

# Newsletter

Sierra Meadows

March 2020

## Welcome to the team!

Please give a warm welcome your new Manager, Maria Francis Vaca! Allow her to introduce herself:

I have been managing properties since 2008 and I haven't regretted a day of it since. Managing properties is something I enjoy doing, I like how I learn something new everyday, and overcoming its daily challenges is very rewarding.

My favorite hobby would be spending time with my kids, attending their games, and taking them out for quality time. I look forward to starting this new adventure at Sierra Meadows.



## COMMUNITY TEAM



### Manager

Maria Francis Vaca

### Lupe Navarro-Garcia

Landscaper

### Dan Juarez

Maintenance

## OFFICE HOURS

Mon., Tues., Thurs., & Fri.

8 am - 5 pm

Wednesday & Saturday

8 am - Noon

Closed Sunday

Phone: (559)298-1977

Fax: (559)298-1104

Emergency: (559)408-4111

## Pool Safety Reminders

The weather is getting warmer, which means it's almost time to start soaking up the sun by the pool. With that in mind, let's take a look at some important pool safety reminders:

- Please be considerate of others when using the pool.
- The pool is for the use of residents. You are allowed to bring in two guests per apartment unless otherwise approved by management.
- Children under the age of 18 must be accompanied by an adult resident when in the pool area.
- No glass containers, pets, bicycles, skateboards, or similar items of any kind may be allowed in the pool area.
- Food and beverages may not be consumed in the pool or spa.
- Please place trash in the proper containers.
- Pool furniture should not be removed from the area.
- In accordance with safety regulations and common sense, no running, diving, pushing, or excessive horseplay will be permitted.
- Each adult resident is responsible for themselves and their guests. Use of these facilities is at the resident's and their guests own risk.
- There is no lifeguard on duty, and Sierra Meadows does not assume responsibility for accidents caused by the negligence of these rules.

## UPCOMING DATES



March 17th

St. Patrick's Day



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[Facebook.com/sierrameadows](https://www.facebook.com/sierrameadows)

# St. Patrick's Day Fun Facts

- St. Patrick's Day is an Irish national holiday with banks, stores, and businesses closing for the day.
- The first St. Patrick's Day celebration in the United States was held in Boston in 1737.
- 1962 was the first time Chicago dyed the Chicago River green for St. Patrick's Day.
- Wearing green has become a staple of St. Patrick's Day, but the holiday was originally associated with the color blue. It's thought that the shift to green happened because of Ireland's nickname "The Emerald Isle," the green in the Irish flag and the shamrock, or clover. Green ribbons and shamrocks were worn as early as the 17th century.

## In honor of Dr. Suess's birthday on March 2nd...

### Green Eggs & Ham

#### Ingredients

##### For the jalapeno oil

- 1/2 cup chopped flat-leaf parsley leaves
- 1 jalapeno chile, roasted, peeled, and seeded
- 1/2 cup olive oil
- Salt and freshly ground black pepper, to taste

##### For the avocado salsa

- 1 avocado, peeled, pitted and diced
- 1/2 teaspoon minced garlic
- 1 small bunch of chives, minced
- Salt and freshly ground black pepper, to taste

##### For the green eggs and ham

- Canola oil, for cooking
- 1/2 pound country or other cooked ham, diced
- 1/2 cup spinach leaves, cut into chiffonade
- 4 large eggs
- 4 sort-of thick bread slices, preferably brioche or challah
- Butter



#### Directions

##### Make the jalapeno oil

Blend the parsley, 1/4 of the roasted jalapeno, and the olive oil in a food processor or blender until smooth. Season with salt and pepper to taste. Dip a spoon in the oil and take a taste. If desired, add more of the roasted jalapeno to suite your taste and blend again.

##### Make the avocado salsa

Combine the avocado, tomato, diced jalapeno, garlic, and 1/2 teaspoon of the chives. Season with salt and pepper.

##### Make the green eggs and ham

In a large sauté pan, heat a little canola oil over medium heat and cook the ham until crisp at the edges. Transfer to paper towels to drain and sprinkle with the chives. Wipe the oil from the skillet. In a bowl, combine the spinach and 2 egg whites. Whisk in the remaining 2 egg whites until combined. Heat a little more canola oil in the pan used to cook the ham. Pour the spinach mixture into the pan and gently spoon the egg yolks into the whites, spacing them as the pan allows. Cover and cook until the whites are set, about 4 minutes. Meanwhile, toast the bread and spread with butter. To serve, top each slice of toast with a wedge of green egg, add some of the avocado salsa and some ham, and then drizzle with jalapeno oil. Eat them! Eat them! Here they are!

# New Tenant Software/Portal

This new portal will allow you to check your account balance, make payments and schedule maintenance requests all from 1 convenient place!




Tenant Portal - [www.appfolio.com/help/online-portal](http://www.appfolio.com/help/online-portal)

Tenant Portal (Spanish) - [www.appfolio.com/help/online-portal-es](http://www.appfolio.com/help/online-portal-es)

If you have not provided us with an email address, please send the email address you would like to use for the online portal to [sierrameadows@clovisapartmentgroup.com](mailto:sierrameadows@clovisapartmentgroup.com) or call 559-298-1977.

# March

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4	5	6 34th Annual Fresno Home & Garden Show	7 Chinatown Chinese New Year Parade 2020
8 2020 Craft Beer Crawl  Daylight Saving Starts	9	10	11	12	13 Just Between Friends Event Starts	14 2020 Cher- ry Blossom Festival Food & Craft Fair
15	16	17 St. Patrick's Day 	18	19	20 Spring Into Your Garden Plant Sale	21
22	23	24	25	26	27 2nd Annual Wind Fest Eve- ning Concert	28
29 Old Town Clovis Antiques Fair	30	31				

Notes:

