



# AUBURN SPRINGS HOA NEWSLETTER



Volume 1, Issue 1

Third Quarter - 9/1/2016

## Read all About it.....

The Auburn Springs HOA Board of Directors is excited to announce our new quarterly newsletter! The intent is to promote communication of events, changes, concerns, etc that occur within our neighborhood.

The newsletter will be a one-pager, and will be published quarterly in our HOA website ([auburnspringshoa.com](http://auburnspringshoa.com)), as well within our Auburn Springs Facebook page.

If there are any topics or things that interest you as a Auburn springs resident, please submit them via the following link  
<http://www.auburnspringshoa.com/contact.php>

We are very excited to promote awareness & open communication within our neighborhood!

## Allen SideWalk replacement program

As our neighborhood ages, property owners are responsible for maintaining their sidewalks. The City of Allen currently offers to share in the cost of repairs, covering up to 50% of the total cost.

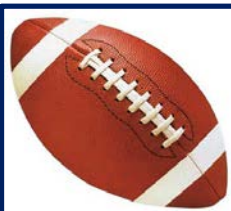
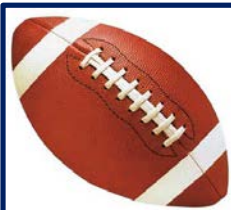
The City coordinates and inspects all repair work. Repairs may be performed by city workers or by a contractor. The property owner must pay their total share of costs before work begins. Work will be scheduled and completed as quickly as possible.

Further details in relation to the Allen SideWalk replacement program can be found by contacting the Community Services at 214.509.4500 OR via the URL <http://www.cityofallen.org/1448/Sidewalk-Replacement-Program>

## National Night Out

Auburn Springs will be partaking in National Night out on Tuesday October 4th, 2016 in our HOA pool parking lot from 6-9pm.

Looking for volunteers to help the day of the event. Please contact Amy Byalick @ 469.258.0944, if interested.



## Auburn Springs Board Members

Tom Wallace, President  
Carl Smart, Vice President  
Greg Lasseter, Member @ Lge  
Mike Milam, Secretary  
Amy Byalick, Treasurer

## Fall Recipe

### Tailgating Spicy Taco Cheese Ball

Prep - 15 min    Ready in 2hours

#### Ingredients;

3/4 cup dried parsley  
4 cups shredded Mexican cheese blend  
1 (8 ounce) package cream cheese, softened  
1/4 cup mayonnaise Hellmann's Mayonnaise  
1 (1.25 ounce) package hot taco seasoning  
1/4 cup pickled jalapeno peppers, chopped

#### Directions;

Sprinkle parsley in a shallow baking dish. Set aside. Mix Mexican cheese blend, cream cheese, mayonnaise, taco seasoning, and jalapeno peppers in a large bowl until well blended. Divide the mixture into 3 portions, and roll each portion into a ball. Roll each ball in the parsley until completely covered. Wrap individually with plastic wrap, and refrigerate for at least 2 hours, or overnight.

Set out with Tortilla Chips for guest & family!

**Next Assessment Due by October 1, 2016**