Winding Brook News July-August 2016

From the Board

Heads-up: Woodlands roads and parking areas are scheduled for **resealing and striping** within the next month. Watch for instructions coming soon regarding exactly when and where to move your vehicles.

Board Elections will be held at the annual meeting on October 13, 2016. Two seats are up for election. If you are interested in serving on the nominating committee, email Elizabeth Starr, Board secretary, at hoa@woodlandshoa.net no later than August 25. Members of the nominating committee cannot become candidates for Board membership.

The Woodlands Web Site is back up, with a classy new look, links to many important Woodlands documents, and photos by Doris Hahn. Check it out at: http://www.woodlandshoa.net
The site is password-protected and can only be accessed by Woodlands residents. Kudos to former Board Prez Teresa White, who put in hours of work to update and improve the site, even though she no longer lives here.

Greg Peters and his **Soaring Eagle** crew have been at the Woodlands recently to take down troublesome trees. They should be back on site soon to continue the project.

The HOA has hired **Peter** Slothower, a graduate of Ithaca College, as our landscape design consultant on an hourly basis. Slothower is employed

by the City of Bloomington Parks and Recreation Department.

From the Editors: A directory of Woodlands residents is in the works. Randy West, Jeanette Clausen, and Judy Schmid have been polling residents to get input. If we missed you, get in touch with one of us!

Comings and Goings Sarah and Tobias Johnson, unit

2376, have moved back to Bloomington from Jeffersonville. Sarah is starting Law School at IU. They are into triathlon training. They have two dogs, Willa and Barley, and a cat, Smusso. Welcome!

DOGS:



We've said it before, but it needs saying again: **Dogs are not allowed to be off-leash when outdoors.** (Rules and Regs # 14, citing City Ordinances). Please respect this rule for everyone's safety.

Safe Labor Day: As a reminder to those cooking out for Labor Day, residents are not to use open flame or charcoal grills on their decks or on the ground within ten feet of their unit building.

Trash Talk.

Please follow the directives on the laminated posters displayed on the trash container sheds. A big thank-you to Kriste Lindberg, who created the poster and passed the file along to us.

NO LARGE ITEMS (appliances, mattresses, furniture, etc.) in or beside the dumpsters! They won't be picked up along with the trash, and our HOA must pay extra to have them hauled away. Reusable furniture items can be picked up free of charge by **Re-Store** (812 331 2660). See http://www.monroecountyhabitat.org/restore/pickup.

To dispose of large items that can't be reused, check the website on Free Bulky Item disposal for Monroe County residents; be forewarned that you must transport the items yourself. http://gogreendistrict.com/bulky

Water Main Break: Thanks to everyone who helped out with this emergency on July 12th. The city was prompt in dispatching workers to repair the breach in the line the same night. They should be out to fix the road within a week. Special thanks to **Kriste Lindberg**, who was there to facilitate communication.

Safety reminder to Woodlands drivers, bicyclists and pedestrians: Travel on the right hand side of the roadway, not the middle. You never know when someone will be coming from the other direction, and there are several blind curves in the Woodlands. Drivers, please respect the 10 mph speed limit.

Keeping the Peace. Please see the Woodlands covenants, #31, (d) and (e) for official policy on avoiding excessive noise, fire hazards, and unsanitary conditions. The covenants can be found on the web site under HOA governing documents.

Garage Sale. A Woodlands garage sale was held on Saturday, August 13. Unfortunately we had lots of rain and not too many customers, so sales were modest. Next time!

Kimball upright piano for sale, \$85. A beautiful needlepoint-covered bench goes with it. Call Judy Schmid, (812) 339-9138.

Recipe: Hoosier Nut Bars.

Sift together: 2 cups flour, 2 tsp baking powder, 1 tsp baking soda, and $\frac{1}{2}$ tsp salt. Cream $\frac{1}{2}$ cup butter with $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup firmly packed brown sugar. Mix well; blend in 2 egg yolks and 1 tsp vanilla. Stir in the dry ingredients alternately with 3 tbsp cold water. Dough will be stiff. Press dough into a pan, 8 x 8 x 2, or 9 x 13. Sprinkle chocolate chips (6 or 7 oz. package) evenly over the top and press into dough.

Beat 2 egg whites until foamy, gradually adding 1 cup firmly packed brown sugar. Continue beating until stiff. Spread over the chocolate chips. Top with ¾ cup chopped pecans, or other nuts of your choice. Bake 30-35 minutes at 325 degrees. Cut into bars or squares while still warm.

This is Judy Schmid's grandmother's recipe from the 1940s.

Want electronic delivery of this newsletter? Let Jeanette: know: jaycee0740@gmail.com