

BRIAR VILLAGE

A Neighborhood Newsletter




BV celebrates Halloween

The annual BV Halloween party was a blast! There were so many fun activities and treats for all of our kids. The face painter, Katy's Face Painting, did a fantastic job making creations for the kids and the adults! The kids had so much fun burning off all the candy and treats on the 2 bounce houses that were sponsored by Paul Holub. This was such an awesome activity for the party, thank you so much Paul! The kids also got to take a ride around the neighborhood on a hayride! Thanks to Eric for manning the hayride, and the Bivins family for providing the truck and trailer.

There was a fantastic turn-out for the first BV Chili Cookoff! Many residents entered chilies into the competition, but 3 most impressed the judges - Harmony Packard, Rueben Rodriguez, and Joseph Packard. A huge thank you goes out to Dana Cagle for helping run the cookoff, Meghan Stapleton for creating the signup, and to the McConnors and Troy Burleigh for judging the competition.

This event would not have been a success without all of the amazing BV residents that worked so hard to put this together. Kelly Foster went above and beyond organizing this event. None of this would have happened without her. Thank you, Kelly! Thanks to the BV swim team for sharing their tables, pop up shades, and drink coolers for this event. The amazing BV moms and a few BV dads who showed up, some as early as 7 a.m., to help decorate also deserve a big thank you - Yahaira Quezada, Jessica Holland, Carrie Bivins, Pam Pitts, Hillary Roy, Miriam Munoz, Chelsea Reynga, Kerry Packard, and Alan Foster. Thank you to our kind neighbors, Jason Hardy and Delphine Bangura, as well as Kerry Packard's mom, who help clean up after the event. Thank you to everyone that donated treats and desserts to the event, this was greatly appreciated! Lastly, many thanks to the BPCIA for supporting another wonderful event.

 **Briar Village - November 2019**
 Clip and Save for Future Reference!

BPCIA Position, Name, Primary Area, Contact Info

BPCIA – Briar Park Community Improvement Assoc.
 Meetings 7:00 p.m. at BV Clubhouse on 4th Thursday of Month

Pres. Dee McConnon 281-794-6482 dee.briarv@gmail.com Clubhouse Deed restrictions	Sec. Erin Hardy 832-725-9051 erinbvhoa@gmail.com Socials
Treas. Brian Maguire 832-659-5913 brianjmag@live.com Tennis courts	Timothy Cook 281-536-4362 timcookhoa@gmail.com Newsletter
Eric Newman 713-817-2168 ericbvhoa@gmail.com Common areas	Alvin Olsen 832-274-7831 alvin@briarview.com Security Webmaster
Graham Management Inc. Carmen Reyes, Com Mgr 2825 Wilcrest, Ste. 600 Houston, TX 77042 ph: (713) 334-8000 f: (713)334-5055	

Ranger Patrol & Co. Inc. – Dispatch 832-356-3224
 Call 911 for Emergencies 24/7
 HPD Non-Emergency - 713-884-3131

Garbage – VF Waste
 Services - 713-787-9790 – Questions & Complaints
 Pick-up Tues & Fri - Trash can only be put by the curb:
 After 6:00 p.m. on Mon & Thurs or by 7:00 a.m. on Tues & Fri
 Trash is not allowed in view any other time (see City Ordinance)
 Bagged Lawn Debris is not to be left curbside
 except at above times
 Up to 8 bags or cans with weight limit 40 lbs each
 No construction debris, hazardous waste, tires.
 Bundle/tie limbs 4' long.
 Heavy Trash on Fri Only (dishwashers, water heaters, etc.)
 Recycle Day is Thursday - use blue recycle bins only on Thursdays
 If Tues, Thurs or Fri are Holidays, pick-up is skipped
 Holidays are: New Years, Memorial Day, July 4th,
 Labor Day, Thanksgiving, Xmas

NEW! Website and Message Board free to all residents
<https://briarvillage.com>

Problem Resolution

The Board asks residents not to contact service providers directly for problem resolution; please contact the Director over that area on the BPCIA Board of Directors and let that Director handle the problem.

Diane McConnon, President BPCIA

Deed Restriction Violations (DRV)

Please review your Deed Restrictions, which are on the BV Website. If you receive a DRV Letter, please take it seriously, but please do not take it personally. The best course of action is to simply fix the problem and move on. If you are uncomfortable in any manner with a letter you received, please feel welcome to contact me or GMI - our management company - to discuss it.

