

The Berry Farm

2026 Spring Newsletter

Upcoming Events

The dates are TBD. Keep an eye out on Nextdoor and our website for more information.

theberryfarm.net

Community Yard Sale

We have neighborhood garage sales every spring & fall with Bent Tree, Warren Glen, Ridgecrest Meadows, Montreaux, and the Highland Knolls subdivisions.

Free permits are required by the City of Rogers for homeowners who'd like to participate.

<https://www.rogersar.gov/278/Garage-Sale-Permit>

2nd Annual Easter Egg Hunt

We had a great turnout last year, even in the rain! Who knew there were so many children in our neighborhood?! We want to thank the Jeffreys, along with the Social Committee, who will be hosting again this year.

Para una versión en español de este boletín, visite www.theberryfarm.net

Dear Neighbor,

The POA will have two vacancies coming up at our annual meeting. Complete listing of board members and open positions below.

If you are interested in a position, please send an email to directors@theberryfarm.net, answering the 3 questions below, along with a short bio about yourself. A vote will be held at our annual POA Meeting.

1. **What is your goal as a member of the POA?**
2. **What do you view as the job or purpose of the POA?**
3. **Do you have previous POA experience?**

POA Board Members & Positions:

President (OPEN)- Sasha Torres

Vice President- Dave Zemlicka

Board of Director -Mitch Ulrich

Board of Director-Scott Burnett

Board of Director (OPEN)- Reagan Binns

Treasurer: Terri Ellet

Secretary- Dawn Poaletti

RARC Chairperson- Dale Reginold

RARC member- Alisa Leard

RARC member- Harold Beaver

Social Committee Chairperson: Terri Ellet

Email officers@theberryfarm.net to be included in the email list or to update your email address.

2026 Annual Meeting

Monday, March 30th

6:00 PM

First Baptist Church

Room 93

Stay Connected:

Please allow 24 hours for a response.



officers@theberryfarm.net
directors@theberryfarm.net
www.theberryfarm.net



Nextdoor

Tips from the Residential Architectural Review Committee (RARC)

Thank you all for your part in helping to keep our community a safe and pleasant place to live. Here are just a few reminders:

- **Parking in the street** overnight is a violation of the covenants, however, if you have many extended stay visitors where the only option is to park in the street, please let us know. This also applies to service vehicles and trailers. If parking on the street during the day, it is good practice to make sure emergency vehicles can get through.
- **To preserve a safe environment for our youngest residents, we urge all drivers to exercise vigilance and reduce speeds while traveling in our neighborhood.**
- **All exterior changes** or improvements to your property should be approved prior to work being done.
- **Communicating with us is easy - email us at rarc@theberryfarm.net**

Mailbox Maintenance

The style of our mailboxes is called Barcelona, and it is up to the property owner to maintain.

Replacement (3D printed) parts can be found locally at rybprints.com. The color of the paint is "Black Gloss" spray paint.

April 1st - September 30th will be the "maintenance window" to allow homeowners time to perform upkeep on their mailbox. If your mailbox is not maintained within the window, you will be charged a \$50 fee to cover the cost of hiring someone to paint your mailbox.

Reach out to Scott Burnett, a Board of Director, if you'd like his help in painting your mailbox for a \$20 fee.

Maintenance guidelines are being updated and will be emailed to neighbors & posted on the Berry Farm webpage:

<http://www.theberryfarm.net/architectural-committee>.

One-Pot Chicken and Rice Soup

Ingredients

- 2 bone-in chicken breasts, skin removed (1 to 1 1/2 pounds)
- 1 cup long-grain white rice, like basmati
- 2 ribs celery, diced small
- 2 medium carrots, peeled and diced small
- 1 onion, diced small
- 2 cloves garlic, peeled but left whole
- 1 teaspoon salt, plus more to taste
- 1/2 teaspoon ground black pepper
- 2 quarts unsalted or low-sodium chicken stock
- Juice of 1/2 lemon (about 3 tablespoons)
- Chopped fresh parsley, for serving



6 to 8 servings

1. Combine the chicken, white rice, celery, carrots, onions, garlic, salt, and pepper in a large pot. Add the chicken stock and bring to a boil over high heat. Once the soup is boiling, reduce the heat to keep the soup at a gentle simmer
2. As the soup simmers, skim off any foam that collects on the surface with a spoon. Continue to simmer until the rice and vegetables are tender, about 25 minutes. Remove the soup from the heat.
3. Remove the chicken and garlic cloves using a slotted spoon or tongs. Transfer the chicken breasts to a bowl and shred with two forks. Discard the bones. Return the shredded chicken to the pot.
4. Smash the garlic cloves into a paste against a cutting board using a fork or the flat of your knife. Stir the paste back into the soup.
5. Season and serve: Stir the lemon juice into to the soup, and taste.

