



## THE VILLAS OF ROCKY RIDGE RANCH

Condominium Corporation No. 9811303

113 Rocky Ridge Villas NW  
Calgary, AB T3G 4R2  
Website: rockyridgevillas.ca

## Villa Views

March 2019

### What's Happening Around Our Villas

Don't forget to change your furnace filters regularly ☺ ...



**RECYCLING** We have checked with our Recycling Company and they have sent us a list of Dos and DON'Ts that were attached to the body of the email this Villa Views was sent with. Please take a moment to review it.

### FROZEN SEWER LINE



In February we had the sewer line freeze up at one of our Villas on the west end. This was the first time this has ever happened at this end of our complex. The contractor who thawed the line was also surprised that this end of the Villas was affected. The home owner was away when this happened but a relative was living there and discovered the sewer backing up. Apparently the frost penetrated quite deeply this year and, since the sewer is closer to the surface at the two ends of our street, there was insufficient heat from water flow to keep it open. The contractor had no suggestions as to why

this happened but the sewer was not damaged by the frost. The Board paid the contractor to thaw the line but the home owner was left with the cleanup and restoration costs. It is a good illustration of how important home insurance can be – even when you are not here!

### GARAGE DOOR WOES ... Allan Rix

It happened to me this morning. I pushed the button to open my garage door and was greeted by a cracking sound and only one side of the door started going up! About a foot up it stopped and was unable to move up any higher. The other side of the door was still on the ground. I called one of the contractors on the list shown on our website and luckily was able to get the door



repaired this afternoon. Apparently one of the cables had snapped due the lower end being badly rusted. The technician recommended I apply WD40 to the loop at the lower end of these cables every 6 to 8 weeks - especially in winter. The oil forces water out of the cable, keeping it dry so it is protected from rust and lasts longer. I know that everyone's garage gets wet and salt-laden in winter and the area around the door is constantly wet. So get the spray can out and give your own door a shot – consider it another form of insurance.

## Hasenpfeffer (Rabbit Stew)

**Prep 30 mins Cook 1 h 30 mins Ready In 2 hours**

"Rabbit stew made with bacon, wine, garlic, shallots, other herbs and spices."

Good heavens gang  
do they really think  
they can catch us . .

### Ingredients

- 3 pounds rabbit meat, cleaned and cut into pieces
- 1/2 teaspoon salt
- 1/3 cup all-purpose flour
- 1/2 pound bacon, diced
- 1/2 cup finely chopped shallots
- 1 clove garlic, finely chopped
- 1 cup dry red wine
- 1 cup water
- 1 tablespoon chicken bouillon granules
- 1 tablespoon currant jelly
- 10 black peppercorns, crushed
- 1 bay leaf
- 1/4 teaspoon dried rosemary, crushed
- 2 teaspoons lemon juice
- 3 tablespoons water
- 2 tablespoons all-purpose flour
- 1/8 teaspoon dried thyme, crushed

### Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain on paper towels and set aside. Sprinkle rabbit with salt and coat with 1/3 cup flour, shaking off excess. Brown rabbit in remaining bacon fat. Remove from skillet, along with all but 2 tablespoons of the fat, and reserve.

Saute shallots and garlic in skillet for about 4 minutes, until tender. Stir in wine, 1 cup water and bouillon. Heat to boiling, then stir in jelly, peppercorns, bay leaf, and rosemary. Return rabbit and bacon to skillet. Heat to boiling, then reduce heat to low. Cover and let simmer about 1 1/2 hours or until rabbit is tender.

Remove bay leaf and discard. Place rabbit on a warm platter and keep warm while preparing gravy.

To Make Gravy: Stir lemon juice into skillet with cooking liquid. Combine 3 tablespoons water with 2 tablespoons flour and mix together; stir mixture into skillet over low heat. Finally, stir in thyme. Pour gravy over stew and serve, or pour into a gravy boat and serve on the side.

