

## Winding Brook News

September-October 2016

### From the Editors

Dear Neighbors: We live in one of the prettiest pieces of real estate around. We've made progress toward resolving some issues that have been around for a while, and the Board is developing a long-term plan for addressing ongoing needs. Meanwhile, why not take a look at how we could market our community? Perhaps we could develop a Woodlands brochure that prospective homebuyers could pick up when they visit a real estate office? Other ideas? Let Judy or Jeanette know your thoughts.

**Recent accomplishments** at the Woodlands: Road resurfacing and striping were completed, several problem trees were removed (diseased or too close to buildings) and repairs (roof, door, deck) to several units were finished. Bids have been received for power washing of decks, to be scheduled in the spring.

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**Election 2016 results:** Cindy Johnson (2343) was elected for another term, and Cathy Brown (2364) won the other vacant seat. Congratulations to them! They will begin their three-year terms in January 2017. Thank you to everyone who voted.

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**Still Talking Trash:** Despite clear instructions posted on the trash sheds and on the Woodlands web site ([www.woodlandshoa.net](http://www.woodlandshoa.net)), we continue to see problems, such as

trash tossed outside the dumpsters, overflowing bins, and large items left outside the trash sheds.

**Did you know** that the HOA must pay extra to have Republic pick up items left outside the bins and sheds? Our contract with Republic is \$597 per month, for two trash pickups and one recycling pickup per week. Extra trips to haul away discarded mattresses, appliances, or furniture nibble away at our budget. If you have ideas for how to improve trash handling, let the Board know: [hoa@woodlandshoa.net](mailto:hoa@woodlandshoa.net)

**Composting.** Have you thought of composting as a way to cut down on trash, but didn't think it could be done at the Woodlands? Homeowner Kriste Lindberg (2354) writes: Yes, we do have a way to compost our kitchen scraps! An *Earth Machine* composter is located towards the back of the green space between 2354 and 2356. Feel free to add your compostables to the effort of creating fertile soil for our gardens. For information on the 5 W's and H (Who, What, When, Where, Why, and How) of composting, visit:

<http://www.earthmachine.com/web/pdf/HomeCompostingHandbook.pdf>



**Dog doo bags:** Recently the supply of plastic bags for dog walkers ran out. This sparked an email discussion among several homeowners who proposed that we save plastic bags from newspaper delivery, grocery shopping, etc. and make them available to everyone. To contribute to this project, contact Connie Beckwith (2348) or Cathy Brown (2364). Their email addresses:

[chb1048@aol.com](mailto:chb1048@aol.com) (Connie)  
[cathbrow@gmail.com](mailto:cathbrow@gmail.com) (Cathy)

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**New to the Woodlands.**

Spencer Ferenczy (unit 2338) moved to the Woodlands in September. A recent graduate of IU (2012) with majors in Psychology and Sociology, he is now taking pre-med courses. Outdoor activities he enjoys are rock climbing, soccer, and Ultimate Frisbee. Welcome!



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**Community Service Announcement**

from Anna Aleman (2303):  
The nonprofit organization Community Justice and Mediation Center (cjam) is holding their annual **Harvest Gathering** on November 12, 2016, at 5:30pm. The speaker is Phil Gulley, a best-selling author and noted teller of hilarious stories. Tickets (\$45) include dinner,

silent auction and live jazz music. Support for this event will enable CJAM to continue their work of building peace and healing harm in our community. Info and tickets: [www.cjamcenter/Harvest Gathering](http://www.cjamcenter/HarvestGathering) or call: [812-336-8677](tel:812-336-8677). Any questions, contact Anna at 812-606-3058.

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**Recipe: Pansy Bars**

2 c oats  
2 c flour  
1 ½ tsp baking powder  
1 ½ c light brown sugar  
2 sticks butter  
¾ to 1 c apricot or seedless raspberry jam

Stir flour, baking powder, and oats together. Whip butter, add brown sugar, then add flour and oats. Pat mixture into a 9 x 13 pan, reserving ¾ c for topping. Bake 7 minutes at 350 degrees. Remove from oven and spread a layer of jam over the mixture (adjust thickness to your preference). Sprinkle reserved oats mixture over the jam and return to oven; bake for 20 more minutes.

Judy Schmid writes: My favorite! Easy and quick. You can use different jam, sprinkle with nuts, or invent your own variations. Have fun!

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Would you like to receive this newsletter electronically instead of paper? Let Jeanette know:

[jaycee0740@gmail.com](mailto:jaycee0740@gmail.com)