



Events at a glance:

Friday, November 28 – 7 p.m. – “Grand Hallucination” at corner of Buford and Berkshire. (Details below)

December (?) – date TBA – Cookies with Santa. Watch the December newsletter for more details!

OUR FALL ADULT SOCIAL WAS A ROUSING SUCCESS!

The Beef (and chicken) Feast was a rousing success! It was great to see WF neighbors from twenty years old to eighty years old sitting around the tables enjoying conversation, food and live music. The feast committee and all those in attendance made this event wonderful and memorable. Mark Pittman and his cohorts did a superb job cooking. Al Dalton, Jimmy Jones, Stu Smith, and John Kehoe outdid themselves this go round. The potato salad and baked beans were the efforts of Tim and Christine Dube and perfectly complimented the main course (Tim and Christine hand-picked the fifteen different beans and took turns stirring the pot to assure that they were perfectly cooked, and they were!) Elizabeth Jensen’s bread pudding was described by one in attendance as a “killer” (recipe included in this issue—see the next page). Harrison Bresee aided and abetted by picking up the beverages, building fires, setting up, cleaning up, and doing whatever else needed to be done. (Wow, we’re tired just thinking about it!) And a big thank you to Jack Carey for making sure that the trash was removed the day before. The John Spence Trio (John Spence, Russ MaComber, and Jay Levenson) pulled everything together with their smooth and tightly woven play list. Their rendition of “The Jeffersons” will go down in infamy. A special shout out to Lorie Spence for her version of “When Will I Be Loved.” Awesome!

Thanks to all who attended and assisted to make this WF event a success. More adult socials are in the works, so look for them and mark your calendars!



COME ONE, COME ALL!



BEGIN YOUR HOLIDAY SEASON WITH FUN AND GOOD CHEER!

It's time, once again, for the Windsor Forest Annual “Grand Hallucination” for 2008 (also known as the “Grand Humiliation!”)! Plan to meet at the corner of Buford and Berkshire at 7 PM on Friday, November 28th, and join the parade to see some spectacular holiday lighting! Song sheets provided. Questions? Call Betty Griffin at 565-0004.

Editor's note: The following recipe was requested by many who attended the recent "Beef Feast." Many thanks to Elizabeth Jensen for sharing it.)

New Orleans Bread Pudding

(Joy of Cooking , with a couple of small changes)

(serves 10-12)

1 ½ to 2 loaves French or Italian bread	4 cups milk (2% or whole)
1 cup raisins	2 cups sugar
3 large eggs	2 Tbsp. vanilla
4 cups milk (2 percent or whole)	1 tsp. cinnamon

Preheat oven 375 degrees.

Place raisins in a bowl. Pour on a dash (a couple of tablespoons) of bourbon and cover with hot water to soak.

While raisins soak: Cut or tear bread into 1 inch pieces. Place in a zip lock bag (or bowl).

Whisk (I use a mixer) eggs until foamy. Add milk, sugar, vanilla, and cinnamon. Mix until blended.

Drain raisins and add to bread, pour egg mixture over bread and raisin. Mix and let sit for about 1 hour (doesn't need to be refrigerated).

Melt 3 Tbsp. butter and pour into a 13 x 9 inch baking dish (or a 2 qt casserole if you want it thicker). Bake until a lightly brown and puffy, about one hour (a knife inserted should come out clean). Pour about a cup of Southern Whiskey sauce over top while hot. Let sit for about 30 minutes to an hour.

If made ahead: reheat in a 300 degree oven for 15 minutes.

Southern Whiskey Sauce

1 stick unsalted butter	2 Tbsp. water
1 cup sugar	1/4- tsp. nutmeg
¼ cup bourbon (use cheap stuff)	1/8 tsp. salt

Melt butter in a small heavy saucepan. Stir in sugar, bourbon, water nutmeg and salt. Cook over low heat until sugar is dissolved and the mixture is blended. Remove from heat.

Whisk egg until light and frothy. Vigorously whisk the egg into the liquor mixture. Over medium heat cook, stir the mixture until it thickens, about 1 minute.

Sauce may be stored for up to 3 days. Reheat over low heat, stirring; if sauce separates, remove from heat and whisk in a little warm water.

