



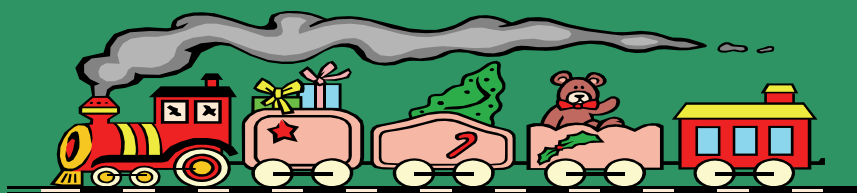
# Hickory Ridge News

## Holiday 2010



*Thank you to all residents who attended the Annual Board Meeting in November. The board of directors will be meeting in 2011 to discuss the concerns brought forth by those in attendance.*

- The social committee would like to thank all families and friends who attended our get-togethers and events this year. Getting to know each other makes our neighborhood a friendly, safe place for all!*
- The Architectural Control Committee would like to thank those who continue to monitor and upkeep the exteriors of their homes and properties. Keeping our spaces beautiful will be of benefit to us all for years to come, both in appearance and financially!*



The Warm Springs Christmas Train will be open this season for kids, young and old to enjoy our outdoor railroad decorated for the holiday season.

This event is designed as a can food drive, collecting donations to help local food pantries. Every family that brings five cans or packages of non-perishable foods will receive admittance to see the Warm Springs Circle Railway this holiday season. Dates: Saturdays, December 4, 11, 18, 2010, from 7-9 PM.

Where: 9208 Warm Springs Circle

Phone: For up to date information on train schedule and weather conditions, listen to message. 469-417-9879.

# HR Pets: Pick of the Litter

## Holiday Safety Tips for All Household Pets

From Leslie DeCastro

**O Christmas Tree** Securely anchor your tree so it doesn't tip and fall, causing possible injury to your pet. This will also prevent the tree water—which may contain fertilizers that can cause stomach upset—from spilling. Stagnant tree water is a breeding ground for bacteria and your pet could end up with nausea or diarrhea

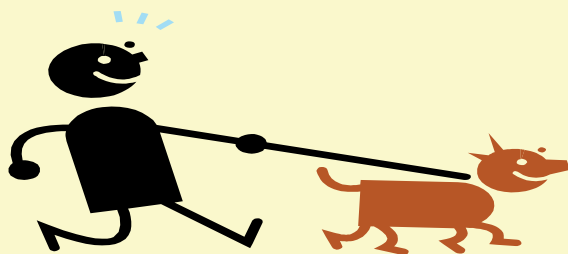
**Tinsel-less Town** Kitties love this sparkly, light-catching "toy" that's easy to bat around and carry in their mouths. But a nibble can lead to a swallow, which can lead to an obstructed digestive tract, severe vomiting, dehydration and possible surgery. It's best to brighten your boughs with something other than tinsel.

**No Feasting for the Furries** By now you know not to feed your pets chocolate and anything sweetened with xylitol, but do you know the lengths to which an enterprising fur kid will go to chomp on something yummy? Make sure to keep your pets away from the table and unattended plates of food, and be sure to secure the lids on garbage cans.

**That Holiday Glow** Don't leave lighted candles unattended. Pets may burn themselves or cause a fire if they knock candles over. Be sure to use appropriate candle holders, placed on a stable surface. And if you leave the room, put the candle out!

**New Year's Noise** As you count down to the new year, please keep in mind that strings of thrown confetti can get lodged in a cat's intestines, if ingested, perhaps necessitating surgery. Noisy poppers can terrify pets and cause possible damage to sensitive ears.

**\*\*Exercise, Exercise\*\*** Just like people, our animals need a break from all the holiday festivities and lengthy house guests. The best way to keep your pets happy and healthy is exercise! Grab that leash, poop bag and go outside for a walk! Your pet will be much happier!





*Please continue to pick up after your pets! We are doing a better job keeping poop out of yards.*

*Please be responsible and do the same in common areas and near entryways!*

*We have quite a bit of foot traffic with schools nearby and neighbors who enjoy exercising in our green spaces.*

## Any Carolers Out There?

Interested in joining in festive holiday songs with your fellow neighbors? Let's meet up at the grassy knoll one Saturday in December when the trains are up and running! Interested? Send an email to [meredith@hickoryridgehoa.org](mailto:meredith@hickoryridgehoa.org) to set up an exact date and time.



## October Yard of the Month

Happen to walk down Warm Springs Circle on Halloween evening?

