

❄️ Winter: January

🌸 Spring: April

☀️ Summer: July

🍂 Fall: October

WOODBINE

2017 Newsletter



<http://woodbinehoa.org/blog>

Just like people, pets' cold tolerance can vary from pet to pet based on their coat, body fat stores, activity level and health (dogs and cats)!

Be aware of your pet's tolerance for cold weather, and adjust accordingly. You will probably need to shorten your dog's walks in very cold weather to protect you both from weather-associated health risks. Arthritic and elderly pets may have more difficulty walking on snow and ice and may be more prone to slipping and falling. Long-haired or thick-coated dogs tend to be more cold-tolerant, but are still at risk in cold weather. Short-haired pets feel the cold faster because they have less protection, and short-legged pets may become cold faster because their bellies and bodies are more likely to come into contact with snow-covered ground. Pets with diabetes, heart disease, kidney disease, or hormonal imbalances (such as Cushing's disease) may have a harder time regulating their body temperature, and may be more susceptible to problems from temperature extremes.

If you need help determining your pet's temperature limits, consult your veterinarian.



Don't forget to bring your pets inside!



Newsletter: If you are receiving a hard copy of our newsletter, we ask that you email anyone on the board to receive it electronically. This helps save on paper and costs.

Rentals in Woodbine: If you are considering purchasing a home to rent, our Woodbine Bylaws state: Each dwelling erected shall be planned, erected and used for single-family occupancy only. Single-family occupancy is defined as no more than two (2) unrelated persons. All dwellings that are used by the owner for rental property shall maintain the same type occupancy.

Selling your home? If you have your house on the market, please let our board know by emailing HOAPacket@woodbinehoa.org, so we can prepare a packet for your buyers in time for your house closing!

Initial Contribution Fee: All sales of homes in Woodbine have a \$300 initial contribution fee applied at settlement.

Christmas tree collection is available to all Town of Blacksburg refuse and recycling customers.

Collection will occur during the first two weeks of January. Trees that are collected will be chipped, and used as an alternate fuel source.

- Place your cut tree at the curb no later than 7:00 a.m. on Monday of the second week in January for pickup.
- Trees and greenery must be free of decorations/wire.

For more information please email recycle@blacksburg.gov or call 540-961-1142.

NEED EXTRA HANDS AROUND THE HOUSE?

Then call someone on the list below—They will be able to do various tasks, including yard work, baby sitting, walking dogs and more!

ALL NAMES AND PHONE NUMBERS ARE DISTRIBUTED VIA THE WOODBINE LISTSERV.

MEET YOUR WOODBINE BOARD MEMBERS

President: Eric Sanborn | president@woodbinehoa.org

Secretary: Lisa Highfield

Treasurer: Robin Sanborn | treasurer@woodbinehoa.org

Members-at-Large: Adam Cook, Monena Hall, James Hawdon, Tony Lin, Scott Rapier, Emily Smith, Greg Vidmar

Architectural Committee Chair: Greg Vidmar

architecturalreview@woodbinehoa.org

Exterior questions/approval on areas such as fencing and roofs

Landscaping Committee Chair: Scott Rapier

landscaping@woodbinehoa.org

Issues with trees or mowing in common areas of Woodbine

→ **NEW** contact address for lost/found pets or lost/found items in Woodbine:

communication@woodbinehoa.org

THE 2017 RECYCLING CALENDARS ARE IN

www.blacksburg.gov/singlestream

You can pick a calendar up at the following locations:

- Blacksburg Aquatic Center, 625 Patrick Henry Dr.
- Blacksburg Community Center, 725 Patrick Henry Dr.
- Parks and Recreation, 615 Patrick Henry Dr.

FREE FAMILY FILM FEST

www.thelyric.com

Bring the family to the Lyric at 10:00 a.m. on the following dates to enjoy a free family movie!

- January 14 - "Willy Wonka and the Chocolate Factory"
- February 11 - "Charlotte's Web"



HOLIDAY RECIPE → Roasted Beef Tenderloin with Roasted Pepper and Black Olive Sauce

Ingredients

- 2 (2 to 2 1/2 pound) center-cut pieces beef tenderloin - ask the butcher to give you 2 pieces for use in a Chateaubriand recipe
- Extra virgin olive oil, for coating roasts, plus 3 tablespoons for sauce
- Grill seasoning (recommended: Montreal Steak Seasoning for Steak by McCormick)
- 5 whole roasted red peppers, coarsely chopped, well drained and pat dry
- 2 cloves garlic, popped from skin
- Handful flat-leaf parsley
- 1 cup good quality pitted black olives, from bulk bins, such as kalamata, drained well
- Salt and pepper
- Crusty bread, sliced

Directions

- Preheat oven as high as it goes, 500 degrees F.
- Liberally coat the meat with extra-virgin olive oil and grill seasoning. Place the meat on a roasting rack or in a roasting pan and place in oven. If you are cooking in a pan with no rack, add a splash of water to the pan. Roast the meat 10 minutes on high then reduce heat to 350 degrees F and cook 30 minutes more. Do not open oven during those first 10 minutes. Remove meat from oven and let rest 10 minutes before serving.
- Place roasted peppers in food processor and add garlic, parsley, olives, salt and pepper. Turn the processor on and stream in extra-virgin olive oil, about 3 tablespoons.
- Thinly slice meat against grain and serve with crusty bread and sauce.



Read more at: www.foodnetwork.com/recipes/rachael-ray/roasted-beef-tenderloin-with-roasted-pepper-and-black-olive-sauce-recipe.html?oc=linkback