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Who's Ready for **SUMMER??**



Did you know The Splash opens May 1 and closes October 1? If you haven't received your key fobs, be sure to come to The HUB with your closing documents.

If you are in the building process, you can enjoy the Harvest Splash on "New Homeowner Pool Days." We have them twice a month! Be sure to check the event calendar and pick up or your wrist band from your builder to take advantage!



A Gift of a LIFETIME

Did you know that we have almost 100 veterans living in Harvest? We had the opportunity to honor those men and women who bravely served our country at a veteran's appreciation event. The setting was perfect...clear blue skies, American flags greeting neighbors as they arrived, the smell of burgers on the grill, and patriotic music playing!

Harvest neighbors gathered at the Hall as our very own Gracie Murray sang the National Anthem. Her beautiful voice touched everyone in the room as our pride and love of country grew!

The event was coordinated with Building Homes for Heroes, a non-profit committed to providing mortgage free homes to veterans. Future Harvest resident and Building Homes for Heroes recipient, Army Sergeant Randy Nantz attended the event. It was great to have Sergeant Nantz at Harvest meeting his future neighbors and making life-long friends!

One of the veterans who was invited to attend was Army Sergeant Kody Wilson. He thought he was just attending the event; little did he know that he was going to receive a mortgage-free home in Harvest! The expression on his face was one of total shock and deep appreciation. He was speechless. Sergeant Wilson lost his leg when an improvised explosive device detonated during a convoy in Iraq. For his service to his country, Sergeant Wilson received many awards such as the Purple Heart.

We are thankful for his service and look forward to having both the Nantz family and Wilson family part of the Harvest Family! #HarvestProud



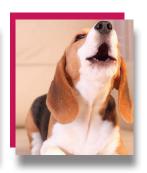
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Teens Feed
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General
Manager's
Corner

HARVEST TEENS FEED 810 PEOPLE

By Hannah Wood, Founding Member, Harvest Teen Council



I joined the Harvest Teen Council (HTC) to help make a difference in my community. Being a part of the HTC has helped me to help others by doing things I enjoy. When we started the HTC earlier this year, we elected officers—President, Vice-President and Secretary. Those that wanted to run for these offices delivered a speech on why they were the best candidate for the job. After the speeches, all the members voted on who they thought would be best. Our 2017 President is Jaxon Rait, Vice- President is Hunter Parris, and Secretary is Allison Long.



Being a part of the HTC allows us to plan events in our community that we want to do as well as give back to the North Texas Food Bank. We have done a teen scary movie night, teen glow-in-the-dark capture the flag, and laser tag. Our first big fundraiser was a Hoops for Hunger 3 on 3 Basketball tournament held in March. We met twice before the event to make sure we knew how we were going to run the event and how we were going to promote the event. We sent out emails and posted it all over Facebook, Instagram and Snapchat to make sure everyone knew about the event. The night before the tournament the HTC had a work party where we organized the brackets, made signs, and signed up for work stations. While Page Austin, our Lifestyle Manager, supported and helped us, she really let us run and own the event which was awesome.

The HTC as well as other teens worked together to create a fun event for the community. Even the Northlake Police participated in the tournament! There were more than 20 teams that played and more than 100 spectators! We raised \$270 for the North Texas Food Bank, which means the HTC fed 810 people! I was surprised to learn that \$1 feeds 3 people. It felt so great to give back.

"It makes you feel good to know that you made a difference in someone's life. It's so cool that we were able to feed 810 people just from a community basketball tournament," said Parker Weitzer, a founding member of the HTC and emcee for the tournament.

The Harvest Teen Council looks forward to doing more events like this to help benefit the community and the North Texas Food Bank.

About Hannah Wood

Hannah is a freshman at Argyle High School. She recently won first place in News Reporting for the Dallas Morning News 26th Annual High School Journalism Day competition. She is also the only freshman to play varsity golf for Argyle High School. When she isn't practicing golf or doing school work, Hannah enjoys photography, babysitting Harvest kiddos, and hanging with friends.



ANNUAL FLOWERING BLISS FROM PERENNIALS

If you are looking to add beauty and interest to your landscape that will provide you years of color, you should consider planting perennials that will come back and flower year after year.



