



# Wind River *News*

Jan / Feb 2010

## Important Contacts

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## Paying Dues

In our recently chaotic economy, stretching the dollar as far as it will go takes on new meaning. For your HOA, stretching the dollar is normal practice; however, it's no surprise that a dollar stretches only so far.

As in the past, your Board of Directors (BOD) is very aware of the trust that you put in us as we oversee the operating budget of our community Home Owner's Association. The HOA continues to remain fiscally solvent and the BOD remains committed to ensuring not only the survival of the HOA but the improvement of our community through gradual capital improvement projects (benches, trees, etc). Moreover, we are vigilant in maintaining the existing areas of the HOA such as the greenbelt, pool, and the underlying costs associated with upkeep of these areas. Our community continues to age and with it, many of the systems which contribute to our enjoyment of our amenities such as the pool, greenbelt, and ponds, age with it. While an HOA cannot operate at a profit, we must continue to address the budget with the foresight of future anticipated repairs and/or the gradual replacement of taxed systems. The fence and irrigation system, for instance have long presented challenges. To stretch the dollar, the BOD continually reviews existing contracts while coordinating competitive bidding for projects as they develop.

We continue to keep a very close eye on delinquent accounts and remain aggressive in attempting to secure these debts as they impact the present and future normal operation of the entire community. Delinquent accounts have faced foreclosure and liens. Often, these delinquent accounts can be handled before they reach this level of legal involvement through contact between the HOA member and our Lone Star Community Manager, Susan Garrett, at 469.384.2088 ext. 112. The BOD feels strongly that the HOA should not be in the position of subsidizing any member. Despite our aggressively pursuing delinquent accounts, the economic strains and increased prices among many of the businesses with which we contract or receive bids from required a dues increase. As a result of the devastating economic turn last year, the BOD unanimously decided dues would not increase, however, with the full understanding that dues were in need of increase. In keeping with the commitment to remain solvent now and provide for the communities anticipated future needs, as projected, dues have increased by 5% with an anticipated increase in late 2010 by an additional 5%.

You may now view your account online as well as make a payment via credit card or e-check. Visit [www.lonestarmangement.com](http://www.lonestarmangement.com) to register. Your account number and a valid email address are required to use this service.

# ACC

Prior to commencing any permanent change to the structure of your home, community members must complete and submit an ACC form. These forms are available on the Wind River Estates HOA Official Website <http://www.windriverhoa.com/index.htm>

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## Meet the B.O.D.

### 2009-2010 Board of Directors

President - Eddy Lynton

Vice-President - John Angoco

Treasurer - Dustin Frank

Secretary - Dennis Lang (filling vacated position)

Member at Large - Paul Williamson

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## Wind River Email News

Sign up for the Wind River Email News and keep on top of what's going on in your HOA and our community. To sign up contact our Lone Star Community Manager, Susan Garrett, at 469.384.2088 ext. 112 or our community Media Rep, Steve Sumners at [steve.wr@verizon.net](mailto:steve.wr@verizon.net) Steve does a fantastic job of keeping our community members in the know. He says, "I prefer to keep the emails on a subject matter related to the entire HOA."

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## Did You Know?

Did you know that your Wind River HOA is present on the web? There are several ways to stay in touch with your neighbors and learn helpful information about your Wind River investment (your home). Two popular sites include the Wind River Estates HOA Official Website and Wind River Chat Group . Wind River Estates HOA Official Website is designed and maintained by [www.Sleepin-Dogs.com](http://www.Sleepin-Dogs.com) Website Designs, Denton, Texas.

Wind River Estates HOA Official Website  
<http://www.windriverhoa.com/index.htm>

A second popular destination for community members is the Wind River Chat Group. Often heated discussions can be found here. Community member Patrick Pluscht continues to oversee this resident area.

Wind River Chat Group (not officially affiliated with the HOA) <http://groups.yahoo.com/group/WRNeighbors/>

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## Johnny Appleseeds

In the history of the United States, Johnny Appleseed spent 49 years in the wilderness planting apple trees for hungry travelers. Wind River has our version of Johnny in John Angoco. BOD member John Angoco has been planting trees throughout Wind River Drive and the green belt in Wind River. You may have noticed his hard work. He joins other notable would be Johnny's including Richard Isabel and Dennis and Patricia Lang.

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## Upcoming events

Annual meeting and garage sale dates coming soon.

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## Headaches and Ulcers

Your HOA is financially solvent and continues to tightly manage your funds. Capital improvements include addressing ruts in the green belt, additional benches, garbage bins, pool restoration/improvements, and continued contribution to financial savings. Erosion on the green belt has continued to be a problem. In the coming months, we are actively working to resolve the accumulation of water and ruts along the green belt and improving the quality of the green belt for member's enjoyment.

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## Volunteers Needed

We always need volunteers in our neighborhood. If you are interested in volunteering in any capacity, please contact Susan Garrett at 469.384.2088 ext 112.



