



AIRLEE COURT WATCHER

AIRLEE COURT NEIGHBORHOOD WATCH ASSOC. NEWSLETTER

November 2009

ESTABLISHED DECEMBER 1998 - Newsletter published by Ben A. Burch III - www.airleecourt.org

Neighborhood Watch Meeting Tuesday, November 3rd, 7:00 PM

There are no dues to pay, come and enjoy helping your neighborhood by being friendly.

2010 Census - HOW TO PROTECT YOURSELF **Giving Info to Census Workers.**

With the U.S. Census process beginning, the Better Business Bureau (BBB) advises people to be cooperative, but cautious, so as not to become a victim of fraud or identity theft. The first phase of the 2010 U.S. Census is under way as workers have begun verifying the addresses of households across the country. Eventually, more than 140,000 U.S. Census workers will count every person in the United States and will gather information about every person living at each address including name, age, gender, race, and other relevant data.

The big question is - How do you tell the difference between a U.S. Census worker and a Con Artist?

HOW TO PROTECT YOURSELF - FOLLOW THESE RULES!

1. Census workers will carry a badge, a hand held device (GPS), a Census Bureau canvas bag, and a confidentiality notice. **MAKE SURE TO ASK THEM FOR THEIR BADGE AND IDENTIFICATION BEFORE TALKING TO THEM!**
2. Census workers will NOT ask for Social Security numbers, Bank Account Numbers, Credit Card Numbers, or any specific account information! While the Census Bureau might ask for basic financial information, such as a salary range, it will not ask for Social Security, bank account, or credit card numbers.
3. Census workers will NOT solicit for donations - do not give anyone any money! Real Census workers will not solicit donations.
4. Census Workers will NOT contact you by e-mail - do not respond to anyone claiming to be with the US Census by e-mail!

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Be on the look out for E-mail scams impersonating the Census. Never click on a link or open any attachments in an E-mail that is supposedly from the U.S. Census Bureau.

**Thanks to our
Partnering Businesses**

WASABI'S

Downtown On the Market

Budget Sign Co.

Williamson Rd

Ashley Furniture

Valley View Blvd

PET CITY

Williamson Rd

Northwest Hardware

Williamson Rd

Cabinetry with TLC

4325 Old Cave Spring Rd

**Free Service Tire
and Auto Center**

Williamson Rd

ADVANCE AUTO

Williamson Rd

KROGER

Town Square

GOLDEN CORRAL

Town Square

LOWES STORES

NATIONAL OPTICAL

Cross Roads

Coach and Four Restaurant

Williamson Rd

Vinton Pawn Shop

310 West Virginia Ave, Vinton

Blueberry Hill Restaurant

Williamson Rd

The Golf Store

Williamson Rd

Schewel's Furniture

Williamson Rd

**PLEASE USE OUR
LOCAL PARTNERING
BUSINESSES
FIRST**

Restaurant Safety



Even when you're not in a high-risk area, it is still very important to remain alert and aware of your surroundings, remember: Crime can (and does) happen anywhere and everywhere.

Perfect examples of this are the mall and church shootings that we have seen in the recent past.

Another place where it is easy to feel relatively safe, and it can be difficult to keep your guard up is in a restaurant. Luckily, there are some simple steps that we can take to give us as much advantage as possible!

First, when looking for a table, try to find one near an exit, but one that still gives you a good view of the entry door and cash-acceptance area. It's always best to try to sit in such a way so that the person entering the building won't get a good look at you unless he or she turns their head sharply.

Criminals tend to have heightened senses of alertness, especially right before they're about to rob a place! If they caught your glance at them, there's a good chance they might get 'spooked'. If that made them turn around and walk out, awesome. But if it marks you as their first target, not awesome. I'm of the mindset that it's always better to AVOID being on the criminals radar altogether if at all possible.

Once you have your table, try to position yourself so your back is against a wall- preferably not a glass window. With your back to a wall, you can always know for absolute certain that there is nobody sneaking up behind you.

Now that you're sitting in a position that will allow you to be as effective and safe as possible, there is another practice you can use that most people never think of, talking quietly!

It's extremely easy to learn a LOT of information about someone by listening to their conversations from another table or booth, even from across the restaurant.

Seat yourself or your group wisely, and talk quietly amongst yourselves. Do these things and you'll be increasing your security at a restaurant by leaps and bounds over the average person!

Barking Dogs Next Door?

There is a "No Barking Dogs" law (Ordinance #6-26) in Roanoke City. It is in force 24 hours a day. The Animal Control Office says that if they receive a complaint, they will send one of their officers to the address of the barking dog to issue a warning. If the barking persists, and Animal Control receives a second complaint, a Roanoke police officer will be sent to the address. An animal control officer or police officer may impound the dog after reasonable notice has been given to the owner. Call the animal control office at 853-2400 for more information.



Why you get so many SPAM E-Mails ?

1) Any time you see an E-Mail that says forward this on to '10' of your friends, or sign this petition, or you'll get bad luck, good luck, or whatever, it almost always has an E-Mail tracker program attached that tracks the cookies and E-Mails of those folks you forward to. The host sender is getting a copy each time it gets forwarded and then is able to get lists of 'active' E-Mails to use in SPAM E-Mails, or sell to other spammers.

