

APRIL NEWSLETTER

Board of Directors

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Board Meeting

Monday, April 20th

at 6:30

All Members Welcome

Here's how to prepare for your Annual Income Review

Each year, Members are required to verify their annual household income to determine whether their total annual household income falls below the maximum income allowed without having to pay a 10% surcharge. As part of the process, if you do not pay a surcharge, or if you are currently paying a surcharge and believe your annual income falls below the maximum amount required, please refer to the income review sheet included in your mailing. This sheet lists all the required documentation that can be used to verify your annual household income. If you have any questions, please contact the office.

If you file a 1040 income tax return you will be required to provide a copy of your 2025 income tax return. If you do not file an income tax return, please refer to the income review sheet for a list of types of documentation that can be submitted. Members currently paying surcharge are only required to verify their current household occupants and not required to submit any financial information.

Each member will receive a packet for the upcoming income review containing forms to be reviewed, signed and returned to the Office by the deadline.

BELOW IS A SCHEDULE BASED ON YOUR ADDRESS:



Georgetown

Haag

Balfour

Notification

4/1

5/1

7/1

Deadline

5/15

6/15

8/15

Effective

6/1

7/1

9/1

Are you planning to make improvements or alterations to the interior or exterior of your townhouse? Please consult your member handbook.

You must submit and receive an approved **Alteration Permit** before any work begins. If you are unsure whether your project requires a permit, please contact the office to verify before you start.



Payments and Carrying Charges

Our office has been noticing delays in mailed payments reaching our office in a timely manner. We have noticed some payments taking over two weeks to be received. For those who pay by mail, please allow at least 7 to 10 days for delivery to ensure your payment arrives on time. Carrying charges must be received by the 10th of each month to avoid a late fee.



reminder

To maintain a clean and safe environment for everyone, please remember to pick up after your pets immediately. Additionally, all pets must be kept on a leash and are not permitted to run loose on cooperative grounds. As a pet owner, it is your responsibility to review the entire Pet Policy and ensure that you are in compliance.



Watch your Newsletter
for more information for the upcoming
ANNUAL STOCKHOLDERS MEETING
Sunday, June 14th at 1pm

MARK YOUR CALENDARS

The plots in Highland's community garden will be available to our Members very soon! The garden is located on the east side of Haag near the trash/recycle center. There are a limited number of garden plots.

The week of April 6th

Previous gardeners: Members who had a garden plot last year will be given the first opportunity to reserve the primary garden plot they had last year.

The week of April 13th

All spaces not yet reserved will be available to previous gardeners who may want to trade plots.

The week of April 20th

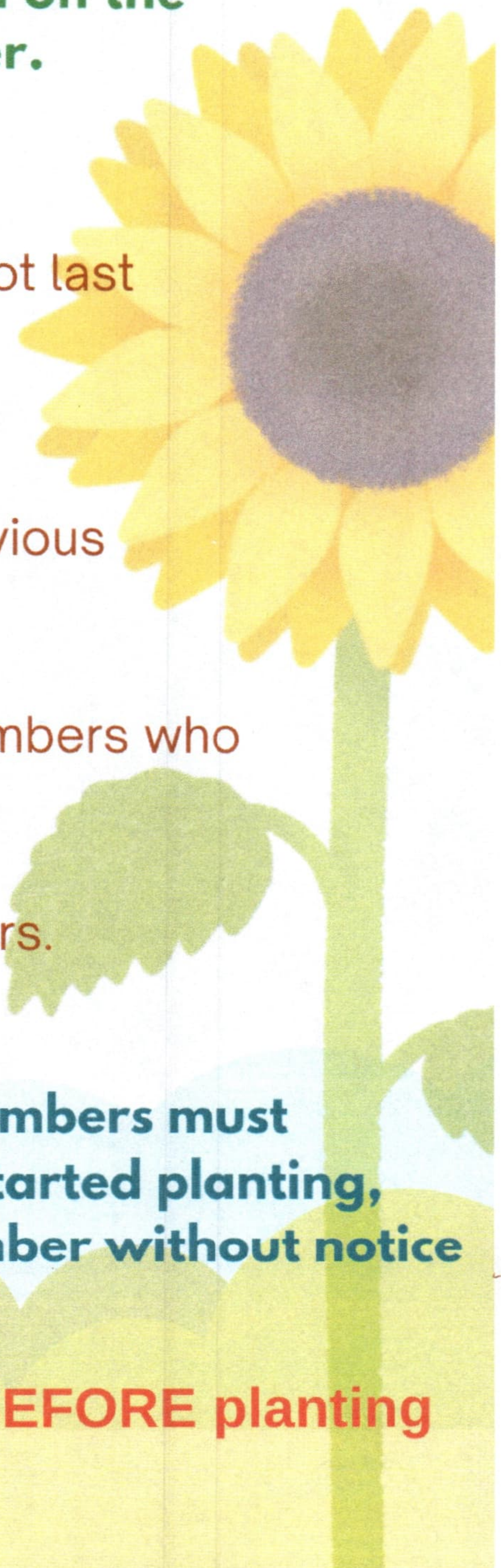
Spaces not yet reserved will be available to all Members who do not have a reserved spot.

The week of April 27th

Spaces not reserved will be available to all Members.

