



Montevista Community Corner Newsletter November 2025



What's Up Montevista!

Making a Difference for You
Notable Notes/Reminders
News You Can Use
Thanksgiving Funnies
Let's Talk Turkey
Plan Your Trip to the North Pole!
It's Everywhere!
November Fun For Everyone
Recipe of the Month



Making a Difference for You

Montevista's Annual Board Meeting was held on Wednesday, October 8th. In case you missed it, below is a list of just some of the things our **VOLUNTEER BOARD** and **COMMITTEE MEMBERS** along with **AZCMS** have done so far for you!

- Obtained bids and presided over repainting of metal work throughout Montevista that included view fences, guard rails, bollards, garbage receptacles, street sign poles, poop bag dispensers and more.
- Obtained bids and oversaw the repair and repainting of common wall stucco blistering and tot lot decking.
- Collaborated with our new gate company, iCAN, who replaced 6k worth of parts at their expense in addition to two gate operators.
- Updated rules, enforcement and fine policies, as well as paint schemes.
- Replenished gravel and plants on an as-needed basis.
- Oversaw installation of additional rip rap in the 404 wash adjacent to a common wall to divert water flow away from it.
- Addressed fire breaks along washes to create a 7-10' clearance behind homes.
- Worked with Back to Nature to identify, trim and ensure compliance of trimming 250-300 of nearly 1,200 large trees.
- Saved residents \$165,000 by obtaining competitive bids on all projects.
- Kept costs down resulting in a 2025 end of year surplus of approximately 30k. This contribution to our 2026 budget along with careful forecasting has allowed for a modest 3% increase to our quarterly dues.

Notable Notes

The Architectural Committee will soon be placing simplified design guidelines and updated plant lists on our website. One can check them out at www.mymontevista.com.

The Architectural Committee has also been quite busy reviewing applications and overseeing compliance of 85 homeowner requests for artificial turf, exterior paint changes, gate changes, gutters, landscaping, lighting, pergolas, pools, spas, solar panels and more.

Please Note: Dumpsters **do** require that an architectural application be submitted. They are not allowed to be parked in the street and must be parked in one's driveway not blocking the sidewalk.

The Landscape Committee continues to conduct monthly meetings with Back to Nature and its group of volunteers. All projects for 2025 have been completed with luscious rye grass and beautiful winter flowers planted. A delay in reseeding some areas was necessary due to our recent rains.

Since January of 2023, the Communications Committee has visited nearly 40 local businesses corresponding with them on many an occasion seeking advertisements and helping them through the process. This has resulted in revenue of over \$13,000 in less than 3 years.

Reminders

Repaving will take place in designated areas on November 5th instead of the 4th due to Tuesday trash collection. Multiple email notifications with specifics have gone out in this regard.

Roof repairs do not require architectural approval, but roof replacements do.

Christmas and other holiday light displays and decorations may be put up starting November 15th, but need to be taken down by January 15th. If lights are installed prior to this date, they should remain off until November 15th.

Mobile homes, travel trailers, tent and boat trailers, guest vehicles and the like are not permitted to take up residence in the cutouts surrounding our parks, across from mailboxes, in cul-de-sacs, etc. The Phoenix Police, fire departments, emergency response units, Back to Nature, landscapers, FedEx, UPS and Amazon as well as your neighbors thank you!



New Dues Reminder

HOA dues will increase to \$739 per quarter starting in January 2026. Please be sure to change any recurring electronic payments to reflect the new amount.
Thank you.



- ✓ Prime-Grade, All Natural
- ✓ Family-Owned & Operated
- ✓ Old-Fashioned Service
- ✓ Beef, Pork, Poultry, Fish, Exotics
- ✓ Plus Sides!



Lil' Town Butcher

4705 E. Carefree Hwy #101, Cave Creek, AZ 85331
(480) 488-9673

News You Can Use

The Scottsdale Road Improvement project continues. Beginning the week of October 27th, crews began to channel excavation for the drainage swale on the east side of the road. In early November, grading for a concrete path will begin on the east side of Scottsdale Road.

Electric crews are scheduled to stand the poles for the signalized crossing at Pinnacle Vista the week of November 3rd, but the signal will not be operational.

Scheduled for Monday, November 10th, after temporary striping is placed, Scottsdale Road traffic from Jomax to Oberlin Way will be shifted to the west side on the new asphalt surface for work to begin on the east side of Scottsdale Road in this area.

