

The Last Word

OCTOBER 2017

Woodville Ciderfest

October 8
4:30 to 6:30 p.m.

Garden Club Harvest Festival

October 21
noon to 4 p.m.

Haunted Hayride

October 28
7 p.m.

Trick or Treat

October 31
6:00 - 8:00 p.m.

Cool Weather Cocktail Party

November 4
7 to 9 p.m.

Council Report – September

by Jim Strutz

Several residents from the upper Rosslyn Road area reported that gunfire was heard in their vicinity on two separate occasions. The first time was around 2:30 AM on Monday, September 4th. Shell casings were found along the road the next day. The police were not summoned but, coincidentally, a patrol car drove by as residents were congregated there and stopped to inquire what was going on. The policeman was informed of the alleged gunshots and given the casings as evidence but he apparently dismissed the incident as perhaps “poaching”. The second gunfire incident occurred on Wednesday, September 6th around 6:30 PM. The police were called and a report was logged. More shell casings were found but it wasn’t clear whether they were from the first or second gunfire incident. The residents expressed concern and inquired how the borough security camera project was progressing. A councilman replied that implementation details were being worked out and the project is moving forward. Another resident asked whether “shots fired” technology (a sound triangulation method) might be employed. A councilman will explore the option. The mayor emphasized that residents should call the police either directly or via 911 when things like this happen. It’s at least important to create documentation that police use to investigate crimes.

A new resident reported that large and heavy trucks are traveling through the neighborhood and expressed concern that it was potentially unsafe and damaging to our roads. This is not a new problem with apparently two causes; trucks inadvertently exit from the Parkway at Rosslyn Farms instead of I-79, and GPS sometimes route trucks through Rosslyn Farms as the shortest route to their destination. A truck turnaround on the PennDOT property near the Parkway exit ramp facilitates trucks that mistakenly exit at Rosslyn Farms. A resident asked whether additional signage or new ordinances limiting vehicle size or weight might be imposed. A councilman replied that traffic issues must be studied by engineers before an ordinance can be created, and that any ordinance must be practically enforceable. For example, a weight ordinance on trucks can only be enforced if the borough has the means to weigh trucks, which requires specialized equipment and trained operators. A councilman will contact LSSE (borough contracted engineering firm) regarding this issue.

A resident asked for status of replacing a collapsed sewer line under upper Rosslyn Road and under a portion of his property. Sinkholes have appeared increasing concern that the problem is worsening, especially in light of the previously mentioned heavy truck issue on that road. A councilman replied that property ownerships and easements continue to be studied.

A property owner in the Angora Road vicinity asked council to request a neighboring resident/business to remove several cars that have been abandoned on his and adjacent properties. Council will inform the code officer to take action.

Council approved \$1000 for new sign posts as requested by the borough maintenance department.

It was reported that some residents are inappropriately dumping trash in the borough dumpster. A sign has been ordered. There has been previous discussion that one of the newly proposed security cameras will watch the borough maintenance area including the dumpster.

There is no new news regarding the proposed improvements to Parrish Park. There may be COG grants available for ADA (American Disabilities Act) improvements for Parrish Park and perhaps the soccer field. Larger needs may be funded by creative aggregation of previous and future years’ allocations.

Council approved bonuses of \$100 for each of the pool lifeguards. It was noted that the kids must pay for their own certification and this will help offset those costs.

Council is tasked with proposing a budget for 2018. There will be a special meeting in October regarding this issue to which the presumed new council members will be invited. Adequate time must be given for public notification before the final discussion and approval for the budget at the November 13th meeting.

The paid position of borough secretary/treasurer/manager will also turn over in 2018. Guidelines for duties will be created so that a search for the successor can ensue.

AUGUST POLICE ACTIVITY REPORT

Scott Twp. police responded to 12 reportable events during August. There were four alarm calls due to accidental activation. Two PFA papers were served, one of which was in the industrial area. They responded to four “suspicious person” calls in which all individuals had a legitimate reason for being in the area. Scott Police followed up on a continuing harassment situation and investigated a person who was soliciting without a permit.

In early September, there were several incidents in which residents heard gunfire along Rosslyn Road near the community garden and the Parkway ramp. In one instance, a Carnegie officer was driving through Rosslyn Farms and responded to the 911 call within seconds of hearing the message from 911 dispatch. In this case, nothing was found by the Carnegie or Scott officers. Scott Police are increasing their patrols and are following up on these reports but at this time they have no suspects nor confirmed reasons for the gunfire. If more information becomes available, it will be in my September report.

Jim Stover, Mayor

Rosslyn Farms Fall Events

Woodville Ciderfest

FREE for members; \$10 for nonmembers

October 8, 4:30 to 6:30 p.m.

Woodville Plantation, Bridgeville

Hard cider (made by a Rosslyn Farmer), regular cider for kids, s’mores over a campfire, games, tours of the historical house and meeting the Dominique chickens! All ages are welcome. Please bring an appetizer to share. RSVP to Susan O’Toole at sfo1121@gmail.com.

Harvest Festival by the Garden Committee

October 21, 12 to 4 p.m.

Parrish Park (inclement weather, Community Center)

Bloody Mary Bar, bake sale, food tastings, chili cook-off and locally grown items from the Community Garden. For the children, there will be pumpkin painting. Please bring a pumpkin! All sales benefit the Garden Committee.

