

- The **Fire Safety Committee** (Pete Beller) works hard at keeping us safe and aware with the scheduled fire drills and tornado safety info.
- The **Social Committee** is always working on keeping us entertained, and planning ahead! As reported earlier, this month there is a **Hamburger & Hot Dog Roast on July 9th**. The **Italian Night** has been scheduled for **Thursday, September 28**, and the **Holiday Party** has been scheduled for **Thursday, December 14**. Mark your calendars!
- The Wetlands Buffer Zone, recently installed in the backyard of the Algonquin House, is a beautiful example of City/Condominium Association/Private Enterprise collaboration. **Justin Shafer**, City of Norfolk Environmental Engineer, the Algonquin Condominium Grounds Committee, and **Jay Lane**, owner of Wedgewood Garden Center, all worked hand-in-hand to make it a success. The City gave us the compost, the grasses, the wildflower seed and the mulch at no cost. **Louis Eisenberg, 10L**, as promised, gave the Algonquin House a \$1,000 donation to help defray the cost of building the Wetlands Buffer Zone. Thank you Louis!
- The next Riverfront Civic League meeting will be held in September. Any questions or concerns Algonquin residents would like to be raised may be e-mailed to Lesle.Palmeri@gmail.com, our Algonquin House liaison to the Civic League.

Poem...

American Dream – Part 1

Fireworks explode in July's effervescence like neon
Coke Floats

American Dream – Part 1

Sticky hibiscus trumpet Summer's bright candies
like a carnival

American Dream – Part 3

Bright balloons cluster
like Tootsie Pops in July's
popcorn scented air

Dale Gregory Cozart 2017

Helpful Hints...

- Did you know that you can buy rolls of quarters when they are being counted at the end of each month? Just let Sally know by the 25th of the month.

And if you want her to put you on a list to buy a roll/rolls of quarters every month, let her know that.

- Here's another yummy recipe using the herbs from our herb garden:

Parmesan - Basil Butter

(For use in grilling meats, vegetables or seafood)

Ingredients:

1 stick unsalted butter (4 ounces; 115g), softened
1/4 cup (about 10g) packed fresh basil leaves
3/4 ounce (20g) finely grated Parmesan cheese
1 tablespoon (15ml) lemon juice plus 2 teaspoons
(10ml) zest from 1 lemon
2 medium cloves garlic, minced
Kosher salt and freshly ground black pepper

Directions:

Combine butter, basil, Parmesan, lemon juice and zest, and garlic in the bowl of a food processor (or you can mince the garlic and basil and mix the ingredients with a fork in the bowl) and pulse until garlic and herbs are chopped and lemon juice is incorporated. Season to taste with salt and pepper. Wrap butter tightly and store in the refrigerator for up to 2 weeks or in the freezer for several months.

- Okay, here is a radical suggestion, one that is guaranteed to make everyone's life easier....**don't try to stuff a pillow down the trash chute**. Pillows are by their very nature lazy and given to fluff and stuff, they will not go much beyond the curve of the chute, just far enough to make you think they are actually going to move and then they will just sit there waiting to clog up the works. They are not evil, like pizza boxes, but they are really sluggish and prone to lying around.

- Something to think about: Children at parties where there is alcohol and hot grills and lots of milling around ... is this a good combination?
- Be careful when moving the pool tables – remove the umbrella first. And always close and secure the umbrella when you leave. Remember: If you are the last to leave the pool, you must lock the gate and return the key to the desk.

Puns...

- To go forth fully fit on the Fifth,
On the Fourth don't go for that fifth.

CELEBRATE INDEPENDENCE DAY!

July 2017 Edition (Lyn) "Around the House"