

The Last Word

JANUARY

2016

holiday fun

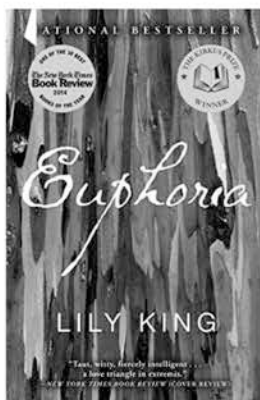


The Last Word
A Kosslyn Farms
Community Club Publication
Deadline is the
24th of the month
lwpsdesigns@comcast.net



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!)



January 21st
at the home of
Mary Beth Veri
3 Revere Road
Euphoria by Lily King

Hope to see you there.

JANUARY EVENTS

January 23

Our bourbon tasting will be at 7:30 p.m., at the Community Center, for \$20. Connoisseurs and amateurs together can enjoy an unusual selection of tasty bourbons. RSVP to follmers@comcast.net soon — space is limited!

January 28

Happy Hour at Pennsbury Pub from 5:30 to 7:30 p.m, hosted by Katie McGuire. The RFCC will provide appetizers. Cash bar. RSVP to katiawm@verizon.net.

Have You Heard The Buzz?



At the December 14th meeting, Rosslyn Farms Borough Council voted unanimously to allow residents to have bee hives. This will allow our gardens to be better pollinated and more productive. The honey that is produced also helps with external allergies such as hay fever and ragweed. Honey bees are not aggressive and sting only to defend themselves or the hive. They can sting only once and then they die. It is not a decision that the honey bee takes lightly.

There are educational, registration, and permitting requirements before obtaining bees and hives. To own your own hives requires a major commitment to educate yourself and manage the hives properly. You can also let a knowledgeable beekeeper keep hives on your property, getting the benefits of a more productive garden, supporting the environment and getting some homegrown honey!

This process and education will take awhile, so the sooner it gets started, the sooner your bees will have a new home and start their magic. Burgh Bees has offered to help us get started and are willing to come make a presentation of the essentials of beekeeping. Burgh Bees also offers courses in beginning beekeeping, some are available over the winter, which would allow beekeeping to begin in the spring.

If you are interested and to find out more, call Dan at 412 279 8909 or email dixiedugan1@verizon.net.

GARBAGE AND RECYCLING CALENDAR

Friday, January 8 - Garbage

Friday, January 15 - Garbage/Recycling

Friday, January 22 - Garbage

Friday, January 29 - Garbage/Recycling

Friday, February 5 - Garbage

MESSAGE FROM THE PRESIDENT

On the first full moon of Christmas Eve since 1975, residents enjoyed caroling at Parish Park, thanks to Anne Lackner. Caroling has been a tradition here for more than 90 years. Just a few days earlier, the Holiday Party attracted 120 people, 67 of which were Rosslyn Farmers. Germaine Gladu's hard work paid off! Thank you also to Rainy and Nancy (and myself)! Check out Brad Knabel's great photos online at www.rosslynfarmspa.com.

Please don't forget to submit your 2016 membership dues to Tara Benner at 2 Revere Road by January 14. For families and individuals, there are three membership options: Basic, Plus Under 75 and Plus Over 75. Your contributions allow our non-profit club to host events, connect neighbors and aid in the neighborhood's beautification.

All members have access to events, access to the *printable* online Last Word and voting privileges. If you also wish to receive a mailed copy of the newsletter, and are younger than 75, the second membership option is for you, individual or family. Those over 75 that want a complimentary mailed copy should select the third membership option. See the form for prices. I'm happy to answer any questions at (412) 489-6306, jparkertongross@gmail.com.

January Events:

-Bourbon? Yes! The bourbon tasting will be January 23 at 7:30 p.m., at the Community Center, for \$20. Connoisseurs and amateurs together can enjoy an unusual selection of tasty bourbons. RSVP to follmers@comcast.net soon — space is limited!

-Happy Hour at Pennsbury Pub, hosted by Katie McGuire. January 28 from 5:30 to 7:30 p.m. The RFCC will provide appetizers. Cash bar. RSVP to katiewm@verizon.net.

Hope your holidays were wonderful!

Jordan



Holiday Trimming Contest Winners!

Classic Elegance:
Gregg and Janet Wichelns
at 415 Kings Highway

Feast for the Eyes:
Michael and Marcie Zanic
at 28 Club Road

Holiday Spirit:
Elias and Kate Latouf
at 6 Old Farm Road

Griswold Fun:
Lloyd and Chris Johnson
at 219 Park Road

Children's Delight:
Stephen and Amy Clark
at 12 Winthrop Road

Best Snowman or Santa:
Gary and Kit Handerman
at 107 Kings Highway



January's Chef:
Karen Buzza

"My Mother-in-Law, Anna E. Buzza, passed away on December 20, 2015. When she made dinner for her four sons on their birthdays, this was a favorite and a classic that we will always remember."

Turkey Devonshire

Sauce: 3/4 cup butter
1 cup flour
2 cups chix broth
2 cups Hot milk
1/4 # cheddar cheese
1 tsp salt

Toast (No crust). 3 Cooked Bacon Strips each.

Thinly cooked sliced turkey slices.

Top with cheese sauce, parmesan cheese and paprika.

Bake at 450 degrees for 10-15 minutes.

WITH SYMPATHY

KAREN A.
EGERER
(MROZOWSKI)

Age 65, of Rosslyn Farms (Revere Road), peacefully, with her family by her side, on Tuesday morning, December 1, 2015.