Diane McConnon, President BPCIA

Community Pool & Tennis Courts

Access Card reired for admittance, and can be ordered for \$25 from GMI. Form is on the BV website. Pool is open 7:00 am – 8:30 pm through October 25th, 2019.

Architectural Control Committee (ACC)

All improvements visible from the street must have ACC approval BEFORE work starts. Get the ACC Approval Form on the BV Website or from GMI.

Briar Village Newsletter

Want to contribute to your BV newsletter? BV residents can submit articles and other content to Newsletter@briarvillage.com.

BPCIA Meeting Highlights October 24, 2019

The Board began by discussing upcoming elections and the need to have residents run to fill several open seats.

Director Reports: The Board reported that the flowers will be replaced around the community and that repairs on the interior of the office and bathrooms will take place soon.

As for security, there were reports of four car break-ins and an incident of mailbox vandalism.

National Night Out was reported to be a success, with five host homes open to our neighbors. HPD visited each of the homes and answered questions.

The planned return to the old neighborhood website is still in progress but has been slowed due to issues on the developer's side. The Board still plans to return to the old website once it is functional.

Financial Reports: It was reported that there was \$337,336 in Operating Funds and \$348,050 in Reserve Funds. Total accounts receivable were \$80,591 and the 2019 collection rate was 97%.

New Business: At the September meeting to approve the annual budget, the Board had voted to switch trash companies based on bids the Board had received from various companies. However, the Board informed the residents that the community would not be switching its trash company because of legal complications regarding the cancellation of the contract with the current company.

The Board discussed bids/proposals to repair a fence which is shared by a resident and the neighborhood common area. The Board also discussed bids it had received for cleaning services for the pool bathrooms.

Legal: The Board voted to authorize the filing of two foreclosure lawsuits. The Board also voted to authorize foreclosure sales in two lawsuits which have been pending for several months.

Resident Forum: A resident asked if the deed restrictions for EMG can be put in the newsletter. Because the text is too long to fit in the newsletter, the Board agreed to print a copy and bring it to the next meeting. Another resident suggested a marquee for neighborhood communications. The Board suggested the resident provide examples and costs so the Board can consider.

Have You Considered Volunteering for the HOA Board?

It's time for our annual search for new Board Members:

- If you want to help shape the future of BPCIA
- If you have a few hours a week
- If you have a skill set that could benefit BV
- If you want to get more involved

Then I encourage you to complete the application and send it to Graham Management (GM) by December 31, 2019.

We will have 4 positions open, the term is for 2 years, the applications can be found on our website, under resources/forms, or you can contact a Board Member or GM.

Village Volunteers

The BPCIA would like to encourage anyone that wants to volunteer in the neighborhood to step up, no skills required, just be part of the greater-good, lend a hand, give knowledgeable advice to problems. The Board is looking for 25 plus volunteers that we can email every now and then to help us work on solutions and ask to lend a hand as it takes a Village to get things done.

Deed Restriction Violations: Monthly Focus

Our new initiative of a monthly focus on keeping BV a great place to live was well-received. Our management company will be doing their usual inspection but with an added focus each month. The intent is for our residents to see this blurb and correct any issues prior to receiving a letter. The focus this coming month is Brick/Siding. Let's all review our brick/siding for any damaged, loose or dirty conditions. Over time, a light green mildew/algae forms and needs to be cleaned periodically. Damaged or dirty brick/siding will be sent out violation letters, so let's take care of this now before that happens. Don't hesitate to reach out directly to me with any of your questions at ericbvhoa@gmail.com



Happy Thanksgiving!

RECIPES & TIPS FROM OUR BV RESIDENTS



Turkey Brine

by: Carter Reyenga

1 cup kosher salt

1 cup granulated sugar or brown sugar

Small handful of aromatics (garlic cloves, thyme sprigs, whole peppercorns, bay leaves, lemon or orange zest removed in strips)

Method

Combine salt, sugar, aromatics and 1/2 gallon (8 cups) of water in a large pot and place over medium-high heat. Bring to a boil, lower heat and simmer for 5 minutes, stirring to dissolve salt and sugar. Remove from heat and allow to cool. Stir in an additional 1/2 gallon cold water (or water and ice) and cool completely. Pour brine into a container just large enough to hold turkey comfortably. (A 4- or 5-gallon vessel should be good for a 10- to 12-pound turkey.) Add turkey; add a little more water or ice to submerge it if necessary. Turn bird a few times and then leave breast-side down in the water; place a heavy plate over the poultry if it floats. Chill up to 24 hours. Remove bird from brine, discard brine and roast as directed.