Once traffic is shifted to the west side of Scottsdale Road, there will be no direct access to or from Scottsdale Road at Redbird Road, Bent Tree Drive, or Oberlin Way. **NOTE:** There continues to be NO left turns allowed northbound at Jomax or Dixileta!



Rattlesnake Safety Tips

Along with our much needed recent rains comes an increase in rattlesnake sightings. So, whether you're hiking, biking, golfing or just hanging around, here are some safety tips for you!

- Always watch where you step.
- Stick to trails.
- Avoid tall grass/brush.
- Avoid under brush where snakes may shelter.
- Be alert when biking/walking.
- Keep pets on a leash.
- Keep your distance.
- If you hear a rattling noise, do not approach.
- **IF BITTEN**, do call 911 immediately
- Remove rings, watches, etc., which may constrict swelling.
- Sit or lie down so bite is in neutral, comfortable position.
- Immobilize the affected area.
- Remain calm.
- **DO NOT PERFORM THE FOLLOWING:**
- Tourniquet or constricting bands.
- Incision and/or suction.
- Application of cold packs/ice.

PERFECT FOR ALL *Thanksgiving Gatherings*

\$7 OFF

BONE IN HALF HAM

Offer valid until Sunday, 11/30/25 at Honeybaked of Cave Creek. This coupon may not be combined with other offers, not valid on gift card purchases. Limit one per customer, per visit. While supplies lasts.



SKU: 729727

\$5 OFF

TURKEY BREAST

Offer valid until Sunday, 11/30/25 at Honeybaked of Cave Creek. This coupon may not be combined with other offers, not valid on gift card purchases. Limit one per customer, per visit. While supplies lasts.



SKU: 729728

4705 E. CAREFREE HIGHWAY
CAVE CREEK, AZ 85331

THE HONEY BAKED *Ham*^{co}



EVERY BITE IS A *Celebration*

Your Professional ride service app



I'D LOVE TO BE YOUR
PRO DRIVER



PAX

We offer:

- Schedule Ride requests (book directly with a driver)
- Hire our drivers by the hour
- Instant Ride

Questions:

Text or Call: 480-220-5041

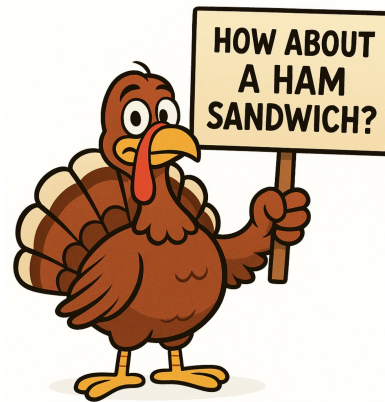
Email: Contact@paxapp.io

Experienced Drivers: Use Code

WELCOME 10 for 10% off.

PAX

The more professional ride service app.



