

Stonebridge NEWS

DECEMBER 09 · YOUR COMMUNITY NEWSLETTER



Stonebridge Children's Christmas Party

Saturday December 12th from 3:30-5:30 PM

- Upstairs at the Manotick Arena
- Crafts, Santa, Pizza and more!

We still have some spaces left!!

- Please contact Lisa Hopkyns at lhopkyns@hotmail.com - to arrange to drop off your child's gift
- Gifts have to be wrapped well marked (value of around \$10) and \$10 per child attending
- We will also be collecting non-perishable food items for the Ottawa Food bank

Visit www.stonebridgeca.com for more information



LIGHT UP STONEBRIDGE

We're having a friendly decorating competition so put out your outdoor Christmas decorations and sign up your house at www.stonebridgeca.com

- Decorations must be visible from the front exterior of the home
- Judging of the best "Dressed" house in Stonebridge will be on December 20th
- What do you win? What could be better than bragging rights and your name on the Annual Winners Plaque!

STONEBRIDGE ASSOCIATION PUBLIC MEETING

- Date: December 8th
- Time: 7pm - 9pm
- Location: Stonebridge Golf & Country Club
- Guests: Councillors Harder & Desroches

There are several important issues affecting our community such as the proposed Town Centre, the fire hall and integrated complex, Strandherd Bridge Agenda available on the Association website under "Your Association"

2010 UPCOMING EVENTS

JANUARY
COOKING NIGHT
• Come and learn new recipes to share with family and friends!
• Details to follow.

FEBRUARY
27th
STONEBRIDGE WINTERLUDE!
• Sleigh rides
• Games
• Hot chocolate
• And more

MARCH
27th
EASTER EGG HUNT
More details to follow

APRIL
24th
BOOK SALE
Do you have any books that you would like to donate to the Community Association?
Start boxing them up and contact us at stonebridgeca@hotmail.com

MAY
29th
COMMUNITY GARAGE SALE
Mark your calendars!! Save all those unwanted items! Remember one persons trash is another persons treasure!!

JULY 1st
CANADA DAY & FIREWORKS

AUGUST
22nd
STONEBRIDGE FUN DAY

MOVIES IN THE PARK
JULY 9th, 23rd
AUGUST 13th, 27th
SEPTEMBER 10th, 24th

All of these dates are tentative and subject to change please see website for further details.



Lisa Hopkyns
Sales Representative

Direct: **613-227-1773**
24hr pager: **613 692 2555**
Toll Free: 1 800 387 2526
Fax: 613 692 0952

ROYAL LEPAGE
Gale Real Estate
Independently Owned and Operated, Brokerage
5510 Manotick Main St
PO Box 803
Ottawa Ontario K4M 1A7

We are always looking for volunteers to help organize or run these events if you are interested in participating let us know e-mail us at stonebridgeca@hotmail.com.

- This is a great opportunity for high school students looking to get their community hours!

Are you thinking of selling?

If so, please do hesitate to give me a call (613-692-2555), as I have buyers looking for:

- A BUNGALOW WITH A LOFT WITH A MARCH 2010 CLOSING
- A NANTUCKET WITH A MAY/JUNE 2010 CLOSING
- A GREENBORO TOWNHOME WITH A LATE APRIL 2010



La Piazza
Courtyard & Lounge

Celebrate the Holiday Season at La Piazza

Experience the flavours of Italy right in your own community!

Reserve now for Private Parties in the expanded dining room, monthly cooking shows, and the New Year's Eve Dinner & Dance Celebration!

Our Italian Deli offers dine in or take out pizza slices, sandwiches, cold cuts, cheeses and more!

Gift Certificates Available

5530 Manotick Main Street in The Walk
Unit 4, Manotick, Ontario K4M 1A2
613.692.2587 www.lapiazzacourtyard.ca

TESTIMONIAL

"Selling our Stonebridge home with Lisa was the most satisfying real estate transaction we've experienced. Having sold several homes in the past, including one without an agent, Lisa's intimate knowledge and exclusive focus on Stonebridge properties, her energy, professionalism and determination to get the job done clearly demonstrates the value she alone brings to the transaction.

Simply put, it was a pleasure working with Lisa and we don't hesitate to recommend her to anyone considering selling or buying a Stonebridge property."

- Kim & Larry



Molasses Cookies: Makes about 3 dozen cookies.

INGREDIENTS

2 cups (270 grams) all purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground cloves
1/2 cup (113 grams) unsalted butter, room temperature
1 cup (210 grams) dark brown sugar
2 tablespoons vegetable, canola, or safflower oil
1/3 cup (80 ml) unsulphured molasses
1 large egg
1/2 teaspoon pure vanilla extract

Garnish:

1 cup (200 grams) granulated white sugar for covering the cookie balls before baking

DIRECTIONS

In a large bowl sift or whisk together the flour, baking soda, salt, and spices.

In the bowl of your electric mixer (or with a hand mixer), cream the butter and sugar until light and fluffy (about 2 - 3 minutes). Add the oil, molasses, egg, and vanilla extract and beat until incorporated. Beat in the flour mixture until well incorporated. Cover and chill the batter until firm (about 2 hours or overnight).

Preheat the oven to 375 degrees F (190 degrees C). Line two baking sheets with parchment paper.

Place about 1 cup (200 grams) of white granulated sugar in a medium sized bowl. When the dough has chilled sufficiently, roll into 1 inch (2.5 cm) balls. Then roll the balls of dough into the sugar, coating them thoroughly. Place on the baking sheet, spacing about 2 inches (5 cm) apart and, with the bottom of a glass, flatten the cookies slightly. Bake for about 9-10 minutes, or until the tops of the cookies have crinkles yet are barely dry. (They will look a little underdone.) Remove from oven and cool on a wire rack. Store in an airtight container for up to a week.

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Not intended to solicit homes already under contract