Members MUST start planting before MAY 30th or the plot can be given to another Member. Members must contact the Office by this date if they have not started planting, otherwise the plot will be given to another Member without notice

All plots MUST be reserved with the office BEFORE planting





Energy SAVING Corner

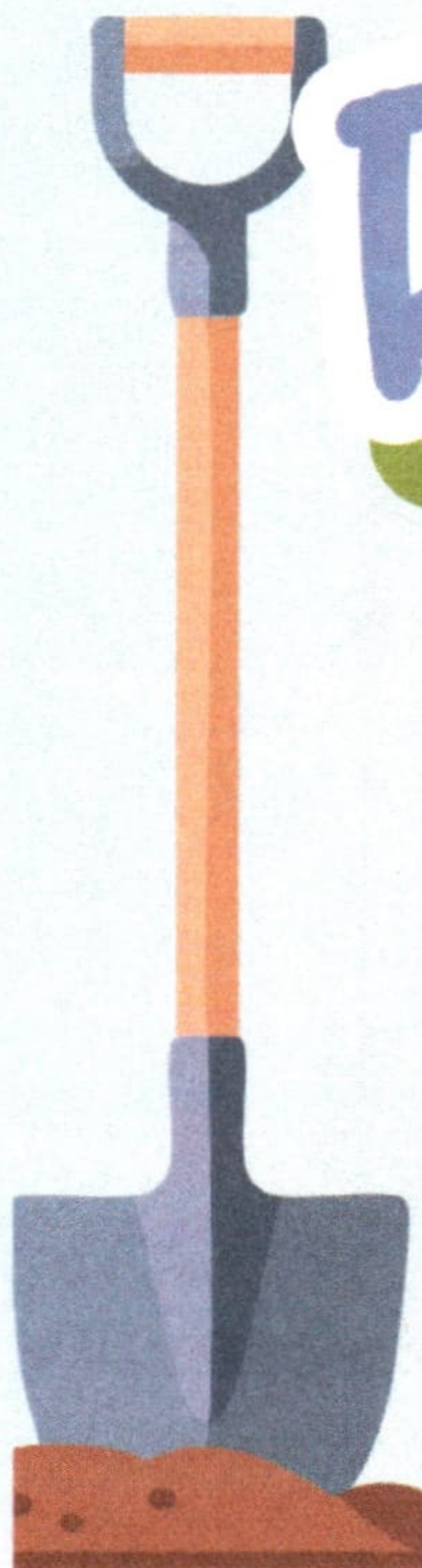
Did you know that turning off unused lights, unplugging devices when not in use, and using energy efficient appliances can reduce energy waste and save you money? Other energy saving tips include; reversing ceiling fans to run counterclockwise during warmer weather, upgrading to LED Lightbulbs (LED lights use 80-90% less energy and have a 15-25 times longer lifespan than incandescent bulbs), and utilizing natural light whenever possible. You can also lower your cooling costs by keeping your curtains or shades pulled during the day and cooking outdoors.



REMINDER



Annual Grounds Inspections are planned to begin this month - Inspections will include lawns, buildings, concrete areas, and parking lots - in addition to front & back yards, flowerbeds, patios, and decks areas. Please take some time to clean up any debris left from winter weather, trim any plants that remain from last year, and put away those snow shovels.



CELEBRATE NATIONAL RICE BALL DAY

INGREDIENTS FOR ITALIAN STYLE RICE BALLS:

2 eggs - slightly whisked together
1/3 Cup grated parmesan cheese
1 TBL dried basil or dried parsley
1/4 tsp black pepper
1/2 tsp salt



2 1/4 Cup chicken broth (or use water)
1 Cup uncooked white rice
1 1/2 Cup dried breadcrumbs
2 Cup of cooking oil
1/2 Cup cube mozzarella cheese (optional)

DIRECTIONS:

In a bowl mix together the eggs, parmesan cheese, and seasonings -cover and refridgerate while rice is cooking.

Pour the chicken broth (or water) into a large saucepan and bring to a boil; stir in the rice, cover and reduce the heat to low. Cook the rice until liquid is almost absorbed, about 15 to 17 minutes.

Remove from heat and gradually pour in the chilled egg mixture, continually stirring to coat the surface of the rice and prevent the egg from scrambling; allow rice mixture to cool in the refrigerator for 1 hour.

Pour bread crumbs into a shallow dish. Dampen your hands with water and create 1-inch balls from the rice mixture, then roll each one in the bread crumbs - to completely coat the outside.

In a small, deep skillet, heat enough oil to cover the rice balls and fry at 350 degrees F - OR so that a piece of rice from the mixture actively sizzles when dropped in; alternately, a deep fryer may be used.

Fry the rice balls 4 to 6 at a time, turning as needed to ensure even browning. Drain on paper towels, then serve warm as is or with a bit of marinara sauce for dipping.

Another option is to place a small cube of mozzarella cheese in the center when shaping the rice balls. ENJOY!

Recipe is adapted from FOOD.com - recipe found at the following link - <https://www.food.com/recipe/italian-rice-balls-50265>

OR watch this video to make traditional Japanese style rice balls https://www.youtube.com/watch?v=Z-cxTHh_1aw





WORK ORDERS

When a maintenance issue occurs, please call us to have it repaired.

It's much easier and helpful to address problems one at a time.

Don't wait until you have list of repairs.

To aid our maintenance team in addressing your work orders as quickly and efficiently as possible, here is how work orders should be submitted.

- Call in work needing to be done, even if it is only one item.
- Emergency Work Orders: call the office or emergency maintenance
 - Office from 7am to 4:30 M-F — (517) 882-0796
 - Emergency Maintenance 4:30pm to 7am M-F — (517) 202-7820
 - And 24 Hours on Weekends and Holidays
- Non-Emergency Work Orders: call the office or submit online
 - Office from 7am to 4:30 M-F — (517) 882-0796
 - Submit on Highlands Website under: Member > Member Tools > Work Request OR by email to office@highlandscooperative.com



PARKING LOT SAFETY!

**With warmer weather coming,
just a reminder
that parking lots are
not a safe place
for individuals to play.**



**ALSO, as a safety precaution,
keep your vehicles locked & remove all valuables.**