Over Night Turkey

by: Carter

When you're starting to think about going to bed, preheat your oven to 200 degrees. Pull the turkey out of the refrigerator, season it with salt and aromatics, and rub the outside with butter. Set a rack in a roasting pan, fill the pan with about a quart of water, arrange the turkey breast-side up on the rack, and wrap the pan tightly in aluminum foil. Roast the turkey while you sleep and get ready in the morning (shoot for 9-10 hours). Don't worry about basting; Remove the foil and take the turkey's temperature with an instant-read thermometer. Your end goal: a temperature of 160°F in the breast and 170-175°F in the thigh. Keep roasting at a low temperature until it is getting close to these numbers, around 155°F. Remove the pan from the oven and turn up the heat to 475°F. Once preheated, roast the turkey until the skin has browned and it is 160°F in the breast and 170-175°F in the thigh, about 15-30 minutes. Let the turkey rest for 20-30 minutes. Carve

Quick Tips For a Smooth Holiday

by: Carter Reyenga

1. Brine your bird up to two days in advance. (keep it simple, equal parts sugar to salt. Herbs of your choice.)
2. Don't be afraid of throw away containers to cook in. Saves clean up and stress headaches after the fact.
3. Set a timeline for the day. Example - Breakfast at 9am, Guests arrive at noon, Pull bird out of oven by 3pm...
4. Do as much prep as possible in the days leading up. You can do your sauce work as well as all mise en place the day before. That way on Turkey Day you are only worried about the big bird.
5. Have plenty of wine on hand for when the in-laws show up.
6. Go grocery shopping two days before. Do your oops I forgot shopping the day before. Triple check your lists! Nothing worse than not having what you need day of.
7. Farm out the things you aren't good at. Can't bake? No worries, go to your favorite bakery and have them help you out. Know your limitations!
8. Finally, remember time temperature danger zones. Don't leave food out for more than two hours! No one wants to leave feeling sick.

Dinner Roll Short Cut:

by: Mandi Trumbull

Add fresh herbs, garlic, and butter to frozen dinner rolls to save some time in the kitchen and still impress your guests. Mix melted butter, your favorite fresh herbs (chopped), and minced garlic. Roll the frozen rolls in the mixture and let rise and bake as directed on the package. Tasty and super easy!

Squash Casserole

by: Kristi Giles

3-4 pounds yellow squash
 1/2 cup butter
 1 yellow onion, diced
 1 sleeve Ritz crackers, crumbled
 2 eggs, beaten
 Salt and Pepper to taste
 Several (5-8) dashes of Tabasco sauce
 1 cup grated sharp Cheddar cheese
 1/2 cup Progresso seasoned bread crumbs
 1 Tablespoon melted butter

Cut squash and boil until tender, 15 to 20 minutes. Drain, mash, and drain again getting as much water out as possible. Saute onions in 1/2c. of butter. Pour into mashed squash and gently mix. Add remaining ingredients except bread crumbs and Tbsp of butter. Mix well. Pour into 2 quart casserole dish. Mix bread crumbs and Tbsp of melted butter and sprinkle over squash, to cover. Bake at 350° for 35 minutes. ***This can be made a day ahead by following directions above but omitting the bread crumbs. Store in refrigerator. The next day, bring to room temperature and add bread crumbs before baking.

Best Cranberry Sauce

by: Glenda Newman

6 cups of fresh cranberries
 2 cups of fresh raspberries
 2 oranges
 1/4 cup of honey
 3 dashes of cinnamon
 Pinch of salt

Rinse the cranberries thoroughly with a strainer. It's a great way to also pick through any that have softened. Dump the cranberries into a large pot. Zest and juice oranges then add both to the pot. Pour in honey. Then give all the ingredients a good stir. Turn the stove on medium-low heat and stir occasionally. Once the liquid starts to boil, add the raspberries and continue to stir intermittently. Once the cranberries thicken, take off the heat and place in a serving container as it will continue to thicken and set. If you are making this ahead of time, place in an air tight container and freeze for up to three months. Once you're ready to serve, place the container in the fridge overnight and it will be ready to go the next afternoon! Serve warm or cool. Either way, this is a fantastic treat to your feast!