May Night Salvia

One of my favorite perennials in my yard is May Night Salvia. This is a very dependable plant that can tolerate heat and extreme cold weather. The deep purple spike flowers will bloom from early spring until fall. They go dormant in the winter so when they turn brown, cut the plant back and watch them charge back in early spring. This plant thrives in full sun. I suggest you plant quarts (6-inch pots), 18 inches apart for the best results.



Turk's Cap

Another plant I really like is Turk's Cap. This plant is a heat lover and a very dependable flowering plant. You can choose red or pink flowering Turk's Cap. They can grow in full sun or partial shade and flower from May through October. These plants should also be cut back in the fall when they turn brown. Plant quarts (6-inch pots), 18 inches apart for the best results.



Salvia Greggii

Salvia greggii is another great summer flowering plant that loves the heat and sun. It can be purchased in red, pink, purple or white flowers and this plant will bloom from May through October. It goes dormant in early winter so cut back to 12 to 18". Plant quarts (6-inch pots), 18 inches apart for the best results.

I forgot to mention the best quality of all these perennials. They are drought tolerant!! And once established, they have few to no insects and diseases. These are tried and proven plants so go for one or all three!



HARVEST FARMS-SOIL MANAGEMENT

By Farmer Ross

I have discussed the importance of soil management at each of my garden visits. Keeping a healthy soil in the garden is so important, yet can be very energy consuming. For those of you who are interested in a quick and time-saving method for producing great soil, and of course great plants, I have a few recommendations:

- Fertilizer: We offer a custom blended fertilizer made specifically for the Harvest Community Soil! Pretty special, huh? Dr. Robert Moon, Harvest's agriculture consultant, has done numerous soil tests across the community and created this slow-release organic fertilizer to perfectly amend the existing 'black Texas gumbo'. You need only apply once or twice a year.
- 2. Compost: Did you know that pre-made compost is available locally? Denton has a great composting program that uses material that would otherwise go to the landfill and turns it into nutritious soil! It is very inexpensive and a great investment for your garden. Living Earth, down FM 407, also sells reasonably priced compost.

There are a few ideas for an immediate upgrade to your soil without having to invest considerable time into a personal compost pile (although, composting is still my number one recommendation!).



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Hannah Wood, Freshman, Argyle High School

Hannah is a student athlete. Her golf team won 3rd in the district and she will move on to regionals to represent Argyle High School as an individual. Hannah is the only freshman on the girl's golf team. Additionally, Hannah won the

Dallas Morning News 26th Annual High School Journalism Day competition for "News Reporting."



Justus Christman, 8th grade, Argyle Middle School

Justus won 1st place out of 32 kids in the 13-14 age bracket for the NTPGA Junior Tour that was held at the Bear Creek Golf Club.



Carey Grambusch-Peddy, First Grade Teacher, Keller ISD

Carey was nominated for the Texas PTA Teacher of the Year! Thank you Carey for making a difference in the lives of children!



Ryan Rivera, 3rd Grade, Homeschooled

Ryan is a Bear Cub and is required to complete a list of activities to earn a Bear Patch. He has worked hard this year and earned his Bear Patch!



Olivia Murray, 3rd Grade, Hilltop Elementary

Olivia placed 14th overall in the Texas Archery State Tournament. She held her 1st place ranking in 3rd grade. Olivia will head to nationals in Kentucky in May.



Kennedy Reding, 6th grade, Homeschooled

Kennedy finished a great gymnastics season winning 1st on beam and 6th all around at regionals.



Logan Weitzer, Senior, Argyle High School

Logan is on the Argyle High School Accounting Team. They made it to the state championship where his team won 1st place! Logan took home the bronze for the individual competition.



Mark Reding, Bronze, Black Belt Master 2

Mark represented Reding Martial Arts at the 2017 Dallas Spring International Open for the IBJJF JIU – JITSU Championship. He won the Bronze medal.



Harvest Archers

We have several archers in Harvest—Olivia Murray, Chloe Blue, Cole and Cade Dalton, Jacob Peddy, Zoe Jackson, Jordyn Schaffer, and Madie Pritchow to name a few—who

made it to Nationals in Kentucky. We are proud of ALL the archers! They worked so hard and making it to Nationals is a great accomplishment. We want to congratulate the Argyle elementary team for qualifying for Worlds in July! Also big shout out to Zoe Jackson who was the top archer for Argyle!

