

CLIFF NOTES

THE NEWSLETTER FOR HIGHLAND 55 AT SPRING CREEK

EDMOND, OK

SEPTEMBER 2023

VOLUME 34

It's FALL ya'll, and you know what that means in Oklahoma! College football is here! You are invited to visit the clubhouse, sit on the porch, and enjoy a game while renewing friendships or meeting new neighbors. Inside you'll find a pool table and multiple screens for viewing. Lucky us to have this amenity! We hope you will take advantage of it during the '23-'24 football season!
Love, Sheri, Laura and the H55 team

**WISH YOUR NEIGHBORS A
HAPPY BIRTHDAY!!**

**MARILYN S.
VICKI P.
FLOYS.
WANDA H.**



9/2 - Arkansas State
9/9 - SMU
9/16 - @Tulsa
9/23 - @Cincinnati
9/30 - Iowa State
10/7 - Texas (Dallas)
10/14 - Bye
10/21 - UCF Florida
10/28 - @Kansas
11/4 - @OSU
11/11 - West Virginia
11/18 - @BYU
11/24 - TCU

9/2 - Central Arkansas
9/9 - @Arizona State
9/16 - South Alabama
9/23 - @Iowa State
10/6 - Kansas State
10/14 - Kansas
10/21 - @West Virginia
10/28 - Cincinnati
11/4 - OU
11/11 - @UCF Florida
11/18 - @Houston
11/25 - BYU

REMEMBER...

- ALL work orders MUST be submitted in the office or online.
- Residents must accompany all guests in the fitness center, pickleball court & clubhouse.
- Make reservations for the guest cottage in the office.
- Please keep your pets inside if you are not home. When at home they must be on a leash or in your yard.
- DO NOT allow your guests to dispose of cigarette butts on property grounds. Smoking is only allowed 15ft. away from common areas & back patios. No smoking inside any buildings at Highland 55.
- The bounty from our community garden is in a basket on the clubhouse island. First come, first served! Yum!
- Please keep garage doors closed at all times. Please turn on outdoor lights on in the evenings.

Prosecco Grapes

1 pound green grapes, removed from the stems
1 750-milliliter bottle prosecco
1 C. granulated sugar
1 lime zested



Add the grapes to a large container with a lid. Pour the prosecco over the grapes and cover. Allow to marinate for at least 1 hour or refrigerated up to 24 hours.
Put the sugar and lime zest on a plate or sheet pan and mix. Drain the grapes into a colander over a bowl, then pour them onto a parchment lined sheet tray. (Discard the prosecco or save for another use.) Lightly pat dry, then mix with the sugar and lime zest. Shake the pan to coat the grapes. Place the sheet tray into the freezer and freeze until firm, about 1 hour. Once they are frozen, transfer to a freezer-proof container and store in the freezer. A perfect evening snack!