

Welcome to March 2008!

Mark your calendars!

MARCH  
BOOK CLUB - Bin 111  
- March 19th @ 7 pm

APRIL  
BUNCO - Sue Meister's  
- April 17th @ 7 pm

SPRING CLEAN-UP  
- April 27th - Watch for an  
Evite for details.

MAY  
BUNCO - Ann Harrington's  
- May 15th @ 7 pm

JUNE  
Mary Hill Summer  
Celebration - June 28th  
- Watch for more info.

AUGUST  
Brewers Game - August  
23rd - Watch for more info.

### Bunco

If anyone would like to host Bunco in June or July, please contact Tracy Ferrito at [mamaferrito@yahoo.com](mailto:mamaferrito@yahoo.com).

### Easter Egg Hunt

Due to the timing of Easter and how fast it has snuck up on us, we will not be having a hunt this year. Hope to have it next year!

## Spring Clean-up

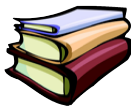
Save-the-date for the third annual Spring Clean-up on Sunday, April 27th. Rain-date will be Sunday, May 4th. Look for an upcoming Evite requesting project volunteers similar to last year's process.



Meanwhile, as the snow finally begins to recede, please report any turf or tree damage from snow plows, snowmobiles, or otherwise by emailing me at [tmachut@wi.rr.com](mailto:tmachut@wi.rr.com). We need to start compiling our task list for the new season.

Thank you for your support.

## Book Club



The Mary Hill Book Club will meet on March 19th at Bin 111 in Hartland at 7 pm. The book is *Ahab's Wife* by Sena Jeter Naslund

## Deviled Eggs

### INGREDIENTS

- 4 eggs
- 1 tablespoon prepared mustard
- 1 tablespoon mayonnaise
- 1/2 teaspoon garlic salt
- 1/2 teaspoon onion powder
- 1 pinch paprika, for garnish

### DIRECTIONS

Place eggs in a saucepan and cover with cold water. Bring water to a boil and boil eggs for 10 to 15 minutes. Remove eggs from boiling water and place in a medium saucepan of cold water until cool.

Remove the shells and cut the eggs lengthwise to remove the yolks. Place yolks in a medium sized mixing bowl.

Mix in the mustard, mayonnaise, garlic salt and onion powder with the egg yolks. Scoop the mixture into the hollowed out areas of the egg whites. Garnish with paprika. Refrigerate at least one hour before serving.

