

# HIDDEN MEADOWS NEWSLETTER

## WINTER 2026

### HOA BOARD

Gigi Morrow, President

Adria Willer, Vice President

Robert Knust, Treasurer

Shirley Dertinger, Secretary

Lisa Russell, Member at Large

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### **HIDDEN MEADOWS PRESIDENT'S REPORT: Gigi Morrow**

I am pleased to provide the community with highlights of our 2025 year. Painting of patio fences was completed, and the first building of our roofing project was completed. The fall walk through went very well and an extensive list of repairs was created. These repairs will be addressed as the budget allows.

Beginning in 2026 we will see repairs and painting of the D unit balconies and new roofs will be installed on two more buildings.

The speed signs have been very helpful. Just a quick reminder that the speed limit is **15mph** in our community.

I will close my report with a save the date reminder for our next year's annual meeting which is scheduled for **October 20, 2026**. Formal information will be mailed closer to the date. Please remember that your participation is important as the Board cannot conduct official business if a quorum is not met.

### **TREASURER'S REVIEW: Robert Knust**

Hidden Meadows financial review will formally be done at our 2026 annual meeting. I would like to take this opportunity to provide you with the most current updates. The Board has reviewed the fiscal operations of the Association and discussed it with the Attorney. The Board has resolved that the new fiscal year will begin January 1, 2026 and will furthermore continue on a true calendar year.

### **IMPORTANT REMINDERS**



Please remember to park your cars in your garage when possible, during heavy snow fall so that Lawn Tigers can plow individual driveways.



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## A note from the Board: Property Management Update

Dear Hidden Meadows Co-Owners,

We want to take a moment to address the recent move from KCPS to In Rhodes Management as our property management company. We understand that this may have come as a surprise to many residents, and we sincerely apologize for the lack of communication regarding this change and any confusion it may have caused. This was an unanticipated transition that required quick action and unfortunately did not allow enough time to provide appropriate notification of the transition.

Moving forward, the Board is committed to improving transparency and keeping all co-owners informed about important updates and changes. Your feedback is appreciated and is helping us to improve and make sure that everyone feels included and informed in our community.

We greatly appreciate your patience and understanding as we work through this transition. Thank you for being part of the Hidden Meadows community.

## ROOF ASSESSMENT UPDATE: Building for the Future

Dear Hidden Meadows Co-Owners,

We would like to provide a few details about the roof assessment. This important community project is scheduled to take place over several years, with a few buildings being completed each year. This was not a quick decision, but was made with careful thought and consideration after reviewing the different proposed project costs and timelines.



At the heart of this plan is our desire to be good stewards by protecting our buildings while also being mindful of the financial impact on our co-owners. Rather than asking co-owners to pay a large lump sum all at once, the Board elected to spread the project costs over an extended period of time allowing payments to be spread out on a monthly basis and therefore more manageable. While this approach results in a longer project and assessment timeline, it also significantly reduces the immediate financial burden on co-owners. And by taking this phased approach, we hope to spread costs out more reasonably while still ensuring the roofing work is done well and built to last.

Every step we take, from maintenance decisions to long-term planning, is made with care for our homes and for one another. Your support and patience help us protect what we've built together and keep our neighborhood strong, safe, and welcoming for years to come.

## LOCAL EVENTS

### Walled Lake City Library

- March 11th – 6:30 – 7:30pm - Oscars Trivia Night
- March 12th – 10:30am-11:30am - Senior Social Hours
- March 21st – 11am – 1pm – Jigsaw Puzzle Tournament
- March 31st – 6pm – 7pm – Pajama Storytime & Sleepover
- April 1st - 6:30pm – 7:30pm – Trend to Table Recipe Tasting
- April 10th – 11am – 12pm – Smart Money Kids Read
- April 18th – 10am – 2pm – Friends of the Library Bag of Books Sale
- April 22nd – 6:30pm -7:30pm - Mackinac Island Murder with Author Rod Sadler
- April 25th – 11am – 1pm – CPR Training
- May 4th-4:00-6:00pm-May the Fourth Be With You! (Celebrate Star Wars)
- May 9th- 10:30-12:30am – Saturday Morning Documentary Club
- May 13th-6:30 -7:30pm – Plant Propagation Workshop and Seed Swap
- May 18th- 5:30-7:30pm – Family Moving Night

**\*\*Please call the library at 248-624-3772 or visit [walledlake.ploud.net](http://walledlake.ploud.net) for other exciting activities and for more information about age restrictions and registration requirements.**



## CANDIED PECANS

### Ingredients

- 1 cup white sugar (see note below)
- 1 teaspoon ground cinnamon
- ¼ teaspoon salt, or more to taste
- 1 large egg white
- 1 tablespoon water
- 1 pound pecan halves
- Gather all ingredients. Preheat the oven to 250 degrees F (120 degrees C).



### Directions

- Mix sugar, cinnamon, and salt together in a small bowl.
- Whisk egg white and water together in a large bowl until frothy.
- Toss pecans in the egg white mixture to coat.
- Slowly pour in sugar mixture and stir until pecans are evenly coated.
- Spread onto a baking sheet.
- Bake in the preheated oven for 10 minutes. Stir pecans and rearrange into a single layer. Continue to cook, stirring every 10 to 15 minutes, until pecans are evenly browned, another 30 to 50 minutes.
- Serve and enjoy!