2) Almost all E-Mails that ask you to add your name and forward on to others are similar to that mass letter years ago that asked people to send business cards to the little kid in Florida who wanted to break the Guinness Book of Records for the most cards.

All it was, and all any of this type of E-Mail is, is a way to get names and 'cookie' tracking information for telemarketers and spammers - - to validate active E-Mail accounts for their own profitable purposes.

3) If you have been sending out (FORWARDING) the above kinds of E-Mail, now you know why you get so much SPAM!

Do yourself a favor and STOP adding your name(s) to those types of listings regardless how inviting they might sound! You may think you are supporting a GREAT cause, but you are NOT in the long run. Instead, you will be getting tons of junk mail later! Plus, we are helping the spammers get rich! Let's don't make it easy for them! Also: E-Mail petitions are NOT acceptable to Government or any other organization. To be acceptable, petitions must have a signed signature and full address of the person signing the petition.

Block Volunteers

Need volunteer For Airport Rd

Amy Hinty

4900 Block of Fralin Rd

Carolyn Burch

900 block of Curtis Ave
1000 block of Curtis Ave

Carmen Khokhar

800, 900, 1000 blocks of
Hershberger Rd

Steve Colwell

400, 500, 600, blocks of
Hershberger Rd.

Betty Cundiff

5100 block of Hazelridge Rd. &
Vincent St.

Ron Easley 4900, 5100,
blocks Florist Rd.

Jesse Fulk

Hubert Road & Hildebrand Rd

Larrie Holland

Whitney Ave.

Ronnie England &

Tim Huffman Hollyhock Rd

John Sutor

Bonhill Dr.

Dan Nunn

800, 700, 600 blocks of
Hershberger Rd.

Becky Goode

5300, 5200, 5100, 5000 blocks
of Hearthstone Rd.

Louellen Nichols - 4900,
5000 blocks of Hazelridge Rd.

2009 Officers

**President - Ben Burch
366-8407**

V-Pres - Steve Colwell

Sec. - Carolyn Burch

**Treasurer. - Dianna
Cleveland**

Association Calendar

Nov. 3rd, 2009
at 7:00 PM

Neighborhood Watch
Meeting

Dec. 1st, 2009
at 7:00 PM

Neighborhood Watch
Meeting

NO JANUARY
Neighborhood
Watch Meeting

FEB. 2nd, 2010
at 7:00 PM

Neighborhood Watch
Meeting

Planning for potluck
dinner the following
Saturday, Feb. 6th

FEB. 6th, 2010
at 5:30 PM

Neighborhood
Potluck Dinner
Everyone welcome

Meetings are held at
St. Thomas of Canterbury,
Anglican Church, 4910
Hubert Road in the
Community Room.

3 Musketeers Bars

3 cups granulated sugar
3/4 cup light corn syrup
3/4 cup water
1/8 teaspoon salt
3 egg whites
1/3 cup semisweet chocolate chips 2 bags milk chocolate chips (12-ounce bags)



In a large saucepan over medium heat, combine the sugar, corn syrup, water, and salt. Heat, stirring, to boiling, then continue to cook using a candy thermometer to monitor the temperature.

Beat the egg whites until they are stiff and form peaks. Don't use a plastic bowl for this. When the sugar solution comes to 270 degrees F, or the soft-crack stage, remove from the heat and pour the mixture in thin streams into the egg whites, blending completely with a mixer set on low speed. Continue to mix until the candy begins to harden to the consistency of dough. This may take as long as 20 minutes. At this point add the semisweet chocolate chips. Remember that the candy must already be at the consistency of dough when you add the chocolate; the nougat will thicken no more after the chocolate is added. When the chocolate is thoroughly blended and the nougat has thickened, Press it into a greased 9x9-inch pan. Refrigerate until firm, about 30 minutes. With a sharp knife, cut the candy in half down the middle of the pan. Then cut across into 7 segments to create a total of 14 bars. Melt the milk chocolate chips in the microwave for 2 minutes on half power, stirring halfway through the heating time. Melt completely, but be careful not to overheat. Resting a bar on a fork dip each bar into the chocolate to coat completely and place on wax paper. Cool until firm at room temperature, 1 to 2 hours. Makes 14 candy bars.

Chick-Fil-A Chicken Nuggets

2 Cups Chicken Breast (Boneless, Skinless, Cubed)
1 Cup Flour
1-1/2 Cups Cracker Meal
1/4 teaspoon Paprika
2 Cups Water
2 Chicken Bouillon Cubes
2-1/4 teaspoons McCormick Season-all



Place cool water in bowl, add 1/4 teaspoon Season-all and dissolve bouillon cubes in mixture. Place cubed chicken in water, mix, cover and place in refrigerator for 12 hours or next day. When ready to cook nuggets, mix flour, cracker meal, 2 teaspoons Season-all and paprika in bowl. Heat oil for deep frying. Drain chicken. Coat nuggets in flour, cracker mixture and fry until golden. Chicken will be flavorful and juicy.