

NEWSLETTER

HOA Committees

HOA Board

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Yard of the Month Committee

Joan Barry
Lorri Briggs
Lyndsey Ray

Welcoming Committee

Gabrielle Hebrand
Lyndsey Ray

ACC Committee

Fredelyn Christian
Curt Walker

Lawn Firm Latest

The Lawn Firm is scheduled to begin weekly services on Thursdays this month.

No chemical applications are scheduled for April.



Yard of the Month



The April yard of the month winner is Mary Ann Gibbs. This was due to the recent lawn renovations designed and planted in the stone bordered front lawn by her daughter, Maggie. Fantastic job, Mary Ann!



How to Win

The following is a general overview of the guidelines used to award Yard of the Month:

- 1) Curbside Appeal: Consideration for Yard of the Month is given to what is visible from the street. The committee does not trespass into homeowner backyards. Side yards are included for homes on corner lots because of their visibility from the street.
- 2) Grass should be healthy with no bare spots or excessive weeds. Indeed, patches and areas of dead / missing grass are the biggest disqualifier for consideration.
- 3) Landscaping beds should be weeded and edged, flowers should be deadheaded as necessary and dead and "woody" plants removed. Annuals, flowers and color are not mandatory but will help in the event of a tie.
- 4) The upkeep of the yard can reflect the efforts of the residents themselves or that of a professional landscaper.
- 5) "18-month rule": The same property cannot receive more than one award in an 18-month period.
- 6) Agreement to display sign: If a homeowner does not want the Yard of the Month sign in their yard, the award is then given to the runner up.
- 7) Landscaping mulch is not mandatory but will help in the event of a tie.

April is...
 Autism Awareness Month

- April 1st: April Fools Day
- April 2nd: World Autism Awareness
- April 8th: Solar Eclipse
- April 9th: National Unicorn Day
- April 11th: National Pet Day
- April 13th: National Peach Cobbler Day
- April 15th: Tax Day
- April 22nd: Earth Day
- April 23rd: World Book Day
- April 25th: World Penguin Day
- April 30th: Adopt a Shelter Pet Day

Community Reminders



Gentle reminder to pick up after our canine family members when they are out and about in the neighborhood.



Portal Registration

Pay assessments online See ACC status etc. Contact your management staff!
<https://lswpm.cincwebaxis.com>.



Trash & Recycling Collection

All garbage, recycling, and yard waste must be at curb by 7am on Thursdays. Collection can occur anytime between 7am and 7pm.



Bulk Trash

Bulk trash is scheduled for pick up the 4th Monday of the month. Please have items at curb by 7am for pick up.



To request a feature in the newsletter, email heather@legacysouthwestpm.com.

Making a Change?
 Submit an ACC

If you're making a change to the outside of your home please make sure to submit an ACC application for review and approval. Scan QR code below to download application and instructions



April Community Calendar

	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

Peach Cobbler

- 1 cup self-rising flour
- 3/4 cup granulated sugar (plus 2 tablespoons for topping)
- 1/2 cup butter, divided and melted separately
- 1 (29 ounce) can of sliced peaches in heavy syrup



- Preheat the oven to 350 degrees.
- In a medium-size mixing bowl coarsely mix the flour, 3/4 cup of the sugar, and 1/4 cup melted butter together. You can add a dash of cinnamon here if you want too.
- Sprinkle about one-third of the flour mixture on the bottom of an 9x9 baking dish. The flour mixture will slightly mix with the syrup of the peaches while baking and thicken it up a bit.
- Add the peaches with their juice to the dish. If you like your cobbler on the dry side don't add all of the liquid.
- Sprinkle the top of the peaches with the remaining sugar/flour mixture. Sprinkle the top with the remaining 2 tablespoons sugar. Drizzle with the remaining 1/4 cup of on melted butter on top of the batter. There will be a lot of liquid and it will look wet. Don't worry, the flour mixture will soak up the liquid.
- Bake for 40-45 minutes or until the top is golden brown and bubbly. Let cobbler sit for at least 5 minutes before serving.
- Serve with a scoop of vanilla ice cream.

<https://www.the-girl-who-ate-everything.com/easy-peach-cobbler/>