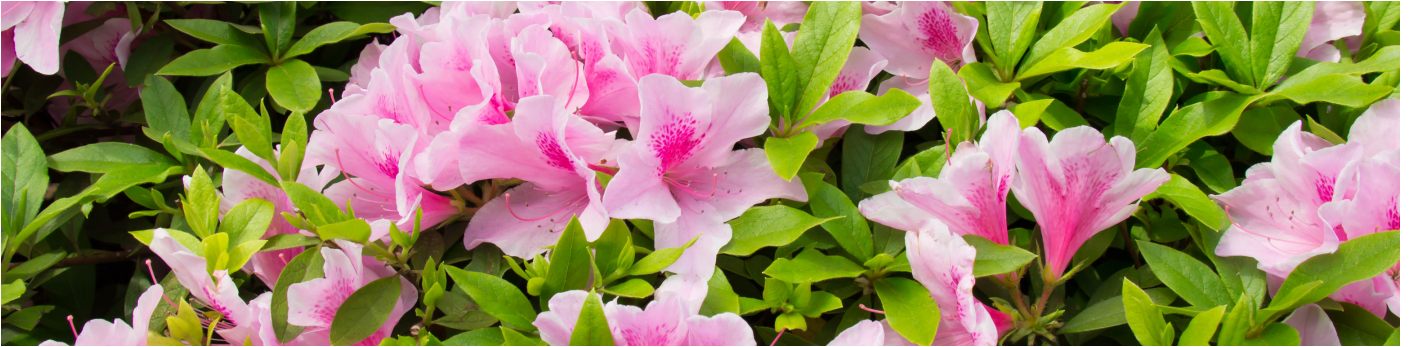


TARA TALK



THIS MONTHS NEW TARA NEWS!

Book Club this month will take place on March 15th at Parker Sessions's home (#15) to discuss "Remarkably Bright Creatures" by Shelby Van Pelt

RECYCLING 101



1. Recycle bottles *with cap on!*, cans, paper, and cardboard
2. Ensure all items are free from liquid or any food residue (sorry, your greasy pizza box is NOT recyclable!)
3. Things like plastic bags, textiles, styrofoam, or yard waste cannot be recycled
4. Be sure to break down cardboard boxes so they flattened before recycling!

PET OF THE MONTH

Meet Johnny Cash!

Anyone who's anyone knows this handsome pet of the month, Johnny Cash! He lives with his mom, Ally May (#19) and was adopted by her in 2020. He just celebrated his 10th birthday! Johnny goes by many nicknames, including Jonathan and Johnny Angel, and loves snacks such as spaghetti and bananas. Hobbies include taking naps and following his mom around everywhere! Dislikes include anything where he isn't with his mom. 12/10 score for Johnny Cash!



What's Blooming Around Tara?

One of the best parts of Tara is the beautiful greenery and landscaping...

Cherry Blossoms



1. In 1909, Mayor Ozaki made a gift of 2,000 cherry blossom trees to Washington D.C. as a token of friendship between Japan and the United States. However, all of those trees had to be destroyed because they were found to be infested with harmful insects.
2. Cherry Blossoms only stay in bloom for about one week (enjoy them while they last!)
3. Believe it or not, Macon, GA is the global cherry blossom capital of the world. It has 350K trees where Washington DC has just 4,000.
4. Speaking of Washington DC, picking a blossom in DC can get you arrested, or at least a citation, as it is viewed as vandalism of federal property.
5. Many new trees have been planted at Tara this past winter!



ST. PATRICK'S DAY GUINNESS BROWNIES

Ingredients

1 15-oz. can Irish stout beer (such as Guinness); 2 3/4 c. firmly packed brown sugar, divided; 2 tbsp. freshly brewed coffee; 1 tbsp. vanilla extract;
3 4-oz. bars semi-sweet chocolate, chopped; 3/4 c. unsalted butter; 1 3/4 c. all-purpose flour, divided; 1/2 tsp. plus 1 pinch salt, divided; 4 large eggs, divided; 8 oz. cream cheese, softened; Nonstick cooking spray

Directions

1. *In a medium saucepan, bring the beer to a boil over medium-high heat. Reduce the heat to medium, and simmer until the beer is reduced to about 3/4 cup, about 20 minutes. Remove the pan from the heat and stir in 1/4 cup brown sugar, coffee, and the vanilla. Let cool for 10 minutes.*
2. *Meanwhile, in a microwave-safe bowl, combine the chocolate and butter. Microwave in 30-second intervals until melted, stirring in between each interval. Stir until smooth. Set aside.*
3. *In a large bowl, stir together 2 1/4 cups brown sugar, 1 1/2 cups of the flour, and 1/2 teaspoon salt. Add the chocolate mixture and 3/4 cup of the Guinness syrup mixture to the flour mixture, stirring until just combined. Add three eggs and one egg yolk (reserve 1 egg white); whisk to combine.*
4. *In a small bowl, whisk together the softened cream cheese, the remaining 1/4 cup brown sugar, and the remaining 1/4 cup flour until smooth. Whisk in the reserved egg white and 1/4 cup of the reserved Guinness syrup mixture until the cream cheese mixture is smooth.*
5. *Preheat the oven to 350°. Line a 13-by-9-inch baking pan with aluminum foil and spray it with nonstick cooking spray. Spread the brownie batter evenly in the pan. Spoon dollops of the cream cheese mixture, with a little space in between each spoonful, over the brownie batter. Swirl them together using a knife or toothpick to make an even layer.*
6. *Bake until the brownies are set and a tester comes out clean, 35 to 40 minutes.*

HAVE EXCITING NEWS FOR OUR NEXT TARA TALK?

Email Ally (#19) at allymay@me.com and Maggie (#16) at mginn6@gmail.com to join in the fun!