

Renaissance TIMES

March 2011

Community Newsletter



BOOT CAMP

Shape up for the summer at boot camp. The Sessions are FREE with our personal trainer!!!



March 5th
Session 1 from 8:00-9:00am
Session 2 from 2:00-3:00pm
March 19th
Session 1 from 8:00-9:00am
Session 2 from 2:00-3:00pm



The sessions will be held at our sister property Renaissance Village at Shadow Lake. Please meet in front of the Leasing Office. For more information call 281-759-8998.

The Dear Little

Shamrock



by Andrew Cherry

There's a dear little plant that grows in Ireland.
'Twas Saint Patrick himself sure that set it.
And the sun on his labor with pleasure did smile.
And a tear from his eyes off-times wet it.
It grows thro' the bog, thro' the brake, and the mireland,
And it's called the dear little Shamrock of Ireland.

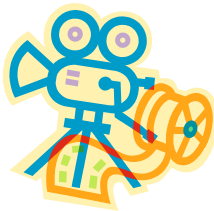
That dear little plant still grows in our land,
Fresh and fair as the daughters of Erin,
Whose smiles can bewitch, and whose eyes can command,
In each climate they ever appear in:
For they shine thro' the bog, thro' the brake, and the mireland,
Just like their own dear little Shamrock of Ireland.

That dear little plant that springs from our soil,
When its three little leaves are extended,
Denotes from the stalk we together should toil,
And ourselves by ourselves be befriended.
And still thro' the bog, thro' the brake, and the mireland,
From one root should branch, like the Shamrock of Ireland

Something to Talk About...

Resident Activities

Cookie decorating contest
On March 17th at 6:30pm



Movie Night on March 25th at
6:00pm. The Featured
presentation "Iron Man 2"

Do not forget its crawfish
Season!
Get your bibs ready



THE HOUSTON RODEO

Each year, between one and two million people gather at Reliant Park to enjoy the festivities at the Houston Rodeo making the 77-year-old event the largest of its kind in the world.

Notable Happenings:

Rodeo Houston - Bareback Riders, Barrel Racers, Bull Riders, Steer Wrestlers, Team Ropers, Tie down Ropers, and Saddle Bronco Riders

Bar-B-Q Contest - gorging yourself on all the Bar-B-Q you can eat for three straight days

Go Texan Day - **Everyone** is encouraged to dress in their finest western wear to help usher in the year's rodeo.

Parade and Rodeo Fun- decorative floats and thousands of men and women on horseback juxtapose Downtown's skyscrapers and freeways, filling the streets with hoof beats and marching bands

Concert Stars- Each year it draws some of music's biggest names.

The Rodeo Uncorked- wine show featuring award-winning wines from all over the world.

Carnival- For kids and adults alike, the Carnival at Houston Rodeo is a must-not-miss!

Other Events: -There are several **Special Days** throughout the course of the Rodeo, including Black Heritage Day, Go Tejano Day, Ladies Night Out, Lil' Rustler's Rodeo, and the Spring Break Stampede. There are also numerous **Children Activities** (i.e. mechanical bull, milking parlor, pig races, etc), a 21 and over concert area dubbed **The Hideout**, and **Show Pride!**, An event in which participants are presented with the history of the rodeo.

Shamrock and Gold Coin Cookies

Ingredients

2 sticks unsalted butter, at room temperature
2/3 cup sugar
2 teaspoons pure vanilla extract
1/2 teaspoon salt
2 cups all-purpose flour
Fine green sugar sprinkles
Yellow-gold coarse sugar



Preparation

Preheat oven to 325°. Combine butter, sugar, vanilla and salt, and beat with electric mixer on medium until blended. Add flour; mix on low until incorporated. Shape dough into a disk and wrap in wax paper. Chill for 2 hours.
Soften dough at room temperature. Place oven racks in upper and lower thirds of oven.
Halve dough. Roll to 1/4 inch thick and cut out shamrock shapes; save scraps. Repeat. Place cookies on two parchment-paper-lined baking sheets. Bake for 20 minutes (switch oven racks and turn pans halfway through cooking) until lightly golden. Remove; top with sprinkles. Transfer to cooling rack.
Mold scraps into 1-inch balls; roll balls in sugar. Arrange 2 inches apart on baking sheet; flatten to 1/4 inch thick with bottom of a glass. Bake for 20 minutes on top rack. Transfer to cooling rack.