



Newsletter

NOVEMBER 2023 – VOLUME 6, ISSUE 11



Dear Residents:

WOW! What a way to close out the third quarter of 2023. From hot and humid to BAM...cold and chilly weather! It was a chilly night for our trick or treaters! We are certainly looking forward to cooler weather. The holidays are also around the corner.

The Alamo Ranch Community Garage Sale was held last month. We hope you took advantage of this event to declutter a little to make room for the holidays.



We had our fall community garage sale. We hope you were able to take part in the community garage sale.

The Board was able to meet at the Coves section playground to finalize the design and schematics, and approval of same, for a new fence for the playground. We know this is important to all in terms of safety of our children. We hope to have the fence installed very soon in November. We will keep you all apprised of install and completion dates.

Our Fall Festival has been rescheduled to Saturday, November 11th from 11 a.m. to 1 p.m. Due to weather conditions, this event had to be rescheduled. The Social Committee would like to express their sincerest apologies for any inconveniences this may have caused. The Trunk or Treat event as well as the Halloween Costume Contest continued as planned. Great costumes by all and nice and spooky decorated trunks were on hand. Remember, our rescheduled Fall Fest event will still have the chili and pie contests. Who will have bragging rights? The chili and pie contests will once again be judged by our finest firefighters, ESD #2.

As our city is known as Military City, we would like to wish each and every military Veteran an incredibly Happy Veteran's Day. Thank you for your service to our great country. We are Military City, USA.

As mentioned above, the holidays are just around the corner now. In a few weeks time, it will be Thanksgiving. The Board understands during the holidays, homeowners need extra parking space as family and friends come for visits, college breaks, etc. Therefore, as in years past, we have elected again to waive overnight street parking restrictions beginning Friday, November 17th through Monday, November 27th and December 15th through January 2, 2024.

Wishing everyone a wonderful Thanksgiving holiday with friends and family. If you will be travelling, be safe on the roads. Blessings to all.

Best Regards,

Your Board of Directors



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The Preserve at Alamo Ranch New Resident Welcome

Welcome to the Preserve at Alamo Ranch! We hope you will find this neighborhood just as friendly and enjoyable as we have.

Our neighborhood has 449 homes in the fastest growing area of San Antonio – Alamo Ranch, where neighbors enjoy a feeling of familiarity to one another and share a strong sense of community.

Please welcome our new neighbors to the community.

TRAILS SECTION:

Sanela Balthasar
Lampasas Trail

ACCESS CONTROL GATES



In the September 2023 newsletter, it was announced that as of August 14, 2023, all entrance gate codes and remotes would now be able to access all five entrance gates.

All owners can now have access to all the amenities in the other sections besides the pool section. In combining five different gate files into one, some data may have “fallen off”. Please check your gate pedestal to see if your name is listed and also if you give your “Directory code” to friends or vendors, make sure it did not change.

A few other gates items:

Changing access code. Every owner should have at least one entry code. Every owner’s code will be in the Newton Trail gate, the one to the pool. The simplest and most efficient manner to change your gate code will be by emailing accesscontrol@damctx.com. In the email include your Name, address, phone number and new 4-digit code and note if you are a tenant and if so, if you have not submitted a copy of your lease, we will need that before we can assign you a gate code.

When you pick your new 4-digit code, the parameters are as follows:

- The first number cannot be a “1” or a “2”
- If your house numbers are 4-digits you cannot use that as your code.
- You cannot use the same digit 3 or more times in a row. Ex: 1444 is not allowed.
- You cannot use chronological numbers. Ex: 1234, 5678, 6543

Reminder: Please do not provide your personal entry code to others. When you have visitors, ask them to call you from the gate. If you believe your code has become compromised, you can change your code at any time by reaching out to DAMC via email at accesscontrol@damctx.com

Remote Entry Authorization. Your gate system allows you as the owner to open the gate when a vendor or friend visits. This is designed so you **DO NOT PROVIDE** your personal 4-digit entry code to others. To ensure this works, you must provide your phone number that you want in the gate system; a land line works best, but mobile phones work as well. This would be a good time to check the gate to see if your last name and number are in the system.