If so, you noticed the amazing decorations, live characters and overall fright show at the Gillian residence.

To see photos of the winning home, as well as other pics please visit the photo gallery on our website at:

<http://www.hickoryridgehoa.org/gallery.html>

## Out of Town in December?

*A few tips for keeping your home safe:*

- *Tell a trusted neighborhood when you will be away*
- *Have someone collect newspapers, check the mail, and remove flyers and advertisements from your front door*
- *Leave a light on inside*
- *Leave front porch and alley way lights on*

Darren McGrady spent 15 years as personal chef to Britain's royal family, has cooked for five US Presidents and now lives in **Hickory Ridge**. For more information about him and for more recipes check out his website... [www.theroyalchef.com](http://www.theroyalchef.com)

## Chocolate Roulade "Yule Log"

Makes 8 portions

### The Filling:

- 1 1/4 cups heavy cream
- 8 ounces dark sweet Chocolate (melted)

### The roulade:

- 8 egg yolks
- 8 egg whites
- 1 1/2 cups granulated sugar
- 3/4 cup potato starch
- 1/2 cup Cocoa powder, Dutch processed

### The frosting:

- 2 1/2 cups heavy cream
- 1 lb Sweet dark Chocolate (melted)



### Misc:

- 2 Tbs butter, for greasing tray
- 2 Tbs flour, for greasing tray
- 1 sheet of parchment paper at least 18inches by 12 inches
- 1/4 cup sugar, for sprinkling on the parchment

Prepare the filling a day ahead by bringing 1 1/4 cups of cream to the boil and pouring it on to the 8 ounces melted chocolate, whisking all the time until the cream is mixed in. Leave to cool at room temperature overnight.

Preheat the oven to 350 degrees f. Line an 18 inches by 12 inches tray with parchment paper and grease using a pastry brush and lightly dust with flour.

In a mixing bowl whisk the yolks and 1 1/2 cups of sugar until pale. Sieve the potato starch and cocoa together into a bowl.

Whip the egg whites until stiff and fold half into the beaten egg yolks and sugar. Add the potato starch and cocoa mix and fold in followed by the rest of the whipped whites.

Spread the mixture onto the prepared tray and bake in the center of the oven for about 15 minutes or until the sponge is firm to touch in the center.

Continued on page 5.....

## *Kid Friendly Quick and Easy Holiday Recipes*

### **5 Minute Fudge**

- 3 cups semi-sweet chocolate chips (18 oz)
- 1 can Eagle Brand sweetened condensed milk (14 oz)
- 1 1/2 tsp. vanilla
- Pinch of salt



Melt chocolate and milk together over low heat. Remove from heat and add in vanilla and salt. Optional add ins are nuts and dried fruit. Spread evenly into foil lined, 8 inch pan. Chill 2 hours or until firm!

### **Kinderpunch**

- |                  |                    |
|------------------|--------------------|
| 1 cup water      | 1 cinnamon stick   |
| 2/3 cup sugar    | 3 cups apple juice |
| 2 pinches cloves | 1 lemon, sliced    |

Bring to a boil, water, sugar, cloves and cinnamon. Stir in juice and heat throughout. Take spices out and pour over lemon slices. Great for kids and adults!



Remove from the oven and loosen the edges of the sponge with a sharp knife. Place the parchment paper on the table and sprinkle with the ¼ cup of sugar. Invert the sponge onto the sugared parchment paper and allow to cool.

Spread the filling(made the day before) over the sponge leaving a ½ gap at each edge and holding the parchment paper roll the sponge like a jelly roll. Lift the roll onto a large cooling wire with a tray underneath.

Measure 4 inches from the end of the roll and cut a piece off on a slant. Do the same on the other end cutting starting the cut 2 inches into the log this time. Use some of the filling and stick the two pieces the 4 inch piece on the side of the large roll – in the middle and the 2 inch piece on the top of the roll to create a “chopped log” effect.

Prepare the frosting by bringing 2 ½ cups of cream to the boil and pouring it on to the 1lb of melted chocolate in a large bowl, whisking all the time until the cream is mixed in. Ladle the chocolate frosting over the top and sides of the log covering all of the sponge. Leave until set, about 4 hours and decorate with grated chocolate and powdered sugar.

*Darren McGrady (The Royal Chef)*

*Former Chef to HM Queen Elizabeth II and Diana, Princess of Wales*

*Author of "Eating Royally, recipes and remembrances from a palace kitchen"*