

# APARTMENT CONNECTIONS

YOUR SOURCE FOR COMMUNITY INFORMATION



MARCH IS

**AMERICAN RED CROSS MONTH**



Since its founding in 1881, the American Red Cross has been the country's primary emergency response organization. Today, in addition to domestic disaster relief, the American Red Cross offers compassionate services in five areas: community services that help the needy; support and comfort for military members and their families; the collection, processing and distribution of lifesaving blood and blood products; educational programs that promote health and safety; and international relief and development programs.

Each year, victims of over 70,000 disasters are assisted by more than half a million volunteers and 35,000 employees of the Red Cross. Through the organization's training classes, more than 15 million people gain the skills they need to prepare for and respond to emergencies in their homes, communities and throughout the world.

When the United States entered World War I in 1917, the Red Cross started a nationwide fundraising effort hoping to raise \$100 million. Within a few days, more than \$115 million was raised! In December 1917, the Red Cross held its first "Christmas Roll Call" which was repeated each year in the fall. In March 1943, President Franklin Roosevelt declared the month of March "Red Cross Month" thus beginning the start of a month-long fundraising effort that has continued to this day.

An average of 91 cents of every dollar the Red Cross spends is invested in humanitarian services and programs. The Red Cross is not a government agency and relies solely on donations to conduct its charitable work.

The American Red Cross needs your help to continue its humanitarian efforts. By providing financial assistance, volunteering or donating blood, you can help the Red Cross meet the needs of those in crisis.

Donating to the Red Cross is easy. You can call 1-800 RED CROSS or text REDCROSS to 90999 to donate \$10.

You can find out more about volunteer opportunities, classes, or how to give blood by visiting [www.redcross.org](http://www.redcross.org).

**Do your part and support the American Red Cross!**

Source: [www.redcross.org](http://www.redcross.org)



1. St. Patrick was the patron saint of what country?  
a. England   b. United States   c. Ireland
2. St. Patrick's Day marks the date of St. Patrick's what?  
a. birth   b. death   c. anniversary
3. The shamrock has how many leaves?  
a. four   b. three   c. five
4. Leprechauns are little make-believe \_\_\_\_\_ that live in Ireland.  
a. fairies   b. cupids   c. angels
5. If you catch a leprechaun, you can make him tell you where he hides his what?  
a. money   b. silver   c. gold
6. Leprechauns wear suits of what color?  
a. blue   b. green   c. yellow

1. C, 2. B, 3. B, 4. A, 5. C, 6. B

2018  
MARCH

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Debbie Peterson

ASSISTANT MANAGER  
Patricia Milton

RESIDENT SERVICES DIRECTOR  
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# MARCH 2018

sunday	monday	tuesday	wednesday	thursday	friday	saturday
25	26	27	28	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31



## FAVORITE IRISH STEW

Yield: 8 servings (2-1/2 quarts)

### Ingredients

- 1/3 cup plus 1 T all-purpose flour, divided
- 1-1/2 lbs lamb stew meat, cut into 1" cubes
- 3 T olive oil, divided
- 3 medium onions, chopped
- 3 garlic cloves, minced
- 4 cups reduced-sodium beef broth
- 2 medium potatoes, peeled & cubed
- 4 medium carrots, cut into 1" pieces
- 1 cup frozen peas
- 1 t salt
- 1 t dried thyme
- 1/2 t pepper
- 1/2 t Worcestershire sauce
- 2 T water

### Directions

1. Place 1/3 cup flour in a large resealable plastic bag. Add lamb, a few pieces at a time, and shake to coat. In a Dutch oven, brown lamb in batches with 2 T oil. Remove and set aside.
2. In the same pan, saute onions and garlic in remaining oil until tender. Add broth, stirring to loosen browned bits from pan. Add meat. Bring to a boil. Reduce heat; cover and simmer for 1 hour or until meat is tender.
3. Add potatoes and carrots; cover and cook for 20 mins. Stir in peas; cook 5-10 mins longer or until vegetables are tender. Add seasonings and Worcestershire sauce. Combine remaining flour with water until smooth. Stir into the pan. Bring to a boil; cook and stir for 2 mins or until thickened.

Source: [www.tasteofhome.com](http://www.tasteofhome.com)

## COMMUNITY NEWS



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