

# Last Word

SEPTEMBER 2017

## events

- September 16  
4 to 5 p.m.  
**Hike at Sewickley Heights  
Borough Park**
- September 28  
5 to 7 p.m.  
**Happy Hour**
- October 8  
4:30 to 6:30 p.m.  
**Woodville Ciderfest**
- October 21  
noon to 4 p.m.  
**Garden Club Harvest Event**
- October 28  
7 p.m.  
**Haunted Hayide**
- November 4  
7 to 9 p.m.  
**Cool Weather Cocktail Party**



## JULY POLICE ACTIVITY REPORT

Scott Township police responded to four alarms during July, all of them were false or had a legitimate explanation for the alarm. There was one animal complaint, one welfare check, and three calls concerning suspicious persons. The three suspicious persons calls were responded to and it was determined that the individuals had a legitimate reason to be in the area. Scott police were contacted concerning a resident being harassed and will continue to keep the situation under observation. Scott police are also investigating a fraud case occurring between two members of the same household. During July, two residents reported door-to-door solicitation by individuals who did not have a permit as required by the Rosslyn Farms ordinance. The individuals were detained by officers and then released after a clean criminal background check and were told not to return.

Individuals coming door-to-door may well be legitimate but they may also be criminals trying to determine if the resident is at home. Many years ago, in another neighborhood, this exact thing happened to me. Three men went door-to-door, supposedly looking for lawn care work. I was the sixth house they came to. No one was home so they went around to the patio and threw a boulder through the patio door. They were arrested that evening and ultimately plead guilty to over twenty similar burglaries. Therefore, please call the police if someone, other than neighborhood kids or religious groups, comes to your home trying to sell something and they do not have a permit issued by the Scott Township Police.

*Jim Stover, Mayor*

## SEPTEMBER EVENTS

**September 16**  
**4 to 5 p.m.**

**Hike**  
**Sewickley Heights Borough Park**

**September 28**  
**5 to 7 p.m.**

**Happy Hour**  
**Pennsbury Pub & Grill**

**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 CHILI MEAT:**

- 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

**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.

**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: 523 cal., 15g total fat (3g sat), 61mg chol., 233mg sodium, 23g carb, 41g fiber, 25g protein

# HARVEST FESTIVAL

*Food and Fun for the Entire Family*

**Saturday, October 21**  
**Noon- 4:00 p.m.**

*The Garden Club is sponsoring this event to be held in Parrish Park (in case of inclement weather the Community Center)*

**Come to purchase your spring bulbs at the annual Bulb Sale, featuring a 2018 Rosslyn Farms Tulip and other special varieties.**

**There will be a Bloody Mary Bar, a Bake Sale, several Food Tastings, a Chili Cook-Off and other Locally Grown Items from the Community Garden.**

**For the children, there will be Pumpkin Painting. Please bring a pumpkin!**

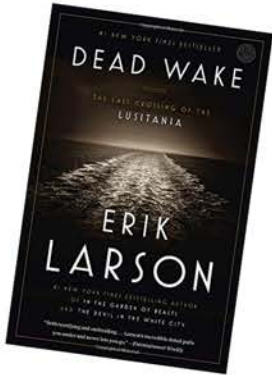
**If any resident would like to participate by making chili, a baked good or contribute homemade items please contact Marcy and Jim Strutz at 412-279-1318**





# 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!)



**September 21**  
at the home of Mary Lou Gegick  
21 Standish Way  
*Dead Wake: The Last Crossing of the Lusitania*  
by Erik Larson

**October 19**  
at the home of Sherry Niepp  
(co-hostess - Nancy Santucci)  
404 Christopher Circle  
(Cambridge Park)  
Moonglow  
by Michael Chabon

# PRESIDENT'S LETTER



Wonderful things are happening with our Community Club! Events have been well attended and new ideas are being proposed all the time. There have been some shifting of guards recently that needs noting. After several years of wonderful service, Tara Benner and Karen Buzza are stepping down, making room for new neighbors to get involved. They will be missed!

This leaves us wondering, "Do we need the same officers as before?" Ideas are still being tossed about, but we're currently looking at shifting the officer structure slightly to meet our modern needs. Our secretarial role may likely become digital coordinator.

