



MARCH



BREAKFAST
ON THE

GO!



March 17th at 6:45AM

By the community mailboxes!!



GRAND Opening

Tree Tops @ Terrace Greene



Help us celebrate the Grand Opening of our newest building!!!

All Residents and Guests are Welcome to Attend!!!

Saturday, March 28th from 1PM to 4PM

Light Snacks & Refreshments – Apt. Viewings – Amenity Viewings

Live music by Tonia Ray & The T-Ray Band!



Community Yard Sale – TBD

Yappy Hour – TBD



Event Space

Pick up after your pets!!

If your animal defecates anywhere on our property, you are responsible for immediately removing the waste & repairing any damage.

Outside of the Dog Park area; all pets must be on a leash at all times.

Failure to comply will result in a fine of \$50.00 for each occurrence.



Please help keep our community beautiful

& clean!!

The **compactor runs on its own!** When the red-light flashes & it beeps, the compactor is running.

Do not press any buttons or open the compactor door.

If the compactor is full, call the office.

*** Video footage running 24/7 @ compactor***

Residents/Guests putting anything outside of the compactor that would require us to haul to the dump will be assessed a fee directly to their account. Anyone caught not breaking down boxes fully will also result in a \$50 fee for blocking up the compactor.



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!



RECIPES

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.



Hot Pakodi

- 1 Cup Chick Pea flour
- 2 Tablespoons Rice flour
- ¼ teaspoon
- Jalapeno, finely chopped
- 1 medium onion, Diced
- ½ inch fresh ginger, finely chopped
- ¼ Cup chopped cilantro
- ¼ teaspoon salt
- Pinch of pepper

Heat fryer or pan with 2 inches of oil.

Toss all ingredient together in a medium bowl. Slowly add water and mix ingredients until dough starts to form. The dough should have a softer cookie dough-like consistency.

Using a tablespoon, drop a spoonful of dough into hot oil and fry on both sides until golden brown. Once cooked, allow Pakodi to cool a bit on paper towels to absorb some of the oil. Eat and enjoy!

We will no longer be having parties or gatherings in the Cyber Café. If you would like to host an event, we have a large Community Room in our newest building that can be rented out for a whole day or a few hours. There is even a full kitchen!

\$50/hr. (1-2 hours) \$40/hr. (3 hours or more)

\$275 (full day-8am to 10pm)

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 you lose power in your home, GFCI outlets and where the breaker box is located.

Stay tuned for next month's tip!