterfly

Springtime is Here

While we enjoy bringing you our picks of the very best each month, we are also looking forward to seeing your picks for the best articles each month. Since springtime is upon us once again, let's start off on the good foot by writing an articles for The Rosewood Voice. No, we're not kidding. March is the perfect month to spread your wings like a butterfly and get involved.



Contact Us

*The Rosewood
Voice*

rosewoodhoa@att.net

King's Cleaning & Repair Service 770-947-5983

*Call today! Free Estimates
No job too small*



Spring Planting & Maintenance List



- ✓ Fertilize pansies with water-soluble fertilizer.
- ✓ Divide overgrown clumps of hosta when you can see the leaves unfurling above ground.
- ✓ Remove spent camellia blooms from the bush and ground.
- ✓ Sharpen your mower blade or replace it with a new one.
- ✓ Plant bare-root roses in soil that contains plenty of thoroughly tilled organic matter.

Spring will be here soon!

If you haven't begun a weed treatment on your lawn, it is time to start.
Be a good neighbor and control your weeds!