Last Word

HAPPY HOUR

March 14 at 5:30 p.m.

Come eat, drink, and socialize with your neighbors at the local Pennsbury Pub & Grille. Pizza and appetizers will be provided for the first hour!



EGG HUNT

April 13 at 12:00 p.m.

Kids and Grandkids - don't miss our Rosslyn Farms Easter Egg Hunt at the Community Center. After the hunt, there'll be games, egg decorating, and spring crafts to make.



REDD-UP DAY

April 27 at 9 a.m.

Meet up at the pool parking lot in the morning. Around noon, there will be a picnic lunch at the pool. The more volunteers we have, the faster we can spruce up our neighborhood.



WINE TASTING

April 27 at 7 p.m.

Wine Tasting "Full Bodied Taste/Skinny Price" at the Community Center. Bring 2 glasses per person and an appetizer or dessert to share. Sign-up details inside.



Council Report – February by Marty O'Toole

The meeting was called to order with Council VP Jonathan Glance presiding since Steve Tassaro was out of town.

Minutes from the January 7th meeting were approved and those from the meeting on January 14th were tabled as they were late getting distributed.

Historically, council would at the beginning of the year make a motion to permit the treasurer to pay regular ongoing expenses without the monthly approval of council to the extent there was nothing out of the ordinary. The new treasurer Dorothy Falk would prefer that all expenses be reviewed and approved by council regardless. The council accepted her request.

The financial report was tabled for this month because of the short tenure of the new treasurer and that a resolution as required by council authorizing her as a contactor to receive information from Jordan Tax Service was made and approved.

The yearly financial audit was approved for the same company to complete and at last year's contracted price.

One family spoke in front of council regarding the new enforcement of trailers and recreational vehiciles visible within the boro. They were looking for clarification on when it is permissible when enclosed. The boro solicitor and council will review this question with the code enforcement officer. It was restated by council that this is not a new regulation but was overlooked by the previous code inspector.

The public portion of the meeting was ended and council went on to meet in Executive Session.

The next Council meeting is scheduled for March 11 at 7 pm. Please consult the borough's website for meeting changes.

The Rosslyn Farms Garden Club is pleased to sponsor a FREE presentation by the Audubon Society of Western Pennsylvania on "Creating a Native Plant Garden" Wednesday, April 3rd at 7 p.m. at the Community Center



Plants that are native to western Pennsylvania, as opposed to alien plants from elsewhere, are an essential link in our wild food chain. Native plants are well adapted to our regional climate and soil which results in higher successes in the garden while requiring less care. They also support wildlife, from beneficial insects that pollinate our flowers and fruits, to the beautiful birds that flit about our neighborhood. This program will discuss which native plants are well suited for urban gardens, where to get them, and how to use them in our gardens.

Please RSVP to strutzj@strutz.com



WINE TASTING FULL BODIED TASTE/SKINNY PRICE

April 27 at 7 p.m. at the Community Center

R.S.V. P. to Jeanne Rosen by April 20 422 Kings Highway • Carnegie, PA 15106 call (412)276-7777 or e-mail jdrsales@comcast.net

\$20/person - Cash or Check made to RFCC Bring 2 wine glasses/person and an appetizer or dessert to share.

JANUARY POLICE ACTIVITY REPORT

During the month of January there were just a few complaints filed with Scott Twp. police. There was a tractor trailer truck that struck a pole and the driver was issued a citation. In another incident, wires were downed due to a storm. Police also assisted a resident who locked themselves out of their home and investigated the fraudulent use of a bank credit card. Two alarms were responded to with the determination that they were accidentally activated. Please remember to keep your vehicles and homes (and garages) locked at all times.

Jim Stover, Mayor

With Sympathy

Robert Baird February 9, 2019

Husband for 54 years to Rose Marie Baird and father to daughter, Robin.





All are welcome to join the community book discussions which are held the 3rd Thursday of every month at 8:00 p.m. (and feel free to join us, even if you haven't read the book!).



March 21

at the home of Marie Guerra 30 Club Road Nine Perfect Strangers by Liane Moriarty

Please let Marie Guerra (mlguerra8 l @hotmail.com) know if you will be joining us for March's book club.

