



The Rosewood Voice



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Unforgettable Douglasville Georgia Flood Damage



Cleanup
770-416-9353

The President's Corner

Residents of Rosewood are subject to the Declaration of Protective Covenants, Conditions, Restrictions and Easements (CC&R's) which were established for the protection of value and desirability of this community. Every homeowner was provided a copy of the CC&R's either at closing or upon moving into your home. You are encouraged to take some time to review these CC&R's and know your personal responsibility.

Article 6 outlines the Architectural Standards for the community. We have stated before and will restate again that *"No exterior construction, alteration or addition of any improvements of any nature whatsoever ... shall be commenced ... unless ... approved in accordance with this Article."*

Article 7 provides for the Use Restrictions and Rules for the community. Within this Article you will find every rule from residential use to traffic regulations. Again, take time to review the CC&R's.

The Board has formed an Architectural Review Committee to assist in enforcement of the architectural standards for our community. Over the next several days, anyone who is not in conformance with these standards will receive a formal notice of violation. Failure to correct any established violation shall result in further action by the Board.

Thank you in advance for your cooperation and support in keeping Rosewood beautiful!

In the upcoming elections, please note that our current councilman Charlie Banks is seeking re-election. Over the course of the past several months, the Board has made attempts to contact Mr. Banks in an effort to assist the residents of Rosewood in our plight with the developer and City of Douglasville and our efforts to have the streets repaired and completed. Mr. Banks has failed to respond to any of our requests and has basically shown himself as unfriendly to Rosewood. We are encouraging every resident to please register to vote and exercise that vote on Election Day. Mr. Banks' opponent is Larry Yockey, whom the Board has formally endorsed.

During the recent rains and flooding, the spillway at our lake was damaged. Efforts are underway to repair the spillway in a more acceptable manner than originally constructed. Proposals are being obtained from civil engineers for the most efficient and cost-effective design.

The Rosewood Social Committee is working on a special Christmas event for the community. Watch for details coming soon.



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A Minneapolis Couple



A Minneapolis couple decided to go to Florida to thaw out during a particularly icy winter. They planned to stay at the same hotel where they'd spent their honeymoon 20 years earlier. Because of hectic schedules, it was difficult to coordinate their travel schedules. So, the husband left Minnesota and flew to Florida on Thursday, with his wife flying down the following day. The husband checked into the hotel. There was a computer in his room, so he decided to send an email to his wife. However, he accidentally left out one letter in her email address, and without realizing his error, sent the email.

Meanwhile, somewhere in Houston, a widow had just returned home from her husband's funeral. He was a minister who was called home to glory following a heart attack. The widow decided to check her email expecting messages from relatives and friends. After reading the first message, she screamed and fainted. The widow's son rushed into the room, found his mother on the floor, and saw the computer screen which read:

To: My Loving Wife
Subject: I've Arrived
Date: October 16, 2005

I know you're surprised to hear from me. They have computers here now and you are allowed to send emails to your loved ones. I've just arrived and have been checked in. I've seen that everything has been prepared for your arrival tomorrow. Looking forward to seeing you then!!!! Hope your journey is as uneventful as mine was.

P.S. Sure is freaking hot down here!!!!



A Little Boy!



A little boy was waiting for his mother to come out of the grocery store. As he waited, he was approached by a man who asked, "Son, can you tell me where the Post Office is?" The little boy replied, "Sure! Just go straight down this street a couple blocks and turn to your right." The man thanked the boy kindly and said, "I'm the new pastor in town. I'd like for you to come to church on Sunday. I'll tell you how to get to Heaven." The little boy replied with a chuckle. "Awww, come on... You don't even know the way to the Post Office."

Ghoul's Punch



Ingredients

6 cups unsweetened pineapple juice, chilled

3 cups cold water

1 6-ounce can frozen lemonade concentrate

4 blood orange orange slices

1 recipe Frozen Hands

Directions

For punch, in a punch bowl stir together pineapple juice, water, and lemonade concentrate. Float orange slices and Frozen Hands in punch. Makes 8 (about 10-ounce) servings.

Frozen Hands: Carefully pour cranberry juice cocktail into 2 or 3 clear plastic gloves. *Fill the gloves so that the fingers can move easily. Tightly seal the gloves with rubber bands. Place on a baking sheet lined with paper towels. Freeze until firm. Use scissors to cut the gloves off the frozen hands. If any fingers break off, add them separately to punch. *Note: Be sure to use gloves without powder. Or, rinse powdered gloves thoroughly before using.



What's Cooking ? HALLOWEEN PARTY FOOD !