The remote entry system works as follows: Guest approach the intercom, scroll to find your last name and when they find it, the system will provide a 3-digit directory code. Your guest enters the directory code. The system will call your designated phone number (the guest does not see this phone number) and when you answer, you have roughly 15 seconds to communicate. You can also make note of your directory code and provide that number to your guest. If you know who the person is, push “9” and the gate will open, if you don’t know who it is, just hang up.

If you are having issues with your gate code, remote or directory code not working, please contact accesscontrol@damctx.com

Thank you.





FISCAL FORUM



The Balance Sheet for period ending September 30, 2023:

Balance Sheet

Preserve At Alamo Ranch Homeowners Association

As Of 9/30/2023



Name	Total
Asset	
Current Assets	
Operating Funds	
1002 - Alliance Oper Checking	146,559.26
1004 - OPER CHKING PAR SSFCU0071	100.00
1007 - OPER SAVINGS PAR SSFCU0000	5.02
Total: Operating Funds	146,664.28
Reserve Funds	
1040 - RBFCU Reserve Checking Account 6495	20.00
1041 - Alliance Reserve MMKT	85,662.09
1043 - Alliance Res CDAR 08/01/24 1.74%	52,023.71
1047 - CD 03/16/2024 (1.49%) SSFCU 0082	56,678.24
1051 - CD 06/15/25 (3.93%) SSFCU 0084	76,984.91
1052 - Firstmark Res CD 08/09/25 3.65%	25,428.41
1053 - PenFed Res CD 08/09/24 4.70%	76,730.37
1054 - RBFCU Reserve CD 07/05/2024 4.41%	45,310.44
1055 - Firstmark Savings Account	40.68
1056 - PenFed Res CD 09/08/24 4.70%	45,881.84
1057 - PenFed Savings 1014	20.00
1058 - CD 12/13/25 (3.93%) SSFCU 0085	56,899.06
1059 - CD 12/13/25 (3.93%) SSFCU 0086	55,861.04
1061 - PenFed Res CD 11/16/24 4.92%	51,902.64
1062 - RBFCU Savings Account	5.00
1063 - PenFed Savings 3011	2,398.80
Total: Reserve Funds	631,847.23
Total: Current Assets	778,511.51
Total: Asset	778,511.51
Liability	
Liability	
2020 - Prepaid Assessments	48,998.87
Total: Liability	48,998.87
Total: Liability	48,998.87
Equity	
Equity	
3000 - Operating Fund Equity	56,155.97
3040 - Reserve Fund Equity	423,471.77
3050 - Transfer to Reserves	302,500.00
Total: Equity	782,127.74
Total: Equity	782,127.74
Net Income	(52,615.10)
Total Liabilities and Equity	778,511.51

TOTAL MONTHLY OPERATING EXPENSES FOR:

September - \$ 17,330.60

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The Social Committee is excited to announce
The Preserves - Eats On The Streets
 segment of our monthly newsletter.

Thursday – Nov. 2nd
5 p.m. – 8 p.m.

SUNNI BLINGOZ
(Tex-Mex/Asian)



FOOD

Kalua Pork Tostadas
 Homemade tostadas, Kalua Pork, Queso Fresco, with Korean Slaw

Twisted Shrimp Ceviche
 Levels of Flavor! Lime and Chili spiked Shrimp, Pickled Cucumbers, with Fresh Corn Tostaditos

Mongolian BBQ Pork Brisket
 Mongolian BBQ pork brisket with Greek Pasta Salad

Surf n Turf Nachos
 Homemade queso, fresh corn tostadas



DRINKS

LEMONADES

- Strawberry
- Mango
- Passionfruit
- Lemon Lime

FRESH PRESSED MARGARITAS! \$10

- Strawberry
- Mango
- Passionfruit
- Lemon Lime



Tuesday, Nov 21st
5 p.m. – 8 p.m.

