

JULY

Closed for
4th of July



FOOD TRUCK

All food trucks will be set up in the parking lot by the pool! We have listed a schedule of each food truck and times below!!!

Hidden Acres Farm – Every other Sunday until the end of August – 11am to 6pm



106 Eastview – Monday, July 13th or Monday, July 27th – 6pm to 8pm

106 Grilled – Monday, July 13th or Monday, July 27th – 6pm to 8pm



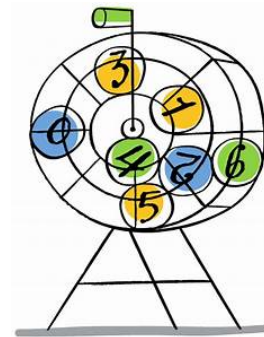
VIRTUAL BINGO

Join us for another round of

Virtual Bingo!!

Wednesday, July 22nd at 5pm on
Facebook Live

RSVP by 12pm Tuesday, July 21st so
we can drop off all Bingo supplies!!!





Maintenance Tip of the Month

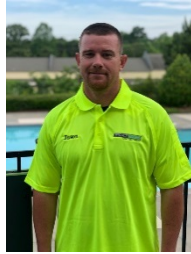


Check out our Facebook page each month to watch our Maintenance Tip videos!

This month we went over how to practice social distancing when you're out enjoying the community pools!



Stay tuned for next months maintenance tip!



24/7 online payment platform

Reminder: Residents are able to pay rent and water charges online, as well as, set up auto pay.

If you do not have an account number to set up payments, reach out to the office. We are happy to provide you with yours!!

Pick up after your pets!!

If your animal defecates anywhere on our property, you are responsible for immediately removing the waste and 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 for each occurrence.

Please help keep our community beautiful and clean!!




KEEP CALM AND RESPECT QUIET HOURS 10PM to 8AM

Mediterranean Summer Bean Salad

Ingredients:

- 15oz can of cannellini beans
- 15oz can of garbanzo beans/chickpeas
- 1 cup cherry tomato, halved
- 2 small Persian cucumbers halved lengthwise and thinly sliced (do not peel)
- 1/4 red onion, thinly sliced
- 1/2 cup peppadew peppers, rough chopped
- 1/2 cup black olives, halved (optional)
- 1/2 cup pimento stuffed green olives, halved
- 1 cup assorted colorful bell peppers diced
- 1/2 cup crumbled feta cheese
- 1/2 cup chopped marinated artichokes
- about 10 large basil leaves shredded

Dressing:

- 1/4 cup extra virgin olive oil
- 4 Tbsp red wine vinegar or more to taste
- 1 Tbsp fresh lemon juice
- 1 tsp dried Italian herbs I used thyme, oregano, and rosemary
- 2 garlic cloves, minced
- salt and fresh cracked black pepper to taste

Instructions:

Whisk the dressing ingredients together and taste to adjust any of them. Add more vinegar if you want a tangier flavor. Set aside.

Once all beans are drained and rinsed well. Put the beans in a large salad bowl. Add the rest of the ingredients and toss with dressing.

The salad will keep, well covered, for several days.

Note:

Be sure to mix the salad before serving, as all dressing will eventually rest in the bottom of the bowl.

There are many variations you can do with this salad; leave out the olives, add corn, add fresh parsley, add fresh bell peppers, add jalapenos, etc.

