February 2018 NEWSLETTER



DeerPointe Property Manager is:

Nikki Kreger.

Phone: 720-880-2911- Direct

Fax: 720-941-9202

Email: nikki@weststarmanagement.com
URL: www.weststarmanagement.com
Address: 6795 East Tennessee Ave. #601

Denver, CO 80244

Next Monthly Homeowner's Meeting:

- March 12, 2018 6:00 p.m.
- Aurora Municipal Building Fletcher Room.
- Please plan to attend meetings and remind your neighbors. Please help keep our meeting proactive by keeping comments to 2 minutes or less.

Whether you're looking to learn more about your community or want to become a board member yourself, here are few things to expect from your H.O.A. board.

1. Vision- Every Successful Community has a vision of where they are going and how they want to get there.

Homeowners are encouraged to participate with the Board.

- 2. Board members are dedicated to protecting and enhancing the property value and assets in the association.
- 3. Participating in your community takes time and s lot of commitment. But, it's the residents' involvement that keeps the association moving forward. Working together, your H.O.A. can become a neighborhood that all residents enjoy!



Here to help

The DeerPointe Community has new Board member and roles.

- Brittney Craigo Pre
- Jennifer Prather
- Karen TalleyCatherine Johnson
- Matt Perry

President

Vice President

Treasurer

Secretary

Member At Large

February 2018 **NEWSLETTER**

PARKING UPDATE:



Homeowners received new tags for vehicles. Starting March 1st, any vehicle parked outside after 6:00 p.m. without outdoor sticker or visitor's hangtag, will be tagged, and eventually towed due to noncompliance.

Please also remember these rules:

- Garage parking is the privilege afforded to Homeowners.
- Garages are not to be used to store property.
- Outdoor parking stickers on based on the discretion of the H.O.A. board on a case by case basis.



Got an Idea, let the Board Know!

- Please utilize the suggestion box located in the mail kiosk.
- Please let the Board know if you would like to add information to the newsletter.

Community Update:

Renovations have begun for the old Safeway Storefront. **Planet Fitness** is the new tenant. Memberships start at \$10.00 per month. Details are scarce, however when more information becomes available you will be updated.

Your Opinion Counts!

Precinct caucuses are neighborhood-level meetings hosted by the Democratic and Republican Parties during even-numbered years in advance of a Primary Election. A precinct is the smallest subdivision of a county. Precinct Colorado's Democratic and Republican parties will hold precinct caucus meetings March

February 2018

NEWSLETTER

6th in advance of the June 26th Primary Election. Voters interested in caucusing must be affiliated with one of the major political.

- o Colorado Democratic Party, 303-623-4762 or www.coloradodems.org
- Colorado Republican Party, 303-758-3333 or www.cologop.org



REMINDER:

- Please remember to clean up after your pets!
- o Keep our costs down by keeping our grounds free of trash.
- Secure trash in plastic bag. If you miss the trash container, PICK IT UP!
- Only put trash in the trash container. No household appliances.
- PLEASE DO NOT FEED ANY WILD LIFE ANIMAL. This will only cause them to multiply, and cause damage to our property.
- Report any suspicious behavior.
- Keep porch light on. Sensor porch lights can be purchased at Home Depot for less than \$15.00. Lights come on from dusk to dawn when there is movement around your property.
- SLOW DOWN! The stop signs are there for a reason!



Recipe for the month: Fast 'n Slow BBQ beef in a cooker

Serves 4 to 6

Start to finish: 6 ½ hours (includes six hours in the slow cooker)

Ingredients:

3 pounds beef stew, cut into 11/2- inch cubes Kosher salt and freshly ground pepper to taste

- 1 teaspoon garlic powder
- 2 teaspoons olive or vegetable oil
- 1 ½ cups chopped onion
- 1 cup barbecue sauce, homemade or store-bought
- 1 cup beef broth
- 3/4 cup beer

February 2018 NEWSLETTER

- 2 tablespoons honey
- 1 tablespoon Dijon mustard
- 1 cup ½ inch pieces peeled parsnips
- 1 cup ½ inch pieces peeled carrots
- 1 pound egg noodles
- Season the beef evenly with salt, pepper and garlic powder. Heat the oil in a large pan over medium high heat. Working in batches, brown the meat until it is browned, about 8 minutes for each batch. Don't crowd the beef cubes in the pan. Set the meat aside. Pour off all but 2 teaspoons of fat from the pan and add the onions. Sauté them for 3 minutes, until lightly browned, and add them to the slow cooker. In the slow cooker, mix together the barbecue sauce, beef broth, beer, honey and mustard. Add the parsnips, carrots and browned beef to the slow cooker and stir to combine. Cook on low for six to eight hours, until the meat is tender. When stew is ready, prepare egg noodles according to package directions. Serve the stew hot with noodles.