



### Newcomer's Coffee

The next newcomer's coffee is coming in March. Watch for details!



Save the date  
for April 17<sup>th</sup>!  
Easter Egg Hunt

News & Connection is a monthly publication brought to you by the Social Committee of Mary Hill & Mary Hill Park Subdivisions. This newsletter is designed to keep you informed of news, events, contacts, neighborhood accomplishments, and whatever fun things we want to add!

**Contributors:** Board of Directors, Social Committee, Landscape Committee, Architect Control Committee, Maintenance Committee

We welcome your ideas!  
Heidi Roberts at:

[heidiroberts@maryhillsubdivision.com](mailto:heidiroberts@maryhillsubdivision.com)

## Holiday Party

Just a reminder this year's holiday party will be held after the New Year on Saturday January 16<sup>th</sup>, 2010.

Please RSVP and drop off your payment to Stacy Bader at 1156 Mary Hill Circle. The cost is \$15/person which goes towards the beer, alcohol, Mike's Hard Lemonade, water, soda, condiments, cups, paper products and carpet cleaning for our hosts.

**Where:** Mike and Kelli Dorau's house  
1248 Mary Hill Circle

**Time:** 7:00 pm

Neighbors who live in the Park should bring a dessert and a bottle of wine. Neighbors living in the Hill should bring an appetizer and a bottle of wine.



## Book Club

Book club is scheduled for Thursday, January 21<sup>st</sup>. Meet at BinOneEleven at 7pm. The book is "The Good Thief".

## Neighborhood Sledding Party

Sunday, February 14<sup>th</sup>

1-4pm

Hot Chocolate will be provided.  
Bring your favorite snacks.



## Mary Hill Cookie Exchange

On Dec 9<sup>th</sup>, more than 2 bakers' dozens of neighborhood ladies took a break from the hustle and bustle of preparing for the holidays and gathered for the third annual Mary Hill cookie exchange.

Lisa Brockley hosted the evening with a welcome warmer than a pre-heated oven. The oven mitts were off, and the competition for the best cookie was stiffer than meringue as the women dug up their secret family recipes in an attempt to claim the prized rolling pin award. No amount of fancy packaging could butter up the judges, as Trisha Barry edged out the competition with her delicious Mint Thumbprint Cookies. After simmering for a few hours with wine and appetizers, each lady left with a terrific assortment of holiday treats.

### Mint Thumbprint Cookies

#### Ingredients:

- 1 Cup butter, softened
- 1 Cup powdered sugar
- 1 1/2 teaspoons peppermint extract
- 2 egg yolks
- 16 drops green food color
- 2 1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup dark chocolate chips
- 3 tablespoons whipping cream
- 3 tablespoons butter
- 18 Andes candies, unwrapped and cut in half diagonally

#### Directions:

1. Heat oven to 350° Line cookie sheets with cooking parchment paper.
2. In large bowl, beat 1 cup butter and the powdered sugar with electric mixer on medium until light and fluffy. Beat in peppermint extract, egg yolks and food color until blended. On low speed, beat in flour, baking powder and salt.
3. Shape dough into 1-inch balls; place 2 inches apart on cookie sheets. Using end of handle of wooden spoon, press a deep well into center of each cookie.
4. Bake 10 to 12 minutes or until set. Reshape wells with end of handle of wooden spoon. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
5. In medium micro bowl, microwave chocolate chips, cream and 3 tablespoons butter on high 1 minute, stirring frequently, until chocolate is melted and mixture is smooth. Fill each well with about 1 teaspoon chocolate mixture; garnish with candy piece. Let stand about 1 hour until chocolate is set.