Mothers...

Believe in us more than we believe in ourselves
Do more for us than they do for themselves
Worry about us more than we realize
Pray for us more than we'll ever know
Value us more than anything else in the world
Give us more than they can afford
Love us more than anyone else can
Matter more than words can express

To all of the mothers out there...May you have a wonderful and blessed day





Beginning again in June

Don't forget to submit your nomination for YoTM to contacthoa@steeplechase-hoa.org or via the Contact Us feature on the HOA webpage

VA Community Calendar

VA Central Social District (Main Drive & Cooper Street)

Railcar Farmer's Market

May 3rd thru Nov 1st

Every Tuesday, 4p - 7p

Cinco de Mayo in the Park

Tuesday May 5th, 630pth

Sounds of Summer

Featuring Double Vision Saturday May 7th, 6p

Lone Star Classic Car Show & Auction Saturday May 14th, 11a

Van Alstyne High School Theater

Cry Me A River

Dinner, Dessert & Music, \$25 per Ticket May 13th & 14th, Doors 630p, Show 715p

Friends of VA Scouting 10th Annual Car Show

183 Gray's Trail, Van Alstyne May 21st, 8a - 2p

Van Alstyne Public Library

Story Time, Every Wednesday English, 0 - 5yrs, 1030a Spanish, 5mo - 5yrs, 4p

Van Alstyne Senior Center

Lunch served daily at 1130a \$2 for seniors, \$5 for non-senior adults

American Legion, James Adams Post 376

Friday Night Meals, 4p - 7p 1st Friday - Fish Fry 2nd Friday - Hamburger Night 3rd Friday - Ribeye Steak Dinner

CR3356 Adopt-A-Highway Event

We are very proud to announce Steeplechase Country Estates has adopted the stretch of CR3356 from SH121 south to the Grayson/Collin County line thru the TXDOT Adopt-A-Highway program. Please be sure to be on the lookout for additional details, schedule and ways to volunteer for each clean-up event.



Friendly Reminder...

School is about to be out for Summer vacation. Children will be playing outside more so, please SLOW DOWN when driving thru our neighborhood.



Spring Gardening Guide

Planting Guide: Seed Outdoors (O) / Indoors (IN)

March 15 - May 1: Cantaloupe by seed (O) Watermelon by seed (O) March 15 - Mid-June: All (O)

Corn by seed

Cucumbers by seed or transplant

Pepper Transplants

Squash by seed or transplant

Watermelon transplants

Zucchini by seed or transplant

April 1 - Mid-June:

Black Eyed Peas by seed (O)

Eggplant Transplants

Okra by seed or transplant

April 15 - May 15: Sweet Potato slips

May 1 - May 15:

Tomatoes by seed (IN)/(O)

May 1 - July 25

Cantaloupe, Watermelon by seed (O)

Eggplant by seed (IN)/(O) or transplants

Pepper transplants

Five Best Annual Flowers for Spring in NTX

Dianthus

Alyssum

Geranium

Petunia

Gerbera Daisy



Soil is not dirt

Dirt is what people and pets bring into the house that needs to be cleaned up. Soil, with its organic material and microorganisms, contains EVERYTHING that plants need to grow. Soil should be treasured.

Gardening soil should be loose enough that you can dig a planting hole with your hand.

Add organic matter to transition your dirt into good soil...

Improves the ability of the soil to accept and store water.

Increases the activity and number of soil organisms.

Over time, a well-amended soil will supply all of the nutrients your plants require and reduce fertilizer requirements (except nitrogen).

Although you might not expect it, adding organic matter to soil also helps to protect water quality and the environment by limiting chemical runoff into the watershed. If using manure or hay, know the source. These herbicides: *Aminopyralid*, *clopyralid*, and *picloram* are registered for application to pasture, grain crops, residential lawns, commercial turf.... According to North Carolina State University, these herbicides "can also remain active in the manure even after it is composted. The herbicides can also remain active in hay, straw, and grass clippings for an unusually long time." How much? For vegetable gardens, add 6 inches of compost.

Soil additives

Rock phosphate (0-3-0). Be sure to double check the phosphate levels in your report before adding more as this mineral can remain in the soil over several years. (50 pounds per 1,000 square feet)

Green sand for potassium (50 to 100 pounds per 1,000 square feet).