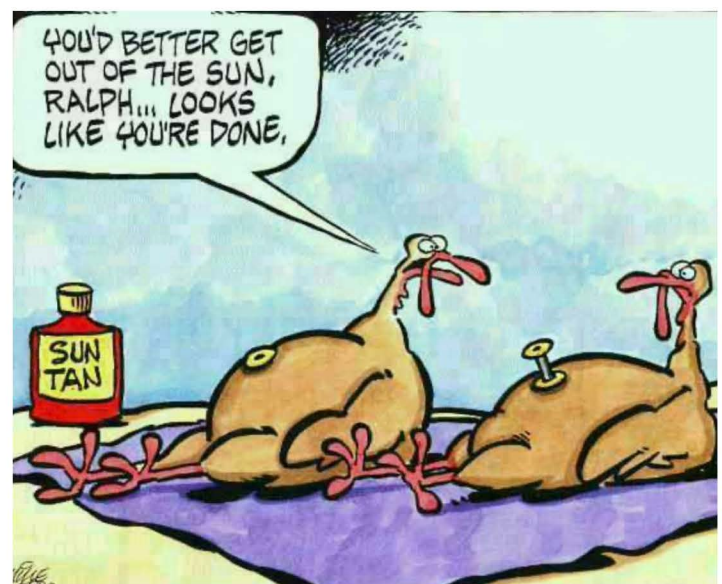
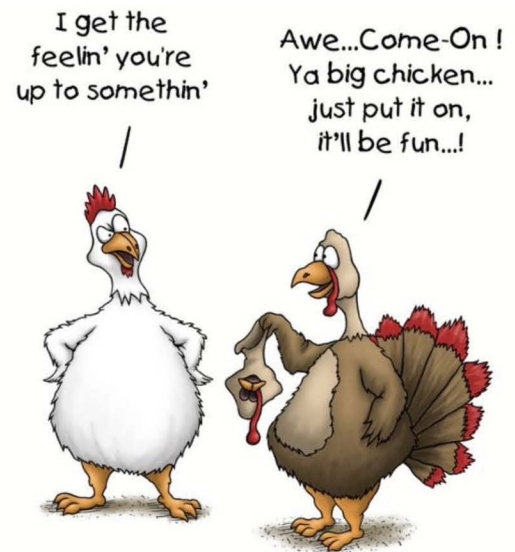
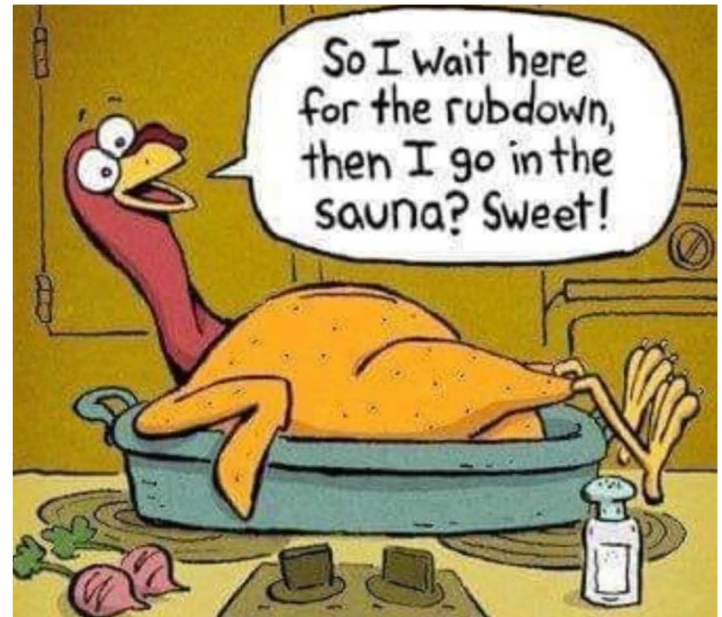
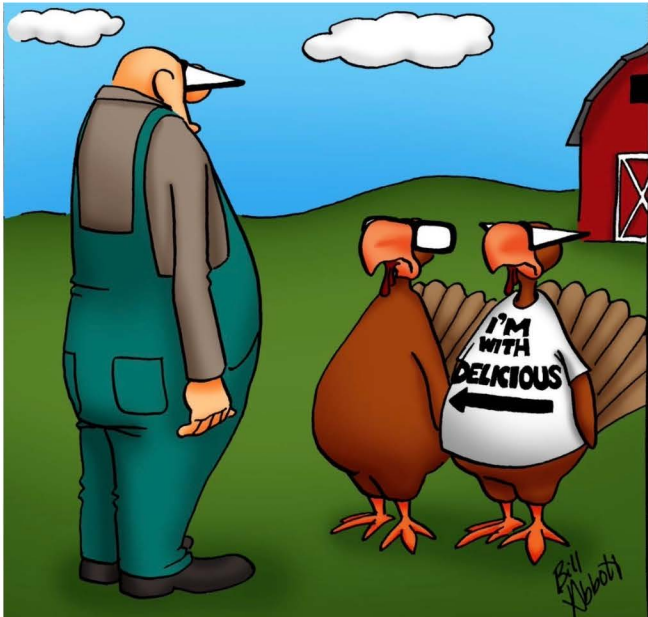
**DON'T FORGET
TO SET YOUR SCALE
BACK 10 POUNDS.**

**HAPPY
THANKSGIVING!**





Thanksgiving Funnies



**Our next Board
meeting
will be held on
Thursday,
November 20th
at 6:00 p.m.
via Zoom**



**Lake Montevista
October 12, 2025**



BLACK MOUNTAIN NURSERY, INC.

**4840 E. Dynamite Blvd.
Phoenix, Arizona 85331**

480-585-3740

Let's Talk Turkey

Choosing the Right Size Turkey

- *For 8 people, buy a 12-pound turkey
- *For 10 people, buy a 15-pound turkey
- *For 12 people, buy an 18-pound turkey
- *For 14 people, buy a 20-pound turkey

For turkeys under 16 pounds, estimate 1 pound per serving.

