

2016 January
Edition



harvest

Gathering. Growing. Living.

What's Inside

Sense of Community

Healthy Living

Education and Enrichment

Environmental Stewardship

Philanthropy

What are the LiveSmart Principles?

The LiveSmart principles brings people together in meaningful ways for a happier, healthier lifestyle!

Principle 1: Sense of Community

Principle 2: Healthy Living

Principle 3: Education and Enrichment

Principle 4: Environmental Stewardship

Principle 5: Technology



Greetings!

FirstService Residential has the privilege of serving Harvest homeowners. We came on board in February 2015 and have had an exciting and eventful year! Throughout 2015, we worked to bring the **Harvest LiveSmart** principles to life. Take a walk down memory lane with us as we share a few highlights of 2015!

2015

ROCK the BLOCK

Year-In-Review

LifeSmart Principle: Sense of Community

#HarvestBetterTogether

In 2015, we embraced the phrase “there’s always something going on at Harvest.” An average month at Harvest features multiple opportunities to connect with neighbors through a variety of events. Our goal is to create “sticky” environments where neighbors can gather, build friendships, and gain a sense of belonging. The photos are just samples of the many events we have held to create a sense of community at Harvest.



Halloween Potluck



Harvest Cares



TGIF Pumpkin Painting



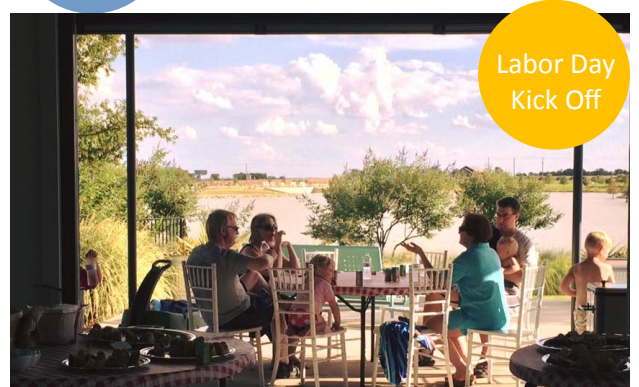
Harvest Holiday Open House



Harvest Family Games



Labor Day Kick Off



Ladies Knitting Club



Women & Wine



Concert On the Lawn



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2015 Year-In-Review



Yoga



Camp Gladiator



Harvest Biking Club



Garden with Rocky



Volleyball Tournament

**LiveSmart
Principle:
Healthy
Living**



#HarvestMoves

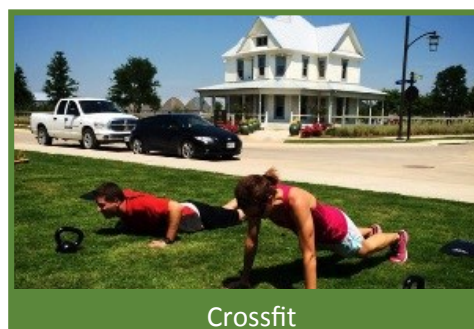
Harvest is pedestrian-friendly with trails that promote walking and biking to parks, pools, and physical activities. We want to help our neighbors achieve and maintain a healthy lifestyle. In 2015, we worked with a variety of instructors, health professionals, and our very own farmer to bring programming that encourages a healthy community. We have had yoga, Crossfit, boot camps, Zumba, Camp Gladiator, running and biking clubs, nutrition seminars, and gardening with Rocky.



Harvest Kickball



Garden with Rocky



Crossfit



3

2015 Year-In-Review

LiveSmart Principle: Education and Enrichment

#HarvestU



Harvest is a community that strives to enrich the lives of our homeowners. We have brought in speakers, promoted local seminars, and hosted events such as an UNT Emeritus College overview; FBI speaker; identity theft seminar; The Critter Man; Harvest Champion Gardener interest meeting; painting with a twist; self-defense; design seminars; neighborhood safety; and bicycle safety.

UNT Emeritus College
Overview



Back to School Party
The Critterman



Self Defense Seminar



Nutrition Seminar



Stranger Danger Seminar



FBI Seminar



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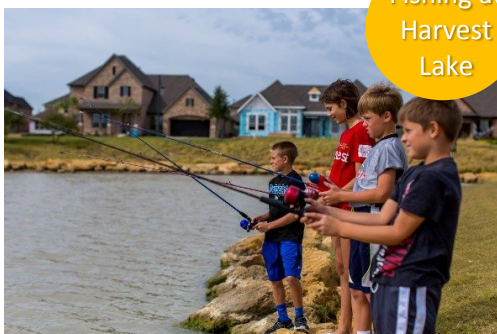
2015 Year-In-Review

LiveSmart Principle: Environmental Stewardship #HarvestGreen

Harvest is designed with plenty of green space from its 11-acre lake, 1.5 mile central park to its soccer fields and Orchard. We utilize these spaces on a daily basis for community gatherings such as kickball, club soccer, flag football, running clubs, and family relay games. In 2015, our orchard produced plums, apples, and pecans. Harvest homeowner hosted a jam making session at the Hall where they taught their neighbors how to make fresh plum jam.



Camp Gladiator



Fishing at Harvest Lake



Community Gardens



Farmhouse Garden



Pop Up Park 2

Additionally, Dr. Robert Moon, our horticulturalist, is a resource to help homeowners better care for their yard and trees.

Harvest Crops

Harvest Greenhouse



Harvest Family Relay

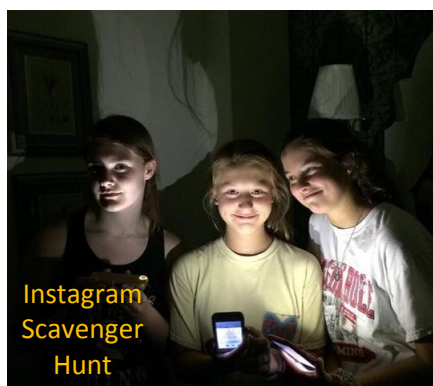
LiveSmart Principle: Technology

#HarvestU



HOME TECHNOLOGIES

At Harvest, homeowners can use their mobile device to manage their thermostat, security system, front door camera, and selected lights. You can even be automatically prompted to change your filters or take out the trash. We have brought in HomePro to provide training so homeowners can



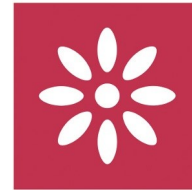
Instagram Scavenger Hunt

maximize the service. We have also hosted social media 101 seminars providing tips and tricks on how to use social media and various apps.

THE PANCAKE MARKETING MIX

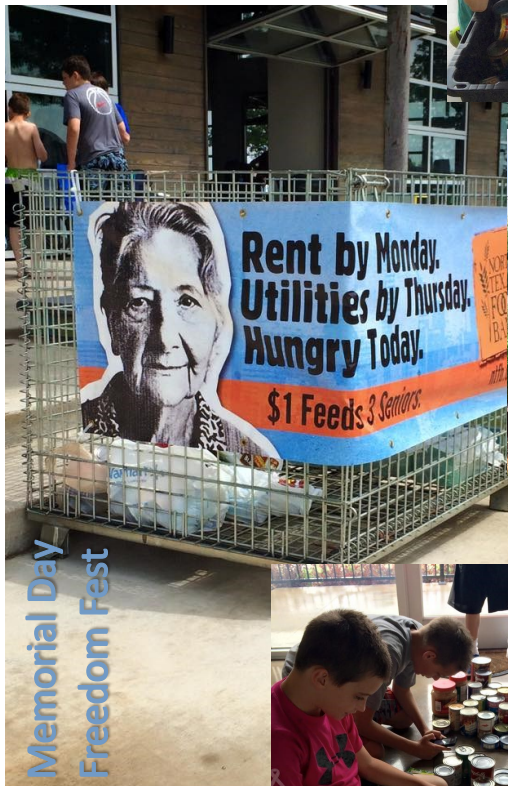
What to do with your pancake on social media!





