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E D I T I O N

# MATTERS OF THE HOME



A QUARTERLY LIFESTYLE NEWSLETTER BROUGHT TO YOU BY  
BLUE RIBBON HOMES



## Helpful Hints!

Spring is an opportune time to shake off the winter cold and insure the function and safety of your home. Follow these tips to keep your home functioning like a well oiled machine:

1. Change Heating & Cooling Filters Monthly
2. Clear your gutter and downspouts of any debris twice a year
3. Manicure your yard with weekly mowing and flower bed maintenance.

*Spring in East Tennessee means blooming Dogwoods, family outings to the Great Smokey Mountains National Park and Little League Baseball. It means enjoying the beautiful weather, afternoon thunderstorms and starting fresh as winter melts away. So, as part of a growing effort to better serve you, Blue Ribbon Homes is proud to bring you, "Matters of the Home;" a quarterly newsletter designed to address you, our proud tenants. From quarter to quarter and year to year, we will bring you helpful hints to maintain a healthy and beautiful home for you and your family. In addition, we will look to inform you of popular events going on in and around East Tennessee. From Volunteer Football and tailgating in the Fall to Sundown in the City in the Spring, we want you there as we celebrate all that Knoxville has to offer. And finally, who could forget something tasty. Every quarter we will bring you a new recipe to try. And while we will try to keep things healthy, we can't guarantee anything! So try them out and let us know what you think. With that, we are certainly happy to have you as our tenants and look forward to a wonderful year ahead.*

-Julie Garrow,  
Director of  
Property  
Management



## Butter Crunch Lemon- Cheese Bars

From Cooking Light Jan 2001

*A buttery, crunchy pastry crust forms the base for a tangy lemon filling. You can substitute fresh orange juice and grated orange rind for lemon, if you wish. These are best served chilled.*

### CRUST:

- 1/3 cup butter, softened
- 1/4 cup packed dark brown sugar
- 1/4 teaspoon salt
- 1/4 teaspoon ground mace or nutmeg
- 1 cup all-purpose flour
- Cooking spray

### FILLING:

- 1 cup 1% low-fat cottage cheese
- 1 cup granulated sugar
- 2 tablespoons all-purpose flour
- 1 tablespoon grated lemon rind
- 3 1/2 tablespoons fresh lemon juice
- 1/4 teaspoon baking powder
- 1 large egg
- 1 large egg white

Preheat oven to 350°.

To prepare crust, place first 4 ingredients in a large bowl, and beat with a mixer at medium speed until smooth. Lightly spoon 1 cup flour into a dry measuring cup, and level with a knife. Add 1 cup flour to butter mixture, and beat at low speed until well-blended. Press crust into an 8-inch square baking pan coated with cooking spray. Bake at 350° for 20 minutes.

To prepare filling, place cottage cheese in a food processor; process 2 minutes or until smooth,

scraping sides of bowl once. Add 1 cup granulated sugar and remaining ingredients, and process until well-blended. Pour filling over crust. Bake at 350° for 25 minutes or until set (the edges will get lightly browned), and cool. Cover and chill for 8 hours.

Yield: 8 servings (serving size: 1 bar)

