

LENNOX ISLE Newsletter

By the homeowners of
Lennox Isle...

for the homeowners of
Lennox Isle.

March 2005



Happy St. Patrick's Day

Can you find all
of these words in
the puzzle to the
right?

Green
Gold
Rainbow
Leprechaun
Shamrock
Clover
Catch
Dance
Jig
Potato
March
Blarney
Saint
Patrick

Q	M	U	A	V	U	G	T	L	Z	R	K	H	H	M
I	A	E	G	H	G	Z	J	R	J	E	E	S	F	B
Y	H	E	O	C	P	G	B	A	Z	B	C	S	A	J
N	J	Z	X	T	O	T	P	I	C	N	Y	N	O	I
Y	S	L	S	A	T	Z	Z	N	F	S	F	T	A	V
E	T	H	D	C	A	Z	K	B	Z	U	O	H	W	D
N	P	Q	A	X	T	L	A	O	U	U	X	K	O	L
R	S	K	P	M	O	N	C	W	L	W	N	C	C	H
A	D	A	J	O	R	L	E	D	S	Y	A	I	L	N
L	C	T	F	K	O	O	L	E	U	E	U	R	Q	B
B	G	I	J	V	T	O	C	M	R	I	D	T	L	R
Y	I	J	E	N	G	Q	N	K	J	G	J	A	U	M
T	C	R	I	Z	C	V	S	B	Z	D	P	P	A	N
S	R	A	N	U	A	H	C	E	R	P	E	L	Q	T
S	S	S	R	H	N	M	A	R	C	H	I	N	A	H

Do you have questions or concerns about our community?

Contact the property management company:

Integrity Property Management

Cindy Whittle

Phone (954) 346-0677

Fax (954) 346-0784

Don't Forget

- Most structural changes, including painting of the home, must be approved by the City of Coral Springs.
- In addition, any changes to the exterior of your home must have prior approval by the Lennox Isle ARB Committee (Architectural Review Board). Approval forms can be requested from and submitted to Integrity Property Management.
- Driveways may be left natural, sealed with a clear sealer, or sealed with a tinted sealer. If you are using a tinted sealer, you must get prior approval from the ARB Board. Contact Integrity Property Management for more information on sealers.
- Non-working street lights in the community should be reported to FPL or Integrity Property Management. Remember to note the location and the FPL number on the pole.
- The gate code will be changing to ██████ and will only operate from 6am-6pm M-F



A Saint Patty's Day Receipe



Enjoy !

IRISH STEW

Ingredients: 1 lb lamb, 3 lbs potatoes, 1/2 lb carrots, 1/2 lb parsnips, 2 or 3 onions, Oil for sautéing, 1 Tbsp brown sugar, 2 cups liquid (stock from the bones if you have time to make it: or a combination of meat stock, wine and water, whatever flavorful liquid you have to hand), salt, pepper, 5 bay leaves, 1 tsp basil

Preparation:

Cut meat into 1-inch cubes. Brown the onions and the meat with a bit of oil. Slice up the carrots and parsnips . Sauté them for a few minutes and then add just a little bit of brown sugar to glaze them. Meanwhile, be peeling and slicing the potatoes. Slice small potatoes in four, big ones in 6 or 8 pieces. Stick them in a casserole dish with the meat and onions, and add the liquid. If desired, add some barley, but only a small amount (a handful), as it swells up a lot, and add the extra liquid. Add salt and pepper, a few bay leaves, some basil and other herbs if you want. Cover the dish and bake the potatoes and meat in a 350 oven for about 40 minutes, then add the carrots and parsnips. (If you just want to leave it cooking, you can add everything at the same time). It needs to cook for about 1 or 1.5 hours, it's ready when the potatoes are tender. Mash some of the potatoes in the liquid when you're eating it, very delicious! Serve hot this vegetable rich meat dish prepared in a traditional Irish way. Quite a treat for a mild March evening on the St Patrick's Day.

Community Projects In the Works

- Installing lighting around the walking path
- Painting the gatehouse
- Garage Sale Survery

When walking your dog,
please remember to pick-up
after fido.