Harvest and its community farm lend itself to be a natural partner with the North Texas Food Bank (NTFB). Homeowners give through canned food drives, produce from the community garden, and cash donations. In 2015, Harvest has provided 2,570 meals to families in North Dallas!

Something new in 2015 were the three garden plots designated for the NTFB. These plots are managed by Harvest homeowners and they have done a phenomenal job. This fall, Harvest volunteers grew squash, purple beans, and carrots. They harvested and donated more than 30 pounds of produce! Additionally, we have a demonstration garden growing broccoli, swiss chard, white turnips, sugar peas, white onions, and black kale. We harvested turnips, swiss chard and black kale which resulted in more than 290 pounds of fresh produce for the NTFB...that's 250 meals for families in need!





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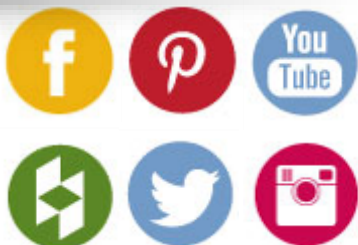
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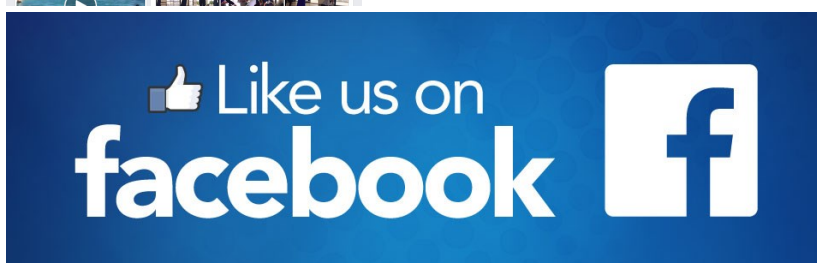
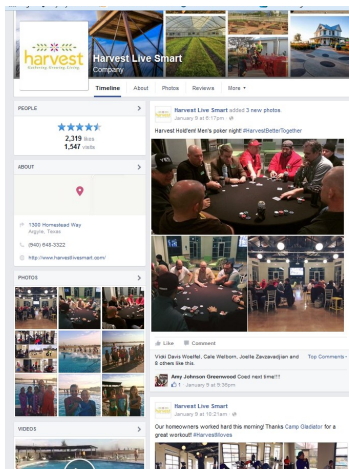
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Be sure to like us on facebook. We are constantly posting updates and fun events happening in our neighborhood. Don't forget to join in the conversation!

www.facebook.com/harvestlivesmart



Hungry Girl's Kickin Chicken Tortilla Soup

Servings 4

Ingredients

- 3 cups fat-free chicken broth
- 4 ounces boneless skinless chicken breasts, cooked, shredded
- 1 cup diced tomato, undrained
- 1/2 cup sweet whole kernel corn, canned
- 1/2 cup onion, chopped
- 1 tablespoon jalapeno pepper, chopped
- 1 tablespoon lime juice
- 1 tablespoon fajita seasoning mix
- 1 teaspoon garlic, minced
- 1/4 teaspoon ground cumin
- 1/4 teaspoon chili powder
- 6 baked corn tortilla chips, crushed

Optional toppings

- cilantro (optional)
- nonfat sour cream (optional)
- fat-free cheese (optional) or low-fat cheese, shredded (optional)

Directions

- In a medium pot sprayed with nonstick spray, cook onions, garlic, seasoning and spices over medium heat until onions soften, 3 to 5 minutes.
- Add chicken broth and bring to a boil. Reduce heat to low and simmer for 10 minutes.
- Add the corn and diced tomatoes and continue to cook for 5 minutes.
- Add chicken, jalapeno and lime juice. Stir for 2 to 3 minutes to thoroughly blend flavors.
- Once ready to serve, top each serving with crushed chips and, if desired, the optional toppings.

