

## Christianna COA

The CCOA Annual Meeting will be held Saturday April 11<sup>th</sup> 2026 at 10:00 am in the Community Room. You should have received your invoice from Diversity Mechanical for your 2026 swamp cooler turn on and shut off. If you have not you should email them at [diversitymechanical@gmail.com](mailto:diversitymechanical@gmail.com). Your Association highly recommends that you purchase a new cooler pad. To quote Google, "Replacing your swamp cooler pads is critical ... They become clogged with mineral and debris [cotton from the cottonwood trees] which significantly reduces airflow and cooling efficiency. It ensures better air quality, prevents musty odors, lowers energy bills and protects the motor."

Please toss your trash to the back of the dumpsters. Your neighbors would really appreciate you breaking down your boxes.

Having issues with pet owners not picking up after them. The grass on the SouthEast side (by Christianna B Bldg) and East side of Glenbrook is the worst. Management is having to pay a vendor (with your COA dues) to pick up after your pet. This has got to stop and if we find out who is not picking up, a immediate fine of \$250 will be enforced.

Also, someone put a brown leather couch on the East side of Glenbrook the weekend of January 23-25. This is not acceptable behavior and we also have to pay (with your COA Dues) to have it removed. These big items cannot be dropped off at the trash cans or anywhere else, so if you don't want these large items, please make arrangements to have them picked up by someone (not Christianna COA or management). This is another respect issue with your neighbors going on.

## APPLERIDGE

Appleridge COA will have there Annual meeting coming up on Tuesday February 17<sup>th</sup> at 5:00pm in the Community Room. We have mailed out the Annual agenda, who is running for the open Board position and the 2025 Financials with the 2026 Budget. Sure would like more owners to be involved at the Annual meeting....last time we only had Board members and 2) owners involved in the meeting. This is your home, please be more involved

## **Great Holiday/Valentine's Day Treat Toffee Squares**

(modified for high elevation)

1 C butter, softened	2 C plus
3½ T flour	
1 C minus 1T brown sugar, packed	¼ t salt
1 egg yolk	3 to 4
milk chocolate bars	
1 t vanilla	½ C
chopped nuts (I used pecans)	
1 T water	

Heat oven to 365 degrees. Mix butter, sugar, egg yolk, water, and vanilla in mixer. Add flour and salt, mixing until well blended. Grease a large baking sheet. Spread dough in a rectangle about 13X10 or 12X11, leaving about 1" of baking sheet around the edges. Bake 19-21 minutes or until nicely browned. Place separated chocolate squares on top. Once soft, spread evenly, then sprinkle with nuts. Cut in small squares while warm. (I find a pizza cutter works well.) For a softer cake-like cooky, spread dough in a 13X9 baking pan and bake five minutes longer.

Carol Gesalman

Recipe taken and modified from Betty Crocker's Cooky Book.