Minature Pecan Pies

by: Mandi Trumbull

Crust:
 1 c. flour
 1 stick butter
 3 oz. cream cheese

Filling:
 2 eggs
 1 1/2 c brown sugar
 2 tbsp butter
 2 tsp vanilla
 1 c. chopped pecans

Preheat oven to 400°. Cream together butter and cream cheese, then slowly mix in flour. Shape into 12 balls and push into miniature muffin tins. To make the filling, cream together butter and brown sugar. Beat in eggs and vanilla until thoroughly combined, then add the pecans. Put about a tablespoon of filling into each pie crust until all filling has been used. Bake at 400° for 10 minutes, then 250° for 15 minutes. Do not remove from muffin tin until cooled.

Crock Pot Stuffing

by: Delish.com

Cooking spray, for Crock-Pot
 1/2 c. (1 stick) butter
 3 stalks celery, finely chopped
 1 medium onion, finely chopped
 1 tsp. fresh thyme
 1 tsp. fresh rosemary, finely chopped
 1 tsp. sage, finely chopped
 2 Eggs, beaten
 2 c. chicken broth
 kosher salt
 Freshly ground black pepper
 7 c. stale bread, cubed into small pieces
 1 tbsp. parsley, finely chopped, plus more for garnish

In a large skillet over medium heat, melt butter. When melted, add celery, onion, and herbs. Season with salt and pepper and cook until onions are translucent, about 5 minutes. Remove from heat and let cool. Grease the bowl of your Crock-Pot and add your cubed bread. Pour vegetable mixture, eggs, broth, and parsley over bread. Toss to combine and cover. Cook on low for 3 to 4 hours, stirring after 2 hours have passed. Garnish with parsley before serving.

National Night Out

by: Kelly Foster

This year, National night out felt particularly successful. When every host is happy they chose to host, and guests comment that they are happy they participated, the objective has been met.

National night out originally began as an opportunity for residents to get to know their local police officers, in order to create a safer environment. This year several officers from our area came by and said hello. I am unsure of what was discussed at each house, but I would not have felt like a good resident if I hadn't mentioned the intersection traffic at Westheimer and Briargreen.

Another aspect of National night out is for us to get out and get to know the faces that surround us each day. This is an excellent way to encourage a safer place to live. This year we had five families that hosted. A very big thank you to the Bivins, Roy, Giles, Evans, and the Horton families for taking the time and putting in the effort to making this possible. You guys really stepped up and it is appreciated greatly. Also, a special thank you to Dee Dee Helmers, who made a point to appreciate each host personally.

My hope is that in the coming years more of us will take the opportunity to get to know each other in an effort to continue to strengthen our beautiful community.

Houston Happenings

Ice Skating at Discovery Green: Nov 15 - Feb 2

Come to Discovery Green for the opening day celebration! The first 50 visitors will skate for free, and skate rental fees will be waived for all visitors.

1500 McKinney Houston, TX 77010

Thanksgiving Day Parade: Nov 28

The H-E-B Thanksgiving Day Parade will be located in downtown, starting at 9 a.m. It is free to attend, but seating can be purchased for \$25. Visit houstontx.gov/thanksgivingparade for parade route and ticket info.

The Nutcracker Ballet: Nov 29 7:30 pm

Stanton Welch's production of the Nutcracker opens this month at the Wortham Center.

501 Texas Avenue Houston, TX 77002

Briar Village Real Estate Update September 16, 2019 - October 15, 2019

Homes Sold	6
Average Sold Price	\$223,833
Average Sold Price per square foot	\$120
Average Days on Market (sold)	61
Homes Pending	5
Active Homes	14
Months of Inventory	4.1 Months
Active Rental Homes	5
Number of Leased Homes	2
Average Lease Price	\$1750



Homes in Briar Village have sold like fire this past month! Six homes sold this past month and currently there are five homes pending to help bring the active home inventory to fourteen homes (down from the peak of

twenty-three this summer). Surprisingly low interest rates seem to be one of the main divers of homes selling in Briar Village and throughout the Houston market. Home inventory edged lower to 4.1 months making it a solid seller's market. Cheers!

Paul Holub, Briar Village Resident

Briar Village

HOLIDAY

MARKET
&

Neighborhood Meet & Greet
Sunday December 8th 1:00-5:00PM

Come shop, meet your neighbors and have some cheer!
Everyone is welcome!