COCO LECHE CHOCOLATIER
(Desserts and Ice Cream)

COCO LECHE ICE CREAM TRUCK MENU

Snow cone \$5 sm	Funnel Cake Fries \$6
\$4 Med \$5 LG W/ ice cream \$1	Lg Powder Sugar Funnel Cake \$10
Hot cheddar w/ Cheese \$2 sm	Power Sugar & Strawberry \$13
\$3 Med \$4 LG	Fully Loaded \$16
Prito Pies w/ cheese	Fried Cheesecake \$10
\$2 Sm \$3 Med \$4 LG	Fried Oreos \$9
Nachos w/ cheese \$4	Fried PB&J \$10
add-on's cheddar \$1	Fried Twinkie \$6
Corn \$1 Extra cheese \$1	
Cucumbers w/ Queso \$4	
Mangonadas w/ Queso \$6 sm	
\$7 Med \$8 LG	
Add-on w/ Mangos \$2	
Corn in a Cup \$4 Sm	
\$5 Med \$6 LG	

Chocolate covered Strawberries \$6
Sundae Cup \$8 Lg
Banana Splits \$10
Oreo Cookie Sundae Cup
\$5 sm \$6 Med \$7 Lg
Big Red or Root Beer Floats
\$6 Lg
Novelty ice creams \$4




Sunday, Nov 5th

Fall Back

THANKSGIVING DAY FOOTBALL GAMES:

11:30 A.M. Packers vs. Lions

3:30 P.M. Cowboys vs. Commanders

7:20 P.M. 49ers vs. Seahawks





COVENANT CORNER:

Dear Residents,

We hope this newsletter finds you well, and that you are enjoying our beautiful neighborhood that we all call home. As your Homeowners Association (HOA) Board, we strive to foster a sense of community and ensure that our neighborhood remains a peaceful and enjoyable place to live. In this edition, we would like to address an important aspect of harmonious living in our community: noise pollution.

Being a Good Neighbor: Addressing Noise Pollution

One of the key elements of being a responsible and considerate neighbor is being mindful of the noise you generate in our community. Noise pollution can disrupt the tranquility of our surroundings, impact our quality of life, and cause unnecessary tension among neighbors. To promote a harmonious living environment, we encourage all residents to take steps to minimize noise pollution.

Understanding Local Noise Regulations

In Bexar County, as in many residential communities, there are local ordinances and regulations in place to limit excessive noise. It's important to familiarize yourself with these rules to ensure you're in compliance. Common regulations may include quiet hours during the night and limits on noise levels during the day. By respecting these regulations, you contribute to the overall well-being of our community.

Tips for Reducing Noise Pollution

1. **Keep Volume Levels in Check:** Be mindful of the volume of music, television, or other electronic devices, particularly during the evening and night. Use headphones or adjust the volume to a level that is not audible outside your home.
2. **Quiet Outdoor Activities:** If you enjoy outdoor activities such as gardening or socializing in your yard, try to keep noise levels down during quiet hours. This will help maintain a peaceful atmosphere for everyone.
3. **Pet Consideration:** If you have pets, ensure that they are well-behaved and minimize barking or other noisy behavior, especially during quiet hours.
4. **Effective Communication:** If you are planning an event or need to perform noisy tasks like construction or yard work, consider discussing your plans with your neighbors beforehand to find a mutually agreeable time or compromise.

Respecting Quiet Hours

Quiet hours are typically in effect during the evening and night hours to allow residents to rest peacefully. We kindly ask that all residents respect these hours, which are usually from 10:00 PM to 8:00 AM. During these times, please make an extra effort to reduce noise levels to a minimum.

Reporting Noise Concerns

If you find that you are regularly disturbed by excessive noise from a neighbor, we encourage you to communicate with them in a friendly and respectful manner. Sometimes, your neighbor may not be aware of the disturbance they are causing.

Conclusion

By following these guidelines and being considerate of your fellow neighbors, you can contribute to a more peaceful and enjoyable living environment for everyone in our community. As members of this vibrant neighborhood, let us strive to be good neighbors and promote a sense of unity in our beautiful corner of Bexar County.

Thank you for your continued support and cooperation. Together, we can ensure our community remains a wonderful place to call home.



