

OLDE RALEIGH COMMONS

FALL 2023 NEWSLETTER

Volunteers Needed for Recycling

As you may know, ORC currently has a mixed recycling program in which Residents may put certain recyclables which don't belong in regular recycling into a special bin. These items include:

Batteries	Cooking Oil
Light Bulbs (fluorescent, CFL).	Household Items with an electrical cord
Aerosol Cans.	Electronics
Paint Cans	Phones
Household Cleaners	CDs, VHS Tapes
Hazardous Chemicals	Wire Clothes Hangers, Tins
Worn Textiles (clothing, purses, shoes)	Rigid Plastic Bins, Toys

These bins (one in each garage) are then taken by a volunteer Resident to either of two waste recycling/convenience centers. Here's a complete list of the Recycling/Convenience Centers:

Site 1: 10505 Old Stage Road, Raleigh	Site 7: 9024 Deponie Drive, Raleigh
Site 2: 6120 Old Smithfield Road, Apex	Site 8: 2001 Durham Road/Hwy. 98, Wake Forest
Site 3: 266 Aviation Parkway, Morrisville	Site 9: 3337 New Hill-Holleman Road, New Hill
Site 4: 3600 Yates Mill Pond Road, Raleigh	Site 10: 5216 Knightdale-Eagle Rock Rd, Knightdale
Site 5: 8401 Battle Bridge Road, Raleigh	Site 11: 5051 Wendell Blvd./Business 64, Wendell
Site 6: 3913 Lillie Liles Road, Wake Forest	

The current, generous volunteer, Barbara Nickel, drives the bins to **either Center 2 or 7**. Barbara will be leaving ORC at the end of this year and we need volunteer(s) to pick up the responsibility. According to Barbara, she checks the bins periodically and, when full, drives them to Recycling. This occurs about once every two months.

If you have a car and can fulfill the requirements, please volunteer. We all have a stake in keeping ORC a clean, functional community.

For more information on these convenience centers; please visit the Wake County website: <https://www.wake.gov/departments-government/waste-recycling/facilities/convenience-centers>

Social Committee by Karen Johnson

On the social front, on July 14, we celebrated Bastille Day. We didn't count the number of participants but our best guess is that we had about 40 residents bring French wine or appetizers to the second-floor hallway of 3700. It seemed everyone enjoyed themselves.

Nancy Stamey sported a saucy red French beret, and we were treated to a rousing performance of the French National Anthem sung in French by John Monahan. Units 204, 205, and 206 opened their doors and everyone eventually drifted to at least one of them to have a seat and visit with neighbors.

Stay tuned for an announcement for a catered barbecue dinner in late September or early October. There was such good feedback from our 2022 barbecue dinner that we've decided to do it again!

ANNUAL MEETING - SAVE THE DATE - OCTOBER 25TH

Please mark your calendars for The ORC Annual Meeting on Wednesday, October 25 at 7:00 pm via Zoom. The Annual Meeting gives us all a chance to see and hear what our neighbors think about the important issues facing our community. If you can possibly make it, please do so.

Commons Cooks: ORC Residents' Recipes

This article we have dinner and dessert!! Residents are encouraged to share one or more of your favorite recipes by way of our quarterly newsletter. Have a recipe you want to share? Send it to Diann Kearney at diannpkearney@gmail.com or to Bob Cortez at bobcortez.creative@gmail.com.

Spaghetti and Peas

*This is classic Italian-American Depression-era cuisine
—frugal, easy to prepare, filling and delicious!*

- ¼ cup olive oil
- 1 large onion, chopped
- 3 cloves garlic
- 1 15-oz can of LeSueur Sweet Peas including liquid (use this brand. It is the secret ingredient)
- ½ cup of dry red wine
- ½ cup water
- 1 8-oz can tomato sauce
- Salt and pepper to taste
- ¼ tsp red pepper flakes
- Sprig of fresh basil

Fry onion and garlic in oil until slightly brown.

Add peas and liquid, tomato sauce, wine, water, seasonings and basil to pan.

Mash about a quarter of the peas with a potato masher to thicken sauce. Simmer for 30 minutes.

While sauce is simmering, cook 1 lb. of pasta* to boiling water. When pasta is ready, drain and serve with sauce, and a sprinkling of freshly grated Parmigiana.

*when originally created, the dish called for spaghetti broken into thirds. I actually prefer it with macaroni shapes such as gemelli, rotini or penne.

Tootie's Key Lime Pie



Aunt Tootie, Dennis Kearney's great aunt, was known for her sharp sense of humor and her amazing cooking. She always had a key lime pie ready whenever we visited her in Clearwater, Florida.

- 1 can (15 oz) sweetened condensed milk
- 2 eggs, slightly beaten
- ½ cup key lime juice (fresh, frozen or bottled) *We like Nellie and Joe's Famous Key West Lime Juice
- Graham cracker pie shell

Mix lime juice, eggs, and milk. Beat for two minutes and then pour into pie shell. Bake for 10 minutes at 350 degrees.

While pie is in the oven, mix together:

- ½ cup sugar
- ½ pint sour cream
- 1 tsp. vanilla extract
- ¼ tsp. salt

Spread on top of the pie after baking. Return pie to oven and Bake for five more minutes at 400 degrees.

Refrigerate and serve chilled.