

# LENNOX ISLE

## Newsletter

By the homeowners of  
Lennox Isle...  
for the homeowners of  
Lennox Isle.

May 2005

### Did You Know ?

- There will be a security guard patrolling the community each weekend, from Memorial Day through Labor Day.
- Residents are reminded that Pitbull and Rotweiller dogs are not permitted in our community, in accordance with the Lennox Isles Homeowners Association Bylaws.
- The Coral Springs Police department is enforcing parking regulations within our community. Citations can be given for vehicles blocking fire hydrants, vehicles parked in the street overnight, or vehicles blocking the flow of traffic (such as two cars parked in the street across from each other). Improper parking violates city code, creates a safety hazard, and is discourteous to your fellow neighbors.
- April showers bring May flowers. As we enter the peak-growing season, homeowners are reminded that they are required to maintain their landscaping in a healthy, neat and orderly condition. Lawns must be kept trimmed to less than eight inches in height. Hedges should be well trimmed and not exceed 10 feet in height (four feet on street side or front yard).
- The City of Coral Springs is having a Memorial Day ceremony on Monday, May 30 at 9 a.m. in Veterans Park, located at 8601 Royal Palm Boulevard. Residents and families are invited to attend this ceremony honoring the patriotism, heroism and courage of American soldiers. For more information, call 954-345-2200.



### Let the Barbeque Season Begin !

There could be no more fitting way to celebrate Memorial Day (the official kick-off for Barbeque Season) than with a cookout! Spend the afternoon hanging around the backyard. Warm up the coals, pull out the cooler, and enjoy!



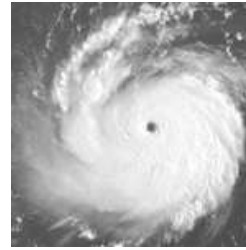
#### Maple Glazed Ribs

**Ingredients:** 3 pounds pork baby back ribs, 3/4 cup maple syrup, 2 tblspn packed brown sugar, 2 tblspn ketchup, 1 tblspn cider vinegar, 1 tblspn Worcestershire sauce, 1/2 teaspoon salt, 1/2 teaspoon mustard powder

**Cooking Instructions:** Place ribs in a large pot and cover with water. Simmer covered for about 1 hour. Drain when meat is tender and place in a shallow dish. In a small saucepan, combine maple syrup, brown sugar, ketchup, vinegar, Worcestershire sauce, salt and mustard powder. Bring to a boil. Pour over ribs, and marinate in the refrigerator for about 2 hours. Prepare grill for cooking with indirect heat. Remove ribs from glaze. In a small saucepan, bring marinade to a boil, and cook for several minutes. Transfer ribs to grill. Cook over medium heat for about 20 minutes, or until tender and glazed; baste with marinating liquid, and turn occasionally.

## Community Projects In the Works

- Installing lighting around the walking path
- Painting the front gate
- Installing Gutters around the pool house
- Replacing landscaping around entrance sign



**Are You Ready  
for a Hurricane?**

<http://www.fema.gov/areyouready/>

¿Está preparado para un huracán?  
<http://www.redcross.org/services/disaster/foreignmat/hurrspn.html>



## Thank You Veterans

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

Army	Navy
Air Force	Marines
Coast Guard	Flag
National Guard	Half Staff
Reserves	Parade
American Legion	VFW
Veteran	Civil War
World War I	World War II
Korean War	Gulf War
Vietnam War	POW/MIA
Remembrance	Monument

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

## Do you have questions or concerns about our community?

Contact our property management company:  
Integrity Property Management  
Cindy Whittle  
Phone (954) 346-0677, Fax (954) 346-0784