

# WINDSTONE WONDERS

Published by: WindStone Residential Association  
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## June 2018 – Yard of the Month



Larry Wadsworth

1800 Creek Way Drive

CONGRATULATIONS



## **Business Process Changes for WindStone HOA**

1. The WindStone HOA has a new mailing address. Please discontinue using the old P.O. Box and begin using the following address: **1724 Holden Farm Place, Ooltewah, TN 37363**
2. As previously announced, WindStone is going paperless. If you are currently receiving a monthly statement via U.S. Mail please contact the WindStone Finance Manager or the WindStone Business Manager with your email address.
  - Finance Manager: [wrafinancial@yahoo.com](mailto:wrafinancial@yahoo.com)
  - Business Manager: [office@windstonehoa.org](mailto:office@windstonehoa.org)

### **A Special Shout Out!**

A Playground Workday was held on Saturday, May 12. Almost 40 WindStone neighbors came together to lay mulch, remove railroad ties, perform maintenance tasks, and otherwise get the playground into good shape.

Adults and kids alike showed up to help, and the playground is again "Open for Business."

Special thanks to all those who participated, including: Donna Bedwell, Tiffani Nelson, Danyne Bhars, Andy and Lynn Owen, Debbie Gwaltney, BJ and Kim Pence, Ashley and Jordan Allen, Allison Bourg, Mark Miller, Kim Pence, Bill Nelson, Dale Connerly, Melissa and Kwynn Kirby, Tye Bedwell, Stacey Higgins, Kyle Bemes, Matt Brown, Johnny Barnes, Bob Christenson. The following kids also pitched in: Mae, Paisley, Wells, Emma, Arvinder, Jag, Denver, Kinley, Emerson, Hudson, Ryken, Graceson, James, Karter, and Scottie.

### **REMINDERS**

- YARD DEBRIS PICK UP – First Wednesday of each month.
- RECYCLE PICK UP – Third Wednesday of each month.
- ANIMALS – When walking your pets, please pick up after them and keep them out of your neighbors' yard.
- SPEED – Please help keep our community safe by adhering to the 25mph speed limit.
- PARKING – Keep the streets clear. Parking is not allowed on the streets.

## *How amazing do these look?*



Think Independence Day is the only holiday in July? Think again. In 1984, President Ronald Reagan designated July as National Ice Cream Month (yes, it's really a thing). In fact, the third Sunday of the month, July 19th this year, is recognized as National Ice Cream Day. To celebrate, we thought we'd share some delicious photos, recipes, and interesting ways to serve our favorite frosty treat.

Now that I have your attention, it's time to get cookin'! I love a ripe peach, and July is the peak of peach season. You can use those peaches to make a light, refreshing ice cream. This is one of my favorites because it's so simple and delicious. Hint: A simple way to peel peaches is to place them into a pot of boiling water for 30 seconds, and then transfer them to a bowl with ice.

### **Buttermilk Peach Ice Cream in a Brownie Bowl**

- 2 cups cream
- 1 cup buttermilk
- 6 whole peaches, peeled and sliced, or 2 cups frozen or canned
- $\frac{3}{4}$  cups sugar
- $\frac{1}{2}$  teaspoon cinnamon
- 1 teaspoon vanilla
- 2 tablespoons lemon juice
- Ice cream maker
- 1 package of your favorite brownie mix, or homemade recipe
- 2 muffin tins

#### **To make the ice cream:**

1. Toss peaches with sugar, lemon juice and cinnamon. Cover and refrigerate for a few hours, the longer the better.
2. Puree  $1 \frac{1}{2}$  cups of the peaches, then mix the puree with cream, buttermilk and vanilla.
3. Freeze according to your ice-cream maker's instructions.
4. Chop and mix in your reserved peaches.

Courtesy of [www.yummly.com](http://www.yummly.com)

## To make the brownie bowl:

1. Follow the directions to make your brownie batter.
2. Spray a muffin tin with cooking spray and fill each cup until they are about  $\frac{2}{3}$  full.
3. Bake according to your mix's guidelines.
4. In the meantime, spray the bottom of your second muffin tin. When your brownies come out, immediately press the second tin into the brownies to create the bowl. Leave them pressed together until the brownies cool.
5. Once cool, remove the top tin. Add a scoop of ice cream and enjoy!

Courtesy of [www.dreyers.com](http://www.dreyers.com)

