

Neighborhood Newsletter VS 23. Pub. July 27, 2019



What: HOA Board Meeting

When: July 31st @ 5:30pm & September 10th @ 5:30pm

Where: Forbes Residence (5612 116th St NE)

\*\*There will be 15 minutes at the beginning for an open forum. Only

board members allowed during executive session.

## Community Manager: Martha Tackett

Phone: (425) 367-4059

Email: mtackett@pcamgmt.com

## **Board of Directors 2019-2020:**

Byron Henderson—President

Gail Forbes—Vice President/Treasurer

McCala Walters—Secretary

Jim Forbes—Director

Paul Hinty—Director

Rosyln Hoy—Director

Donna Murdoch—Director

## ACC Committee 2019-2020:

Gail Forbes

Byron Henderson

Paul Hinty

David Martina

Nic Murdoch

## Newsletter and Social Committee 2019-2020:

Gail Forbes

Olivia Martina

Donna Murdoch

McCala Walters

# Message from the HOA Board of Directors

Thank you for being patient as we work on repairing the irrigation systems! We are also working on replacements for the play areas that will last longer/be safer for our kids. We know its frustrating that our neighborhood isn't looking its best (we all live here too), and we are working toward getting the infrastructure and visible areas back up to where they should be. Please join us at our next meeting for more info.

# <u>Dog owner expectations</u>



Please remove any droppings your dog may leave behind while out in the public areas of the neighborhood, it is your responsibility as a pet owner to remove any waste. The HOA will try and keep waste bags available at the parks. The City of Marysville also has **FREE** pet waste bags at the Public Works Office!

All dogs in public areas must be on a leash per Marysville (Ord. 10.04.3). Please keep your pet leashed in our community areas.

# Off Leash Dog Parks

Since they shouldn't run free in our neighborhood, where can you take your sweet pup to play?

- Strawberry Fields—Marysville
- Cavalero Community Park—Lake Stevens
- Willis Tucker Dog Park—Snohomish
- Loganberry Lane Park—Everett
- Snoqualmie River Off Leash Park—Duvall







# **Community Activities**

Popcorn in the Park (free movies)

https://bit.ly/2XkxgaM

Free lunches for kids/teens

www.msd25.org

Marysville Farmers Market

http://marysvillefarmersmarket.org/

MPHS pool hours/information

https://bit.ly/2WLA6kW



# BLUEBERRY ZUCCHINI CAKE with lemon frosting

#### **Blueberry Zucchini Cake**

- 3 eggs lightly beaten
- 1 cup vegetable oil
- 3 teaspoons vanilla extract
- 2 1/4 cups white sugar
- 2 cups finely shredded and drained zucchini
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- ¼ teaspoon baking soda
- 1 pint fresh blueberries (you can reserve a few for garnish)

Preheat oven to 350 degrees F. Prepare 2 8-inch round cake pan.

Grate Zucchini and place in a clean dish towel. Squeeze until most of the liquid comes out. You will want to have 2 cups of shredded zucchini after it has been drained. Set aside.

In a large bowl and using a hand mixer, beat together the egg, oil, vanilla, and sugar. Fold in the zucchini.

Slowly add in the flour, salt, baking powder, and baking soda. Gently fold in the blueberries, Divide batter evenly between prepared cake pans.

Bake 35-40 minutes in the preheated oven, or until a knife inserted in the center of a cake comes out clean. Cool 20 minutes in pans, then turn out onto wire racks to cool completely.

#### **Lemon Buttercream**

- 1 cup butter, room temperature
- 3 1/2 cups powdered sugar
- 1 lemon, juice and zest (about 2 tablespoon)
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt

Combine butter, sugar and salt and beat till well combined.

Add lemon juice, vanilla and continue to beat for another 3 to 5 minute or until creamy.

Fold in lemon zest (leave out if piping).



# LADIES NIGHT

We want to build a stronger community and foster relationships. Please join us the 2nd Wednesday every month for a casual get together. Bring your favorite beverage or snack to share!

> When: August 14th at 5pm Where: 5612 116th St. NE

If you have questions, comments, concerns or additions for our next newsletter, please reach out!

mccalacaren@gmail.com