

**Strathmoor Manorisms**  
**The City of Strathmoor Manor**  
**December 2016**

***Election results – The City of Strathmoor Manor Commission***

Congratulations to the following residents who on January 1 will begin terms as Manor Commissioners. Commissioners serve 2-year terms.

- Brooke Heitz
- Bob Peterson
- Susan Stopher
- Kathy Zandona

Commissioners serve 2-year terms. In January, Brian Cobb starts his 3<sup>rd</sup> year as Manor Mayor. The mayoral term is 4 years.

***News from the Forestry Board***

Several new trees were recently added throughout the Manor. In selecting trees, the Forestry Board chooses varieties that will grow large and provide a nice canopy for our neighborhood.

Our Forestry Board members (Nick Clifton, Ron Hirsch, Kathy Zandona and Susan Stopher) have spent many hours in the past 2 years surveying the city trees, developing an inventory list, scheduling the maintenance and selecting the new plantings. Their hard work will really pay off for the entire Manor in the years to come.

Trees produce oxygen, control noise pollution, slow storm-water runoff, provide shade to cool us and our homes, fight soil erosion, add to the beauty of our neighborhood and increase property values. Thank you to all of them for their dedication in continuing to make the Manor such a wonderful neighborhood in which to live.

***Thank you, Thank you!***

Resident Mona Nunn and her family put together another relaxing, enjoyable picnic for the Manor in September. Boss Hog brought their amazing BBQ sandwiches and Steel City Pops served up their always tasty frozen pops. The picnic provides an opportunity to catch up with friends and meet new residents as well.

“Thank you” to Mona for organizing and a special “Thank you!” to Chris Nunn for underwriting the cost of the Steel City Pops!

### ***Lock those doors***

The Strathmoor Village Police Department reminds all residents to LOCK UP! By locking your vehicles and your home, you are taking responsibility for your own property.

If more residents would lock their cars, fewer vehicle burglaries would occur in our area. Vehicle burglaries are often a crime of convenience, meaning thieves will walk down the street, trying vehicle door handles to see if cars are unlocked. If the vehicle is locked, the thieves will often move on. If thieves aren't successful in our area, they'll move on to other areas. PLEASE DO YOUR PART BY LOCKING YOUR VEHICLES.

As for our homes, keep your home illuminated at night. Put away your bikes, toys and lawn tools. Leaving items in your yard serves as bait by bringing thieves into the area for items left sitting out and easily stolen. AGAIN, DO YOUR PART BY SECURING YOUR POSSESSIONS.

### ***Sidewalks***

With colder temperatures moving into Kentucky this week, snow can't be far behind. Please remember to clear your sidewalks. Do a good deed and clear your neighbor's walk if it hasn't yet been cleared. All of us can use a helping hand now and then!

### ***Manor City Taxes***

If you or your mortgage company has questions regarding your Manor property taxes, please contact city bookkeeper, Pat Colgate, at (502) 451-9800. Please mail tax payments to:

City of Strathmoor Manor  
PO Box 5459  
Louisville, KY 40255-0459

### ***Miscellaneous Info***

- Tree blocking the road? If a downed tree or limb is blocking a road in the Manor, please call the Strathmoor Police Department at 432-8900 or the Louisville Police Department at 911. A police officer will secure the scene and call for a maintenance crew. This situation is considered an emergency because trees blocking the road also block emergency vehicles.
- Waste Management picks up garbage, recycling and yard waste each Tuesday. They will take one junk item per week per house. Remember yard waste must now be set out in reusable bins, paper bags or compostable plastic bags. ***Mattresses & box springs must be wrapped in plastic. Supplies are available at area home improvement stores.***
- Call MSD at 502-587-0603 if you have standing water in your easement or are experiencing a problem with the storm-water drain in your easement.

- Street light out? Report to LG&E at (502) 589-1444
- Make sure your house number is visible during both daylight and darkness so that guests, emergency vehicles, and other vendors can find your home.
- The City of Strathmoor Manor has a Facebook group. Please join us!
- Be a considerate dog owner and pick up after your pet. Please, please, please!