Cottonseed meal (5-2-1) adds nitrogen and helps slightly acidify the soil. (2-4 pounds per 100 square feet)

Organic Soil Amendments

Fish meal - hydrolyzed fish fertilizer (approximately: 2-4-1) plus some proteins and minerals to feed soil microorganisms. Almost no smell (as opposed to fish emulsion).

Bone meal - source for phosphorous

Blood meal - source of nitrogen. Be aware this smells a bit the first few days and may attract critters.

Molasses - dry from feed stores or specialty nurseries or dilute

store-bought (1 to 2 tbsp. per gallon) feeds microorganisms.

Sea minerals or rock powders (ex: SEA-90, azomite)

Animal poo - bat, gerbil, rabbit, chicken and manure okay if properly composted.

How to build a raised bed frame

Construct the frame with a nontoxic building material, such as stone, cinder blocks, bricks, untreated wood or fiberglass. (Some garden centers and catalogs sell raised bed frames ready for assembly.) Make sure the frame is sturdy enough to hold together when filled with soil.

If using boards, secure them at the corners with metal braces, or use screws or nails to secure the boards to a reinforcing block of wood inside the corners.

Or use rebar posts to support frame. Drive posts into the ground to brace the boards at the corners and every 3-4 feet, on the outside of the box. Do not nail or try to fasten screws into the ends of the boards - they will split. Boards 2 - 3 inches thick will last much longer than 1-inch boards. If using concrete blocks, offset placement to provide more stability and reduce soil loss.

Growing Vegetables in Containers

Many types of containers can be used to grow vegetables and herbs.

- Buckets
- Planters
- Pots
- Even the sacks that soil comes in
- Express your creativity

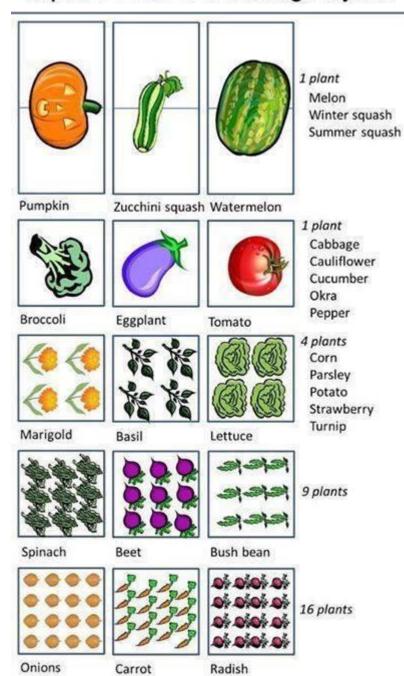
Be sure the container has a drain hole. Check moisture frequently as containers dry out quickly.

Move containers to provide proper sunlight as sun angles change with the season. We all know the Texas sun in the Summer can be pretty brutal.



Plants which help repel insects...

Square Foot Gardening Layout



Herbs

Rosemary - Fleas, Ticks, Mosquitos
Peppermint - Spiders, Mosquitos, Ants
Catnip - Mosquitos

Marigolds - Mosquitos, Aphids, Nematode, Cabbage Worms
Basil - Mosquitos, Houseflies
Lavendar - Moths, Fleas, Houseflies, Mosquitos, Scorpions
Citronella Plants - Mosquitos
Mints - Mites, Mosquitos
Thyme - Mosquitos

Flowers

Plant near vegetable plants for best results

Allium - Cabbage Worms, Aphids, Carrot Flies, Slugs Chrysanthemum -Ticks, Spider Mites, Japanese Beetles Petunia - Leafhoppers, Squash Bugs, Tomato Hornworms, Aphids

Growing Tomato Plants Tip...

Baking Soda

- Helps prevent "blight" and "powdery mildew", kills insects Solution
- Mix one gallon of water, half a teaspoon of your dishwashing soap, and one tablespoon of *baking soda* in a large jug or bottle.
 Application
 - Spray your tomatoes/plants on a day which will not be sunny to prevent sun-scald and burning of the foliage. It is safe enough to spray on the entire plant.

