



Brookside Estates HOA

Winter 2008

Newsletter



Visit the official Brookside Estates HOA website for news and announcements
www.Brookside-Estates.org

You'll find meeting minutes, important announcements, HOA documents, and a link to let you e-mail the board with any questions or concerns.



Mark Your Calendar

Saturday March 1 – Brookside Estates HOA annual association fees are due.

Sunday, March 2 - Sunday, March 9

The 2008 Philadelphia Flower Show

"Jazz It Up!"

Pennsylvania Convention Center

12th & Arch Streets

Philadelphia, PA 19107-2299

For more info call 215-988-8899 or log on to www.theflowershow.com

Sunday March 9 - Daylight Savings time begins at 2:00 am. Spring ahead!

Monday March 24 - Deadline to register for voting in the General Primary.

Registration information is available at www.dos.state.pa.us/voting/

Saturday April 12 – Brookside Estates Spring Cleanup. Meet us at the open space on Sebastian Drive at 9:00 am to get some fresh air and help tidy up the basins. Rain date is Saturday April 19.

Tuesday April 22 - General Primary

"The right to vote...is the primary right by which other rights are protected" – Thomas Paine

Upcoming Brookside Estates HOA Meetings

Open board meetings will be held on the following dates. Unless stated otherwise meetings will be held at the Oxford Public Library (48 South Second St.) and will begin at 6PM.

Thursday February 21

Thursday March 20

Thursday April 17

Thursday May 15



Nominations for board positions are being accepted

Two board positions will be up for election at this year's Annual Meeting in June. These are three year terms. If you would like to run, please send us a note at:

*Brookside Estates HOA
P.O. Box 36
Oxford, Pa. 19363
ATTN: Nominating Committee*

The deadline for nominations is April 15, 2008.



In the Garden

It's still too early to put out vegetable and flower seeds, but starting an indoor herb garden is one way to get rid of the mid-winter blues. All you need is a sunny windowsill, some small pots, good quality soil, and seeds or bulbs. In 10 to 12 weeks you'll have fresh herbs to add to your favorite recipes. The following is just a partial list of herbs that do well when planted indoors:

- *Chives*
- *Parsley*
- *Basil*
- *Mint*
- *Thyme*

Happy gardening!





Update: Reducing Speed on Brookside Estates Roadways



Over the past several months a number of Brookside Estates homeowners have expressed concern over drivers speeding through our neighborhood. This issue has been raised at an Oxford Borough Council meeting, and in December Council members Randy Teel and Ron Hershey attended the Brookside Estates board meeting. A number of ideas have been put forth for getting drivers to slow down and maintain the posted speed of 25 mph. The suggestion of making the intersection of West Hillside Drive and Sebastian Drive (near Midland) a 3-way stop has been raised several times. The primary reasons for not moving ahead with the implementation of this solution are that stop signs can't be used as speed control devices (even though the intersection in question is the only junction of through streets in Brookside Estates without a multi way stop in place) and the concern that even if a 3-way stop is installed, the span between that point and the next stop sign on West Hillside Drive is so long that those who are inclined to speed will have plenty of room to accelerate. Speed bumps, speed humps, and speed dips have also been discussed as possible ways to deter speeders. The Borough Council members know that speeding is a problem in many neighborhoods, and they are trying to come up with solutions. Mr. Teel and Mr. Hershey informed the Brookside Estates HOA board members that citizens can help with the problem by starting a Neighborhood Watch program in which designated members of the community would be in contact with Oxford Police when speeding or other unlawful activities are taking place in our community. Individuals can also report speeding directly to the Oxford Police by calling (610) 932-2500. Please provide the license plate number and a description of the vehicle when placing a call. It is also important to remind children that the street is not a place to play. By working together we can help keep our children safe.

Would you like to participate in a Neighborhood Watch group for Brookside Estates? Contact the Board via mail at:

Brookside Estates HOA
P.O. Box 36
Oxford, Pa. 19363

or the "Ask the Board" link at www.brookside-estates.org

The Recipe Box

Just because it's "comfort food" doesn't mean it has to be unhealthy. This updated version of a family favorite comes from www.shape.com:

Cheesy Mac 'n' Cheese

Thanks to the sour cream, evaporated milk, and cheddar cheese, one serving is an excellent source of calcium, providing nearly half your daily needs.

Ingredients

*12 ounces uncooked elbow macaroni
1/3 cup reduced-fat sour cream
1 14-ounce can diced tomatoes, drained
1 12-ounce can evaporated fat-free milk or 1 1/2 cups nonfat milk
4 ounces reduced-fat cheddar cheese, shredded (1 cup)
2 teaspoons Dijon mustard
1/2 teaspoon ground black pepper
1/8 teaspoon ground nutmeg
2 tablespoons dry bread crumbs
2 tablespoons grated Parmesan cheese*

Directions

Preheat oven to 350°F.

Cook pasta according to package directions. Drain, reserve 1/3 cup of the pasta water, and transfer pasta to a large bowl. While pasta is still hot, stir in sour cream, reserved pasta water, and diced tomatoes. Set aside.

Scald milk by heating in a medium saucepan over medium heat until tiny bubbles just appear around the edges. Add cheese, mustard, pepper, and nutmeg and simmer, stirring constantly, until cheese melts.

Fold cheese mixture into pasta and transfer to a casserole dish (mixture will be thin but will thicken as it bakes).

Mix together bread crumbs and Parmesan cheese and sprinkle over pasta. Bake uncovered 20 to 25 minutes or until top is golden brown.

Serves 4

Prep Time: 10 to 15 minutes

Cook Time: 20 to 25 minutes

Nutrition Score per serving:

2 cups: 484 calories, 7 g fat (12% of calories), 3 g saturated, 79 g carbs, 28 g protein, 4 g fiber, 466 mg calcium, 3 mg iron, 464 mg sodium