

Dahlgreen Courts Apartments

2504 10th Street NE, #102
Washington, DC 20018
Phone (202) 618-8092

NEWSLETTER

January 2012

Calendar

In observance of the New Year's Holiday, the office will be closed
Monday, January 2, 2012

In observance of Martin Luther King Jr.'s Birthday, the management office will be closed on
Monday, January 16, 2012

In observance of Presidents' Day, the management office will be closed on
Monday, February 20, 2012



Happy New Year

to all of our wonderful residents!

- from the staff of Dahlgreen Courts

IN THE COMMUNITY...

Presidents' Day Weekend is a great time to visit Washington, DC and pay tribute to America's most famous leaders. The national holiday, Presidents' Day, was originally a commemoration of George Washington's birthday. America's first president was born on February 22, 1732. After Washington's death, our nation began celebrating his birthday as a way to remember his life and how he contributed to establishing America's independence.



In 1865, the year after Abraham Lincoln was assassinated, America began celebrating Lincoln's birthday on February 12th. Until 1971, both February 12 and February 22 were observed as federal public holidays. In 1971, President Richard Nixon combined the two holidays into one and ever since we have honored all past presidents on the third Monday of February. Special festivities are held in the Washington DC area throughout the weekend.

Remembering Dr. Martin Luther King, Jr. January 16, 2012, marks the 25th anniversary of the Rev. Dr. Martin Luther King, Jr. federal holiday. This milestone is a perfect opportunity for Americans to honor Dr. King's legacy through service. The MLK Day of Service empowers individuals, strengthens communities, bridges barriers, creates solutions to social problems, and moves us closer to Dr. King's vision of a "Beloved Community."

As a community in disaster recovery, as a nation in civic reform, as a world in perpetual transition, we share the burden of Dr. King's challenge: "Life's most persistent and urgent question is: What are you doing for others?"

Life's most persistent and urgent question is:



MSSU MLK DAY 2012

Birthdays

Daniel Solomon	11
Courtney Overby	13
Noel Overby	13

If we missed your birthday, we apologize and we will give notice in March.



MANDATORY INSPECTIONS

Management will be conducting a mandatory bedbug inspection in February 2012 in all apartments. Further information will be provided as it becomes available.

Our first CHRISTMAS together!

Santa heard all the fun we were having and joined in!



CLASSIC PRIME RIB ROAST

Prime rib roast makes an impressive dish for any occasion, and it is especially popular for Christmas and other major holidays. Some prefer the standing rib roast with the ribs attached. Others carve the roast from the ribs and save the ribs to cook as a separate dish. If you are cooking for a crowd, for a family dinner, I'd suggest carving the whole roast from the ribs before cooking, but rest the prime rib roast on the ribs, using the ribs as a natural rack during cooking. This way, you can carve the prime rib roast in thinner slices without hitting the bone, and the ribs make extra servings for those who love them. Creamed horseradish sauce, a simple sauce made with unsweetened whipped heavy cream, ground horseradish, and a pinch of salt is a traditional and yummy accompaniment for prime ribs.



Prep Time: 2 hours, 10 minutes

Cook Time: 1 hour, 25 minutes

Total Time: 3 hours, 35 minutes

Ingredients:

1 three-rib prime-rib roast, first cut, trimmed and tied

1 Tablespoon freshly ground pepper

2 Tablespoons coarse salt

3 short ribs, tied

1-1/2 cups dry red wine

Preparation:

To ensure even cooking, roast must first be left at room temperature (about two hours) before being placed in the oven.

Place oven rack on lower level. Heat oven to 450 degrees F. Rub roast all over with salt and pepper. Transfer to heavy 13-by-16-inch metal roasting pan. Arrange fat side up.

Place short ribs in pan. (A nonstick pan will yield fewer cooked-on bits for flavorful juices.) Cook 20 minutes. Reduce oven to 325 degrees F. and continue cooking until instant-read thermometer inserted in thick end of roast (not touching a bone) reaches 115 degrees F., about 1 hour and 25 minutes. If it hasn't, return to oven; check temperature at 10-minute intervals. Do not overcook or you will ruin an expensive piece of beef.

Transfer roast to platter; set aside in warm spot for juices to collect. (As roast rests, temperature will increase about 10 degrees.) Do not tent, or crust will get soggy. Adjust oven to 425 degrees.

Pour fat and all drippings out of pan into a fat separator, and set aside.

Place roasting pan over medium-high heat. Pour red wine into pan; scrape bottom with wooden spoon, scooping up crispy bits to deglaze pan. Cook until reduced by half, 5 to 8 minutes. Place a fine sieve in medium heatproof bowl. Pour juices into strainer. Using wooden spoon, press down on solids to extract juices. Discard solids. Cover bowl tightly; keep warm by placing in barely simmering saucepan with 1 inch water. Reserve pan drippings for Yorkshire Pudding.