Online Resources

farmersalmanac.com grayson.agrilife.org facebook.com/GraysonMasterGardeners neilsperry.com facebook.com/NeilSperryTexas





Spring Vegetable Frittata

Ingredient:

2 tablespoons olive oil

1 large leek (white part only), chopped

1 teaspoon salt, divided, or as needed

1 jalapeno pepper, seeded and diced

1 ½ cups (1/2-inch) sliced zucchini

1 ½ cups (1/2-inch) pieces asparagus

1 cup baby spinach

1 ½ cups sliced cooked potatoes

12 large eggs

1 pinch cayenne pepper

½ teaspoon freshly ground black pepper

4 ounces crumbled goat-milk feta cheese, divided

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

Heat oil in heavy 10-inch skillet over medium heat. Cook leek with a pinch of salt, stirring occasionally, until leeks soften and start to turn translucent, 5 to 6 minutes. Add jalapeno and zucchini; season with pinch of salt. Cook until zucchini start to get tender and pale green, about 5 minutes. Add asparagus and cook until bright green, about 1 minute. Add spinach and another pinch of salt, cooking until wilted, 1 minute. Stir in cooked potatoes and heat through, about 5 minutes.

Crack 12 large eggs into a bowl. Add cayenne, salt, and pepper. Whisk for at least 30 seconds. Pour eggs into over vegetables in skillet over medium heat. Add 3 ounces of crumbled goat cheese; stir lightly until evenly distributed. Top with remaining cheese. Remove from heat.

Bake in preheated oven until eggs are set, 12 to 15 minutes. When nearly set, turn on broiler. Broil frittata until top browns, 1 to 2 minutes. Cool slightly; serve warm.



Key Lime and Raspberry Pies in Jars



Ingredients:

12 graham crackers

2 tablespoons white sugar

6 tablespoons unsalted butter, melted

6 half pint canning jars

1 (14 ounce) can sweetened condensed milk

4 egg yolks

½ cup fresh lime juice

1 tablespoon grated lime zest, divided

½ cup heavy whipping cream

1 teaspoon white sugar

1 cup fresh raspberries

Preheat oven to 375 degrees F (190 degrees C). Line a small pie pan with parchment paper. Pulse graham crackers and 2 tablespoons white sugar in a food processor until fine crumbs form; add melted butter and pulse until combined.

Spoon 2 tablespoons of the graham cracker crumbles into each of the 6 half pint jars; gently press crumbles into the bottom. Place the jars onto a large, rimmed baking sheet. Press the remaining graham mixture into the bottom of the prepared pie pan.

Bake jars and pie pan in the preheated oven until the graham cracker mixture is golden brown, 12 to 15 minutes. Remove from oven and place on a wire rack to cool.

Reduce oven temperature to 350 degrees F (175 degrees C).

Whisk condensed milk and egg yolks together in a large bowl until smooth; add lime juice and 1 1/2 teaspoons lime zest and whisk until combined. Pour lime mixture into cooled jars.

Bake jars until lime mixture has just set, 10 to 12 minutes. Transfer to wire rack and let cool. Refrigerate jars until ready to assemble.

Beat heavy cream and 1 teaspoon white sugar with an electric mixer in a bowl until the whipped cream forms stiff peaks.

Top jars with fresh raspberries, whipped cream, and remaining graham cracker crust and lime zest.

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 STEEPLECHASE 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.

As always, if you have any questions or concerns, please feel free to reach out to the HOA and ARC teams via the "Contact Us" feature on the HOA webpage.

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

Grace & Heart Sterling Jewelry

Lora Johnson - 817.475.4012

Happy Tails Pet Care

Kathy Wright - 469.450.8962

Happy Tails & Tummies - Pet Health and Wellness Products

Erica Northrup - 562.773.4834

The Rowell Agency

Independent Insurance Agent

Kristina Rowell - 972.241.5464

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

Travel Easy Decks

Kristy & Jody Rowell - 972.241.5464

www.traveleasydecks.com

360 RV Inspections(pre-purchase)

Mario Salvato - 214.457.5905

For additional information on these businesses, please look for them on the web.



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 - Open

Secretary - Erica Northrup

Treasurer - Patty Stephan

Board Member - Debi Crouchman

Board Member - Suzanne Etchieson

Board Member - Sean Vo

ARC Member Information

ARC Lead - Gary Gates

Member - Josh Janek

Member - Mark Salgado



