

The Last Word

NOVEMBER 2016



Steak Chili with fajita seasoning

Sometimes chili just tastes better the second day. To prepare, make the chili a day ahead. When it's time to eat, reheat it while you prepare the garnishes.

Makes 8 servings (10-12 cups)
Prep time: 35 minutes
Cook time: 4 hours (high)

FOR THE FAJITA SEASONING, STIR:

- 2 tsp. ground cumin
- 1 tsp. each paprika, onion powder, dried oregano, and kosher salt
- 1/2 tsp. each ground coriander, garlic powder, and black pepper
- 1/4 tsp. each red pepper flakes, ground ginger, and cayenne pepper

For the fajita seasoning, stir together cumin, paprika, onion powder, oregano, salt, coriander, garlic powder, black pepper, pepper flakes, ginger, and cayenne; set aside.

For the chili, heat 1 Tbsp. oil in a soup pot or Dutch oven over medium-high. Brown half the meat in oil; transfer meat to a 4- to 6-qt. slow cooker. Brown remaining meat in 1 Tbsp. oil and transfer to slow cooker. Deglaze pot with tequila, scraping up flavorful bits from the bottom; add to slow cooker.

FOR THE CHILI, HEAT:

- 2 Tbsp. olive oil, divided
- 2 lb. flat iron steak, trimmed, cubed, seasoned with salt and black pepper
- 1/4 cup tequila or water

ADD:

- 6 cups diced tomatoes (2 1/2 lb.) or 2 cans diced in juice (28 oz. each)
- 2 green bell peppers, seeded and diced (2 cups)
- 1 white onion, diced (2 cups)
- 2 Tbsp. minced garlic
- 1 1/2 cups low-sodium beef broth
- 2 Tbsp. all-purpose flour

STIR IN:

- 1 can black beans, drained and rinsed (15 oz.)
- 2 Tbsp. fresh lime juice

Add tomatoes, bell peppers, diced onion, minced garlic, and the fajita seasoning to slow cooker. Stir in broth and flour. Cover slow cooker and cook on high setting, 4 hours. **Stir** in beans and lime juice before serving. If desired, garnish with sour cream, fresh cilantro, diced avocado, and sliced jalapeños.

Per serving: 323 cal, 15g total fat (16g sat), 66mg cholest, 22mg sodium, 23g carb, 6g fiber, 25g protein



THE LAST WORD
A ROSSLYN FARMS
COMMUNITY CLUB
PUBLICATION

DEADLINE IS THE 24TH
OF THE MONTH
LWPDESIGNS@COMCAST.NET
LAUREN PREPELKA
412.429.6267

Council Report – October

by Joy Jones

A resident brought to Council a concern about a dying tree that poses a hazard to his property. A discussion ensued of whose responsibility (resident vs. borough) it is to maintain/remove the tree. It was advised that the resident's property runs beyond the sidewalk to the middle of the adjacent road, owing to the fact that the road is a private not a public one. One suggestion was to conduct a title search to resolve the matter.

A member of the Community Center Commission gave a report outlining the Commission's composition, mission, financials, accomplishments, and plans/needs for 2017. Plans include repair of the bell tower, which will be dedicated in memory of Bill Evans. Also, the Library and Second Helping Shop will be repurposed for Council use, potentially for storage, meeting space, etc., and the phone will continue to be available, primarily as a safety measure in the event of emergencies. Council is to give written consent for the Community Center Commission to relocate old Council files to the location of the former Library, which was deemed the more secure space.

Duquesne Light has purchased some replacement trees, with more to come.

Once a draft of the Small Cell Tower Ordinance is accepted and communicated to the Cohen Law Group, the Planning Commission and County Development must each receive 30 days' notice of the subsequent public hearing to make comments if so desired. If suggested changes are significant, a second hearing may be warranted.

The Pool Commission is undertaking a membership drive. The pool requires a coating application; the previous coating has lasted 11 years. It was also noted that life-guards received a 30% increase in wages over the prior year.

In answer to a Council member's question regarding a limit to the amount of time a dumpster can be situated on a property, Council was advised that such a unit is allowed for the duration of the building permit.

A full budget meeting will be held subsequent to the Council meeting to discuss how to appropriate the remaining balance for this year.

Harvest Festival - A Glorious Day by Nancy Barsotti

The Harvest Festival, sponsored by the Garden Club, was a huge success.

The day was picture-perfect, with blue skies and warm temperatures. The carpet of freshly fallen orange and gold leaves added to the festivities.

The Chili Cook-Off was enjoyed by everyone, with eight contestants vying for the Best Chili Award. The winner was Alan Dyke who will keep the trophy until the next contest.

To cool mouths after some of the hot chilis, the Bloody Mary Bar and cider were refreshing.

Numerous neighbors contributed yummy treats to the Bake Sale.

Pumpkin painting was fun for the children.

The Bulb Sale was the main event with many varieties of tulips, including the 2017 Rosslyn Farms Tulip, daffodils, anemones, alliums and new this year, hyacinths.

