

BONDS



RANCH

Homeowners
Association

NEWSLETTER

February
2024

Annual Meeting

The annual meeting has been rescheduled for 6:30pm Feb. 8, at Eagle Mountain ES Cafeteria. If you cannot attend, please fill out the online proxy on

bondsranchoa.com

Board Candidate forms are due Feb. 5.

Management Team

Ryan Smith - Ryan@legacysouthwestpm.com
Community Manager

Steve Duckworth - Steve@legacysouthwestpm.com
Compliance Inspector

Pool Keys Requests
poolkeys@legacysouthwestpm.com

YOYO

Annual Assessments are Due

Assessments are due Jan. 1st and considered late after the 31st of Jan.

Make a payment online today by scanning the QR code or mail a check to the address below.



Bonds Ranch HOA
c/o Legacy Southwest Property Management
PO Box 294047
Lewisville, TX 75029-4047



City Dates

Feb 6th, 6:00pm: City Council Public
Comment Meeting

Feb 13th, 6:00pm: City Council Meeting

Feb 20th, 6:00pm: City Council Public
Comment Meeting

Feb 26th, 6:00pm: D7 Community Open
House EMSIDS Admin Bldg

Feb 27th, 10:00am: City Council Meeting

For info on the Bonds Ranch Bridge Project
go to the City website and search Project
#103278

February is...

American Heart Month &
 Black History Month

- Feb 2nd: Groundhog Day
- Feb 5th: Last Day to register to Vote
 EMSISD Middle School Open House
- Feb 7th: National Signing Day
- Feb 12th: Lincoln's Birthday
- Feb 13th: Mardi Gras Carnival
- Feb 14th: Valentine's Day
- Feb 16th: Early Dismissal
- Feb 19th: Presidents Day/Washington's
 Birthday. Student and Staff Holiday
- Feb 20th: Student Holiday
- Feb 20-Mar 1: Early Voting
- Feb 29th: Leap Day. STEM Showcase

Community Reminders



Gentle reminder to pick up after our canine family members when they are out and about in the neighborhood.



Portal Registration

Pay assessments online See ACC status etc. Contact your management staff!
<https://lswpm.cincwebaxis.com>.



Trash & Recycling Collection

All garbage, recycling, and yard waste must be at curb by 7am on Tuesdays. Collection can occur anytime between 7am and 7pm. Please store garbage cans out of view of the community when it's not trash pickup.



Bulk Trash

Bulk trash week first Monday of the Month.



If you need a new Gate Code or Remote, please reach out to Ryan Smith.

February Community Calendar

				1	2 	3
4	5 	6 	7 	8	9	10
11	12 	13 	14 	15	16 	17
18	19 	20 	21	22	23	24
25	26	27 	28	29 		

Red Velvet Brownies

Brownies

- Cooking Spray
- 4 oz bittersweet chocolate, chopped
- 3/4 cup salted butter
- 1 1/2 cups granulate sugar
- 4 large eggs
- 1 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 oz red liquid food coloring
- 2 teaspoons vanilla extract

Cream Cheese Frosting

- 8 oz cream cheese, softened
- 1/2 cup salted butter, softened
- 6 cups powdered sugar
- 2 teaspoons of vanilla extract



- **Prepare the Brownies:** Preheat oven to 350°F. Line bottom and sides of a 9-inch square baking pan with aluminum foil, allowing 2 to 3 inches to extend over sides; lightly grease (with cooking spray) foil.
- Microwave chocolate and butter in a large microwavable bowl on HIGH until melted and smooth, 1 1/2 to 2 minutes, stirring at 30-second intervals. Whisk in sugar; add eggs, 1 at a time, whisking just until blended after each addition.
- Whisk together flour, baking powder, and salt in a medium bowl. Gently stir flour mixture, food coloring, and vanilla into chocolate mixture, stirring just until well incorporated.
- Pour batter into prepared pan. Bake in preheated oven until a wooden pick inserted in center comes out with a few moist crumbs, 25 to 30 minutes. Transfer to a wire rack, and let cool completely, about 2 hours.
- While Brownies cool, prepare the Cream Cheese Frosting: Beat cream cheese and softened butter in bowl of a heavy-duty stand mixer fitted with paddle attachment on medium speed until creamy.
- Reduce speed to low, and gradually beat in powdered sugar until blended. Beat in vanilla. Increase speed to medium-high, and beat until light and fluffy, about 1 to 2 minutes. Cut brownies into squares. Using a piping bag fitted with a large star tip, pipe frosting on top of brownies. Or spread frosting over brownies.

Recipe via www.southerliving.com

Making a Change? Submit an ACC

If you're making a change to the outside of your home please make sure to submit an ACC application for review and approval.

Scan QR code below to download application and instructions

