

The Willow Bluffian

Summer Edition, September 2008

Calendar of Events

Please note that some dates have changed.



Fall Yard Sale

Saturday, October 18, 2008 8:00 am to Noon



Fall Festival/Halloween Parade

Saturday, November 1, 2008 at 4:00 pm

Annual HOA Meeting

Monday, November 3, 2008 at 7:00 pm

Willow Bluffs Annual Homeowners Meeting



Please plan to attend.

Space is limited, so we would appreciate it if you can leave kids at home. Each homeowner will have one vote per household, so only one representative per household is required at the meeting.

At this time, we will be nominating and voting for new HOA Board members.

Please consider running for a position.

Since we have a property management company helping with covenant issues, finances, etc., serving on the Board will not take a lot of time out of your schedule.

All homeowners will receive a mailing soon with instructions for proxy voting and further information about the meeting.

The annual homeowners meeting will be held Monday, November 3, 2008 at 7:00 pm at the Triangle Baptist Church (9713 Old Stage Rd).

Annual Fall Festival

The Fall Festival has been rescheduled for **Saturday, November 1 at 4:00 pm.**

The parade will start on the corner of Tall Cane and Bridgemont and end in the Lost Acorn cul-de-sac with games and refreshments.

We need volunteers to help with organizing, set up, and clean up.

Please see the flier enclosed with your newsletter for more information.



Neighborhood Clubs and Groups

We are still looking for interesting and fun groups for our neighborhood. If you are interested in joining or starting a group, please contact Liz Lusardi at 552-9396 or elizlusardi@yahoo.com.

Some suggestions for groups are:

- Walking club
- Dinner club
- Movie club
- Crafts club (knitting, scrap booking, jewelry making)

Gardening Club: We have several people who have expressed an interest in starting a neighborhood gardening club. If you are interested, please contact Steve or Anita Hitchner at 557-1175.

Book Club: Meets about every six weeks in each other's homes. Members decide the next book at each meeting. Books range from classics (Uncle Tom's Cabin, A Tale to Two Cities) to popular fiction (The Life of Pi, The Book of Salt). The next book is Alice's Adventures in Wonderland by Lewis Carroll. The next meeting is October 24 at 7:30 pm. Please contact Gay Barnes at 557-9360 or gay.barnes@gmail.com for more information.

Toddler Play Group: Meets every other Friday at 10:30. Meetings alternate between member's home and a park. If you are interested, contact Amy Middleton. She can be reached at 552-1021 and her email address is amyandmarty@juno.com.

Neighborhood Business Owner

We have a business owner in our neighborhood! **Rebecca DiMone** owns a photography business, Footprint Photography.

From her website: Footprint Photography was created to give everyone the ability to have **high quality photos without the high prices**. We offer many packages as well as many different styles of photos. Our pictures are mostly unedited, such as no touch ups. We do, however, work with the photos to acquire the soft look if needed or cropping, changing to black and white, simple things.

If you are interested, visit her website or contact her at RebeccaDiMone@yahoo.com.

Oh, her husband builds tank stands and canopies on the side. There's always something going on at their house!!!

Important Numbers

Speeding and noise violations:
Wake County Sheriff's Dept:
856-6911

Our local SPCA:
772-3203 or 772-4041

Loose animals:
Wake County Animal Control: **212-7387**

Kohn-Ell Association Management: **856-1844** or (fax) 571-8290 or biffeller@kohnell.com

Street lights out, power outages, and light pole damage:
Progress Energy: **508-5400** or www.progress-energy.com
(If reporting street light problem, note the DIS numbers (yellow and black).

Mailbox Repair:
Earl's Portable Welding Service: **567-0442**

Mailbox Replacement:
Post & Pickets, Ltd: **772-7170**



www.amit.rd.com

Chocolate Peanut Butter Cake

This recipe was discovered in the cooking blog, SmittenKitchen. www.smittenkitchen.com

The recipe originally comes from the book *Sky High: Irresistible Triple-Layer Cakes* by Alisa Huntsman, and Peter Wynne. (It can be bought in hardcover from Amazon for \$23.10.)

The blogger, Deb, describes the cake as INTENSE and suggests that you serve it in the thinnest slices possible with a glass of milk handy. The recipe makes an 8-inch triple-layer cake and serves 12 to 16 people.



