



OAK RIDGE VILLAGE

HOMEOWNERS ASSOCIATION



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General Questions – How to pay bills, etc.?

CAstatx@fsresidential.com

Payment Plans

PaymentPlan.SATX@fsresidential.com

How do I reserve the Clubhouse or Pavilion?

SAReservations@fsresidential.com

ACC

Where do I send my exterior Home
Improvement Requests?

ACCstatx@fsresidential.com



Cookies with Santa





NEW YEAR'S RESOLUTIONS

January is always the time to reset. Time to start a new exercise regime. Time to take a break from too much food or beverage. Time to decide on the changes we want to make in the next year. 2024 is a big year! It's an Election Year, it's a Leap Year (all of those Feb 29th birthdays get to finally celebrate on their actual birth date!) and we are in the path of a major solar eclipse in early April. It's also going to be a tricky year financially with the worries of recession and the housing market interest rates continuously climbing.

Let's set some New Year's Resolutions for Oak Ridge Village! The top three are:

1. **Get to know your neighbors'** names and numbers on your block! You never know when you'll need your neighbor.
2. **Make sure your emails are active** and correct with the Oak Ridge Village Management Directory at oakridgevillagehoa.connectresident.com. We send out a lot of information via email and social media and we want to reach you!
3. **Join a committee!** We have so many cool events and activities run by a tiny handful of people who are always longing for more ideas and involvement.



2023 Christmas Decoration Winners



Best Children's Theme: 4106 Griffin Oaks

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OAK RIDGE VILLAGE MANAGEMENT CORNER

Financials

Note: All financials are posted for review by the 20th of each month
at: Oakridgevillagehoa.connectresident.com

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Happily, in the past few years, ingredients like miso, kombu, and bonito flakes have become much more available. An Asian grocery store is always your best bet for the freshest and best variety of ingredients. Whole Foods stores also carry a few varieties of miso and usually stock kombu and bonito flakes.

Miso Soup Recipe

Ingredients:

FOR THE DASHI (OR SUBSTITUTE 2 CUPS WATER, CHICKEN BROTH, OR VEGETABLE BROTH):

- 2 cups water
- 1 (2-inch) piece kombu (dried black kelp)
- 1/2 cup loosely packed dried bonito flakes (katsubushi), optional

FOR THE MISO SOUP:

- 4 ounces silken or firm tofu, drained
- 1 to 2 medium scallions
- 2 tablespoons red or white miso paste



By Emma Christensen
thekitchen.com

Directions:

1. Make the dashi (See step-by-step instructions: How To Make Dashi). Combine the water and kombu in a 1-quart saucepan over medium heat. Remove the kombu just as the water starts to come to a boil. Add the bonito flakes, if using, and let the water come to a rapid simmer. Simmer for about 1 minute, then remove the pan from heat and let the bonito steep for an additional 5 minutes. Strain the bonito from the dashi. Add additional water if necessary to make 2 cups. Alternatively, substitute 2 cups water, chicken broth, or vegetable broth.
2. Prepare the tofu and scallions. Cut the tofu into very small cubes, 1/4-inch to 1/2-inch on each side. Slice the scallions very thinly.
3. Bring the broth to a rapid simmer. Pour the dashi or broth back into the saucepan and bring to a rapid simmer over medium-high heat.
4. Mix the miso with 1/2 cup hot broth. Place the miso in a small ramekin or measuring cup. Scoop out about 1/2 cup of the broth and pour it over the miso. Whisk with a fork or whisk until the miso is entirely dissolved in the water and no lumps remain.
5. Pour the miso into the broth. Pour the dissolved miso into the simmering broth.
6. Add the tofu. Reduce the heat to medium-low and add the tofu to the miso. Simmer just enough to warm the tofu, 1 to 2 minutes. Do not boil the miso once the tofu has been added.
7. Add the scallions. Just before serving, scatter the scallions over the top of the soup.
8. Serve in individual bowls. Pour the miso into individual bowls and serve. Miso is best when served fresh. It will settle a bit as it sits in the broth; whisk briefly with chopsticks or a spoon to mix the soup again.

PREPARE TO PRUNE

January and the first part of February are the best time of year to prune trees. But before sharpening your chainsaw, think about what actually needs pruning. Pruning is done for three reasons: **safety**, **tree health** and **appearance**.



- Pruning for **safety** requires the pruning of poor branch structure. Narrow branch junctions that are V-shaped are structurally weak and should be removed. Long branches that have been repeatedly stripped of their lateral branches are also very weak and should be shortened or removed completely.
- **Tree health** is the second motive for pruning. Look for the “3-D” branches — dead, diseased and dying. These are a source of disease and insects, as well as a food source to attract more disease and insects. It’s important to remove them, but they may remain on the tree for a short time.
- Pruning for **appearance** often leads to overzealous removal of what the tree needs most: green leaves. Eliminating the means of food production, i.e. photosynthesis, will inevitably harm the tree’s long term health.

Finally, never cut through the branch collar and always paint fresh wounds on oak trees to prevent Oak Wilt.



Did you know? You have to obtain approval from the Architectural Control Committee (ACC) before making exterior home improvements or modifications?

Here are some examples of exterior home improvements:

- Storage Sheds • Patios & Patio Covers
- Exterior Painting • Driveway Extensions
- Pools • Roof Replacement
- Solar Panels (location must be approved)

Please obtain approval before any work begins.

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