2023 Fall Festival



The 2023 Fall Festival was originally scheduled for October 28th. However, after heavy rains the day before and forecasted rain on day of event, the Social Committee thought it best to reschedule. The new date for the Fall Fest is now set for Saturday, November 11th from 11 a.m. – 1 p.m. This is also Veterans Day! So, what better way to celebrate fall and our military veterans in one day! The activities scheduled for our Fall Fest remain the same with pony rides, obstacle course bounce house, smaller bounce house for smaller children, face painting, DJ music entertainment and let's not forget the chili and pie contests. Our local fire department ESD #2 will be on site to judge the chili and pie contests.

Who will take first place in the chili and pie contests and have bragging rights all year? BONUS: Adults only. If you wear green to the event, you will be entered for a door prize. A door prize will be given away every 30 minutes! You don't want to miss this event! Perhaps we'll see another relay between fire fighter personnel in the obstacle course as they did last year where lots of laughs and cheers were had during the relay. Come out with the family and enjoy the festivities on November 11th!

The Trunk or Treat Event and Halloween Costume Contest went on as scheduled on October 28th. There were cute and scary trunks. Thank you to all who participated in the trunk or treat event as well as the Halloween Costume Contests. You all are winners!

COSTUME CONTEST WINNERS



TRUNK OR TREAT WINNERS

1ST PLACE – RICK AND STEPHANIE ESCOVAR 2ND PLACE – RYAN AND AMBER HASKINS 3RD PLACE – ANDREW AND TANYA LITTLE



PHOTO
UNAVAILABLE

Upcoming EVENTS

- Nov. 5th - Daylight Saving Time – FALL BACK One Hour
- Nov 11th - VETERANS' DAY. Thank a Veteran!
- Nov 11th – RESCHEDULED Fall Fest Events 11 a.m. – 1 p.m.
- Nov 17th – Overnight Street Parking Waiver begins
- Nov 23rd - Thanksgiving Day
- Dec 9th - Holiday Market and Craft Fair
- Dec 16th – Holiday Lighting Contest Winners Announced



THE PRESERVE AT ALAMO RANCH

Calling all Crafters, Bakers and Artisans

Looking for a place to sell your crafts and
homemade goodies before the holidays? Then look
no further.

The Social Committee will be holding once again
its Holiday Market and Craft Fair in the Pool
Parking lot located at 12011 Newton Trail,
SATX 78253.

If you would like to participate, please email the Social Committee at
preservehoasocial@yahoo.com with your name, phone number, email address and
product(s) to be sold. All participants must submit their entries no later than December 1,
2023. All participants must provide their own 10x10 canopy and tables/chairs for set up.



Vendors outside of our HOA will also be solicited for this event. Please be on the lookout for the official flier for this event.

Home for the Holidays

Planning the Family Thanksgiving Meal

The family unanimously decided that you are in charge of the Thanksgiving meal this year. Can you pull it off? Yes, with a little bit of planning ahead of time, you can throw a great family Thanksgiving get together without stressing or staying busy for weeks. The key is advanced planning.

Step 1: Make A Guest List

It's next to impossible to determine how much food to buy and cook without knowing how many mouths you will be feeding. Contact friends and family early and request they RSVP by a certain date. Follow up with them in the weeks before Thanksgiving to make sure you know who is and isn't coming. Plan for at least 2 extra guests – more if you are entertaining a larger crowd.

Step 2: Plan the Meal

Once you know how many guests you'll have, then the fun begins. You get to dream about food. Of course, there are the old standbys like ham and turkey that you will probably be preparing, but there's so much more to a wonderful Thanksgiving meal.

First, contact family members to find out what they can each bring. That will help you to adjust your menu plan accordingly. Take note of everyone willing to bring a dish – even if they aren't sure yet what to bring.

Make a list of Appetizers, Main Dishes, Side Dishes, Breads, Salads, Soups, and Desserts. What would be your favorite Thanksgiving meal of all time?

