



## Spring Is Here!

With the warmer weather finally arriving, our community is buzzing with activity! As we enjoy the sunshine, please take a moment to review these important updates and reminders to keep our neighborhood safe, tidy, and running smoothly.

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## Safety First

Now that Spring is officially here, more of our youngest residents are outside playing, biking, and enjoying the fresh air. Please remember that the speed limit throughout the park is 15 MPH.

Stay Alert: Kids can be unpredictable; please keep a watchful eye out when turning corners or backing out of driveways. Let's keep our streets safe for everyone.

# Vehicle & Parking Policy

To maintain the appearance and accessibility of our community, please ensure you are following the park's vehicle guidelines:

- **Registration & Condition:** All vehicles must be in good running order and currently licensed. Vehicles that are inoperable or have expired tags are subject to being towed at the owner's expense.
  - **Limit per Lot:** A maximum of 2 vehicles is permitted per lot.
  - **Vacant Lots:** Parking in vacant lots is strictly prohibited.
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## Lease Renewals

Management will be reaching out to tenants shortly to coordinate the signing of new leases. Please keep an eye on your mail and phone for a message from the office so we can get your paperwork updated efficiently.

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## Spring Clean-Up Day

It's time to shake off the winter dust! We are planning a community-wide Spring Clean-Up Day to help everyone get their yards and homes looking their best.

We will send out a text blast to everyone as soon as the date is finalized.

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Recipe Corner

### **Salmon Tacos with Mango Corn Salsa**

*Super easy tacos with a delicious, sweet salsa*



## Ingredients

- 1 lb. salmon fillet
- 2-3 teaspoons taco seasoning
- 2 teaspoons avocado oil

## Mango Corn Salsa

- 1 large mango, diced
- 1 cucumber, diced
- 2 ears sweet corn, kernels cut off the cob
- 1/4 cup finely chopped red onion
- 1/2 cup finely chopped cilantro
- 1 tablespoon honey
- Zest and juice of 1 lime
- 1/2 teaspoon salt

## Extras

- 1, 14-ounce can refried beans
- 8 corn tortillas
- 1/4 cup avocado oil for softening

## Directions

- Preheat oven to 425°F. Line a baking sheet with parchment paper.
- Toss the salmon with the taco seasoning and avocado oil until well-coated.
- Bake the salmon for 8 minutes, until it slips apart easily when pressed with a fork.
- While the salmon is baking, chop up your salsa ingredients and toss together in a bowl. Season to taste.
- To soften the corn tortillas, wrap the tortillas in a few damp paper towels and microwave for 30 seconds to steam them.
- Spread refried beans on the bottom of the tortilla. Add a couple pieces of salmon. Top with a big scoop of the salsa.
- Finish with lime squeezes and a drizzle of honey!