

NEWSLETTER

News | Neighbors | What's Happening

Poker Club

Ante up! Are you interested in playing poker? Our neighbor Steve Weiner is interested in starting a poker group. Offering poker and gin to be played Mondays and Fridays at the pool building. If interested, you can reach Steve at 412-609-7979.

Neighbors in the News

Have you or one of our neighbors been featured in the news? We want to hear about it and showcase it right here in the newsletter. Drop us a note and let us know!

Oh, Baby!



Did you just have a baby or do you have a new grandchild? We'd love to share the great news with our neighbors. Send us your pictures and details.



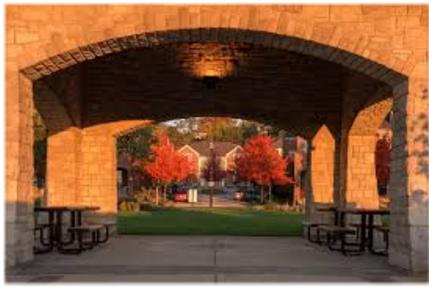
We need YOUR vote!

We need your help. We have scheduled a vote and virtual town meeting for **Monday, November 1st at 6:30 p.m. via Zoom (link below)** to discuss the completion and funding of what has been referred to as Shelburne Park.

After working closely with the URA, they have indicated that they want this park done. To that end, **they have actually offered to build the entire park as planned and they will fill the majority of the funding gap; so they will make almost \$2 million available.** Our share of the cost will be roughly \$275,000, spread out over several years at 0% interest. Originally, we were supposed to come up with \$1.4 million to pay for the park. We need your vote (yes or no) to approve the \$275,000. This will come out of money set aside in our budget for things like improvements to our parks and buildings. You may vote right now YES or NO to Ann Paul at **apaul@rubinoffcompany.com**.

Zoom Link

Join Zoom Meeting
<https://us02web.zoom.us/j/85173268139?pwd=SjliYUk1eXl1UGtMdHVpTm9OcmF0Zz09>
Meeting ID: 851 7326 8139
Passcode: 105582



Happening Around the Neighborhood

A recap of some of the things that have been happening in the neighborhood

- We now have 2 acres of land that have been cleared near Shelburne and Frick Park
- Sidewalk repairs are coming to select areas
- Ping Pong and Air Hockey are available in the clubhouse loft
- Our clubhouse is available for rent. Contact Ting Dong for pricing and availability tdong@rubinoffcompany.com
- There are new rules for fencing in the neighborhood with MORE options for you! Remember you need to get approval from the Design Review Board before adding a fence or making exterior changes
- Check out our website for information and documents

www.summersetneighbors.com



IN YOUR OWN WORDS

Let's get to know our neighbors! Have you gone on a great trip, have a restaurant review, written a poem or taken a great photo? Share it with us and we will highlight it here!

Newsletter Notes

This is the first of our monthly newsletters that we will be rolling out. Your feedback is appreciated! If you'd like to share an idea, story or picture, please email susan@susankoeppen.com



TRIVIA

How many acres are in Frick Park?

Answer: 644



COMMUNITY SPEAKERS

We held the first community speakers series event on October 21st in the community room. Local psychotherapist and community member Victoria Hanchin presented the topic: **Helping each other repair our brains from excessive stress.** In the midst of tornado warnings, it gave us real-time practice for repairing our brains from excessive stress! A video of the speech and shareable brain repair practices are coming soon to the community Facebook page and the community mailing list. There are more speakers to come...so stay tuned!



Happy Thanksgiving

Balsamic Brussel Sprouts

Ingredients

1 1/2 pounds Brussels sprouts, trimmed and cut in half through the core
 4 ounces pancetta, 1/4-inch-diced
 1/4 cup good olive oil
 Kosher salt and freshly ground black pepper
 1 tablespoon syrupy balsamic vinegar

- ★ Preheat the oven to 400 degrees. Place the Brussels sprouts on a sheet pan, including some of the loose leaves, which get crispy when they're roasted. Add the pancetta, olive oil, 1 1/2 teaspoons salt, and 1/2 teaspoon pepper, toss with your hands, and spread out in a single layer. Roast the Brussels sprouts for 20 to 30 minutes, until they're tender and nicely browned and the pancetta is cooked. Toss once during roasting. Remove from the oven, drizzle immediately with the balsamic vinegar, and toss again. Taste for seasonings, and serve hot.

Send in your favorite recipe for our December newsletter. Email Susan Koeppen at susan@susankoeppen.com