The Berry Farm

Boletín de primavera 2026

Próximos Eventos

Las fechas están por determinar. Estén atentos a Nextdoor y a nuestra página web para más información.

theberryfarm.net

Venta de Garaje Comunitaria

Organizamos ventas de garaje vecinales cada primavera y otoño en las subdivisiones Bent Tree, Warren Glen, Ridgecrest Meadows, Montreaux y Highland Knolls. La ciudad de Rogers exige permisos gratuitos para los propietarios que deseen participar.

<https://www.rogersar.gov/278/Garage-Sale-Permit>

2.ª búsqueda anual de huevos de Pascua

El año pasado tuvimos una gran asistencia, ¡incluso bajo la lluvia! ¡Quién iba a imaginar que había tantos niños en nuestro barrio!

Queremos agradecer a los Jeffrey y al Comité Social, quienes serán los anfitriones nuevamente este año.

Estimado vecino:

La Asociación de Propietarios (POA) tendrá dos vacantes en nuestra reunión anual. A continuación, encontrará la lista completa de miembros de la junta y puestos vacantes.

Si le interesa un puesto, envíe un correo electrónico a directors@theberryfarm.net, respondiendo las tres preguntas a continuación y adjuntando una breve biografía. Se realizará una votación en nuestra reunión anual de la POA.

¿Cuál es su objetivo como miembro de la POA?

¿Cuál considera que es el trabajo o el propósito de la POA?

¿Tiene experiencia previa en la POA?

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Treasurer: Terri Ellet (OPEN)

Secretary- Dawn Poaletti

RARC Chairperson- Dale Reginold

RARC member- Alisa Leard

RARC member- Harold Beaver

Social Committee Chairperson: Terri Ellet

Envíe un correo electrónico a officers@theberryfarm.net para ser incluido en la lista de correo electrónico o para actualizar su dirección de correo electrónico.

Junta Anual del 2026

lunes 30 de marzo

6:00 PM

First Baptist Church

Room 93

Stay Connected:

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officers@theberryfarm.net
directors@theberryfarm.net
www.theberryfarm.net



Nextdoor

Cuotas Anuales del POA

Las cuotas anuales de la Asociación de Propietarios (POA) vencen el **1 de marzo** de 2026. Se adjunta a esta carta una factura de \$250.

Cómo pagar:

Envíe un cheque, giro postal o efectivo (a su propio riesgo) a: **Berry Farm Community Association, 5204 W Village Parkway Suite 11 PMB 114, Rogers, AR 72758**

Si no paga las cuotas antes del 31 de marzo, se le aplicará un recargo de \$25.

Se le enviará por correo una carta recordatoria junto con el recargo de \$25.

Si no paga antes del 15 de abril, se enviará una carta certificada a cargo del propietario.

Si no paga antes del 1 de mayo, se impondrá un gravamen sobre la propiedad a cargo del propietario.

Mantenimiento de Buzon

El estilo de nuestros buzones se llama Barcelona y su mantenimiento es responsabilidad del propietario.

Puede encontrar piezas de repuesto (impresas en 3D) en rybprints.com. El color de la pintura es pintura en aerosol "Black Gloss".

Del 1 de abril al 30 de septiembre se realizará el "periodo de mantenimiento" para que puedan realizar el mantenimiento de su buzón. Si su buzón no se mantiene dentro del periodo de mantenimiento, se le cobrará una tarifa de \$50 para cubrir el costo de contratar a alguien para que lo pinte.

Si desea que le ayude a pintar su buzón, comuníquese con Scott Burnett, miembro de la Junta Directiva, por una tarifa de \$20.

<http://www.theberryfarm.net/architectural-committee>.

One-Pot Chicken and Rice Soup

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- 2 ribs celery, diced small
- 2 medium carrots, peeled and diced small
- 1 onion, diced small
- 2 cloves garlic, peeled but left whole
- 1 teaspoon salt, plus more to taste
- 1/2 teaspoon ground black pepper
- 2 quarts unsalted or low-sodium chicken stock
- Juice of 1/2 lemon (about 3 tablespoons)
- Chopped fresh parsley, for serving

6 to 8 servings

1. Combine el pollo, el arroz blanco, el apio, las zanahorias, las cebollas, el ajo, la sal y la pimienta en una olla grande. Agregue el caldo de pollo y lleve a ebullición a fuego alto. Una vez que la sopa esté hirviendo, reduzca el fuego para mantenerla a fuego lento.
2. Mientras la sopa hierve a fuego lento, retire la espuma que se acumula en la superficie con una cuchara. Continúe cocinando a fuego lento hasta que el arroz y las verduras estén tiernos, aproximadamente 25 minutos. Retire la sopa del fuego.
3. Retire el pollo y los dientes de ajo con una espumadera o pinzas. Transfiera las pechugas de pollo a un tazón y desmenúcelas con dos tenedores. Descarte los huesos. Regrese el pollo desmenuzado a la olla.
4. Machaque los dientes de ajo hasta formar una pasta contra una tabla de cortar con un tenedor o la parte plana de un cuchillo. Revuelva la pasta con la sopa.

Sazone y sirva: agregue el jugo de limón a la sopa y pruebe.