For larger birds, a bit less is fine; they have a higher meat-to-bone ratio. But if your goal is to have ample leftovers, aim for 1 1/2 lbs. per person whatever the turkey's size.



TURKEY ROASTING TEMPS & TIMES

Not sure how long to bake a turkey? The roasting times provided in this chart are for defrosted poultry that is refrigerator cold.

Type of Turkey (Stuffed)	Weight	Cooking Time (Minutes per Pound)	Oven Temp	Doneness Temp
Whole	8 to 12 lbs	15 to 20	325°	170° to 175°
	12 to 14 lbs	15 to 17	325°	170° to 175°
	14 to 18 lbs	14 to 16	325°	170° to 175°
	18 to 20 lbs	13 to 14	325°	170° to 175°
	20 to 24 lbs	15 to 20	325°	170° to 175°
Breast, Whole	4 to 6 lbs	22 to 30	325°	165°
	1-3/4 to 3 1/2 lbs	35 to 40	325°	165°
	1-1/4 to 1-3/4 lbs	45 to 60	325°	165°

@TASTE OF HOME

How Long to Thaw a Turkey

After you've thawed a turkey, you can store it in the fridge for up to two days.

IN THE REFRIGERATOR:

This is the safest, most hands-off way to thaw a turkey, but it will take several days.

1

Place the turkey in its original wrapping on a roasting rack in a pan, and then put it in the refrigerator.

2

Allow 24 hours in the fridge for every five pounds of turkey.

3

Use this guide as a reference:

4 to 12 lbs → 1 to 3 days
12 to 16 lbs → 3 to 4 days
16 to 20 lbs → 4 to 5 days
20 to 24 lbs → 5 to 6 days

IN COLD WATER:

This fast method requires ongoing attention to change out the water and keep your sink clean and safe.

1

Put the turkey inside a plastic bag and seal it.

2

Place the bagged turkey in a large pot or bucket. Fill the pot with cold water. Empty the pot and refill it with fresh cold water every 30 minutes.

3

Allow 30 minutes in cold water for every pound of turkey:
4 to 12 lbs → 2 to 6 hours
12 to 16 lbs → 6 to 8 hours
16 to 20 lbs → 8 to 10 hours
20 to 24 lbs → 10 to 12 hours



Gratitude. Gather. Growth.

Gratitude transforms what we have into enough. I'm so thankful for this community and for the relationships built through the years here in Montevista.

Here to help you grow into your next chapter—whether that means settling in, moving on, or simply celebrating home.

CALL OR TEXT ME ANYTIME!



Jen Smith

REALTOR®

602-486-2646

thatphxgal@gmail.com

MONTEVISTA REAL ESTATE EXPERT WITH PROVEN RESULTS

COMPASS



Not intended to solicit currently listed properties.



SAFE FOODS TO FEED YOUR DOG AT THANKSGIVING



Potatoes (sweet and white)
Apples
Turkey meat (no bones or skin)
Green beans
Peas
Pumpkin



UNSAFE FOODS TO FEED YOUR DOG AT THANKSGIVING



Turkey bones, skin, and gravy
Stuffing
Casseroles
Butter, sour cream, salt, or pepper
Creamed peas
Chocolate, cookies, pies, and sweets
Alcoholic beverages
Raisins and grapes
Onions, scallions, and garlic
Ham
Yeast dough
Fatty foods
Foods containing spices



Source: American Kennel Club



Plan Your Trip to the North Pole Flagstaff, Arizona



Come experience a magical trolley ride - climb aboard and let the Aurora Borealis power your ride through the portal. Begin and end your adventure at the Little America Hotel in Flagstaff, the official gateway to the North Pole.

At the Toy Hall of Fame, march beside the proud toy soldiers and explore a dazzling collection of Santa's most iconic creations from the past 100 years.

Wander through Santa's legendary workshop and see where the very first toys were made. In Santa's Assembly Room, grab your tools and dive in with the elves. Build, craft, and share the spirit of giving as toys for children everywhere come to life.

At the Toy Factory, one can jump into the action as teddy bear production kicks into high gear with playful surprises popping up along the way.

At Elf University, explore, tinker, and discover the secrets of flight that power Santa's sleigh.

Visit Mrs. Claus's Bakery to sip cocoa and dance with bakery elves while nibbling on warm Yetti-O mini doughnuts. Then dash into Santa's Mailroom in the bustling heart of the North Pole where you'll write your wishlist and watch elves sort letters from children all around the world.

