For the Kiddos





Congratulations to the Homeowners

September - The Roddy's, Derby Drive

Don't forget to submit your nomination for YoTM to contacthoa@steeplechase-hoa.org

VA Community Calendar

Van Alstyne Library Book Sale September 9th thru 11th

9/11 Remembrance Ceremony
Van Alstyne Library
September 11th, 11a

Van Alstyne High School Open House September 13th, 6p - 7p

Van Alstyne High School College Fair September 14th

15th Annual Sons of the American Legion BBQ Cookoff, September 25th For additional info, call 903.482.9360

> Senior Center Bingo Every Thursday, 1230p

Railcar Farmer's Market
Main Drive and Marshall Street

Every Tuesday, 4p - 7p

Friday Night Meals

1st Friday - Fish Fry

2nd Friday - Ribeye Steak Dinner

3rd Friday - Hamburger Night American Legion, James Adams Post 376

Pickin' Circle/Open Mic
The Gar Hole, Westminster
Every Thursday

VAISD Community Pep Rally
Panther Stadium
September 29th, 7p

Van Alstyne National Night Out 1314 N Waco St. October 5th, 6p-8p

Fall Dumpster

October - TBD

SC Neighborhood Awareness Day

October - TBD



Friendly Reminder...

School is back in session and children walking to and from bus stops. Please SLOW DOWN when driving thru our neighborhood.



Fall Gardening

The Fall is a great time to plant bulbs and tubulars for Spring and Summer. While bulbs for Fall planting are super-easy to grow, you'll get the best flower display if you do some preplanning. Before shopping for Fall flower bulbs, make sure you have the right growing conditions for Fall bulbs. Most require well-drained soil and full sun, or six or more hours of direct sunlight daily. However, some do well in partial shade. Next consider their bloom time. Some Fall bulbs bloom in late Winter, while others bloom in Spring or early Summer. By selecting a variety of Fall bulbs, you can enjoy flowers for months. Finally take into account their height and flower color.

When to Plant Bulbs in Fall- Fall flower bulbs are planted in the fall, usually before regular frosts set in. This gives the bulbs plenty of time to establish their roots. However, flower bulbs can be planted in late fall if the ground isn't frozen or snow covered.

Where to Plant Fall Flower Bulbs - Fall flower bulbs are very versatile. Many can be grown in bulb beds, perennial beds, under trees, in naturalized areas and in containers. Because many bulbs bloom before deciduous trees leaf out, some can be planted under trees. All fall bulbs need well-drained soil, and most need full sunlight or partial shade. Bulbs look most impressive when planted in clusters or groups.

How to Plant Bulbs in Fall - Bulbs should be planted at a depth that is about three times the height of the bulb with the pointy end up. At the time of planting, we recommend fertilizing with an all-natural plant food. If the ground is dry, water the bulbs.

How to Care for Fall Bulbs - Bulbs for fall planting are very low maintenance. However, if you want blooms year after year, do not mow or trim the foliage after the flowers bloom. The foliage produces food for the bulb and next year's flowers. Let the foliage fade naturally. Many gardeners plant fall bulbs among perennials that will hide the fading foliage.



TAMU Gardening Regions



Fall is for herbs

Herbs are plants that are used as flavoring in foods. The common herbs used in cooking are referred to as culinary herbs.

Mild or savory herbs impart a delicate flavor to food, while the stronger or pungent herbs add zest. Herbs are also planted for their ornamental value.



Texas A&M AgriLife Extension Fall Vegetable Gardening Guide for Texas

Table 1. Average planting dates for fall vegetables in various growing regions of Texas.

