

# HIGHLAND 55 CLIFF NOTES

The Official Newsletter of the Highland 55 Community

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## What a Fun Evening!!!

We had a great evening celebrating with all of you at our Clubhouse Resident Reveal celebration! Thank you to everyone who came to celebrate with us! We are so happy to be in our new clubhouse and offices. Please drop by for a cup of coffee, to read a book, to talk with your neighbors or to just watch your favorite show in our comfortable space. We would like to thank you in advance for helping us keep the clubhouse beautiful & clean. Please do not move any of the furniture or decor. This will help us to keep the floors looking pretty, as well as keep you safe. New mailboxes are also installed and mail will now be picked up on the patio between the clubhouse and the fitness center. Please be careful as we still have ongoing construction inside the fitness center. If you have not picked up your mailbox key you may do so in the office.

Thank you again for your patience during construction  
and for celebrating with us!



Sheri & Cathy



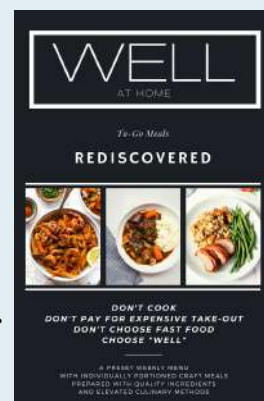
## To-Go Meals Rediscovered at Highland 55!

Don't cook or pay for expensive take out!

Mark your calendar for Tuesday, May 11th at 6:00pm.

Chef Darrin Hand will be in the Highland 55 Clubhouse with his special recipes to taste test and to sign up for his delivery program.

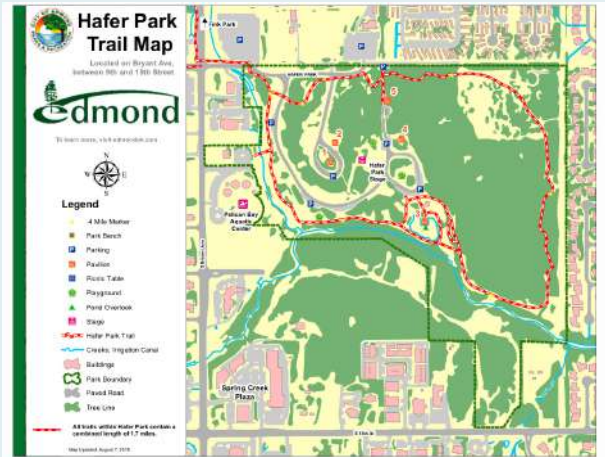
It's a fun night you won't want to miss!! Please let Cathy know if you plan to attend. Thank you.





# HIGHLAND 55

# HIKERS



WE HAVE HAD SUCH A GREAT TIME WALKING HAFER PARK AND GETTING TO KNOW EACH OTHER! WE WELCOME EVERY RESIDENT TO JOIN US ON MONDAYS, WEDNESDAYS AND THURSDAYS FOR OUR WALKS AROUND THE PARK! IF YOU HAVE ANY QUESTIONS TALK TO CATHY IN THE OFFICE

## OFFICE HOURS:

Monday - Friday 9-5:30  
Saturday - By Appointment

## GATE HOURS:

Everyday - 7am - 7pm

## Important Reminders:

\*Please place your tied trash bags out in the morning for pick-up. We have had some nocturnal animals stop by who love your trash, and love to make a mess! Let's keep H55 looking clean! You are always welcome to use the trash receptacles anytime and on the weekends.

\*Please don't forget to pick up after your pets when walking them around Highland 55. Thank you!!

\*Reminder that the clubhouse porches are pet friendly, but no pets are allowed inside the clubhouse. Thank you for your understanding.

\*We would like to ask that you please keep your garage doors closed at all times.

## DIRECTORY CHANGES?

WE WILL HAVE A NEW DIRECTORY PRINTED WHEN ALL OF OUR NEIGHBORS HAVE MOVED IN NEAR THE END OF JULY. IF YOU WOULD LIKE FOR US TO MAKE ANY CHANGES TO YOUR LISTING PLEASE LET US KNOW.

## Chicken Penne Pasta

### INGREDIENTS

#### TOPPING:

3/4 cup bread crumbs (store-bought or make your own)  
2 tablespoons butter, melted

#### FILLING:

1 bunch broccoli (about 1 1/2 pounds), stalks cut off, florets trimmed into 1-inch pieces  
12 ounces penne pasta  
2 tablespoons olive oil  
1 medium onion, minced  
6 medium garlic cloves, finely minced or pressed through a garlic press  
1 teaspoon dried thyme  
1/2 cup all-purpose flour  
2 cups low-sodium chicken broth  
1 cup heavy cream  
1 teaspoon salt  
1/2 teaspoon pepper  
1 1/2 pounds boneless skinless chicken breasts (about 3), trimmed and cut into bite-size pieces  
3 ounces smoked mozzarella, shredded  
8 ounce jar oil-packed sun-dried tomatoes, drained and chopped into pieces

### INSTRUCTIONS

In a small bowl, combine the bread crumbs and butter and set aside. Lightly grease a 9X13-inch baking dish and set aside.

