

The Block



The Newsletter of the Hereford/Highland Area Block Watch, Inc.

Summer 2012

Letter from the President

Hi friends and neighbors!

We kicked off summer with great food and weather for the potluck. I was excited to see several new neighbors! Our Block Watch secretary and our members must be getting the word out about our wonderful, fun neighborhood.

Our Fourth of July Parade will again be held on the 4th. Registration starts at 10:30 a.m. and the parade starts at 11. We will have age and other categories that include floats, pets, etc. We will also have some prestigious judges, so get out your decorations and costumes and get creative!

Rolando joins us again for Caribbean Night on July 22, at 6 p.m. Come make instruments and enjoy the music and the company of our neighbors. August 26th is the ice cream social. Our very talented neighbor, Kris Carter, will provide us with our music for the evening.

On a final note, please keep your eyes and ears open in the neighborhood. In the past year, we have had some incidents of violence, break-ins, dogs attacking other dogs, etc. Please remember to pay attention and be vigilant while in the neighborhood and report any incidents to Michelle Byrne (hhs.block.watch@gmail.com).

I wish you all a fun and entertaining summer!

Thanks,
Danielle



Summer Events

Day	Time	Event
Wed	10:30 sign-up	4th of July
July 4	11:00 parade	Parade
Sunday	6:00 PM	Caribbean
July 22 (rain date July 29)		Night!
Sunday	6 PM	Ice
Aug. 26		Cream Social

Find Us!

On the web:

www.hhablockwatch.org/

On Facebook:

[www.facebook.com/
HerefordHighlandAreaBlockWatch](http://www.facebook.com/HerefordHighlandAreaBlockWatch)

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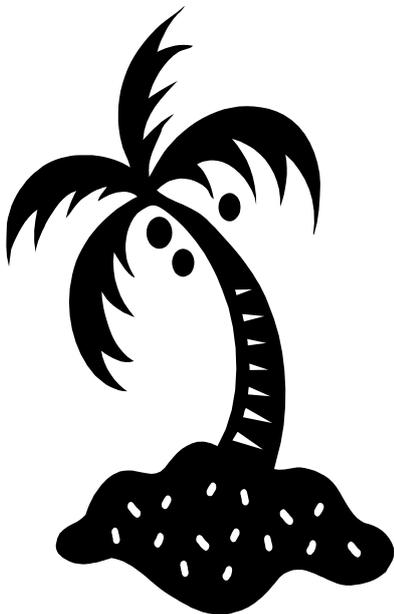
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To be added to our email
list, please contact Michelle
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hhs.block.watch@gmail.com



At the Highland Square Library

<http://highlandsquarebranch.akronlibrary.org/>
330.376.2927



Newsletter editor: Michelle Byrne

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for Caribbean Night July 22

Jerk Chicken Marinade

6 tablespoons vegetable oil, divided
1/4 cup fresh lime juice
4 scallions, coarsely chopped
4 Scotch bonnet or habanero chiles, stemmed, seeded, coarsely
chopped (optional, these are hot!)
3 garlic cloves, roughly chopped
2 tablespoons fresh thyme
1 tablespoon minced peeled fresh ginger
1 tablespoon (packed) dark brown sugar
2 teaspoons allspice berries
1 teaspoon kosher salt plus more
1/4 teaspoon freshly ground black pepper
2 tablespoons distilled white vinegar

Purée 4 tablespoons oil and the next 10 ingredients in a food proces-
sor until smooth. Transfer 1/4 cup marinade to a small bowl and
make sauce: Whisk in vinegar and remaining 2 tablespoons oil and
season to taste with salt. Refrigerate sauce.

Put meat in a glass, stainless-steel, or ceramic dish. Toss with re-
maining marinade. Cover and chill for at least 3 hours or overnight.

Remove meat from marinade, pat dry, and grill. Serve with sauce.

from Bon Appétit July 2011 by Matt Lee & Ted Lee.