



Welcome to the March issue of News & Connections!

Mark your calendars!

**MARCH**

- Book Club: Tuesday, March 13th at 7p.m. - Cathy Cass
- Bunco: Thursday, March 15th at 7p.m. - Amy Slicer
- Game Night: Friday, March 23rd at 7p.m. - Ron & Stacy Bader
- Easter Egg Hunt: Saturday, March 31st at 2p.m.

**APRIL**

- Spring Cleanup: Sunday, April 29th at 3p.m.

Looking ahead...



The Independence Summer Picnic will be on **Saturday, July 7th**. Like last year, the whole family will have a great time with the picnic, fireworks and bounce house. This year we will also have live entertainment! Stay tuned for more details as the date gets closer.

## 2007 Assessment Collections



Thanks to all the Mary Hill Homeowners Assn. members who promptly paid their 2007 Assessment. Collections are largely complete with ninety three of the ninety-five assessments paid. The remaining delinquent accounts are listed in the Members Only section of the website. The process of final notice and lien filings on the two remaining unpaid properties has now begun.

## 2007 Board and Committee positions

Listed below are the Board and Committee positions for 2007. For contact information please go to the website under **About>Contact**. (<http://maryhillsubdivision.com/contact.php>)

**Board Members:**

- President:** Mike Pilgrim
- Vice-President:** Jeff Kubik
- Secretary:** Jim Barthel
- Treasurer:** Jon Thiel
- Board Member:** Ron Bader

**Committee Chairpersons:**

- Social Committee Chair:** Stacy Bader
- Landscape Committee Chair:** Terry Machut
- Maintenance Chair:** Bill Futoransky
- Architectural Control Committee Chair:** Shawn Roth
- Finance Committee Chair:** Phil Harrington
- Webmaster:** Heidi Roberts

## Game Night

In the past we've done couples cards and played Euchre. We've decided to change it up a bit and change it to Game Night! Game Night is for adults. The hosts will choose the game and create the fun for all to play. No pressure and no need to be an experienced player in any game. Game Night is scheduled for 7 p.m. on **Friday, March 23rd** at **Ron and Stacy Bader's** house. (1156 Mary Hill Circle).

Please bring a beverage of choice and an appetizer or dessert. It's going to be a great night! RSVP with Stacy Bader at [rabsab91@wi.rr.com](mailto:rabsab91@wi.rr.com) or 367-4356.



## Easter Egg Hunt - Saturday, March 31st



Hop on over to the bottom of the sledding hill for a fun Easter Egg Hunt!! The fun begins at 2 p.m. and is \$2 per kid. Attached to the newsletter is the RSVP form. Please make checks payable to "Mary Hill Subdivision Homeowners Assoc." and fill out the form to give to Tracy Ferrito. Each child should bring a basket or container to collect eggs in. Hope to see you there!

## Bunco



**Amy Slicer (1204 Mary Hill Circle)** will be hosting and providing beverages for the next game on Thursday, March 15th. It is not necessary to RSVP, however if you would like to bring an appetizer or dessert please let Amy know at [262-367-5062](tel:262-367-5062) or [a\\_fellin@yahoo.com](mailto:a_fellin@yahoo.com).

We are looking for volunteers for April and May. Please let Tracy Ferrito ([mamaferrito@yahoo.com](mailto:mamaferrito@yahoo.com)) know if you'd like to host next month.

## Spring Clean-up



Save-the-date for the second annual Spring Clean-up on **Sunday, April 29th**. Rain-date

will be Sunday, May 6th. Phil and Ann Harrington will be hosting an outdoor cook-out immediately after the clean-up. Let's work together and make our neighborhood a place where we can be proud to live! More details to follow.

## News & Connection

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!

**Editor:**  
Stacy Bader

**Design:**  
Heidi Roberts

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

We welcome your ideas!  
Heidi Roberts at:  
[heidiroberts@maryhillsubdivision.com](mailto:heidiroberts@maryhillsubdivision.com)

## Book Club



Our first book for book club was a success. We read The History of Love by Nicole Krause which was a very enjoyable read. We met at Lisa Brockley's for a fun evening sitting around gabbing about a great book.

Our next book is Rasputin's Daughter by Robert Alexander. It is by the same author who wrote Kitchen Boy (another historical fiction) about the Russian tsars family that was murdered in 1917. Rasputin's Daughter continues on with the same historical event. Go to Barnes and Noble for a MUCH BETTER description. If you're interested get the book, read it and join us at Cathy Cass's home **March 13th** at 7:00 p.m. Bring wine (only if you are interested in drinking it) and an appetizer. Cathy will provide soda and/or coffee.

## Irish Bread Pudding With Caramel-Whiskey Sauce Recipe

**Source:** © Cooking Light Magazine

**Yield:** 12 servings

### RECIPE INGREDIENTS

- 1/4 cup light butter, melted
- 1 (10-ounce) French bread baguette, cut into 1-inch-thick slices
- 1/2 cup raisins
- 1/4 cup Irish whiskey
- 1 3/4 cups 1% low-fat milk
- 1 cup sugar
- 1 tablespoon vanilla extract
- 1 (12-ounce) can evaporated skim milk
- 2 large eggs, lightly beaten
- Cooking spray
- 1 tablespoon sugar
- 1 teaspoon ground cinnamon



### RECIPE METHOD

Preheat oven to 350 degrees F. Brush melted butter on one side of French bread slices, and place bread, buttered sides up, on a baking sheet. Bake bread at 350 degrees F for 10 minutes or until lightly toasted. Cut bread into 1/2-inch cubes, and set aside.

Combine raisins and whiskey in a small bowl; cover and let stand 10 minutes or until soft (do not drain).

Combine 1% milk and next 4 ingredients (1% milk through eggs) in a large bowl; stir well with a whisk. Add bread cubes and raisin mixture, pressing gently to moisten; let stand 15 minutes. Spoon bread mixture into a 13 x 9-inch baking dish coated with cooking spray. Combine 1 tablespoon sugar and cinnamon; sprinkle over pudding. Bake at 350 degrees F for 35 minutes or until set. Serve warm with Caramel-Whiskey Sauce.

**NOTE:** Substitute 1/4 cup apple juice for the Irish whiskey, if desired.

Serving size: 1 3-inch square and 2 tablespoons sauce.