

CR3356 Adopt-A-Highway

Update December: The signs on CR3356 have been installed by TXDOT and we will begin the quarterly clean-ups in early 2023. We will be sending out additional information with regard to date/time and be looking for volunteers.



Friendly Reminder...

It will be Winter Break soon for the kiddos so please, **SLOW DOWN** when driving thru our neighborhood.

Steeplechase Country Estates December 2022



Merry Christmas and Happy Holidays to all of you! May you have a safe and wonderful holiday season and a very Happy New Year!

Your Steeplechase HOA Board & ARC Team



*****Save The Date*****

**HOA Annual Meeting 2023
Tuesday February 21, 2023, 7p
Location – TBD
Agenda, ballots, 2022 year end
and 2023 proposed budget will
be sent out via USPS to all
homeowners this month.**



Holiday Decorating Contest 2022

Congratulations to the Winner and Runner-Up!

Winner – Todd & Dawn Velecki on Preakness Place Rd.

Runner Up – Gerry & Deborah Nance on Belmont Lane



VA Community Calendar

Downtown Van Alstyne

Van Alstyne Christmas Parade

Saturday, December 17th, 630p

Van Alstyne Public Library

Story Time

Wednesday's, 1030am

Van Alstyne Senior Center

Lunch served daily at 1130am

\$2 for seniors, \$5 for non-senior adults

American Legion, James Adams Post 376

Friday Night Meals, 4pm - 7pm

1st Friday - Fish Fry

2nd Friday - No Dinner

3rd Friday - Ribeye Steak Dinner

4th Friday - Hamburger Night

Cranberry Pull Apart Bread – YUM!

1 round loaf sourdough or white bread

6 Tbsp. unsalted butter

2/3c. pecans chopped

3 Tbsp. light brown sugar

16oz. mascarpone cheese

1c. dried cranberries

Preheat oven to 350 degree

Slice the bread horizontally and vertically to create one inch cubes. Be careful to not slice all of the way thru to the bottom of the loaf.

Combine 2 of the tablespoons of butter, brown sugar and pecans. Mix with your hands to create a crumbly mixture. Slice the remaining butter thinly and insert in between the slices in the bread.

Place the loaf on a cookie sheet and spoon the mascarpone cheese filling in the spaces in the bread. Add the cranberry, pecan mixture to the top. Bake for 15-20 minutes.



Prime Rib

1 (4 pound) prime rib roast

¼ cup unsalted butter, softened

1 tablespoon freshly ground black pepper

1 teaspoon herbs de Provence

kosher salt to taste

Combine butter, pepper, and herbs de Provence in a bowl; mix until well blended.

Spread butter mixture evenly over entire roast. Season roast generously with kosher salt.

Roast the 4-pound roast in the preheated oven for 20 minutes.

Turn oven off and, leaving the roast in the oven with the door closed, let the roast

sit in the oven for 2 hours.

Remove roast from the oven, slice, and serve.

For cooking a larger or smaller prime rib, use this to calculate cook time. Multiply the exact weight times 5 minutes.

ARC & Compliance

If you are planning to do any construction/changes, not including interior, please be sure to reference the ARC Guidelines or Article VII of the D&C's on the Steeplechase HOA webpage and submit an ARC application prior to beginning. There have been several instances where homeowners have begun and not submitted an application for approval.

As A Reminder...

Section 8.3 Maintenance and Repairs. All structures upon said property shall at all times be maintained in good conditions and repair. No junk vehicles or vehicles not with current registration and safety inspection sticker shall be allowed on the property or any lot within STEEPLCHASE COUNTRY ESTATES. Vehicles must be garaged or be on driveway only. Except as expressly provided otherwise in this Declaration, no trailers, boats, boat trailers, mobile homes, motor homes, trucks or campers shall be permitted to park or be stored overnight on any street within the Property. All complaints for any violations with regard to a homeowner's property MUST be submitted via USPS or an email to the HOA.

Steeplechase Country Estates HOA
P.O. Box 2164

Van Alstyne, Texas 75495

contacthoa@steeplechase-hoa.org

www.steeplechase-hoa.org



Neighborhood Billboard

Blue Sky Drone Photography

Mario Salvato - 214.457.5905

Easy Life Realty

Kelly & Mike Bishop - 903.821.7227

Joshua Janek - 214.929.0372

EXP Realty

JC Young - 214.799.9139

Fierce Motions in Dance

Donna Almon - 214.551.9515

Silpada Jewelry

Lora Johnson - 817.475.4012

Happy Tails Pet Care

Kathy Wright - 469.450.8962

Happy Tails & Tummies - Pet Health and Wellness

Erica Northrup - 562.773.4834

Modere - Live Lean & Live Clean

Lora Johnson - 817.475.4012

North Texas Aerial Photography

Mike Bishop - 760.646.3891

SL Handyman

Steve Hipps - 903.818.5264

360 RV Inspections(pre-purchase)

Mario Salvato - 214.457.5905

Helpful Numbers

Trash Removal:

Alford Trash Service - 903.433.1454

Cain's Trash Removal - 903.482.1303

IESI - 903.893.1936

Jerry's - 903.482.6696

Water Service:

Mustang/Marilee SUD - 972.382.3222

Electric:

GCEC - 903.482.7100

Cable/Satellite/Internet Services:

Frontier Communications - 800.921.8101

Sparklight - 903.442.0440

DirecTv - 855.838.4388

Dish Network - 888.605.8443

Grayson County Sheriff, Non-Emergency - 903.813.4200

Van Alstyne FD, Non-Emergency - 903.482.6666

Grayson County P1 Road & Bridge Maintenance - 903.893.2033

Grayson County Commissioner P1, Jeff Whitmire

❖ 903.813.4327

❖ whitmirej@co.grayson.tx.us

HOA Board Information

President - Cynthia Stewart

Vice President - Melissa Hill

Secretary - Erica Northrup

Treasurer - Patty Stephan

Board Member - Debi Crouchman

Board Member - Suzanne Etchieson

Board Member - Open, available

ARC Member Information

ARC Lead - Gary Gates

Member - Josh Janek

Member - Mark Salgado

