



FEBRUARY NEWSLETTER

COMMUNITY REMINDERS

Outdoor Holiday Decorations

Please ensure that all outdoor holiday decorations are removed by February 7th.

Trash Disposal

We recognize that the weather is chilly; however, all trash must be taken directly to the compactor. Please do not leave any trash outside your front door at any time.

Maintenance Requests

For non-emergency maintenance requests, kindly submit them through the maintenance portal. If you require assistance with setting up your account, please reach out to the leasing office.

Speed Limit Awareness

SLOW DOWN! The community speed limit is 15 mph, and we have observed many residents exceeding this limit recently. We will be monitoring speeds on specific streets over the next month to address concerns raised by residents.



GALENTINE'S PAINT AND SIP

Join us at the clubhouse on February 7th from 11:00 AM to 1:00 PM for a fun Galentine's paint and sip event. Enjoy hors d'oeuvres and drinks while painting a beautiful canvas. We'll provide ready-made canvas prints, paint, and everything needed for a fabulous time.

RSVP REQUIRED! Email LG@SREGROUP.COM by 2/5.

****Event open to anyone interested in attending****

RESIDENT REFERRAL!

REFER A FRIEND TO LIBERTY GRAND AND RECEIVE A \$300 RENT CREDIT WHEN THEY MOVE IN.

****RESTRICTIONS APPLY, SEE LEASING OFFICE FOR DETAILS****



GUESS HOW MANY HEARTS IN THE JAR!

STOP BY THE LEASING OFFICE BEFORE 2/15 TO GUESS HOW MANY HEARTS ARE IN THE JAR. THE CLOSEST GUESS WILL WIN A PRIZE!

SUPERBOWL CHILI RECIPE

INGREDIENTS

2 TEASPOONS OLIVE OIL
3 GARLIC CLOVES, MINCED
1 MEDIUM ONION, DICED
SALT AND FRESHLY GROUND BLACK PEPPER
1 TABLESPOON TOMATO PASTE
1 POUND LEAN GROUND BEEF
2 TABLESPOONS CHILI POWDER
1 TEASPOON GROUND CUMIN
ONE 15-OUNCE CAN NO-SALT-ADDED TOMATO SAUCE
1 CUP LOW-SODIUM CHICKEN BROTH
3 TABLESPOONS BARBECUE SAUCE



DIRECTIONS

IN A STOCKPOT OR DUTCH OVEN OVER MEDIUM-HIGH HEAT, ADD THE OIL, GARLIC AND ONION. SPRINKLE WITH SALT AND PEPPER AND SAUTE UNTIL THE ONION GETS TENDER AND AROMATIC, 3 TO 5 MINUTES. ADD THE TOMATO PASTE AND STIR WELL. ADD THE GROUND BEEF AND COOK UNTIL BROWNEED, STIRRING FREQUENTLY AND BREAKING IT APART, ABOUT 5 MINUTES. ADD THE CHILI POWDER AND CUMIN AND STIR UNTIL EVENLY DISTRIBUTED. STIR IN THE TOMATO SAUCE AND BROTH AND LOWER THE HEAT TO A SIMMER. COOK, STIRRING OCCASIONALLY, 30 MINUTES. STIR IN THE BARBECUE SAUCE AND COOK FOR AN ADDITIONAL 10 MINUTES. SERVE HOT.