



Patriot Estates HOA

NEWSLETTER

March 2025



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
- Reagan Waddell - Reagan@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

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.



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



Patriot Estates HOA

Patriot Estates

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

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.

March Dates

- March 4th - Mardi Gras
- March 8th - International Women's Day
- March 9th - Daylight Savings Time Begins
- March 14th - Pi Day
- March 17th - St. Patrick's Day
- March 20th - Spring Equinox

Compliance Inspection: March 17th

Crunchy Lime Shrimp

- 2 pounds uncooked shrimp (peels and deveined)
- 4 garlic cloves, minced
- 1 tsp paprika
- 1 tsp ground cumin
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 medium lime
- 1 cup crushed tortillas
- 1/4 cup chopped fresh cilantro
- 1/4 cup olive oil
- 1 cup cherry tomatoes, halved
- 1 medium ripe avocado, peeled and cubed
- Optional: Additional lime wedges and cilantro

1. Preheat oven to 425°. Place first 7 ingredients in a greased 15x10x1-in. pan. Finely grate zest from lime. Cut lime crosswise in half; squeeze juice. Add zest and juice to shrimp mixture; toss to coat.
2. In a small bowl, combine crushed chips, cilantro and oil; sprinkle over shrimp mixture. Bake until shrimp turn pink, 12-15 minutes. Top with tomatoes and avocado. If desired, serve with additional lime wedges and cilantro.

Recipe via www.tasteofhome.com

March Community Calendar

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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
30	31					

