



harvest



Introducing Farmer Ross DeOtte

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You Can Now Purchase Harvest Produce!



For the first time, Harvest neighbors and other patrons of the Harvest Farmer's Market are able to purchase fresh produce grown right here in Harvest! You can get your very own Harvest produce on Saturday mornings from 8-11am at the Red Barn.

Award Winning Community

The prestigious McSAM award is given to builders, developers and associates who have made a significant and creative contribution in residential marketing. We are proud to announce that Harvest received four McSAM awards!

- Master-Planned Community of the Year
- FirstService Residential Best Lifestyle Program of the Year
- Lifestyle Director of the Year (woo hoo!)
- Best TV Campaign



We are SO excited to welcome Farmer Ross DeOtte to the Harvest family! Farmer Ross is passionate about helping people and the planet grow. He is excited to create an ecological farm right here at Harvest and eager to assist the residents in expanding their gardening capabilities!

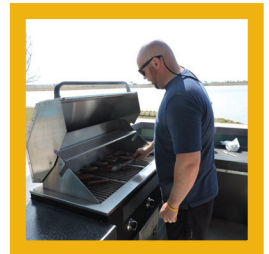
Farmer Ross is the owner of Misty Moon Farms at Harvest and has previously managed a number of organic farms, with an emphasis on sustainable growing practices. He has lots of energy to contribute to the Harvest community by hosting workshops, sharing knowledge, volunteer days, and being available regularly for questions and gardening discussions. **While you can find Farmer Ross in the Greenhouse five days a week, he has designated Wednesday mornings at 9:00 am and the first and third Saturday of the month at 9:00 am in the gardens for Harvest residents.**

Ross feels strongly that the Harvest community is a huge opportunity to greater align people with their food and their connection to the planet, as well as set an example

for those who share similar values. He knows that it will take the entire Harvest community to create a successful system, and looks forward to getting to know and working with each of you.

Ross graduated from Texas A&M with a Master's in Business Management in 2013. He enjoys movies, camping, power sports, and all-types of foods. He is always looking to learn, grow, and become a better human being. His zest for life is contagious to those around him!

Welcome Farmer Ross!



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Harvest Veterans, We Salute YOU!

Many of our neighbors have served our great country. They have put their lives on the line to defend and protect the freedoms we hold so dearly. Please join us in thanking our neighbors for their service!

Harvest Teen Council

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"I am new to Texas and think the best way to meet others is to jump all in. That's why I ran for president of the Harvest Teen Council. I also think it's important to give back because you get a sense of pride and accomplishment of

knowing you made a difference."

- Jaxon Rait, President, Harvest Teen Council



Rooted in the idea of raising up the next generation of leaders and philanthropists, the Harvest Teen Council (HTC) is a partnership with the neighborhood teens to create more opportunities for engagement socially and to create positive change in their own backyards. In 2017, the HTC will:

- organize fun events for teens;
- learn about giving back to the community through their time, talent, and resources as they plan and execute Teen-Council sponsored fundraisers for the North Texas Food Bank;
- develop leadership skills and learn how to advocate and raise awareness about hunger in North Texas; and
- earn community service hours through their participation on the HTC.

Benjamin	Atwood	Air Force
William	Atwood	Air Force
Ken	Bartlett	Army
Jean	Blanchard	Navy
Robert	Boguski	US Army
Lynda	Bolitho	Air Force
Jason	Bolitho	Air Force
Russell	Brevick	Air Force
Alfredo	Castillo	US Army
Justin	Cerda	Air Force
Ken	Davis	Air Force
Denise	De Hoyos	US Army
Jorge	De Hoyos	US Army
Wade	Delk	Navy
Justin	Ernest	U.S. Marine Corps
Justin	Felice	Army
Jeffrey	Fender	Air Force
Trey	Fuller	Air Force
Nesa	Gardner	Navy
Jason	Gardner	Navy and Army
Geoff	Gibson	Navy
Ryan	Gill	Marine
Zachary	Grummett	Army
Terry	Hargis	Air Force
Kerrie	Hargis	Air Force
Danny	Hubbard	US Marine Corps
Kevin	Inskeep	Marine Corps
Ray	Jarest	Army
Sylvia	Jarest	Army
Melvin	Johnson	Army
Katie	Kleinkort	Air Force
Joe	Kleinkort	Air Force
Michael	Logar	Air Force
Charles	Lowrance	Air Force
Ryan	Martin	Navy
Tom	Meaney	Army
Eric	Munger	Army
Chris	Newland	Navy
Chris	Newland	Navy
Paul	Nightingale	US Army
Chad	Nixon	Marine Corps
Ken	Otis	US Army
Derrick	Owens	Army
Don	Palmire	Army
Scott	Peterson	Marine
Lynn	Provost	Air Force
Steve	Purvis	Air Force
Scott	Ragsdale	Navy (Submarine)
Joel	Rainier	Navy
Jon	Ray	US Navy
Chad	Reynolds	Marines
Victor	Rivera	US Army
Elisabeth	Roper	Air Force
Michael	Russey	Air Force
Brenton	Sanders	Marine Corps
Chris	Sebastian	Air Force
Cameron	Sebastian	Navy
Steve	Sisk	Navy
William	Smiley	Navy
Bill	Steuernagel	Army
Shawn	Stief	Navy
Megan	Strachan	Army
David	Strachan	Army
Gary	Weiss	National Guard
Michael	Wray	Navy
Fern	Pelletier	Army
Bryan	Brock	Navy
Walter	Diaz	US Marine Corps
Barb	Volker	US Army
James	Bailiff	Air Force
Troy	Lindeman	Air Force
Vanh	Tharavong	US Marine Corps
John	Hamilton	Air Force
Dennis	Cranford	Navy
Chris	Winter	Air Force