Design Details

"Holiday Decorating at the White House"

Nancy Barsotti

This past month has been a blur as I try to come down to earth from one of the most exciting opportunities I have ever had. In mid-October the White House Social Office notified me that I had been accepted to be one of the volunteers to help decorate the White house for Christmas. I was ecstatic!!! They receive at least a thousand applications and I was one of 89 that were chosen.

Beginning on Thanksgiving Day, I was part of a team that worked for a week preparing the White House for the First Family and the 68,000 guests and tours that take place for three weeks in December. My assignment was the Blue Room, which is the most prestigious room with the official White House Christmas tree. For two days, we worked in the warehouse, preparing the ornaments and decorative elements we would use.

The first day of being in the White House seemed like a dream. It was overwhelming to just realize I was there – working in the White House – and thinking of all the presidents and famous people who have walked in these rooms and hallways. That truly was the most memorable part of this experience. But then we got to work, first by unloading the trucks that had pulled up to the North Portico. There must have been a thousand boxes and items. I remember standing here with my sister Margaret Ann in 1964 when Dad took us on a bus tour of Washington DC, which included a tour of the White House. Who could have imagined that all these years later I would be here on top of an 18 foot high scaffold, decorating a big tree in the Blue Room. A highlight of that day was seeing President Obama leave the south lawn on Marine One. He was headed to the Climate Conference in Paris. What a thrill to see the helicopter land, the President walk out and get on, his staff jumping on also and then it whirling its way out towards the Washington Monument.

An event company handled the original design, planning and purchasing of materials according to the wishes of the First Lady. I was gratified that they were very pleased with my work and allowed me to use my own creative skills and ideas for projects all over the house, especially designing wreaths for the Blue Room, the Queen's Bedroom Sitting Room, the East Landing and the Usher's Office. I also was asked to arrange a special collection of authentic Nutcrackers on a shelf that was placed within the trees in the State Dining Room.

The White House – which is often referred to as the "People's House" – really does feel that way. It is warm, welcoming and comfortable. The Red, Green and Blue State Rooms are surprisingly intimate settings for conversation. During the course of the work, I met many nice people from all across the country. We had a lot of fun working together, donned in our green aprons. As we worked with our glue guns, wire, greens and ornaments, we were right next to the beautiful artwork and antique furnishings. I tried to take it all in and kept a diary of my experience. You can even sit on the furniture!



The staff at the White House was so pleasant. Yes, there was lots of security, but every one of them made you feel so welcome and appreciated. They served us a delicious and bountiful lunch every day. There I was, enjoying ham and sweet potatoes, sitting in the State Dining Room, looking at Lincoln's portrait. At the end of Day Five, the Social Office selected me to be one of fourteen volunteers to help guide the military and press through the White House for opening day. What an honor!

The last day, Wednesday, December 2nd was the Grand Opening of the Holiday Decorations and our efforts. I was stationed in the Library and talked about the design concept, answered questions and was interviewed by NPR and several other stations. Afterwards I was invited to sit in on the First Lady's official press conference where she announced the theme "A Timeless Tradition." Beautifully decorated cookies and hot cider in the foyer followed. But that evening was the piece de resistance – a formal invitation to all the volunteers for an evening reception. My guest and I were so thrilled as we walked through all the elegant rooms, in all their Christmas finery, dining on a sumptuous repast of lamb chops, shrimp, crab, salmon, carved beef and ham and accompaniments; a dessert table of cakes, pies, cookies and candies; and a bar of every libation including my favorite, champagne. We were treated like honored guests – just like heads of state or the Queen of England. I got to shake Michelle Obama's hand in the receiving line. The entire day was awesome!

I could go on and on, but I think you can understand when I say that this was a thrill of a lifetime and an experience that I will never, ever forget. I was surprised to see myself about ten times in the HGTV special that they film every year – "White House Holidays" – and also had three sound bites. The Pittsburgh Post-Gazette did a feature article on my experience in their Sunday, December 20th edition of the Home and Garden section. You may be able to find both of these online. It was an incredible honor, privilege and experience that were beyond fabulous and the memories of it will be with me forever.



David DeChancie
D.M.D.
General Dentistry

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412-519-3975

Rosslyn Farms Community Club

A Not-for-Profit 501(c)(4) organization

Membership Form 2016

Thank you for your membership! Members for 2016 will receive a new directory, as well as access to all RFCC events and voting privileges. Your membership allows the RFCC to continue to host events, connect neighbors and contribute to beautification projects in the community.

In addition to standard membership, we are also offering Plus Under 75 and Plus Over 75 memberships for those who want mailed copies of The Last Word. Plus costs an additional \$15. Those over 75 that want mailed copies (Plus 75+) may receive them complimentary with membership. All others may print their newsletters from **www.rosslynfarmspa.com**.

Membership type: (Circle)

Family for \$40,

Individual for \$25,

Family Plus for \$55,

Individual Plus for \$40,

Family Plus 75+ for \$40 or

Individual Plus 75+ for \$25

Membership information:

Names of all adults: (Circle) Mr./Mrs./Ms. _____

(Circle) Mr./Mrs./Ms. _____

Address: _____

Phone: (Circle) Home/Cell _____

Email: _____

Can we publish your email address online? (Circle) Yes/No

If you haven't yet, please tell us of any new events you would like to see in 2016 _____

____ I am interested in chairing or assisting with an event.

Please send this form along with your dues by January 10 to:

Rosslyn Farms Community Club

Attn: Treasurer Tara Benner

2 Revere Road

Carnegie, PA 15106

Check out our website at www.rosslynfarmspa.com!