**Contact Information for Strathmoor Manor**

Mayor	Brian Cobb	396-3968	cobbbrianw@hotmail.com
City Clerk	Susan Stopher	456-6319	sgstopher@gmail.com
Communications	Kathy Barber	819-3132	kathyebarber@yahoo.com
Maintenance	Kathy Zandona	238-4279	kmzandona@gmail.com
Treasurer	Bob Peterson	749-6331	<a href="mailto:rpeter8582@gmail.com">rpeter8582@gmail.com</a>

**[www.cityofstrathmoormanor.com](http://www.cityofstrathmoormanor.com)**

**Strathmoor Police                      432-8900      [www.strathmoorvillagepolice.com](http://www.strathmoorvillagepolice.com)**

**Happenings around the ‘Ville in December**

- WFPK Winter Wednesday at Clifton Center – Wednesday, December 14
- Made Market Holiday Market at The Frazier Museum – Saturday, December 17
- ECO Kids Discovery Date at Bernheim Arboretum – Saturday, December 17
- Christmas at Louisville Slugger Museum – ongoing exhibit during December
- IMAX movies at KY Science Center - various days & times – Polar Express, Extreme Weather, Galapagos, National Parks Adventure and Jerusalem.
- Santa’s Safari – Louisville Zoo on several Saturdays and Sundays in December
- The Wishing Tree at Joe Creason Park - Metro Parks has again created a “wish tree” in front of the Metro Parks administration building in Joe Creason Park for visitors to share their hopes and dreams. You can write down your hopes for yourself, your family or the world. Last year more than 500 tags were attached to the tree! Tags & pencils are provided on site or you can take your own. You can tie tags to the tree from 8 a.m. to 7 p.m. through Dec. 30. The wishes will be collected and sent to the Imagine Peace Tower in Iceland and shared on social media. The Imagine Peace Tower is an outdoor work of art conceived by Yoko Ono in honor of her late husband John Lennon and symbolizes her continuing campaign for world peace dedicated to his memory.

# YUMMY TREATS FOR A COLD WINTER'S NIGHT

## APPLE FRITTER MONKEY BREAD

### INGREDIENTS

---

- 1 (12-oz.) can refrigerated buttermilk biscuits
  - 6 tablespoons butter, melted
  - 2 cups cinnamon sugar
  - 2 Granny Smith apples - peeled, cored and finely chopped
  - 2 tablespoons brown sugar
  - 2 tablespoons granulated sugar
  - 1 teaspoon ground cinnamon
  - 1/2 cup powdered sugar
  - 2-3 tablespoons milk
- 

### DIRECTIONS

---

1. Preheat oven to 375 degrees F. Grease a 9" x 5" loaf pan with cooking spray or butter. Place the 2 cups cinnamon sugar in a gallon baggie or in a shallow pan in which you can roll the dough pieces.
2. On a cutting board, separate biscuits and cut each biscuit into quarters. Roll each piece into a ball. Dunk each ball in the melted butter than toss in cinnamon-sugar until evenly coated. Lay about half of the biscuit balls in an even layer in the bottom of the loaf pan.
3. Mix the brown sugar, granulated sugar and the teaspoon of cinnamon – mix in either a deep bowl or a quart baggie. Toss the apples in this sugar mixture. Scatter a very thin layer of apples on top of the biscuit balls. (You want the second layer of biscuits to touch the first layer.) Lay the second and final layer of biscuit balls over the apples, and top with remaining apples. Bake for 35-45 minutes, until the biscuits are a deep golden and the apple mixture is bubbling. Let cool for about 15 minutes.
4. Meanwhile, make glaze. Whisk together powdered sugar and milk until smooth.
5. Run a knife around the edges of the pan, and transfer the monkey bread onto a serving platter. Drizzle glaze on top of the loaf. Serve warm.

## Lois Cooper's Fudge Sauce

*Follow instructions to the letter because hot fudge **sauce** can quickly turn into fudge or icing. It's all in the timing!*

2 cups sugar  
3 T. cocoa  
1 stick butter  
1/4 cup white syrup (Karo or similar)  
1/4 teaspoon salt  
1/2 cup milk

Bring to rolling boil in a saucepan.

Boil 1 minute for hot fudge sauce. Don't boil longer or you'll end up with icing or candy!

Add 1 teaspoon vanilla and gently mix in.

Cool then store in Mason jars.

You can double this and it makes three 1/2 pint size Mason jars – not quite filled to the top. Use smaller jars to end up with more containers.

Enjoy on cake, ice cream (try it over Egg Nog ice cream - yum), or just by the spoonful!