

For the Kiddos

VA Community Calendar

9th Annual

Friends of Van Alstyne Scouting Car Show
183 Gray's Trail, Free
May 15th, 8a - 2p

Music in the Park
Dorothy Fielder Park, Free
May 18th, 6p - 8p

TBA Music will be performing
TC's Tacos, Smoken' S BBQ & Cooley Bay Winery
will be onsite for the purchase of food and
beverages

Business Networking Breakfast
VA Community Center, Free
May 19th, 8a - 9a

Happy Hour
Cooley Bay Winery
May 27th, 5p

Railcar Farmers Market
Main Drive and Marshall Street
Tuesdays, 4p - 7p

Memorial Day Recognition Service
The American Legion
James Adams Post 376
293 Jay Road, Van Alstyne
May 31st, 9a

Donuts, coffee & juice will be provided

Steeplechase Country Estates

Friendly Reminders...

School will be out of session soon so there will be children playing outside more and more each day.

Please **SLOW DOWN** when driving thru the neighborhood.

The ponds...These are NOT public property they are PRIVATE property. Please respect the homeowner's and their property. Refrain from trespassing because you are trespassing.



STEEPLECHASE



STEEPLECHASE



Grilling Tips

Always begin with a clean grill.
Only flip meat once.
DO NOT press down/flatten meats.
Keep a spray bottle on hand in case of flare-ups.
Avoid putting cold foods straight on a hot grill. Let them get to room temperature first.
Under cook the food slightly. It will continue to cook even once removed from the grill.
Always let meat rest once removing from the grill. Cover with foil and let rest for about 10min.
DO NOT slice immediately after removing from the grill. You will lose all of the juices and the meat will become dry.
Do not char the food.
Experiment with new techniques/recipes. Don't just stick with the same old, same old.

The most important grilling tip...
Have fun and be safe! Happy Grilling!!!



Grilled Chicken

2 lbs. Chicken Breasts, Tenders, or Thighs
1/3 - 1/2 cup Extra Virgin Olive Oil depending on preference
3 Tablespoons Fresh Lemon Juice
3 Tablespoons Soy Sauce
2 Tablespoons Balsamic Vinegar
1/4 cup Brown Sugar
1 Tablespoon Worcestershire Sauce
3 Garlic Cloves minced or 1/2 teaspoon Garlic Powder
1 1/2 teaspoon Salt
1 teaspoon Pepper

In a bowl, stir together oil, lemon juice, soy sauce, balsamic vinegar, brown sugar, Worcestershire sauce, garlic, salt, and pepper.

Pierce chicken breasts with a fork all over. Place in a large zipper bag. Pour marinade over chicken.

Let marinate for at least 30 minutes. 4 - 5 hours is ideal.

Preheat grill to medium heat. Brush grill with oil to prevent sticking.

Place chicken on the grill. Cook for approximately 5 - 6 minutes per side, depending on the thickness of chicken. The internal temperature of the chicken should reach 165 degrees.

Remove chicken from grill and let rest for a few minutes.

Garden Tips from Neil Sperry:

With the freeze we had back in February and many of you having Pampas Grass, you may be wondering if it was actually killed by the freeze.

“Remember way back when we talked about using duct tape to tie pampas grass leaves together so you could cut them with a machete or chain saw? And then one or two lonely shoots came sprouting up alongside the dead stubble? (Play along with us, South Texas. This is what we're facing up north.)

You may want to do what this homeowner did. Grub the whole thing out and start over with something else.

I'm seeing a ton of pampas grass clumps around North Central Texas that have suffered too much damage to come back with any semblance of symmetry. It's a struggle to get rid of them, but they're just going to clutter your landscape. Better to get them out now, while the soil is soft and temperatures cool.”

Early Blight of Tomatoes

“This is the first symptom you'll see of early blight on tomatoes as the lowest leaves begin to turn yellow. They will then develop brown spots, die and become crisp. Eventually it moves up the plant and impacts the fruit.

Fungicides are available that will stop this disease, including Daconil and Azoxystrobin. Check the label and follow its directions. Meanwhile, try to keep the foliage as dry as possible because the fungus is spread by rainfall and overhead irrigation. Mulching the garden will help prevent splashing.

This lower-leaf yellowing is not to be confused with damage of spider mites. That will appear as very tiny tan "speckles," also starting on the lowest leaves and moving their way up the plant. However, you'll be able to see the nearly microscopic mites if you thump an affected leaf over white paper. They will be 1/20 the size of a pinhead, but they will move about freely. You'll need to use an insecticide that lists "spider mites" or "red spiders" on its label. It's been my experience that they show up about three weeks after early blight.”



Recommended Spring Planting Dates for North Texas

March 20-April 20 Beans, Snap Pole
March 20-April 20 Beans, Lima Bush
March 20-April 20 Beans Lima Pole
March 20-May 1 Beans, Snap Bush
March 20-May 1 Beans, Yellow Bush
March 20-May 1 Beans, Pinto
March 20-May 1 Corn, Sweet
March 20-May 1 Cucumber, Pickling
March 20-May 1 Cucumber, Slicing
March 25-April 15 Tomatoes, large-fruited transplants
March 25-April 15 Tomatoes, Paste transplants
March 25-April 15 Tomatoes, Small fruited transplants
March 25-May 1 Squash, Summer
March 25-May 1 Squash, Summer Pan-Type
March 25-May 1 Squash, Winter
March 25-May 1 Squash, Zucchini
March 25-May 1 Watermelon
April 1-April 20 Pumpkin
April 1-May 1 Pepper, Hot
April 1-May 1 Pepper, Sweet Bell
April 1-May 1 Pepper, Sweet Salad
April 1-May 20 Peas, Southern
April 5-May 1 Cantaloupe
April 5-May 1 Eggplant
April 5-June 1 Okra
April 15-May 15 Potato, Sweet Slips



Don't forget, we will be starting the Yard of the Month contest soon. The monthly recipient will win a \$50 Gift Card to a local business.



If They Poop, You Scoop

There are several areas in our neighborhood where this is an issue. If walking your pet(s), please be mindful of your neighbors and their yards. Please clean up after your pets.



Steeplechase Country Estates HOA
P.O. Box 2164
Van Alstyne, Texas 75495
contacthoa@steeplechase-hoa.org
www.steeplechase-hoa.org



Neighborhood Billboard

Fierce Motions in Dance

Donna Almon - 214.551.9515

Grace & Heart Sterling Jewelry

Lora Johnson - 817.475.4012

Independent Insurance Agent

Kristi Rowell - 972.241.5464

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

Kathy Wright - 972.382.8882

SL Handyman

Steve Hipps - 903.818.5264

Travel Easy Decks

Kristi & Jody Rowell - 972.241.5464

Trinity Sisters & Rock's Heart of Restoration

Devit Rock - 903.819.1189

Trinity Welding Services

Randy Loveall - 325.207.6225

Turf Monster Lawn & Landscape

Ken Crouchman - 214.663.8644

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

SUPPORT
LOCAL
BUSINESS

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 Commissioner P1, Jeff Whitmire

❖ 903.813.4327

❖ whitmirej@co.grayson.tx.us

HOA Board Information

President - Cynthia Stewart

Vice President - Sandra "Sandy" 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

