

Community Photo Shoot

Happening one afternoon in late March!!!

We are having our community & amenities photographed!

## We need your help!!

Spend time around the pool, in the gym, grilling, relaxing in the community room, playing at the park or dog park or just walking around the community!

We will be giving away <u>two</u> \$500 Visa gift cards to show our appreciation!

Stay tuned for more details regarding time of photo shoot and the occurring date.

**KEEP** 

CALM

AND

RESPECT

QUIET HOURS

10PM - 8AM

## Fur-Resident Birthdays

The First Saturday of every month from 1pm to 3pm we will have a birthday back drop in our Leasing Office. If your fur baby's birthday lands on a day during that month, bring them in for a photo op!

At the end of 2020, we will create a Pet Birthday Calendar featuring all the pets! We look forward to meeting everyone!



Do you have a favorite go to recipe for a quick and easy meal? How about a recipe that brings back all the childhood nostalgia?

We want to know!

Send us an email or leave the recipe in our drop box. Maybe your recipe will be featured in next month's newsletter.

• • • • • • • • • •



## Maintenance Tip of the Month

Check out our Facebook page each month to watch our Maintenance Tip videos!



This month we went over what do to if your toilet is overflowing and where the main water shut off valve is located.

Stay tuned for next months tip!

## WARM COMFORT

- 2 medium onion sliced into rings
- 2 potatoes sliced thin
- 2 tomatoes sliced thin
- cilantro, cumin powder, pinch of turmeric
- Slices of jalapeno (optional)
- Salt, pepper to taste

In a deep oven proof dish, pour a couple tablespoons of oil.

Put a layer of potatoes down, top it with a layer of onions, tomatoes and spices (add jalapenos).

Pour a can of coconut milk over the layers. Cover the dish tightly with foil & bake it in the oven at 350 degrees for 30 minutes. Test for doneness using a fork. If potatoes are not fully cooked; bake in over for another 10 minutes. Enjoy!