

OEY Tribune

Community Care & Events

(Craig Thomas)



Old East York
Neighborhood

OEY 2009 Events

Yoga @ ECF

Sundays, 6:30-7:30 pm
Beginning Feb. 1st
call 817-2110 for info

Festive Friday

Friday, February 20th,
7pm
The Williams'
130 N Findlay St.

2009 Festive Fridays

Can you host?
Call Monica Thomas
at 751-4895

...more at
www.OldEastYork.com

Festive Fridays

Many thanks to Linda & Phil Avillo for hosting the first Festive Friday of 2009. In February, Bev & Earl Williams will open their lovely 130 N Findlay Street home on the 20th. As always we ask that everyone bring an appetizer and/or adult beverage to share.



We're still in — desperate? — need of host homes for March, April, May, and June of 2009. If you can host, please contact Monica Thomas at 751-4895. (CT)

Holiday Party Recipes

As requested, here are a few of Vicki Scheib's recipes from our December holiday party. *Bon appétit!*

Chicken Enchilada Dip

4 chicken breast halves
8 oz. cream cheese, softened
1 bag (2 cups) shredded cheddar cheese
1 tsp. minced garlic
1 ½ Tbsp. chili powder
1 tsp. cumin
1 tsp. dried oregano
1 tsp. paprika
cayenne pepper to taste (I used about ¼ tsp.)
½ cup chopped cilantro leaves
4 green onions, chopped
10 oz. can diced tomatoes with green chilis – don't drain.

Place chicken in water and cook until done. Allow to cool and chop into small pieces. Mix together cheeses until creamy and well blended. (I soften cream cheese in microwave on defrost setting.) Add spices and mix well. Add chopped, cooked chicken, cilantro, onions and tomatoes. Mix together well. Place into 2+ quart casserole and bake at 350 degrees for 40-45 min. Serve with tortilla chips.

Spinach Balls

2 - 10 oz. pkgs. or 1 - 16 oz bag of frozen, chopped spinach, thawed and liquid squeezed out
6 eggs, beaten
1 large onion, chopped finely
1 ½ sticks butter, melted
½ cup grated parmesan cheese
2 cups dry stuffing mix (I used chicken flavored, Giant brand)

Mix all ingredients together. Shape into walnut sized balls and place on Pam-sprayed baking sheet. Bake at 350 degrees for 20 min or until lightly brown. Serve warm. Can be made ahead and reheated prior to serving – that's what I did!

Peanut Butter Filled Chocolate Cookies

1 ½ cup flour
½ cup cocoa
½ tsp. baking soda
½ cup butter
½ cup sugar
½ cup brown sugar
¼ cup peanut butter
1 egg
1 Tbsp. milk
1 tsp. vanilla

Preheat oven to 350 degrees. Mix flour, cocoa and soda. Set aside. Cream together butter, sugars, peanut butter. Add egg milk and vanilla. Beat in dry ingredients with wooden spoon. Form into 32 balls, 1 ¼ inches in diameter.

Filling:

¾ cup powdered sugar
½ cup peanut butter

In small bowl mix ingredients. Shape into ¾ inch balls. On wax paper flatten chocolate ball and top with peanut butter ball. Shape chocolate around it. Roll in granulated sugar. Place 2 " apart on ungreased baking sheet. Flatten slightly with the bottom of a drinking glass. Bake for 8 minutes or till set and slightly cracked. Yum!

Community Action & Preservation

By Tom Schaefer

National Economic Trends and OEY

If we want to keep our neighborhood one of the finest in the county, this is the year to step up and help. We are known as a great place to live and as a wonderful neighborhood for our quality of life. Taking action to maintain and strengthen our reputation is the only way to go. To do nothing, assures our neighborhood WILL begin to slip, because that is the natural tendency among inner-ring suburban areas.

What can we all do? Care for your property. If you can't afford to do the big things now, do all the little things instead. KNOW that YOUR house does affect the comparable properties of everyone around you.

Help your neighbors. If you see a piece of trash blown into the street, pick it up, even if it didn't come from your place. Many folks already do these things. If we all do just a little more, well, think of the benefits for all OEYers, plus the benefit to your own property value.

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