Harvest

K Zoe Jackson has an unusual pet...a bearded dragon! She named him Max and loves introducing him to her Harvest friends. Zoe's dad just has one rule...don't scare him with it!! Haha! We sat down with Zoe to learn more about her new pet:

D "Max is great though he goes into a deep sleep and in the morning I always think he is dead! I used to bang on the cage but he doesn't like that. His beard flaps up so I don't bang on his cage anymore. He eats a lot. I feed him 40 live crickets every day! He also likes to jump off things."



Gardening by the MOON

by Dr. Robert Moon

SPRING GARDENING

The weather has started to change from winter to the promise of spring. I saw my first Mayfly the other day and we have already experienced some temperatures in the high 80's. So it is not too early to begin preparing your yard for spring and summer.

- Now is a good time to trim all the freeze damage off all of your shrub and vines. This will allow the plants to grow back without any dead or discolored branches or leaves. At the same time, if you have ornamental grasses in your yard, cut them back to a height of 6 inches.
- Fertilize all of your beds to encourage vigorous new growth.
- With the recent rains, keep your automatic irrigation system turned "off." No extra water is needed at this time.
- Pull all weeds from beds and tree rings. Add double ground, dyed-brown, hardwood mulch to freshen appearance. By maintaining 2 inches of mulch, you will be providing great growing conditions for your plants, reduce water use and make it easier to remove those pesky weeds. Remember, no red mulch. Brown will provide a more natural appearance.
- Since I do not know anyone that likes to pull weeds, apply a pre-emergent weed control to your planting beds and turf. This pre-emergent will help control all spring and early summer weeds. Apply Preen to planting beds and Halts to your turf. Follow all label directions when applying. You will find that this treatment will help you avoid pulling all those weeds.
- If you have planting containers in your landscape, cultivate the soil in the pots and add new soil so you can plant those flowering treasures to add color and beauty to your yard.

Take advantage of these early, beautiful spring days and get outside and enjoy your yard!



#HarvestProud



Hersson and Amy Herrera

Happy to welcome our youngest residents, Jude Alexander and Mila Rae! They were born on February 17.

Chloe Blue, 5th Grade, Argyle ISD

Congrats Chloe for coming in 3rd place – beating out 300 competitors – at the Texas Field Archery Association tournament.

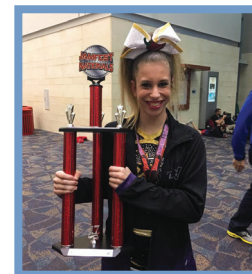


Joelle Zavzavadjian and Christopher Brower

Thank you for your involvement with the Argyle Education Foundation and how you invest in the lives of children in the Argyle ISD.

Addyson Greenwood, 6th Grade, Argyle ISD

Her cheerleading squad, Caliente, won big at the Jamfest Nationals Cheer Competition and are the national champions for youth team level 3.

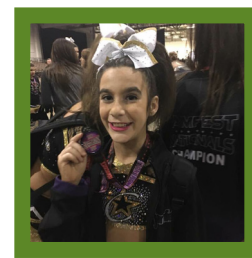


DJ Palmire

It was so fun to see the son of Harvest neighbors, Diane and Don, playing the bass drum with the US Army Band at President Donald Trump's Inauguration Parade in Washington, DC! Thanks for your service DJ.

Sophia Blachowicz, 7th Grade, Argyle ISD

Her cheerleading squad, Lightening, won big at the Jamfest Nationals Cheer Competition and are the national champions for senior team level 3.



Wes Tucker, 6th grade, Argyle ISD

Congrats on an undefeated basketball season!

Hudson Reding, 9th Argyle ISD

Congrats to Hudson for placing 4th at regionals for wrestling.



John Phillips, 12th Grade, Argyle ISD

John accepted an offer from Hendrix College in Arkansas to play football next fall! Go Warriors! Your Harvest family will be cheering for you!

Jake Woelfel, 9th Grade, Argyle ISD

Congrats to Jake for placing 2nd at the district wrestling meet.



Katherine Holtman, 5th Grade, Argyle ISD

Katherine's team played at the "Into The Pride" volleyball tournament and placed 1st advancing to the gold bracket where they placed 3rd! Great job Katherine!



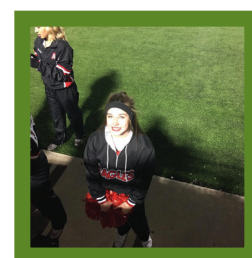
Logan Weitzer, 12th Grade, Argyle ISD

Logan is heading to nationals for the Business Professionals of America. He competed at the regional level in Texas, qualified for the State Leadership Conference, and is now a national qualifier advancing to the National Leadership Conference. Nice work! Good luck at Nationals!



