

Revere Reveries

Paul Revere Village Web Newsletter



March 2007 - reaching most PRVA members - www.paulreverevillage.com

Snow Snow Snow!

Many homeowners' emailed or called about plowing problems, especially on steep driveways, during the last 2 storms. Board member Helen Flanagan has been working with Hayes Trucking to improve the situation for future storms- here is her reply-

" I spoke to Dick Hayes and told him of the complaints that the Board had received. He apologized; he said it was a combination of changing weather (snow, ice, rain) and an inexperienced crew."



Board Stuff

Financials through end of Fiscal Year 2006 [are posted here.](#)

Minutes through November 2006 are [posted here.](#)

Board Meetings are normally scheduled for the 1st Monday of each month, at 3 Lexington, 6:00p.m. [Please email the board](#) , or let them know another way, if you are going to attend. If you have concerns and want direct answers, this is the best way...attend and ask.

March Recycle Schedule-

Wed Mar 7- newspapers and cardboard
Wed Mar 14- recyclables
Wed Mar 21- newspapers and cardboard
Wed Mar 28- recyclables

Please FLATTEN all cardboard boxes or they just get tossed in with the trash in the back of the truck. Newspapers and magazines may be bundled or placed in milk crates or brown grocery paper bags.

2007 Valley Home & Business Expo

This Saturday, March 3rd, bring the family to the Northbridge High School. From 10:00 to 4:00 p.m., there are tons of events to have fun with including:

Face Art
Teddy Bear Clinic
Video Game Consoles
Petting Zoo
Chowder Fest Contest
Dance Demonstrations
Meet Miss Worcester County
Make A Button

and

A Free Studio email Portrait (from me!)

and lots more! This event draws about 4000 people each year. I'm booth #83. Please stop by and say hello and have a free email portrait taken!

Hope to see you there! Michelle ~ MFontaine Photography

Escalating Electric Bills

I'm writing to you about a serious matter in hopes that we might be able to get feedback from other residents. Since November, our bills have been increasing by over a hundred dollars per month in one of the mildest winters on record. We have turned our heat down and use a pellet stove in the evenings to warm the house but to no avail. Our last month's bill was close to \$400 and the bill before that was about \$300. We just today received our latest bill which is close to \$480! At first we thought it was just a rise in the cost of electricity coupled with normal heating costs. But with our latest bill jumping another \$80 while we had lowered the heat each month we are very concerned something is wrong. We have never put the heat above 68 degrees in more one room at a time and usually keep it about 65 in every room but our living room. We have a pellet stove that we use when we get home from work as well. I will be contacting National Grid, obviously, but wanted to see how many others were experiencing similar events. We talked to one other couple who has been here for two years who confirmed this winter's bills took a big jump for them too. And they don't even have a pellet stove! Before we bought our unit, we looked at the previous owners bills which were never higher than \$200 in the peak of winter. We just don't think this situation is right. Any feedback would be greatly appreciated. Sincerely -David and Shari Cutler, chickentcutlet@verizon.net

David, want to switch bills? We just got ours and it is a whopping \$625!!! ~ Michelle

St. Patricks' Day Recipe - Irish Soda Bread

Here's my mother's irish soda bread recipe-it's very different from traditional soda bread- it is richer and sweeter and great with a cup of tea- the smell of it baking reminds me of my mom- I double the recipe and make 2 at a time- it makes a great gift! ~ Laurie

Ingredients

1 1/2 cups buttermilk
2 T butter, melted
1 large egg, lightly beaten
1 1/2 cups golden raisins
3 c. all purpose flour
2/3 c. sugar
1 T. baking powder
1 t. baking soda
1 t. salt

Directions

Preheat oven to 350°, Grease loaf pan (I use a glass one)- combine buttermilk, butter, egg in medium bowl combine dry ingredients in large bowl and toss with 2 forks for about a minute. Add buttermilk mixture and raisins and mix until combined. Spoon into prepared pan and bake 50-55 minutes- it should make a hollow sound when tapped. cool, turn loaf out on wire rack to cool completely. Makes 1 loaf.

This recipe is also posted on the PRVA web site, along with other yummy homeowners' recipes!

<http://www.paulreverevillage.com/recipes.htm>

Sad News

Hi - Lori Gioia from 9 VG

I have some sad news to report. I had to put Casey down at the end of January, so she is no longer with us. Some may have noticed us no longer out walking. She had a long battle with allergies, which we had finally gotten under control, but the medications lead to other problems and she was in too much pain to keep going. It was a very difficult decision, but the right one. She'll be missed. I attached a picture of her.

