

CLIFF NOTES

THE NEWSLETTER FOR HIGHLAND 55 AT SPRING CREEK
MARCH 2024

EDMOND, OK

VOLUME 40

Welcoming New Residents to Highland 55

We are fortunate to have such kind, dependable, and compassionate residents at Highland 55. This month, we extend a warm welcome to all new members of our community! Come join us in the clubhouse every Thursday to meet your fellow neighbors and take part in the many weekly activities we have to offer. We look forward to seeing you there! Have a **WONDERFUL MARCH!**

SHERI, LAURA & THE H55 TEAM

Highland 55 Reminders:

- For delivery drivers, the gate code #1101 can be added under the delivery instruction section when placing orders.
- Please do not move any furniture, including the pool table, if you are using the clubhouse for a private event.
- Remember to turn off fireplaces in the clubhouse after use.
- During extreme temperatures, leave cabinet doors under sinks open and let faucets drip to prevent freezing.
- When using the fitness center, pickleball court, or clubhouse, guests must always be accompanied by residents.
- To make reservations for the guest cottage, visit Sheri's office. Friends and family can stay in the Mesa #68 for \$75 a night.
- If you are not home, please keep your pets inside. When at home, pets must be on a leash or in your yard. Excessive barking is a violation of the pet agreement, so please bring your pets inside if they continue to bark after several minutes.
- Smoking is only allowed 15ft away from common areas and back patios. Smoking inside any building at Highland 55 is prohibited.
- Remember to keep your garage doors closed at all times and turn on outdoor lights at night.
- All trash must be out by 9am on the day of pick up. Please make sure to tie off your bags. If you missed pick up, do not leave trash outside. You can use the H55 trash receptacle instead.
- Submit all work orders through the office or online.

HAPPY BIRTHDAY TO OUR MARCH NEIGHBORS!

CLAYTON G. CLEO P. FREDDIE H.
JOHN K. KATHIE P. VICKI P. DONNA H. STEVEN S.
FRED B. SUE C. LISA H. KAREN C. DAN C.
LAURA Z. RODNEY H.
HAPPY BIRTHDAY!!

Easy Beef & Cabbage Stir Fry

- 2 T. VEGETABLE OIL
- 4 CLOVES GARLIC, CHOPPED
- ½ POUND GROUND BEEF
- ½ SMALL HEAD CABBAGE, SHREDDED
- 1 RED BELL PEPPER, CUT INTO STRIPS
- 2 T. SOY SAUCE
- 1 T. CORNSTARCH
- ½ C. WATER
- 1 T. BLACK PEPPER
- 1 PINCH SALT

EASY & DELICIOUS!

Heat a large skillet over medium-high heat, and add oil. Saute garlic for about 5 seconds, then add ground beef. Stir-fry until beef is evenly brown, 5 to 7 minutes; drain excess fat. Stir in cabbage and pepper, and cook until vegetables are tender and beef is fully cooked. Stir in soy sauce. Mix together cornstarch and water, and stir in. Season with pepper, add salt to taste. Cook, stirring, until sauce has thickened. Serve hot & enjoy!

**NEW HIGHLAND 55 DIRECTORIES FOR SPRING 2024
ARE AVAILABLE IN THE OFFICE.
DROP BY AND PICK UP YOUR COPY!
KINDLY LIMIT TO ONE PER COTTAGE.**