Annual Haunted Hayride

FREE

October 28, 7 to 8:30 p.m.

Parrish Park

Don’t miss our annual Haunted Hayride! Hayrides, hot drinks, a campfire and friends!

Cold Weather Cocktail Party

FREE

November 4, 7 to 9 p.m.

Community Center

New neighbors are welcome! This is our annual club member meeting and a chance for new neighbors to meet the community — and also just a nice time. Free drinks; bring an appetizer to share. RSVP to Judy Bergman or Brooke Harman, judyd.bergman and btharman@hotmail.com. Last minute drop ins are welcome.



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!)



October 19
at the home of Sherry Niepp
(co-hostess - Nancy Santucci)
404 Christopher Circle
(Cambridge Park)
Moonglow
by Michael Chabon

November 16
at the home of Calli Mazzoni
311 Kings Highway
My Grandmother Asked Me to
Tell You That She's Sorry
by Fredrik Backman



Please bring
an appetizer
to share

FREE for members/\$10 per nonmember
RSVP to Susan O'Toole at
sfo1121@gmail.com

- cider
- s'mores
- lawn games
- tours of Woodville Plantation



Looking for volunteers to bake their favorite dessert for the Harvest Festival Bake Sale on October 21 at the park.

Please contact Marcy Strutz if interested at 412-279-1318

ROSSLYN FARMS KIDS

Create a drawing of something you are thankful for and you can see your artwork in the next issue of The Last Word!



Send your work by October 24th to:
lwpsdesigns@comcast.net or 90 Pilgrim Road, Carnegie, PA 15106
Be sure to include your name and age



Come see the Witches and
Goblins on Halloween Night at
101 Alden Road

See you there and
BEWARE!

HARVEST FESTIVAL

Food and Fun for the Entire Family

Saturday, October 21
Noon- 4:00 p.m.

The Garden Club is sponsoring this
event to be held in Parrish Park
(in case of inclement weather the Community Center)

Come to purchase your spring bulbs at the annual
Bulb Sale, featuring a 2018 Rosslyn Farms Tulip and
other special varieties.

There will be a Bloody Mary Bar, a Bake Sale, several
Food Tastings, a Chili Cook-Off and other Locally
Grown Items from the Community Garden.

For the children, there will be Pumpkin Painting.
Please bring a pumpkin!



OCTOBER'S CHEF:
GERMAINE GLADU



Carrot Soup with Orange and Ginger

I found the recipe in a William Sonoma Soup cookbook years ago and have been making it ever since. It's fresh, light, has a great texture and is super easy to make. It's unusual and everyone seems to love it so I like to serve it at dinner parties...some of you may remember having it at our home for the Progressive Dinner a few years ago.

Ingredients:

- 3 Tbs. olive oil
- 2 leeks, including tender green portions, thinly sliced
- 6 carrots, about 1 lb. total, peeled and thinly sliced
- 1 red potato, about 1/2 lb., peeled and coarsely diced
- 1 1/2 tsp. peeled and minced or grated fresh ginger
- 5 cups chicken or vegetable stock
- 1/2 cup fresh orange juice
- 2 tsp. grated orange zest
- Salt and freshly ground white pepper, to taste
- Thin orange slices for garnish (optional)
- Fresh mint sprigs for garnish (optional)

Directions:

In a large saucepan over medium heat, warm the olive oil. Add the leeks and sauté until just slightly softened, about 3 minutes. Add the carrots, potato and ginger and sauté until the vegetables are just softened, about 5 minutes longer. Add the stock, cover partially and simmer until the vegetables are completely softened, about 20 minutes. Remove from the heat.

In a blender or food processor, puree the soup in batches, leaving some texture, and return the soup to the pan. Alternatively, process with a stick blender in the pan until the desired consistency is reached. Set the pan over medium heat and stir in the orange juice and zest. Season with salt and white pepper.

Ladle the soup into warmed bowls and garnish each serving with an orange slice and a sprig of mint.

Serving Tip: For an alternative garnish, top the soup with fried ginger. Peel a 5-inch piece of ginger and slice it into a very fine julienne. In a small fry pan over medium-high heat, pour in vegetable oil to a depth of about 1/2 inch. When the oil is hot, fry the julienned ginger until crisp and golden brown, 20 to 30 seconds. Using a skimmer, transfer the ginger to a paper towel-lined plate or tray. When cool, divide the ginger into 4 to 6 portions and use to garnish each serving of soup.

Ginger Note: Pale brown, knobby fresh ginger adds a note of exotic, sweet spiciness to soups and other dishes. Look for smooth, shiny ginger with no cracks in the skin. Before slicing, chopping, mincing or grating, remove the thin skin using a sharp knife or a vegetable peeler. To grate fresh ginger, use the finest rasps on a standard handheld grater or use a specially designed ginger grater; this small, flat ceramic or light metal tool has tiny, very sharp teeth.

GARBAGE AND RECYCLING CALENDAR

Friday, October 6 - Garbage/Recycling

Friday, October 13 - Garbage

Friday, October 20 - Garbage/Recycling

Friday, October 27 - Garbage

Friday, November 3 - Garbage/Recycling



David DeChancie
D.M.D.

General Dentistry

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PITTSBURGH, PA 15205
412-279-5880

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- leaf clean-up - schedule your yard clean-up now...we will be doing leaves on first-come, first-serve basis

- snow removal - time to get on the list