Elizabeth Holtman, 10th Grade, Argyle ISD

Elizabeth made the Argyle varsity cheer team! We can't wait for football season to see Elizabeth in action!



General Manager's CORNER



Summer is coming and now is the time to prepare your yard. Here are some helpful tips:

1. Now is the best time to engage in weeding—before your weeds reproduce and lay the foundations for an even weedier next year. Pull the weeds by hand if you can, because it puts less stress on your lawn.
2. We still have Harvest fertilizer that was developed by our horticulturalist, Dr. Robert Moon, for sale at the HUB for \$36. One fifty pound bag will feed 1,000 square feet area two times a year (March/April and August/September).
3. Watering, of course, is the big concern during the summer months—but how much water is enough? Visit the Harvest HOA website for Dr. Moon's irrigation fact sheet.



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New Amenities at Harvest:



the **KITCH**

The days of dragging your grills to the event lawn are over! We have two gas grills located at the Kitch. These are first come, first serve. These are not your typical gas grills, they are infrared grills. Please be sure to visit the Harvest HOA website for operating instructions.



the **GYM**

We are excited to have a gym at Harvest with a lake facing yoga lawn. The gym hours are 5am – midnight and you can find the rules and instructional videos on the Harvest HOA website.

Summer is **COMING**



the **SPLASH**

Pool season is almost upon us...we open the Harvest pools on May 1! Please take time to review and familiarize yourself with the pool rules. You can find them at www.harvesthoa.com and posted at the pool.

For those who have not yet moved into Harvest, we will have "New Homeowner" pool days (second and fourth Saturday of the month). Be sure to pick up your pool pass from your builders. Just a few reminders:

1. The minimum age for non-accompanied swimmers is 14, no exceptions.
2. Each home is allowed 4 guests. If you plan to have more guests, you will need to fill out a pool party reservation form, which can be found online (www.harvesthoa.com) or at the Farmhouse.
3. You are welcome to bring food and beverages, including alcoholic beverages, however please remember NO GLASS allowed in the pool area.

Additionally, we will have a pool ambassador at the gate to ensure only homeowners and your guests are using the pool. Last year, we had several visitors from the surrounding area that were not residents of Harvest that were stopped at the gate or shortly after entering by the ambassadors. Please do not be offended if they ask you to sign in, number in your group, etc. Remember, these ambassadors are not lifeguards or security guards.

Happy swimming!





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Roasted Beet & Squash Salad

Chef Audrey McGinnis, Every Girl Gourmet



Ingredients:

2 pounds butternut squash	4 tablespoons extra virgin olive oil
1 bunch beets, with greens removed	2 tablespoons walnut oil
2 tablespoons red wine or sherry vinegar	3 tablespoons chopped walnuts (about 1 1/2 ounces)
1 teaspoon balsamic vinegar	2 tablespoons mixed chopped fresh herbs, like parsley, mint, tarragon, chives
Salt and freshly ground pepper	Salad greens
1 small garlic clove, minced or put through a press	

Directions:

- 1 Roast the beets. Preheat the oven to 425 degrees. Cut the greens off of the beets, leaving about 1/2 inch of the stems attached. Scrub the beets and place in a baking dish or ovenproof casserole. Add about 1/4 inch water to the dish. Cover tightly with a lid or foil, and bake 35 to 40 minutes, until the beets are tender. Remove from the heat and allow to cool. If not using right away, refrigerate in a covered bowl.
- 2 Line another roasting pan with foil or parchment and brush with olive oil. Peel the squash and cut in 1/2-inch thick slices. Toss with 2 teaspoons of the olive oil and salt to taste and place on the baking sheet. Roast for 20 to 30 minutes, turning halfway through, until lightly browned and tender. You can do this at the same time that you roast the beets, but watch carefully if you need to put the baking sheet on a lower shelf. Remove from the heat and allow to cool.
- 3 Mix together the vinegars, garlic, salt, pepper, the remaining olive oil and the walnut oil. When the beets are cool enough to handle, trim the ends off, slip off their skins, cut in half, then slice into half-moon shapes. Toss with half the salad dressing. In a separate bowl, toss the roasted squash with the remaining dressing.
- 4 Place the greens on a platter, leaving a space in the middle. Arrange the beets and squash in alternating rows in the middle of the platter. Sprinkle on the fresh herbs and the walnuts. Top with horseradish cream and if desired, sprinkle on crumbled feta.
- 5 Serve Advance preparation: Roasted beets and squash will keep for 4 to 5 days in the refrigerator. Cooked beet greens will keep for about 3 days, and can be reheated. The salad will hold in the refrigerator for a couple of hours, but it's prettiest when served right away.

Horseradish cream:

1 cup whipping cream	1/2 cup sour cream
2 Tbs. hot prepared horseradish	Salt and pepper

Whip cream until thick, but not stiff. Fold in sour cream and horseradish. Season with salt and pepper. Refrigerate till ready to use.