Also, the Follmers, after many years of hosting the Haunted Hayride, are taking a break, and being replaced by Sylvia Bergstedt and Billy Sargent. Thank you for your help! Also, Karen Buzza has graciously offered to take over our happy hours. Thank you, Katie McGuire, for starting this fun event.

We're looking at scheduling a Town Hall in October to discuss the minor restructuring and other community needs. Keep your eye out for a date.

This fall, don't miss four great RFCC events. We have a hike in Sewickley Heights Borough Park led by a park naturalist on September 16; a private ciderfest at Woodville Plantation on October 8; a Haunted Hayride on October 28; and our trusty Cold Weather Cocktail Party on November 4. Should be great fun! The Garden Committee will also be offering a great bulb sale with some festive activities on October 21.

And don't forget trick-or-treating on the 31st!

**-September 16, 4 to 5 p.m., Hike at Sewickley Heights Borough Park** with park naturalist, FREE for members and their guests, RSVP to Jordan at [jparkertongross@gmail.com](mailto:jparkertongross@gmail.com).

**-October 8, 4:30 to 6:30 p.m., Woodville Ciderfest:** Cider (hard and nonalcoholic), s'mores, games on the lawn and historic tours at Woodville Plantation! All ages are welcome. FREE for members, \$10 per nonmember, RSVP to Susan O'Toole at [sfo1121@gmail.com](mailto:sfo1121@gmail.com). Please bring an appetizer to share.

**-October 21, noon to 4p.m. Garden Club Harvest Festival** at Parrish Park, bulb sale, bake sale, chili cook-off and pumpkin painting (for those who bring their own pumpkins), all from the Garden Committee and Community Garden.

**-October 28, 7 p.m., Haunted Hayide** at Parrish Park, FREE, hayrides, hot drinks, a campfire and more. Join us to get into the Halloween spirit!

**-November 4, 7 to 9 p.m., Cool Weather Cocktail Party** at the Rosslyn Farms Community Center, FREE. RSVP with Judy Bergman or Brooke Harman at [judyd.bergman@gmail.com](mailto:judyd.bergman@gmail.com) or [btharman@hotmail.com](mailto:btharman@hotmail.com). Free drinks, members join us to vote and new neighbors stop by for some cheer! Bring an appetizer to share.



FREE for members  
\$10 per nonmember  
RSVP to Susan O'Toole at  
[sfo1121@gmail.com](mailto:sfo1121@gmail.com)

- cider
- s'mores
- lawn games
- tours of Woodville Plantation

Please bring an appetizer to share



SEPTEMBER'S CHEF:  
The Second Helping  
Cookbook/Milli Speer

## SWEET-SOUR GREEN BEANS

- 1lb. green beans
- 2 Tbsp. bacon fat
- 1 cup boiling water
- 1/2 tsp. salt
- 1 tsp. cornstarch
- 3 Tbsp. sugar
- 3 Tbsp. vinegar
- 1Tbsp. soy sauce
- 1/4 cup cold water
- 1/4 cup sweet pickle relish
- Bacon



Place beans in a skillet or pan with tight lid. Add bacon fat, boiling water and salt. Cook 15-20 minutes or until tender and crisp. Don't drain. Mix other ingredients and pour over beans. Cook and stir until slightly thickened and clear. Crumble bacon over beans before serving.



# CAR WASH

The **CARLYNTON SOCCER TEAMS**  
will sponsor a car wash at the  
Busy Beaver in the Crafton-Ingram  
Shopping Center on  
**Saturday, September 16**  
**from 10 am to 2 pm**

*Come out and support the teams and  
get your car cleaned!*

## GARBAGE AND RECYCLING CALENDAR

Friday, September 15 - Garbage

Friday, September 22 - Garbage/Recycling

Friday, September 29 - Garbage

Friday, October 6 - Garbage/Recycling



**David DeChancie**  
**D.M.D.**  
**General Dentistry**

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

*Evening Appointments Available*

## FLAVIN BROTHERS LANDSCAPE DESIGN & INSTALLATION

*since 1963*

serving Rosslyn Farms 24 - 7 - 365

- 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

**CALL CHRIS FLAVIN**  
**412-519-3975**