

MARCH NEWSLETTER



The Gardens at Twin Hickory

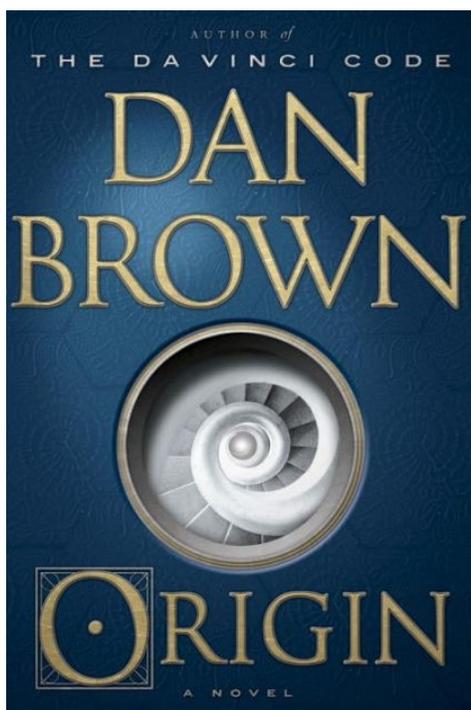
March 2018

Friendly Reminders:

- The Leasing Office will be closed on **March 8** for a company event and on **March 30** for Good Friday. A member of the maintenance team will be onsite for emergencies only.
- *Please* remember to pick up after your pets. Failure to do so will result in a \$250 penalty.
- Clotheslines are not permitted on the balcony or patio, nor may clothing, towels, flags, or other articles be hung from or placed on rails. These areas should be maintained in a neat and orderly manner at all times.
- Be mindful of stop signs and drive slowly through the community at all times.

Dates to Remember:

- 3/8: Office Closed for Company Event
- 3/11: Daylight Savings
- 3/16: Breakfast On The Go
- 3/17: St. Patrick's Day
- 3/20: First Day of Spring
- 3/30: Office Closed for Good Friday



The Book Club will meet to discuss **Origin** by Dan Brown on Tuesday, March 6 at 5pm in the Clubhouse, everyone is welcome to join us!

Please Read: Over the last several years, apartment community drop boxes nationwide have become a target for theft. **Although this has not been a problem here**, some communities in the local area have been affected. As you are aware, personal checks give a lot of detail about your personal account information, identity, and address. Although your financial institutions do have safeguards in place to combat identity theft, the process can be long, time consuming and arduous. Money orders are also an easy target because they are essentially the same as cash. Money order theft can be even more challenging to combat especially if you have misplaced or discarded the receipt that went along with the money order. **The fraud process can take months** and there aren't any guarantees that you will get your money back. **In the meantime, you are still responsible for the monthly rent regardless, even if it was stolen.**

Due to this potential threat, we discourage anyone from dropping checks in the drop box. You of course still have the option of paying rent with a personal check or money order and bringing it to us during office hours or paying rent anytime of the day via our online resident portal.

If you need help making payments online, please contact us. We are always happy to help you!



We're **Lucky** to Have **YOU** as a Resident

Email a photo in your **St. Patrick's Day** outfit to TheGardens@HHHunt.com and we will post it on our Facebook page! Whoever's photo gets the most likes will win a \$25.00 gift card!



Breakfast On The Go!

Breakfast is the most important meal of the day! Drive by the Club-house on **Friday, March 16** starting at **7:45am** and a member of The Gardens Team will hand you your breakfast bag **on the go!**

Pasta with Butter-Roasted Tomato Sauce



Ingredients

8 garlic cloves
1/2 stick butter
1 28-ounce can whole peeled tomatoes
2 anchovy fillets packed in oil (optional)
1/2 teaspoon crushed red pepper flakes
Salt
Pepper
12 ounces of your favorite pasta
Finely grated parmesan (for serving)

Steps

1. Preheat oven to 425°. Crush **8 garlic cloves** with the flat side of a chef's knife and remove peel. Cut **1/4 cup (1/2 stick) butter** into small pieces (about 1/2").
2. Empty **28 oz. can of tomatoes** into a 13x9" baking dish and crush lightly with your hands. Watch out for flying tomato juices. Scatter garlic, butter pieces, **2 anchovies**, and **1/2 tsp. red pepper flakes** over tomatoes; season with **salt** and **black pepper**.
3. Roast tomatoes, tossing halfway through, until garlic is very soft and mixture is thick and jammy, 35–40 minutes. While tomatoes are roasting, bring a large pot of water (4-6 qt.) to a boil over high heat and add a small fistful of salt.
4. Remove pan from oven and let sauce cool slightly. Using a potato masher or fork, break up garlic and tomatoes until mixture looks like coarse applesauce.
5. Cook **12 oz. pasta** in pot of boiling water, stirring occasionally with tongs, according to package instructions for al dente. Toward end of cook time, use a heatproof measuring cup to scoop out and reserve **1/2 cup pasta cooking liquid**. Drain pasta in a colander; reserve pot.
6. Return pasta to pot and add tomato sauce and pasta cooking liquid. Cook over medium-high heat, tossing with tongs, until sauce coats pasta, about 3 minutes.
7. Divide pasta among plates. Serve topped with Parmesan and more red pepper flakes.

Pest Control

The Gardens provides pest control service on the first and third Tuesday of each month. If you notice an issue, please let us know so we can add your apartment to the list. Please do not wait and allow pests to spread.

Below is the list of scheduled buildings:

March 6:
Building **11610**

March 20:
Building **4800**
Left Side of building 4801 # 101-104, 201-204, 301-304

Office Happenings:

- Arturo Pico's **14 year Anniversary** is March 1st!
- Happy Birthday to **Shane Jones** on March 23rd!
- The office will be closed on **March 8th** for a company-wide event and on **March 30th** for Good Friday



Meet Our Team

Lauren Moore
Property Manager

Jessica Brolia
Assistant Manager

Brad Lahocki
Service Manager

Arturo Pico
Assistant Service Manager

Audrey Steel
Leasing Consultant

Cheryl Brooks
Leasing Consultant

Caroline Albrite
Leasing Consultant

Becky Eubank
Custodian

Daniel Montiel
Service Technician

Shane Jones
Service Technician

Brandon Berasi
Groundskeeper