2 cups all-purpose flour
2 1/2 cups sugar
3/4 cup unsweetened cocoa powder, preferably Dutch process
2 teaspoons baking soda
1 teaspoon salt
1 cup neutral vegetable oil, such as canola, soybean or vegetable blend
1 cup sour cream
1 1/2 cups water
2 tablespoons distilled white vinegar
1 teaspoon vanilla extract
2 eggs
1/2 cup coarsely chopped peanut brittle

1. Preheat the oven to 350 degrees F. Butter the bottoms and sides of three 8-inch round cake pans. Line the bottom of each pan with a round of parchment or waxed paper and butter the paper.

2. Sift the flour, sugar, cocoa powder, baking soda, and salt into a large bowl. Whisk to combine them well. Add the oil and sour cream and whisk to blend. Gradually beat in the water. Blend in the vinegar and vanilla. Whisk in the eggs and beat until well blended. Scrape down the sides of the bowl and be sure the batter is well mixed. Divide among the 3 prepared cake pans.

3. Bake for 30 to 35 minutes, or until a cake tester or wooden toothpick inserted in the center comes out almost clean. Let cool in the pans for about 20 minutes. Invert onto wire racks, carefully peel off the paper liners, and let cool completely. (Deb note: These cakes are very, very soft. I found them a lot easier to work with after firming them up in the freezer for 30 minutes. They'll defrost quickly once assembled. You'll be glad you did this, trust me.)

4. To frost the cake, place one layer, flat side up, on a cake stand or large serving plate. Spread 2/3 cup of the Peanut Butter Frosting evenly over the top. Repeat with the next layer. Place the last layer on top and frost the top and sides of the cake with the remaining frosting. (Deb note 1: Making a crumb coat of frosting—a thin layer that binds the dark crumbs to the cake so they don't show up in the final outer frosting layer—is a great idea for this cake, or any with a dark cake and lighter-colored frosting. Once you "mask" your cake, let it chill for 15 to 30 minutes until firm, then use the remainder of the frosting to create a smooth final coating. Deb note 2: Once the cake is fully frosting, it helps to chill it again and let it firm up. The cooler and more set the peanut butter frosting is, the better drip effect you'll get from the Chocolate-Peanut Butter Glaze.)

5. To decorate with the Chocolate-Peanut Butter Glaze, put the cake plate on a large baking sheet to catch any drips. Simply pour the glaze over the top of the cake, and using an offset spatula, spread it evenly over the top just to the edges so that it runs down the sides of the cake in long drips. Refrigerate, uncovered, for at least 30 minutes to allow the glaze and frosting to set completely. Remove about 1 hour before serving. Decorate the top with chopped peanut brittle.

Peanut Butter Frosting (Makes about 5 cups)

10 ounces cream cheese, at room temperature

1 stick (4 ounces) unsalted butter, at room temperature

5 cups confectioners' sugar, sifted

2/3 cup smooth peanut butter, preferably a commercial brand (because oil doesn't separate out)

1. In a large bowl with an electric mixer, beat the cream cheese and butter until light and fluffy. Gradually add the confectioners' sugar 1 cup at a time, mixing thoroughly after each addition and scraping down the sides of the bowl often. Continue to beat on medium speed until light and fluffy, 3 to 4 minutes.

2. Add the peanut butter and beat until thoroughly blended.

Chocolate-Peanut Butter Glaze (Makes about 1 1/2 cups)

8 ounces semi-sweet chocolate, coarsely chopped

3 tablespoons smooth peanut butter

2 tablespoons light corn syrup

1/2 cup half-and-half

1. In the top of double boiler or in a bowl set over simmering water, combine the chocolate, peanut butter, and corn syrup. Cook, whisking often, until the chocolate is melted and the mixture is smooth.

2. Remove from the heat and whisk in the half-and-half, beating until smooth. Use while still warm.

Replacing and Repairing Mailboxes



Our homeowners' association covenants specify that mailboxes in the neighborhood must be "uniform throughout the subdivision." Up till now, the only place to get a new mailbox was from Post & Pickets and the price is a bit steep.

In an effort to make replacing mailboxes easier for residents, we have been searching out alternative sources. We have discovered that you can buy the basic mailbox for about \$20. A couple options are the Ace Hardware Outlet (www.acehardwareoutlet.com) or Amazon. When searching for the mailbox, you need to search for a **Fulton 1 1/2C Black Rural Mailbox**.

This mailbox does not include the post, brass bands, or street numbers. We are still looking for alternate sources for those and will let you know as soon as we find one.

Many mailboxes in the neighborhood are starting to look a bit rusty and damaged. Please look into replacing your mailbox if it needs it. Until we find an alternate source for the brass bands, you can just take them from the old mailbox and attach them to a new one.

If you have any questions, please don't hesitate to contact the Board at board@willowbluffs.com.