CHECK OUT OUR NEW WEBSITES!

www.WindsorForestFrogs.com
www.WindsorForestHOA.com

We have a distinguished author in the neighborhood who is promoting two new books!

James J. Heaphey, of Windsor Way, has recently published . . .

Legerdemain: The President's Secret Plan, The Bomb, and What the French Never Knew



And . . . *How to Survive in an Organization*



Mr. Heaphey will be signing books as follows. Please drop in and see him!

Nov. 8, 2-5 pm, Barnes & Noble - Richmond

Nov. 14, 11 am - 2 pm, C&F Bank, Longhill Road

Nov. 22, 2 - 4 pm, Barnes & Noble - New Town

Dec. 20, 4 - 7 pm, Barnes & Noble, College of William & Mary Bookstore



Dog droppings in the street and common areas becoming abundant?? (Answer: yes!)

Please be kind and “scoop your poop!”



WATCH FOR INFO ON COOKIES WITH SANTA FOR ALL CHILDREN IN WF! DATE IN DECEMBER TBA!

Help Wanted!

Responsible and reliable teenager or adult needed to care for my seven-year-old daughter and to transport her to afterschool activities on Tuesday, alternating Wednesdays, Thursdays and Fridays (< 1 hr per day). Please contact Cathy Hovermale if you interested at 345-0396 (home) or 897-6320 (cell).



Remember “From the Heart Club”!

“From the Heart Club” is a Windsor Forest group that is here in your time of need. We will prepare meals, provide rides to appointments, cut your grass, take out your trash, and much, much more. It truly is a fantastic group that wants to help in any way we can. Give us a call, and we’ll take care of the rest. Or, if you know someone in need, simply call and your help begins.

We are now updating our call list and would appreciate everyone’s help. If you are interested in joining—or if you need to take a break--please contact Lorie Spence via email at spenceL@widomaker.com with from the heart on the subject line. Your help is greatly appreciated and always needed!

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This is the second in a series that we are encouraging neighbors to submit about living in Windsor Forest. Would you like to contribute a piece? Please submit it via e-mail to Mary Jean Hurst, editor, at hurstrmj@msn.com.

Returnin' to "the Forest"

In 2006, our family started the venture to sell our home and move. It was a very stressful time making decisions, watching the rates, and of course showing the house. One decision that was a "no brainer" was that we were "Returnin' to the Forest." Or at least she was.

My wife, Kathy, had moved into this neighborhood when she was two weeks old. She has since gone away to college, gotten married (to me), and started a family. She will turn 29 again this December, so she has been a part of Windsor Forest for many years. She knows how close knit a community it is and she wanted her family to experience the same. I entered the picture in the high school years and saw a lot of the same qualities. I probably spent more time in this neighborhood than my own during those years. Her parents were thrilled about that.

So our house was on the market and we began a journey through just about every house in Windsor Forest with a sign in the yard. We were fortunate enough to find a fixer-upper next door to her parents. I think. We started our renovation. All the time moving from place to place and driving back and forth to the Windsor Forest bus stop until we moved in. Twelve months later we had taken that house and made it a home. And that's where we were; home.

Seems like a lot to go through, but now we have swim meets, progressive dinners, picnics, parades, group trick-r-treatin', holiday parties, and actual trees. Annual events quickly became the norm. You'd be hard pressed to find many of those qualities in other neighborhoods. Kathy was back in a place she felt most familiar. Even now, she will give me directions to pick up our daughter and will say "you know, it's next to where the Kirschner's lived". Huh? Like I said, I'm not a veteran here yet so I may need a road name or two to find her.

You could set your watch by some of the people taking their walks around the neighborhood and their faces are becoming more familiar every day. Some are old friends that could paint a picture of this place that would make anyone want to live here. All throughout our moving ordeal, I would give Larry Foster updates on our progress and setbacks. He would always smile and say it will be worth it. Now I could hit a golf ball from our house to his (I'm not sure if I've hit it yet). You really can't appreciate an atmosphere like this until you experience it. My kids and I have the benefit of living with, and next door to some real Windsor Forest historians. Natives who have been here longer than most. It says a lot about a place to have two generations choosing to live in it. Will the third generation follow suit? Let me get them out of the house first.

Curt, Kathy, Kayla, and Alyssa Nordeman
204 Buford Road (or you may find us at 202)