THE RETREAT AT



June 2024

NEWSLETTER

HOA Committees

HOA Board

Jeff Morrow President

Kelly Dees Vice President

Steve Porter Treasurer

Lorri Briggs

John Grace Member at Large

Social Committee

Social Co-Chairs Ceeann Loeb Renee Sanchez

Yard of the Month Committee

Joan Barry Peggy Grattor Lyndsey Ray

Welcoming Committee

Gabrielle Hebrand Lyndsey Ray

ACC Committee

Fredelyn Christian Curt Walker

Lawn Firm Latest

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

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



Yard of the Month



Jeff Morrow & Kris Thomas

Their lawn and landscape exceeds all of the criteria for Yard of the Month; indeed, the complete overhaul of their landscape is a showstopper! It is quite obvious that the two of them have put an extreme amount of time, effort and money towards completing this project. Congratulations Jeff and Kris







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 rie.

SUM ER Block Party

June 2024



June 2nd was our annual Summer Block Party! While we got rained out early with just enough hail to put a damper on the festivities, it was a fantastic event featuring catering from The Hamburger Man, live music from Brad Thomspon, and fabulous margaritas and hard lemonade!

Some of our younger neighbors took the opportunity to kick off their shoes and play in the rain while others took to covered porches to keep the party going.

We greatly appreciate our Social Co-Chairs, CeeAnn and Renee! They always do a fantastic job and we look forward to the next event.











June 2024

Homeowners Association

June is...

Alzheimer's and Brain Awareness

Month

June 2nd: World Cancer Survivors Day

June 6th: National Drive-In Movie Day

June 10th: National Iced Tea Day

June 14th: Flag Day June 16th: Father's Day June 19th: Juneteenth June 20th: Summer Solstice

June 24th: World UFO 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.



Bulk Trash

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



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

June Community Calendar

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Lemon Pie

- 3 large egg volks
- 1 can (14 oz) sweetened condensed milk
- 1/2 cup fresh lemon juice
- 1 graham cracker crust (9 inches)
- 1 cup heavy whipping cream
- 2 tablespoons of sugar



- Preheat oven to 325 degrees.
- In a bowl mix egg yolks, mil, and lemon juice until blended. Pour into crust.
- Bake on a lower oven rack until filling is golden brown and thickened, 30-35 minutes.
- Cool 1 hour on a wire rack.
- Refrigerate, covered, 2 hours or until
- For whipped cream, in a bowl beat cream until it begins to thicken. Add sugar; beat until soft peaks form. Top pie with whipped cream just before serving.

Recipe via www.tasteofhome.com