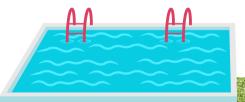
APRIL 2023

TARA TALK

Big shout out to Scott Higley and David Coursey (#32) and Zach Kube (#28) for their gardening skills - our front planter and pool urns look fantastic!!

Mark your calendars!

Pool will be open Monday, May 1 so save the date for <u>Sunday, May 7th at 7PM</u> for our first pool gathering of the year!! Join us for a night of food, fun, and community. It'll be a great opportunity to connect with your neighbors . Bring a drink for you and a snack to share!



PET OF THE MONTH

Winnie is one of our newest animal residents of Tara, and lives at #13 with her mom, Kellie! Winnie is almost 2 and is a fun, loving girlie! Winnie enjoys car rides where she can hang her head out the window, destroying all toys, rolling in anything that makes her smell like a dog, and bribing Barb and John Pennington out of as many treats as possible. On most days, you can find Winnie leisurely laying in the sunlight by the front door and keeping an eye on all actively -- including:

- waiting for Midnight to walk by so she can taunt her

- making goog goog eyes at Ben
- stalking Watson and invading his personal space
 12/10 cuteness rating for Winnie!

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Guide for the perfect potted porch plant!



Spring is here again, and what better way to add some color than some flowers at your door! Every potted plant needs three main things:

- The thrill A unique, eye catching plant that is the showpiece of your pot. Usually a larger plant with some height.
- 2. The fill Plant some colorful, smaller flowers or plants around your larger thriller plant.
- 3. The Spill Complement your pot with some vining plants that hang off the side of the arrangement.

Reminder: Front porch planters at Tara should be neutral colored, made of stone, clay or concrete. Please keep your planters full of live, maintained plants at all times.

SPRING INTO A YUMMY GREEN

SALAD!

Ingredients

- 2 teaspoons Dijon mustard
- 1 teaspoon honey
- 1 small shallot, minced
- 2 tablespoons red wine vinegar
- 1/3 cup extra-virgin olive oil
- Salt
- Freshly ground pepper
- 12 cups packed assorted baby lettuces (about 6 ounces)
- 1 quart strawberries, hulled—small berries halved, large ones quartered
- 4 ounces feta, crumbled (1 cup)
- 1 cup smoked almonds, chopped

Directions

- 1. In a small bowl, stir together the mustard, honey, shallot and vinegar. Stir in the olive oil and season with salt and pepper.
- 2. Put the lettuces in a large bowl. Add the strawberries, feta and almonds. Drizzle the dressing over the salad, toss well and serve.



Please keep your garage doors closed and front lights on as much as possible to help the community with security and visibility at night!

HAVE EXCITING NEWS FOR OUR NEXT TARA TALK?

Email Ally (#19) at allymay@me.com and Maggie (#16) at mginn6@gmail.com to join in the fun!

