

STONE CREEK SOURCE

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Management

If you have questions or concerns please contact management through the website.

stonecreekcanyonhoa.org

Save the Dates



ACTION ITEMS - THEY'RE BACK

We are happy to announce we are bringing action items back. We have purchased the software and in the process of setting it up on the website. **Action items will be the only way for homeowners to report problems, violations, and make community requests.** **In order to use the action item software you must register on the Stone Creek Canyon website.** When you call or email Western Management or board members you will be redirected to the website to post your concern. It is our goal to acknowledge that your item was received and, if possible, resolve the action item within two business days.

Halloween Oct. 31

Please leave your porch and garage lights on for trick or treaters.

Oct. 1st

Secondary Water Turned Off

Oct. 2nd - 6:30

Annual Modified Homeowners Meeting





Frequently Asked Questions

Do I really need to attend the annual meeting?

This is your opportunity for input about your community concerns, rules, and questions.



Halloween Decorating Contest

Please join in the halloween yard decorating contest no rules except it must be done by October 10th. Winners announced in the November Newsletter.

Entrance Lighting Project

Just a little bit of history on this project. Since the entrance light problem was brought to the board at the annual meeting a couple of years ago we have been continuously working on it. At that time the board approved the expense to fix the lights because they saw it as a safety hazard. We started the process of upgrading / replacing the lights with our old management company and their electrician. That didn't work out. A second electrician ended up suggesting a much more expensive alternative. We are now working with a third electrician that was suggested by Western Management. What we have discovered is that the original developers ran inadequate wiring with an inadequate source of power. There have been multiple problems with electrical lines accidentally being cut and not reported. Newer LED lighting with lower power requirements will hopefully provide the solution. On August 1st we updated this information at the board meeting and Richard from Western Management said he would follow through. As you can tell this has been a long process and we are looking forward to an update at the annual meeting.

Our Community Needs You!

An attractive feature of living in a community association is that it eliminates much of the responsibility of home ownership. But the price of that convenience is sometimes the creation of an atmosphere of apathy. As owners in community associations we tend to allow that elite group known as "them" or "they" to operate the Association, attend related meetings and make important community decisions. We need to realize that "them and they" are always made up of "I, we, you, and us". We all tend to be too busy to participate in association affairs and expect others to stay up-to-date on the affairs of our community association. If our association is to be successful, individual owners must become active and participate in association affairs. We look forward to your participation!

Handy Man Needed

We are still looking for a general handyman to complete small tasks around the community like putting up signs, fixing things at the clubhouse replacing trees and bushes in the common areas. We are willing to pay a per hour wage and work around your schedule. We don't see this being more than a few hours each month unless you are willing to take on some of the larger jobs that we contract for. Please contact management through the community website if you are interested.

Mail Box Garbage Can

Please remember the mail box trash can is for discarded mail only it may not be used as your personal trash can. If you notice it is more than half full on Thursday please feel free to pull it to the street.

Our Management Company Is Here To Help You

Our management company works on behalf of our Board of Directors to oversee the operational issues that our association must deal with on a daily basis. One of the most important roles that our management company has is to act as the communication liaison between you, the homeowner, and the Board. If you have any association related questions or have an issue that you would like the Board to address, please take advantage of our management company's desire to assist you and contact them through action items on the website. **Action items will be the only way for homeowners to report problems, violations, and make community requests.** It is always more effective if your concerns are communicated in writing and not submitted anonymously. That way there is a written record of your concern and you can be updated on the progress in resolving or addressing it.



Don't forget - Annual Meeting - Tuesday October 2nd - 6:30PM

Slow Cooker Tomato Basil Parmesan Soup



Prep time 20 mins - Cook time 4 hours - Total time 4 hours 20 mins

Creamy and rich tomato basil and cheesy parmesan soup made in the crockpot! Comfort food at its best!

INGREDIENTS Read directions before starting

2 15 oz. cans diced tomatoes (I like the flavor of roasted tomatoes and roast my own)- 1 10 oz. can tomato sauce
1/4 to 1/2 cup fresh basil, finely chopped - 3 tsp minced garlic - 1 Tbsp salt - 1 tsp pepper
1 medium white onion, diced
1 cup heavy cream
4 cups chicken or vegetable broth — 2 cups shredded parmesan cheese (do not add cheese until blended)

ROUX 3 tablespoons butter — 1/4 cup flour — 1 cup heavy cream OR half & half (I like the heavy cream)

INSTRUCTIONS

1. Add tomatoes, tomato sauce, and next 7 ingredients (through broth) to a slow cooker/crockpot. Cover and cook for 2 hours on high or 4 - 8 hours on low. (If you are home, give it a stir every now and then and scrape down the sides)
2. About 30 - 40 minutes before serving transfer soup to a blender or food processor and puree until smooth, then return to crock pot. (I use a hand blender then I don't have to transfer)
3. Prepare the roux. Begin by melting the butter in a medium sauce pan over medium heat.
4. Add flour to melted butter and stir until flour clumps up. Slowly whisk in the heavy cream (or half & half) until mixture is thickened and smooth. Add roux and parmesan cheese to crockpot and stir to combine.
5. Allow to cook another 20 - 30 minutes until cheese is completely melted. Give it a good stir before serving. Top with additional basil and parmesan cheese if desired.