



Winter is coming!

The Mary Hill sledding hill will open when the snow hits. Watch for details regarding a sledding party and chili dump early 2010.



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

Welcome new neighbors!

Mary Hill Subdivision would like to welcome a new family to the neighborhood.



Please welcome Mary Dorau Keane to the neighborhood.

Mary Hill Roster

Attention neighbors! We are updating our records and need to know if we have accurate names, addresses, phone numbers and emails for our neighbors. We want to ensure everyone is receiving our newsletter, emails, and Evites. Please check your mailbox for this month's only hard copy delivery of the newsletter. Cathy Cass recently sent out our most current roster. Please review your information and contact Cathy at cathycass@wi.rr.com with changes or if you do not wish to receive correspondence. **If you didn't get the email from Cathy, we must have your wrong email address, so please send Cathy an email.** All subdivision information can be found on our website at www.maryhillsubdivision.com.

Newcomer's Coffee

Thank you to Robin Schosser for hosting the newcomer's coffee last month. Approximately 30 people turned out on a cold and rainy autumn morning to meet new neighbors and catch up with existing friends. Neighbors expressed interest in additional meet and greet opportunities. Please contact Cathy Cass if you are interested in hosting a coffee in winter 2010.



Mary Hill Cookie Exchange

The cookie exchange will be held at Lisa Brockley's house 1255 Mary Hill Circle on Wednesday December 9th, 2009 at 7:00pm. Please bring 10 packages of 6 cookies, plus 1 dozen cookies, and a bottle of wine to share. Please be sure to label **each** package of 10 cookies with your name, email and type of cookie. The traveling rolling pin will be awarded to the neighbor with the 'Best Cookie'. Watch for an evite.

Holiday Party



Just a reminder this year's holiday party will be held after the New Year on Saturday January 16th, 2010. 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. The social committee will provide sandwiches, heavy appetizers and beverages

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

Time: 6:30 pm

Book Club

This month's book club will again be held at Bin One Eleven on Thursday November 19th, 2009 at 7:00pm. The book is titled The Help by Kathryn Stockett. Please join us for a night out.

Recipe:

Blueberry-cream-cheese Streusel Coffee Cake

Streusel Topping:

1 stick unsalted butter softened
2/3 cup sugar
¼ cup firmly packed, brown sugar
2/3 cup all purpose flour
½ cup chopped, toasted walnuts
1 ½ tsp ground cinnamon
¼ tsp salt

Cream Cheese Filling:

12 oz. cream cheese
1/3 cup sugar
1 egg
Grated Zest of 1 lemon
1 Tbsp lemon juice
1 tsp almond extract

Cake:

4 cups all-purpose flour
4 tsp baking powder
1 tsp salt
1 stick unsalted butter,
softened
1 ¼ cups sugar
2 eggs lightly beaten
1 tsp almond extract
1 ¼ cups milk
3 cups fresh blueberries

1. Preheat oven to 375F. Generously butter a 13 x 9 inch glass baking dish. To prepare the topping, rub together all the ingredients with fingertips or a pastry blender in a medium bowl, until well blended, and large crumbs form. Set aside.
2. To prepare the filling: Soften cream cheese and beat with the sugar until creamy in a medium bowl using an electric mixer; scraping down the side of the bowl occasionally. Beat in the egg, grated lemon zest and juice, and almond extract until smooth. Set aside.
3. To prepare the cake: sift the flour, baking powder, and salt into a bowl. In another bowl, with an electric mixer, beat the butter and sugar until light and fluffy, about 2-3 minutes. Gradually beat in the eggs until very light and smooth. Beat in the almond extract. Beat in the flour mixture on low speed, alternating with the milk, and ending with the flour mixture, until well blended. If batter is too stiff, add a little more milk. Gently fold in the washed and dried blueberries.
4. Spread slightly less than half the cake mixture on the bottom of the dish, smoothing the surface and pushing into corners. Gently spread the cream-cheese filling over the cake batter, and lightly sprinkle about ¼ of the streusel topping over the filling. Drop spoonfuls of the remaining batter over the top and spread evenly, trying not to mix the layers. Sprinkle the remaining topping evenly over the surface.
5. Bake until the topping is crunchy and golden brown, and until a skewer inserted into the center comes out with just a few crumbs attached, about 1 hour. Remove to a wire rack and cool until the cake is just warm. Cut into squares, and serve slightly warm or at room temperature.