BV Club House: 13902 Piping Rock, Houston 77077

ATTENTION!!

A CONTEST IS BEING HELD TO NAME OUR EXCITING NEW NEIGHBORHOOD INITIATIVE YOU COULD WIN \$50 AND A HOMEMADE CHOCOLATE PIE!

SUBMISSIONS ARE DUE BY NOON ON FRIDAY, NOVEMBER 15

Put on your thinking cap and join in the fun! We are having a contest to name the initiative to improve our already great neighborhood. We want to identify current issues impacting the overall appeal and prosperity of Briar Village.

Do you have an idea for a name? Please e-mail your idea to Carmen at Graham Management at creyes@grahammanagementhouston.com



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BPCIA Meeting Calendar

- December 5, 2019
- January 23, 2020
- February 6, 2020 (Annual meeting)
- March 26, 2020
- April 23, 2020
- May 28, 2020
- June 25, 2020
- July 23, 2020
- August 27, 2020
- September 24, 2020
- October 22, 2020

Open Board Meetings are scheduled for the fourth Thursday of every month with few exceptions.

Hello Briar Village!! Property owners and renters are all welcome to fill out this survey!!!! We want to make our great neighborhood even better!!

Name _____ Address_____

Meanwhile, please rank these issues one through five in the order of their importance to you and return or mail to Graham Management at 2825 Wilcrest Drive Ste. 600 Houston, TX 77042 Attention: Carmen, bring to HOA meeting, or put in mailbox at the clubhouse. You can also scan and e-mail to Graham Management - creyes@grahammanagementhouston.com We are trying to determine what you are most concerned about to improve our neighborhood. If your concern is about an individual resident or specific address, this is not the forum. Those concerns should be addressed through Graham Management.

- _____ Crime
- _____ Cracked streets/sidewalks
- _____ Designation of rankings for schools our children attend (such as Recognized, Exemplary etc.
- _____ Super neighborhood involvement
- _____ Acoustics in clubhouse

Please indicate one or two other issues of concern to you.

1. _____
2. _____



Briar Village
 A family neighborhood in far west Houston
 2825 Wilcrest Drive, Ste 600
 Houston, Texas 77042

See this Newsletter
 in color on the BV Website
 Join today, it's free!

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November 2019 Neighborhood Newsletter

DO NOT FORWARD

Please open and read if you live at this address. This is not advertising, it is your community news.

Nov 5	Election Day
Nov 8	HISD Early Dismissal
Nov 11	Veterans Day
Nov 25-29	HISD Thanksgiving Break
Nov 28	Thanksgiving
Dec 5	HOA Meeting
Dec 8	BV Holiday Market



**Your BV Neighbor
 since 2011.**

Lourdes Codina
 281-723-0068
 LCodina@KW.com
 or find me at www.BriarVillage.INFO

kw ENERGY CORRIDOR
KELLERWILLIAMS REALTY
*Each Office is Independently
 Owned and Operated.*

Ask me about Realty in Houston!
 Send me all your questions about *Selling, Buying,
 Leasing and Investing* in Real Estate.

Neighbor Recommendation: (13811 Wickersham)

"Lourdes, you have done a great job and stood up to your word - selling as quickly as you did and without my presence. You went over and above my expectations and made what I thought would be a difficult endeavor much easier than I ever thought possible. I liked your professional work, immediate responses and knowledge of the local real estate.."

Tony Six

Neighbor Recommendation: (13731 Overbrook)

"My experience with Lourdes Codina and Keller Williams is Trademark. The Level of Service was Fast, Proficient and Professional. They have certainly set the industry benchmark for outstanding customer service. I will definitely recommend to neighbors looking for a class realtor."

Sammy Almaguer

Neighbor Recommendation: (13802 Ella Lee)

As a woman in her 70's Lourdes help me tremendously. There is no way I could have found the quality of people to prepare my home for sale on my own. I can not give her enough praise; she helped guide me and calmed my anxiety through out this process."

Linda Gremillion

Neighbor Recommendation: (13735 Overbrook)

"I had my home up For-Sale-By-Owner and wasn't getting any real interest. *Lourdes Codina* called and explained her process. The next day she had a sign up, posted it on HAR, and started a social media conversation. That same day I had several offers. Talk about someone that goes above and beyond. I wish all realtors were like her. She really cares and understands the value of *Customer Service*. I would say that is a remarkable job and all because of her professionalism and *Customer Service*."

Jesse Gonzales