

QUAIL VALLEY NEWS

FEBRUARY 2019

REAC (REAL ESTATE ASSESSMENT CENTER WILL BE HERE FEBRUARY 1, 2019 FOR THE INTERIOR/EXTERIOR INSPECTION OF QUAIL VALLEY. THEY WILL DO UNIT INSPECTIONS. PLEASE MAKE SURE YOUR UNIT IS READY FOR THIS VERY IMPORTANT INSPECTION. THE UNIT AND CARPETS NEED TO BE CLEAN, NO CHIPPED PAINT, NOTHING 3 FEET FROM THE WATER HEATER OR FURNACE, NO TRIPPING HAZZARDS, NOTHING ON ANY STAIRS. DO NOT LEAVE ANYTHING BLOCKING STAIRS OR THE PATH TO FIRE ESCAPES (WINDOWS AND DOORS), ALL OUTLET COVERS AND SWITCH PLATES ARE IN PLACE WITH NO CRACKS, SMOKE ALARMS ARE IN PLACE WITH BATTERIES, NO LIGHT BULBS ARE OUT OR MISSING, NO HOLES ANY WHERE, ALL DOORS. THE UNITS MUST BE CLEAN INSIDE AND OUTSIDE. AT NO TIME CAN ANY DOOR BE REMOVED.

DURING THE PRE REAC INSPECTIONS NUMEROUS WORK ORDERS WERE FOUND IN UNITS, WITH UNITS HAVING 10-25 WORK ORDERS IN ONE UNIT, WHICH IS IN VIOLATION OF QUAIL VALLEY RULES AND REGULATIONS VIII. MAINTENANCE, PARAGRAPH C. NOT REPORTING NEEDED REPAIRS IS IN VIOLATION OF YOUR OCCUPANCY AGREEMENT. ALL MAINTENANCE ITEMS SUCH AS BASEMENT DRAIN BACKUP ETC MUST BE CALLED IN IMMEDIATELY. FAILURE TO TIMELY REPORT NEEDED REPAIRS WILL BE CONSIDERED NEGLECT AND THE MEMBER MAY BE CHARGED FOR ADDITIONAL DAMAGE CAUSED. CHARGES FOR WORK REQUESTS ARE MADE TO THE MEMBER, ONLY IN CASE OF REPAIRS BEING NEEDED, DUE TO NEGLECT, MISUSE, MEMBER DECORATION OR NEGLIGENCE.

HAND RAILINGS AND SHARED PORCH STOOPS ~ NOTHING WILL BE ATTACHED TO OR HUNG FROM THE FRONT HAND RAILINGS. AREA ADJACENT TO THE HAND RAILING WILL BE KEPT COMPLETELY CLEAR.

IF A UNIT DOES NOT HAVE A WALKOUT BASEMENT, YOU MAY NOT HAVE A BED OR A BEDROOM IN THE BASEMENT.

HAPPY VALENTINES DAY ~ FEBRUARY 14TH

RED VELVET CHEESECAKE BARS

24 OREAO COOKIES, FINELY CRUSHED, 1-1/2 PKG SEMI-SWEET CHOCOLATE, DIVIDED, 1/4 C MELTED BUTTER, 3 8OZ PKGS SOFTENED CREAM CHEESE, 3/4 C SUGAR, 1 TSP VANILLA, 3 EGGS, 1 TBSP RED FOOD COLORING

HEAT OVEN TO 350 DEGREES. MIX COOKIE CRUMBS AND BUTTER, PRESS ONTO BOTTOM OF 13X9 PAN SPRAYED WITH COOKING SPRAY. MELT 4 OZ CHOCOLATE AS DIRECTED ON PACKAGE; PLACE IN MEDIUM BOWL. SET ASIDE. BEAT CREAM CHEESE, SUGAR AND VANILLA WITH MIXER UNTIL BLENDED. ADD EGGS; BEAT JUST UNTIL BLENDED. REMOVE 2 CUPS BATTER; MIX WITH MELTED CHOCOLATE AND FOOD COLRING. CAREFULLY SPREAD OVER CRUST; COVER WITH REMAINING PLAIN BATTER. BAKE 25-28 MIN OR UNTIL CENTER IS ALMOST SET. COOL COMPLETELY. MELT REMAINING CHOCOLATE; DRIZZLE OVER DESSERT. REFRIGERATE 4 HOURS.

PRESIDENT'S DAY ~ FEBRUARY 18TH ~ THE OFFICE WILL BE CLOSED

PLEASE MAKE SURE YOU GET THE HUD REQUIRED SEX OFFENDER FORMS COMPLETED AND RETURNED TO THE OFFICE BEFORE THE DEADLINE.