Vegetables	Region I	Region II	Region III	Region IV	Region V
Beans, snap bush	Jul 15	Aug 1	Sep 1	Sep 10	Oct 1
Beans, Lima bush	Jul 15	Jul 25	Aug 20	Sep 1	Sep 15
Beets	Aug 15	Sep 1	Oct 15	Nov 1	Dec 15
Broccoli	Jul 15	Aug 1	Sep 1	Oct 1	Nov 1
Brussels sprouts	Jul 15	Aug 1	Sep 1	Oct 1	Nov 1
Cabbage	Jul 15	Aug 1	Sep 1	Oct 1	Nov 1
Carrots	Jul 15	Aug 15	Nov 10	Nov20	Dec 15
Cauliflower	Jul 15	Aug 1	Sep 1	Oct 1	Nov 1
Chard, Swiss	Aug 1	Aug 15	Oct 1	Oct 20	Dec 15
Collards	Aug 1	Aug 15	Oct 10	Oct 20	Dec 15
Corn, sweet	Jul 1	Aug 10	Aug 20	Sep 10	Sep 20
Cucumber	Jul 15	Aug 1	Sep 1	Sep 10	Oct 1
Eggplant	Jul 1	Jun 15	Jul 1	Jul 10	Aug 1
Garlic (cloves)	Jul	Aug	Oct	Nov	Dec
Kohlrabi	Aug 15	Sep 1	Sep 10	Oct 1	Nov 1
Lettuce, leaf	Sep 1	Sep 15	Oct 10	Nov 1	Dec 1
Mustard	Sep 1	Oct 1	Nov 1	Dec 1	Dec 15
Onion (seed)	Not recommended	Not recommended	Nov 1	Dec 1	Dec 15
Parsley	Sep 15	Oct 1	Oct 10	Nov 1	Dec 1
Peas, southern	Jun 15	Jul 1	Aug 1	Aug 15	Sep 1
Pepper	Jun 1	Jun 15	Jul 1	Jul 15	Aug 1
Potato	Not recommended	Aug 1	Sep 1	Oct 1	Not recommended
Pumpkin	Jun 1	Jul 1	Aug 1	Aug 10	Sep 1
Radish	Sep 1	Oct 1	Nov 25	Dec 1	Dec 15
Spinach	Aug 15	Sep 1	Nov 15	Dec 1	Dec 15
Squash, summer	Aug 1	Aug 15	Sep 10	Oct 1	Oct 10
Squash, winter	Jun 15	Jul 1	Aug 10	Sep 1	Sep 10
Tomato	Jun 1	Jun 15	Jul 1	Jul 10	Aug 1
Turnip	Sep 1	Oct 15	Nov 1	Dec 1	Dec 15

Fall Recipes

Beef Stew

- 2 pounds cubed beef stew meat
- 3 tablespoons vegetable oil
- 4 cubes beef bouillon, crumbled
- 4 cups water
- 1 teaspoon dried rosemary
- 1 teaspoon dried parsley
- ½ teaspoon ground black pepper
- 3 large potatoes, peeled and cubed
- 4 carrots, cut into 1-inch pieces
- 4 stalks celery, cut into 1-inch pieces
- 1 large onion, chopped
- 2 teaspoons cornstarch
- 2 teaspoons cold water

In a large pot or dutch oven, cook beef in oil over medium heat until brown. Dissolve bouillon in water and pour into pot. Stir in rosemary, parsley and pepper. Bring to a boil, then reduce heat, cover and simmer 1 hour.

Stir potatoes, carrots, celery, and onion into the pot. Dissolve cornstarch in 2 teaspoons cold water and stir into stew. Cover and simmer 1 hour more.



Apple Crisp

10 cups all-purpose apples, peeled, cored and sliced

- 1 cup white sugar
- 1 tablespoon all-purpose flour
- 1 teaspoon ground cinnamon
- ½ cup water
- 1 cup quick-cooking oats
- 1 cup all-purpose flour
- 1 cup packed brown sugar
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- ½ cup butter, melted

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

Place the sliced apples in a 9x13 inch pan. Mix the white sugar, 1 tablespoon flour and ground cinnamon together, and sprinkle over apples. Pour water evenly over all.

Combine the oats, 1 cup flour, brown sugar, baking powder, baking soda and melted butter together. Crumble evenly over the apple mixture.

Bake at 350 degrees F (175 degrees C) for about 45 minutes.

Don't forget to top with ice cream 😊.



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 page 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 regular mail or 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.

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

Fierce Motions in Dance

Donna Almon - 214.551.9515

Grace & Heart Sterling Jewelry

Lora Johnson - 817.475.4012

Happy Tails Pet Care

Kathy Wright - 972.382.8882

Happy Tails & Tummies - Pet Health and Wellness Products

Erica Northrup - 562.773.4834

Independent Insurance Agent

Kristi Rowell - 972.241.5464

Modere - Health & Wellness

Lora Johnson - 817.475.4012

North Texas Aerial Photography

Mike Bishop - 760.646.3891

Realtors:

Kelly & Mike Bishop - 903.821.7227 Sheila Fejeran - 972.948.0715 Joshua Janek - 214.929.0372 JC Young - 214.799.9139

SL Handyman

Steve Hipps - 903.818.5264

Travel Easy Decks

Kristi & Jody Rowell - 972.241.5464 www.traveleasydecks.com

Trinity Welding Services

Randy Loveall - 325.207.6225

Turf Monster Lawn & Landscape

Ken Crouchman - 214.663.8644

360 RV Inspections

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:

Marilee - 972.382.3222

Electric:

GCEC - 903.482.7100

Cable/Satellite/Internet Services:

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 - Sandra Salgado
Secretary - Erica Northrup
Treasurer - Patty Stephan
Board Member - Debi Crouchman

Board Member - Mike Bishop Board Member - Terri Spriester

ARC Member Information

ARC Lead - Mike Bishop Member - Josh Janek Member - Mark Salgado

