

Patriot Estates HOA NEWSLETTER

City Dates

Feb 5th, 6:30pm: Special Called City Council Meeting

Feb 6th, 6:00pm: Community Service Development Corporation Meeting

Feb 12th, 6:30pm: City Council Meeting

Feb 26th, 6:30pm: City Council Meeting

Management Team

Heather Smith - Heather@legacysouthwestpm.com
Community Manager

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

Damian Power- Damian@legacysouthwestpm.com
Compliance Inspector

Shannon Ratliff - Shannon@legacysouthwestpm.com
Community Admin

YOYO

Election Results

Congratulations

The winners of the election are Casey Tucker, Alexis Wilkins, and Patricia Johnson. They will serve a two-year term on the Owner's Association of Patriot Estates Board of Directors.

Thank you for your willingness to serve the community!

CC&R of the Month

Occupancy - Other than the completed principle dwelling, no thing or structure on a lot may be occupied as a residence at any time by any person. This provision applies, without limitation, to the garage, mobile homes, campers, and storage shed.



What this means: Only your house can be used as a residence. Garages, sheds, campers, etc. cannot be used as housing.

Patriot Estates HOA

February is...

American Heart Month

- Feb 2nd: Groundhog Day
- Feb 4th: National Homemade Soup Day
- Feb 7th: National Ballet Day
- Feb 11th: National Latte Day
- Feb 12: Compliance Inspection
- Feb 17th: National Random Acts of Kindness Day
- Feb 19th: Presidents Day
- Feb 27th: National Pokémon Day
- Feb 29th: Leap Day

Community Reminders



Gentle reminder 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 etc. Contact your management staff!
<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 out of view of the community 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.

February Community Calendar

				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29		

Red Velvet Brownies

Brownies

- Cooking Spray
- 4 oz bittersweet chocolate, chopped
- 3/4 cup salted butter
- 1 1/2 cups granulate sugar
- 4 large eggs
- 1 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 oz red liquid food coloring
- 2 teaspoons vanilla extract

Cream Cheese Frosting

- 8 oz cream cheese, softened
- 1/2 cup salted butter, softened
- 6 cups powdered sugar
- 2 teaspoons of vanilla extract



- Prepare the Brownies: Preheat oven to 350°F. Line bottom and sides of a 9-inch square baking pan with aluminum foil, allowing 2 to 3 inches to extend over sides; lightly grease (with cooking spray) foil.
- Microwave chocolate and butter in a large microwavable bowl on HIGH until melted and smooth, 1 1/2 to 2 minutes, stirring at 30-second intervals. Whisk in sugar; add eggs, 1 at a time, whisking just until blended after each addition.
- Whisk together flour, baking powder, and salt in a medium bowl. Gently stir flour mixture, food coloring, and vanilla into chocolate mixture, stirring just until well incorporated.
- Pour batter into prepared pan. Bake in preheated oven until a wooden pick inserted in center comes out with a few moist crumbs, 25 to 30 minutes. Transfer to a wire rack, and let cool completely, about 2 hours.
- While Brownies cool, prepare the Cream Cheese Frosting: Beat cream cheese and softened butter in bowl of a heavy-duty stand mixer fitted with paddle attachment on medium speed until creamy.
- Reduce speed to low, and gradually beat in powdered sugar until blended. Beat in vanilla. Increase speed to medium-high, and beat until light and fluffy, about 1 to 2 minutes. Cut brownies into squares. Using a piping bag fitted with a large star tip, pipe frosting on top of brownies. Or spread frosting over brownies.

Recipe via www.southerliving.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