## General Information

Any HOA member who desires to appear before the board must request to be placed on the agenda for that meeting. This can be done by contacting Lone Star Association Management. If you would like to attend the meeting, you are not required to be placed on the agenda.

Monthly Board of Directors Meetings take place on the second Monday of each month unless otherwise indicated on the website. Meetings begin promptly at 6:30 pm on the third floor of Dogwood Estates across the street from Cinemark Theater.

## Not Your Mother's Couponing....

Do you want to cut your grocery bill by 50%? Who doesn't? If you never used coupons or want to start up again you came to the right place. Here are a few tips on getting started.

- 1) Start Slow. It will take about 4 weeks for you to get a good variety of coupons. A couple of resources are of course the Dallas Morning News Sunday paper (\$3.00 each) but better yet, I get the bulk of my stash by buying the local paper that comes out each week. Be patience. You are not going to walk into the store your first time and get \$100.00 worth of groceries for \$20.00. You will make mistakes (I still do. Ha!Ha!). Learn from them. Keep going. You'll get the hang of it. I promise. I spend about 4 hours a week. Not bad for the money I save.
- 2) Organize your coupons. If they are not easy to get to you won't use them. If you are a beginner you might want to use the envelope system. Just label each envelope with a category ie. Dairy, breakfast, meat, frozen, baby, makeup, etc... Another popular method is the baseball card holder. Just need a binder to put these into.
- 3) Don't clip every coupon. At first just clip what you might use. That goes for printing off internet coupons. You might want to put the date on the front of your coupon packet and file what you don't use in a folder. That way if you decide you want to use a coupon you can go back and cut it out.
- 4) Start with One Store. Become an expert at one grocery store before you move on to another. Learn their policies and sale patterns. Once you conquer your store of choice pick drugstore. I would do CVS first. They seem to be easier than Walgreens to learn and use.
- 5) Don't try to figure all the deals out yourself. There are many sites to help you. You don't need to figure all the deals from the sale ads when they are done for you.
- 6) Be committed to every dollar you save. Don't get discourage if you save a few dollars at first. As time goes on you will save more and more. It's a process. Once you have it down you will never go back to paying full price again and you'll reach you goals in no time.
- 7) Last but not least, have fun!!!

# Recipes

## Super Duper Chocolate Cookies

Cook Time: 15 min

Yield: 48 servings

### Ingredients

- \* 4 (1 ounce) squares unsweetened chocolate
- \* 1/2 cup vegetable shortening
- \* 2 cups white sugar
- \* 2 teaspoons vanilla extract
- \* 4 eggs
- \* 2 cups all-purpose flour
- \* 2 teaspoons baking powder
- \* 1/8 teaspoon salt
- \* 1/2 cup chopped walnuts
- \* 3/4 cup confectioners' sugar



### Directions

1. Melt the chocolate and shortening in a saucepan over low heat. Remove from heat and mix in sugar and vanilla. Beat in eggs 1 at a time. In a bowl, sift together flour, baking powder and salt. Stir in the chocolate mixture and nuts. Chill dough in the refrigerator 3 hours or overnight.

2. Preheat oven to 350 degrees F (175 degrees C).

Grease cookie sheets.

3. Place confectioners' sugar in a bowl. Roll dough into 1 inch balls. Roll dough balls in confectioners' sugar to coat.

Arrange 3 inches apart on the prepared cookie sheets.

4. Bake 12 to 15 minutes in the preheated oven. The cookies will look soft when removed from the oven. Transfer to a wire rack to cool. Enjoy!

## Cream Cheese Sugar Cookies

Cook Time: 15 min

Yield: 60 servings

### Ingredients

- \* 1 cup butter, softened
- \* 1 (8 ounce) package cream cheese
- \* 1 cup white sugar
- \* 1/2 teaspoon vanilla extract
- \* 2 1/2 cups all-purpose flour
- \* 1/2 teaspoon salt
- \* 1/2 cup chopped pecans
- \* 1/2 cup green sugar crystals
- \* 1/2 cup red sugar crystals
- \* 1 cup pecan halves



### Directions

1. Cream together the butter and cream cheese. Add sugar and vanilla; beat until light and fluffy.

2. Combine the flour and salt; gradually add to creamed mixture, beating until well blended. Stir in chopped pecans. Cover bowl with plastic wrap and refrigerate for 15 minutes.

3. On four sheets of aluminum foil, shape dough into four 6 inch rolls, 1 1/2 inches in diameter. Wrap each roll tightly in foil and refrigerate over night.

4. Preheat oven to 325 degrees F (165 degrees C). Line cookie sheets with foil. Remove rolls of dough from refrigerator one at a time. Coat each roll with red or green sugar crystals; cut dough into 1/4 inch slices.

5. Place on prepared cookie sheets; top each cookie with a pecan half. Bake for 15 to 18 minutes or until bottom of cookie is lightly browned when lifted.

## ORTHODONTIST

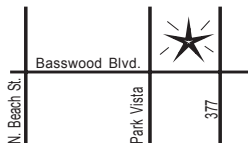
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