Argyle also got the highest score in their history. What a great accomplishment that they all can be proud of!



HARVEST SENIORS

Kegan Sanders

Kegan will graduate from Timber Creek High School and has elected to serve his country by joining the United States Marine Corps. He is scheduled to begin his military career at Marine Corps Recruit Depot, San Diego, CA, in the Fall. Kegan has

selected a career in Marine Aviation.



Logan Weitzer

Logan will graduate from Argyle High School and will attend the University of

Arkansas in Fayetteville.



Jeff Woelfel

Jeff will graduate from Argyle High School and will be attending his mother's alma mater, St. Louis College of Pharmacy in St. Louis, Missouri. Jeff has been working with his mom at S&J Pharmacy where he developed the desire to be a pharmacist.



John Phillips

John will graduate from Argyle High School and will be playing football for Hendrix College in Conway, Arkansas.



Abigail Bedunah

Abigail will graduate from Lamar High School in Arlington. She has been accepted to Texas State University in

San Marcos, TX.



Mikaelyn Smithson Conner

Mikaelyn will graduate from Argyle High School and will be attending Stephen F. Austin in Nacogdoches. She wants to pursue a degree in hospitality management.





Dogs bark. Whether you love dogs or can't stand them, we all have to accept that fact. However, that doesn't mean barking can't be minimized as to not disturb neighbors. Here are some tips on how you can address a barking dog with your neighbor.

TIPS:

Find a good time to visit with your neighbor. You don't want to catch them off guard. Instead you want to set the stage for a nice talk about the dog to avoid causing your neighbor to get defensive.

Presume your neighbor is unaware. They
maybe uninformed about the problem as dog
owners can be desensitized to the barking. So
try providing them with a friendly heads-up.

GENERAL MANAGER'S CORNER

- Let your neighbors address the problem. After initial contact or a planned conversation, allow your neighbor time to make changes. It can take time to adjust schedules and/or conduct training sessions that will help curb barking.
- Make second contact. It is entirely possible that your neighbor is either reluctant or takes offense. Remain cordial as much as possible. Having conversations in daylight and in public can keep the interaction safe and out in the open. Maybe suggest anti-barking strategies.
- Contact your HOA General Manager. It's always best to try and solve issues with neighbors directly. However, if that is not working please contact me and I can help try to improve the situation.





Developer's CORNER

We have opened a new pocket park for children ages 2-5 in Harvest Meadows near Oakmont Drive. There is even a big swing where moms, dads, grandparents can swing with their kiddos!



DID YOU KNOW?

There is a Hot Wheels track built into one of the pieces of equipment. See if you can find it!

We will be opening six new model homes on Homestead Way in the coming weeks. We also have a lot of dirt moving! By the end of November, we will be adding 900 new lots!

Here's a breakdown of when and what lots will be ready:

- Harvest Meadows Phase 3 will be completed by August
- Core Phase 3 will be completed by October
- Townside will be completed by November

We also have some new amenities coming your way in Harvest Meadows. You can expect to see a new pool, practice fields, and a playground. Stay tuned for renderings and timing!







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TIM MILLS

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Resale & Refinance Certificates

888.679.2500 WWW.FSRESIDENTIAL.COM/RESALE.HTML

24/7 Customer Care 877.378.2388















Ingredients:

½ roasted Poblano pepper, seeded

½ roasted Serrano pepper, seeded

1 cup parsley (flat leaf/Italian)

5 garlic heads

1 tsp. salt

2 Tbs. fresh oregano (or 1 Tbs. dried)

¼ cup onion, chopped

¾ cup olive oil

3 Tbs. red wine vinegar

3 Tbs. lemon juice

½ tsp. ground cumin

Directions:

Roast peppers in 500* oven or over gas flame till fully blistered. Wrap tightly in foil till cooled. If you want to remove skin, gently rub with a paper towel. Leaving the chard skin on will add more smoky flavor.

Place all ingredients in blender and blend until smooth. Makes $1\,\%$ cups. Can be kept in refrigerator for 7-10 days.

We're Social. You're Social. Let's Be SOCIAL TOGETHER!

Be sure to follow us on Facebook, Instagram, Twitter, and SnapChat.