Thanks to all who worked so hard to make it such a great event and to neighbors who attended - some of them new to the community.

We raised over \$600 for our continued beautification of Rosslyn Farms.

If anyone still wants to purchase bulbs, contact John Repine. There are still a few varieties left. The remainder will be planted in our Adopt-a-Gardens.



You're Invited

to the "Holiday Decorating for Your Home Event"

We had so much fun last year – we are doing it again!

Bring a container or wreath form to make a centerpiece for your coffee table or dining room table - or even an urn or wreath for outdoors.

Also bring an assortment of "flourishes" – ribbons, beads, small ornaments, etc. – that fit your décor and color scheme.

Our instructor will again be Vi Laux who will provide her expertise in floral arranging and give you guidance in creating your own unique arrangement.

Fresh greens, spray paint, oasis and floral tape will be provided.

DATE – Saturday, December 3
1:00-4:00 p.m. at the Community Center
COST - \$30 Per person
Make out checks to Community Club of RF

All Rosslyn Farms Residents and Guests are Welcome!
We must have 12 people to attend the event but no more than 16.
In order to have enough supplies, please RSVP in advance to Nancy Barsotti at nhbinteriordesign@gmail.com or 412-276-3496.

Hope to see you. We'll have lots of fun.



BOOK DISCUSSION

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!)



November 17
At the home of Calli Mazzoni
311 Kings Highway
After You
by Jojo Moyes

Thursday, December 15th, 7:00 p.m.
Restaurant TBD

Reservations: If you plan to attend, please RSVP to Marie Guerra at 412-480-3920 by Friday, December 9th, so we can be sure that we have a seat for all.

Note that we don't read a book in December – too many other holiday activities to enjoy!

Also, following tradition, in December we have a Holiday "Grab Bag" gift exchange. If you'd like to participate, simply bring a wrapped gift (\$15 value).

Hope to see you there.

ELECTION DAY

Please consider bringing a non-perishable food donation to the polls when you come to vote on November 8th. They are always looking for donations of peanut butter, jelly, tuna fish and pasta. I will collect all the donations and deliver them to the food pantry.

Thank you -Will Ford

PRESIDENT'S LETTER



from Jordan

Hope you all had a great Halloween! Every year my kids look forward to the Haunted Hayride, so thanks to the Follmers and Feolas for making it a success yet again. Our Arts Around the World class with Deneen Bigham is full and is lots of fun so far — we have some very talented kids. The Garden Club's Fall Festival was also a very nice event.

This month, stop by the Cold Weather Cocktail Party at the Community Center for free drinks and schmoozing with neighbors and vote for our officers. Although this event is for members, new residents who aren't yet members should check it out. Bring an appetizer or dessert.

RSVP early for this year's Holiday House Tour on the 11th. We have really great surprise houses lined up with a big finale! Advance tickets are \$7 per person (\$10 for nonmembers); at the door, tickets are \$10 per person (\$13 for nonmembers). The first house will be announced by email.

Upcoming events:

Cold Weather Cocktail Party

November 5, 7 to 10 p.m. at the Community Center
no babysitting this year

Holiday House Tour

December 11, 3 to 5 p.m.
\$7 in advance/\$10 at the door,
RSVP to jparkertongross@gmail.com
the first house will be announced by email

Christmas Caroling

December 24, 7:30 p.m.
with roaring fire and hot wassail — join your neighbors to celebrate all that brings us together!



Community Garden Update By Jim Strutz

You probably have noticed that the field on upper Rosslyn Road has been cleaned up and grass has been planted. Look behind the small cluster of trees in the middle and you will see the new Community Garden. Lots of work has been done, the plots have been laid out, and it's ready for planting!

The garden area has been fenced and gated on either end. The north end has a double wide gate for the passage of a garden tractor if it is needed. There is a tool shed and a work bench already on site and, by the time you read this, there should be a single 1000 gallon water buffalo, a larger garden shed and a sink with working faucet. Additionally, we will plant screening trees and shrubs to better conceal the garden and fruit bearing trees around the parking area. Wildflowers will be planted in front of the garden area.

Most of the plots have been assigned but a few remain available for whoever wants to claim them. There is a \$50 annual fee that is used for ongoing maintenance and upgrades.

Please feel welcome to stop by to have a look and relax for awhile at the picnic table.

GARBAGE AND RECYCLING CALENDAR

Friday, November 4 - Garbage/Recycling

Friday, November 11 - Garbage

Friday, November 18 - Garbage/Recycling

Saturday, November 26 - Garbage

Friday, December 2 - Garbage/Recycling



David DeChancie
D.M.D.
General Dentistry

KINGS HIGHWAY
AT BALDWIN ROAD
PITTSBURGH, PA 15205
412-279-5880

Evening Appointments Available

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- leaf clean-up - schedule your yard clean-up now...we will be doing leaves on first-come, first-serve basis
- snow removal - time to get on the list
- gutter cleaning and repair
- Flavin Brothers customers get free aerating

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412-519-3975