Body Parts Pizza

Ingredients

8 ounces skinless boneless chicken breasts
1 tablespoon cooking oil, 1 medium red onion, sliced
1 16-ounce italian bread shell (boboli) or foccacia
1 cup purchased Alfredo sauce
1 small green sweet pepper, cur into strips
1 medium tomato, cut into wedges
1 5.3 ounce package cocktail wieners
1 6-ounce jar marinated artichoke hearts, drained
2 tablespoons shredded Parmesan cheese

Directions

Cut chicken breasts into strips. In a medium skillet heat cooking oil over medium heat. Add chicken and cook about 5 minutes or until chicken strips are nicely golden brown, turning occasionally. Remove from skillet and set aside. Add onion to skillet, adding additional cooking oil if necessary. Cook over medium heat about 8 minutes. Place bread shell on a pizza pan or cookie sheet. Spread Alfredo sauce over shell. Top w/ chicken strips, green pepper strips, tomato wedges, cocktail wieners, artichoke hearts, and onion. Sprinkle with Parmesan cheese. Bake in a 425 degree F oven for 10 to 15 minutes. Makes 12 to 16 servings.



Pumpkin-Praline Cheesecake

Ingredients

1/3 cup butter, ¼ packed brown sugar
1 cup all-purpose flour, 3 8-ounce pkgs. cream cheese softened
¾ cup packed brown sugar, 2 tablespoons all-purpose flour
1 1/5-ounce can pumpkin, 1 teaspoon vanilla
½ teaspoon ground cinnamon, ground ginge & ground nutmeg
3 eggs, 1 8-ounce carton dairy sour cream
1 tablespoon granulated sugar, Pecan halves (optional)
½ cup granulated sugar & chooped pecans

Directions

For Pecan-Praline Pieces and Powder,* line a large baking sheet w/ foil; set aside. In a heavy skillet place the 1/2 cup granulated sugar. Cook over medium-high heat, shaking skillet occasionally until sugar begins to melt. Do not stir. Reduce heat to low. Stir in the chopped pecans; cook about 3 minutes more or until sugar is golden brown and pecans are toasted, stirring occasionally. Pour the mixture onto the prepared baking sheet, spreading with a wooden spoon as thin as possible. Cool. Break or chop the cooled praline into 1/4-inch pieces. Set half of it aside. For Pecan-Praline Powder, place remaining broken pieces in a blender container or food processor bowl. Cover and blend or process until ground. Store in separate containers in refrigerator or freezer up to 1 week.

For crust, in a medium mixing bowl beat butter with an electric mixer on medium to high speed about 30 seconds. Add the 1/4 cup brown sugar and beat until fluffy. Add the 1 cup flour. Beat on low to medium speed just until combined. Pat dough onto bottom and 1-1/2 inches up the side of 9-inch springform pan. Bake in a 375 degree F oven about 10 minutes or until lightly browned. Cool crust on a wire rack while preparing filling.

For filling, in a large mixing bowl beat cream cheese, the 3/4 cup brown sugar, and the 2 tablespoons flour with an electric mixer on a medium to high speed until combined. Add the pumpkin, vanilla, cinnamon, ginger, and nutmeg. Beat until combined. Add eggs. Beat on low speed just until combined. Stir in the coarsely broken pecan-praline pieces, reserving the powder for the topping. Pour filling into the crust-lined springform pan. Place the springform pan in a shallow baking pan on the oven rack. Bake in a 375 degree F. oven for 45 to 55 minutes or until center appears nearly set when shaken. In a small bowl combine sour cream and granulated sugar. Spread over top of cheesecake. Remove springform pan from baking pan. Cool cheesecake in springform pan on a wire rack for 15 minutes. Use a small metal spatula to loosen crust from sides of pan. Cool 30 minutes more. Remove side of the springform pan. Cool for 1 hour. Cover and chill in the refrigerator for at least 4 hours. Just before serving, sprinkle the Pecan-Praline Powder over sour cream topping in center of cheesecake and garnish with pecan halves, if desired. Makes 12 to 16 servings.



OCTOBER
Calendula



The brilliant and unusual calendula represents October birthdays because its broad, colorful flowers follow the path of the sun throughout the day, soaking up all remaining sunlight left in Autumn. October birthdays are also known for being warm, receptive people who are easy going and easy to talk to. Celebrate their one of a kind beauty with the one of a kind calendula.

Email us

The Rosewood Voice

Rosewoodhoa@att.net



Bewitched by Their Charisma and Charm

HAPPY BIRTHDAY!

October Rosewood Residents



Perfect Birthday

On your birthday we wish you much pleasure and joy;
We hope all of your wishes come true.
May each hour and minute be filled with delight,
And your birthday be perfect for you!
by Joanna Fuchs

THE EDITORS' CORNER

Things That Go "BUMP" In the Night



Thank you for reading this month's edition of our *Rosewood Newsletter*. Our newsletter grants us the opportunity to learn new and exciting things about our community. We hope that you will continue reading our newsletter to get the latest information on what's happening in the community. If you have questions or comments concerning editorial material, please shoot us an email. Remember that we are here to serve you.

We have one final request! Make the decision to tell someone a frightfully spooky story during the Halloween season. And, if you listen real close, you may hear something that goes "BUMP" in the night!