At Area 47 Sleigh Hangar, sneak behind the scenes into Santa's top-secret Mission Control.

Families will leave with a keepsake gift for each child and complimentary digital photos.

The North Pole Experience runs November 15-December 24, 2025. Tickets range from \$52 to \$76, and advance reservations are strongly encouraged. For details and tickets, visit northpoleexperience.com.

SUPPORT LOCAL BUSINESS

**Please visit our local
businesses who support the
areas where we live, work
and play!**

Drink Local

Eat Local

Enjoy Local

Play Local

Spend Local

Shop Local



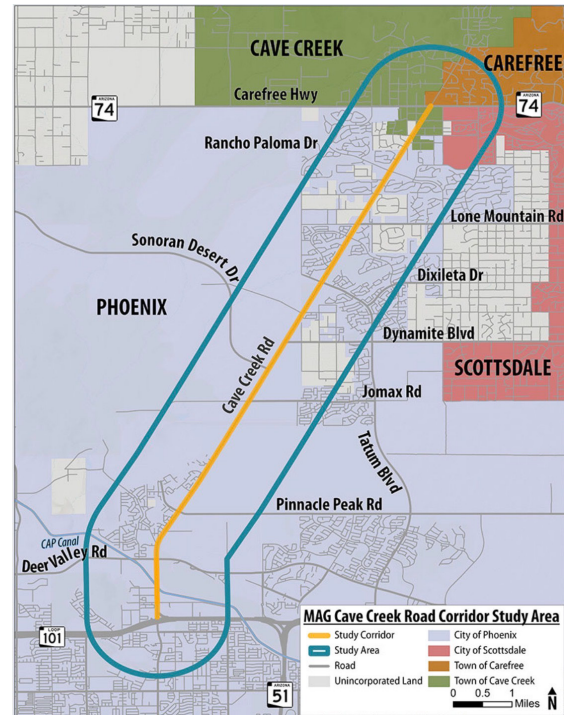
It's Everywhere!

More Traffic Troubles on the Way

The Maricopa Association of Governments along with the City of Phoenix, Town of Cave Creek and Maricopa County held a public meeting on October 14th to discuss implementation of a study to widen Cave Creek Road from the Loop 101 (Pima) Freeway to Carefree Highway. The focus of the study is to identify needed improvements to address existing and future travel needs and improve connectivity for drivers, bicyclists, and pedestrians.

This section of Cave Creek Road provides access to north Phoenix, Cave Creek and Carefree, as well as access to recreational areas in northeast Maricopa County. The study corridor will begin north of the interchange of Cave Creek Road and Loop 101 at the Rose Garden Lane and Cave Creek Road intersection extending north to Cave Creek Road and Carefree Highway.

The study will evaluate the feasibility of widening Cave Creek Road to three lanes in each direction, integrating sidewalks, shared-use paths and bicycle lanes into the corridor while prioritizing safety for non-motorized transportation users. The study also seeks to improve traffic flow and congestion concerns.



The City of Scottsdale and Carefree are working together with ADOT to address the last section of Pima Road that has yet to be updated. They will address safety issues along with increased traffic as a result of 4,000 acres of undeveloped state land soon to be auctioned off to accommodate as many as 500 homes on the Scottsdale side of Pima just across from the Carefree border. Possible road improvements include widening from one lane each way; putting in a center divider; adding a roundabout at the Cave Creek Road intersection, and adding sidewalks and bike trails. The design is expected to take up to 18 months with construction lasting as long as two years. Stay tuned...

November Fun for Everyone



Recipe of the Month

Cherry Cream Cheese Dessert

INGREDIENTS:

3/4 cup graham cracker crumbs (about 12 squares)

2 tablespoons sugar

2 tablespoons butter, melted

FILLING:

1 package (8 ounces) cream cheese, softened

1 can (14 ounces) sweetened condensed milk

1/3 cup lemon juice

1 teaspoon vanilla extract

1 can (21 ounces) cherry pie filling

DIRECTIONS:

In a small bowl, combine the cracker crumbs, sugar and butter. Divide among 8 dessert dishes, about 4 rounded teaspoonfuls in each.

In a small bowl, beat cream cheese until smooth. Gradually add milk until blended. Beat in lemon juice and vanilla. Spoon 1/4 cup into each dish. Top with pie filling, about 1/4 cup in each.

Can substitute other flavors of pie filling such as blueberry, etc.