April 18

at the home of Chrissy Green 215 Puritan Road A Study in Scarlet by Arthur Conan Doyle



The Griffin Family Dog



How old is your dog: 10 years old

Breed: Basset Hound

How long have you had your dog: 10 years

Tricks: Nope

Favorite human food: Toast with butter Where did you get your dog: Tait's Bassets

Favorite toy: No toys

Funniest Thing: Miles ate 4 Jelly doughnuts and had lots of

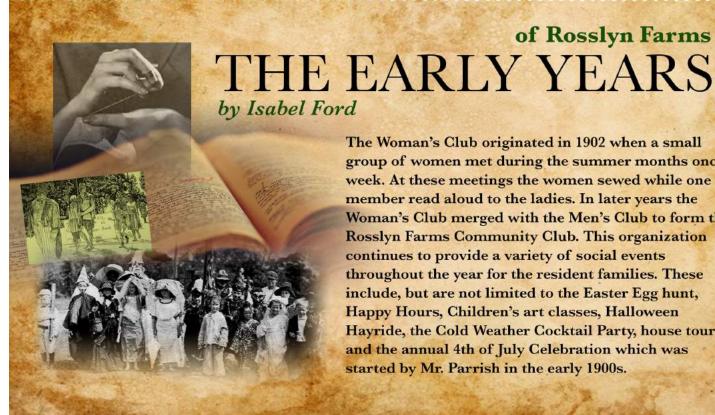
ielly on his face!

Favorite place in the house: In front of the fire.

Like dogs or humans better: Humans!

Additional facts: Miles best friend is their cat. Fern!

of Rosslyn Farms



The Woman's Club originated in 1902 when a small group of women met during the summer months once a week. At these meetings the women sewed while one member read aloud to the ladies. In later years the Woman's Club merged with the Men's Club to form the Rosslyn Farms Community Club. This organization continues to provide a variety of social events throughout the year for the resident families. These include, but are not limited to the Easter Egg hunt, Happy Hours, Children's art classes, Halloween Hayride, the Cold Weather Cocktail Party, house tour and the annual 4th of July Celebration which was started by Mr. Parrish in the early 1900s.

GARBAGE AND RECYCLING CALENDAR

Reminder: Please take in your trash cans by the end of the day.

FRI MARCH 1 GARBAGE FRI MARCH 8 GARBAGE+ RECYCLE FRI March 15 Garbage FRI MARCH 22 GARBAGE+ RECYCLE FRI March 29 Garbage



WASTE MANAGEMENT: DO NOT 'BAG' RECYCLABLES bagged recyclables will be collected as trash, not as recycling at sorting facility



PAPER RETRIEVER(by the pool):
no plastic bags - it ruins the "paper batch" • no cardboard
only paper, junk mail, catalogs, etc.



ROSSLYN FARMS COMMUNITY CLUB

Website: www.rosslynfarmspa.com E-mail: rosslynfarmscommunityclub@gmail.com Facebook: Rosslyn Farms Community Forum Last Word: lwpdesigns@comcast.net

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SAUSAGE AND SPINACH PIE

Mom's Pie Crust:

Combine 2 cups flour, $\frac{3}{4}$ tsp salt, I cup Crisco shortening, and $\frac{1}{2}$ cup water in the bowl of a stand mixer. Beat until crust ingredients are blended and begin to form a ball. Chill while you mix the rest of the pie.

The Basic Pie:

Brown 24 0z. Mild pork sausage in a skillet, remove and drain on paper towels. To make ½ the recipe vegetarian, only use 12 oz. sausage. In another bowl, combine 1 tsp. salt, 1 tsp. garlic powder, 6 beaten eggs, 15 ounces ricotta cheese, and 2 cups shredded mozzarella cheese with 10 ounces frozen chopped spinach, thawed and well drained. Roll out the pie crust and place in a baking dish. Obviously, use two baking dishes and divide the recipe if you desire. Pour the cheese, spinach and egg mixture on top of the pie crust and sprinkle on the sausage. Top with another cup of mozzarella and bake in a preheated 375 degree oven for about an hour, until cooked through and golden brown on top. Serve warm and Enjoy!



MARCH'S CHEF: LYNN NIXON

This recipe is a family favorite at our house. It can be divided into two portions, with the sausage omitted from one of them, if some members of your family are vegetarian, as is the case with ours. Growing up in a Midwestern family of eight, we made all our recipes from scratch, so I have always made a pie crust from my mom's recipe (shown here) but you could also use a prepared pie crust.