Preheat the oven to 400 degrees and make sure the oven rack is placed in the middle of the oven. In a large pot, bring the water for the pasta to a boil. Stir in one tablespoon salt and the broccoli. The broccoli cooks quickly so stay close! Cook the broccoli for 1 minute, until it is bright green. Quickly remove the broccoli with a slotted spoon to a plate. Return the water to a boil and add the pasta and cook until al dente, about 1-2 minutes less than how you would eat it normally (it will cook a bit more in the oven while baking). Drain the pasta in a colander and toss with 1 tablespoon olive oil. Leave it in the colander and set it aside.

Wipe the pot dry. Add the remaining 1 tablespoon oil and return to medium heat until shimmering. Add the onion and cook until softened and beginning to brown, about 5 minutes. Stir in the garlic and thyme; cook until fragrant, about 30 seconds, stirring constantly. Add the flour, salt and pepper, and cook, stirring constantly, until golden, about 1 minute. Slowly whisk in the broth and cream; bring to a simmer, whisking often. Add the chicken and cook, stirring occasionally, until cooked through, about 6-7 minutes. Stir in the sun-dried tomatoes and smoked mozzarella.

Add the cooked pasta and broccoli to the sauce; stir to combine. Transfer the pasta mixture to the prepared baking dish and sprinkle with the bread crumb topping. Bake until the casserole is bubbling and the crumbs are lightly browned, about 15 minutes. Serve immediately.





# Edmond Community News:

## VIBES

EDMOND'S FIRST THURSDAY

### Downtown Edmond's Art Experience! First Thursdays April Through October

VIBES is a FREE event held in Downtown Edmond on the 1st Thursday of each month from April through October. Participating downtown businesses, artists and performers invite you to celebrate creativity from 5-9pm. VIBES is excited to share all that Downtown Edmond has to offer. Be inspired by visual arts and captivated by the sights & sounds of performers as you stroll the streets of Edmond and engage with your local community. For more information visit [edmondvibes.org](http://edmondvibes.org).

### 5X5 ART SHOW AND SALE THU, MAY 6 | EDMOND FINE ARTS INSTITUTE

This is one of our favorite Edmond evenings! All proceeds benefit the FAI Art in Schools Program. The Fine Arts Institute is Edmond's nonprofit community organization providing visual and performing art opportunities to the community.

The 5x5 Show & Sale will take place in conjunction with the May Gallery Opening featuring Edmond artist Brad McNeill and VIBES Edmond's First Thursdays. Nick Massey will be playing music in the FAI Courtyard during the event as well.

All art \$55, first come, first served. Call the EFI at 340-4481 for more information. EFI is located at 27 East Edwards Street in Downtown Edmond.



### Outdoor Edmond Farmer's Market Sat, April 17 – Sat, October 30 Festival Market Place



The 17th Season of the Outdoor Edmond Farmers Market offers the freshest locally grown, raised and manufactured food items in a safe and convenient manner. A "Sit and Sip" area will be at the bricked "Plaza" located on the east side of the garage. Here you can get coffee or fresh fruit ice pops/ice cream pops and a ready-to-eat baked good. Online ordering from vendors to be picked up at the market is encouraged. Create an account at [sourcewhatsgood.com](http://sourcewhatsgood.com) or download the WhatsGood app. Animals are not permitted in shopping areas of the market.

### Concert in Hafer Park:

**Sentimental Social Club & The McKee Brothers**  
Summers first outdoor concert in the park!  
Thursday, May 20th 6:15-9 \*free!



Hear live music on the Hafer Park Stage by the Sentimental Social Club & The McKee Brothers (soft rock/blues and hott jazz). Please bring your lawn chairs and blankets. Snow cones will be sold during the event.

### Another great Concert in Hafer Park! Above the Frey & Squeezebox Thursday, May 27



Hear live music on the Hafer Park Stage by Above the Frey & Squeezebox (modern rock/classic rock). Bring your lawn chairs and blankets!

## SHOPPING AROUND EDMOND!



Edmonds retail spans from unique and eclectic to high-end and on-trend. Shop for gifts and don't forget to treat yourself! Here are some of the fun and unique shops downtown.

### Downtown Edmond

Stroll the sidewalks along Broadway, north of 2nd Street, to be greeted by shopkeepers and a variety of locally owned businesses. Find stylish clothing and accessories at Lulu and Lo's, Bison Creek Clothing, and Silver Leaf Gems. Visit Native Summit and Edmond Golf for specialty items and clothing for your next outdoor adventure.

Find antique home decor and furniture by shopping at Broadway Antiques & Market and Sterlings Home Decor & Gifts. Urban Okie Home Shop and Creative Studio offers ethically sourced and environmentally-friendly decor and custom furniture.

