Patriot Estates HOA NEWSLETTER

1165

December 2024

Patriot Estates HOA Board

Casey Tucker - President Alejandro Galaviz - Vice President Patricia Johnson - Treasurer Alex Wilkins - Secretary De'jour Burton - Member at Large Email: patriotestateshoa@gmail.com Website: www.patriotestateshoa.com

Management Team

Heather Smith - Heather@legacysouthwestpm.com Community Manager

Ryan Smith - Ryan@legacysouthwestpm.com Director of Association Management

Chase Smith- Chase@legacysouthwestpm.com Compliance Inspector

Judy No - Judy@legacysouthwestpm.com Community Admin

Patriot Estates HOA Committees

Beautification Committee Chaired by: Michelle Hamm

Neighborhood Watch Committee Chaired by: Alejandro Galaviz

Social Committee Chaired by: Patricia Johnson, Alexis Wilkins, and Casey Tucker

To join a committee, please email heather@legacysouthwestpm.com



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.



Patriot Estates

Patriot Estates Community Cookbook! Please submit recipes to be included to heather@legacysouthwestpm.com

Happy Holidays



The Patriot Estates Board of Directors would like to wish each of you Happy Holidays and a Joyful New Year!

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Community Reminders

Please remember 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, contact your management staff, etc. https://lswpm.cincwebaxis.com.

Trash & Recycling Collection

All garbage, recycling, and yard waste must be at curb by 7am on Wednesdays. Collection can occur anytime between 7am and 7pm. Please store garbage cans neatly and off the street when it's not trash pickup.

Bulk Trash

Bulk trash first Wednesday of the Month.

If your home sustains damage from weather, please reach out to management to give an estimated repair time.

Easy Biscuits

Ingredients

- 2 Cups Self Rising Flour
- $1 \frac{1}{2}$ cups of heavy
- whipping cream

Instructions

- Preheat over to 450 degrees Farenheight
- Combine flour and heavy whipping cream
- Knead well
- Cut dough into 12 equal pieces and shape
- Bake at 450 for 20 minutes
- Optional, baste with butter with five minutes of baking time left.



December Dates...

Dec 21st - Amenity Center Booked for Private Event

Dec 4th - Wildlife Conservation Day

Dec 25th - First day of Hanukkah

Next Compliance Inspection: January 6th

Dec 24th - Christmas Eve

Dec 25th - Christmas Day Dec 31st - New Years Eve

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