Do you have anyone with special dietary requirements? Perhaps your Uncle Stan is diabetic, or Aunt Sally is allergic to peanuts. Be sure to keep their needs in mind while you're planning. Try to offer some lighter, lower calorie alternatives to balance out some of the "heavier" traditional dishes.

Step 3: The Master Plan

Once you determine what you'll be serving, it's time to break it down into manageable tasks.

Contact the people who didn't know what they wanted to bring and assign them a dish. If you're short on desserts, ask them to bring one. If you dread making mashed potatoes, see if they wouldn't mind bringing them. Anything you can't delegate will be up to you to make of course.

Now, you know what everyone else is bringing, you can make a grocery list and a timeline of the items you'll be cooking.

Take a little time and sit down to make your grocery list. Keep recipes handy so you know exactly what you need. Don't forget some of the spices you only use a few times a year (like sage). What tools (like a disposable roasting pan) are you going to need to prepare the meal? Don't forget to stock up on extra napkins and paper towels. If you are planning on using disposable table clothes, plates etc. make a list of those items as well.

Get as much done as early as possible.

Did you know you could even freeze some mashed potato recipes weeks in advance? It's true! Get started early on the shopping of non-perishable items for the party. Cross items of your master-shopping list as you get them.

Source: www.apples4theteacher.com/holidays/thanksgiving/articles/planning-the-family-thanksgiving-meal.html

12 Tips for Safer Holiday Home Decorating

By: Consumer Reports News

The year-end holidays can be a time for beautiful home decorations, but the Consumer Products Safety Commission warns of an increasing number of injuries from consumers stringing up festive lights and other holiday decorating activities.

The Consumer Products Safety Commission suggest the following 10 safety tips to help keep your holiday home safe this year:

1) Check for freshness when buying a live Christmas tree. A fresh tree is green, its needles are hard to pull from branches, and don't break when bent between your fingers. The bottom of a fresh tree is sticky with resin and, when tapped on the ground, the tree should not lose many needles.

2) Keep trees away from heat sources. Fireplaces, vents, and radiators can rapidly dry out live trees and increase the risk of flammability. Be sure to keep the tree stand filled with water and monitor water levels daily. Place the tree out of the way of foot traffic, and do not block doorways with the tree.

3) Check for a "Fire Resistant" label when buying an artificial tree. It indicates the fake tree is more resistant to catching fire. But still exercise caution since an artificial tree, like a live evergreen, can still catch fire.

4) Avoid sharp, weighted, or breakable decorations when trimming a tree with children. Keep trimmings with small removable parts or ones that resemble food or candy out of children's reach to avoid choking dangers.

5) Keep burning candles within sight. Extinguish all candles before you go to bed, leave the room, or leave the house.

6) Keep candles on a stable, heat-resistant surface. Choose a place where kids and pets cannot reach or knock over burning candles. Lit candles should also be placed away from flammable items—trees, decorations, curtains and furniture.

7) Use only lights that have been tested by nationally recognized laboratories, such as UL. Decorative indoor and outdoor lights must meet strict requirements. UL's red holographic label signifies that the light decorations meet safety requirements for indoor and outdoor usage. UL's green holographic label signifies the lights are safe for indoor use only.

8) Check each set of lights for damage. Discard decorative light sets with broken or cracked sockets, frayed or bare wires, or loose connections. Do not use electric lights on a metallic tree.

9) Check each extension cord to make sure it is rated for the intended use. Indoor extension cords should not be used for outside lights.

10) Check outdoor lights for labels showing that the lights have been certified for outdoor use, and only plug them into a ground-fault circuit interrupter (GFCI) protected receptacle or a portable GFCI.



6 Thanksgiving Treats You Can Share with Your Pets!

By: [Dr. Justine A. Lee, DVM, DACVECC](#)

As Thanksgiving approaches, accidental poisonings often occur in dogs (and less commonly cats) – that's because they often get into the delectable human foods while table or counter-surfing! To be safe, make sure to keep your dog crated or your cat locked out of the kitchen while you're preparing your Thanksgiving feast. More importantly, satiate your dog or cat with non-toxic treats. Of course, not all Thanksgiving foods are dangerous. And it's a holiday for your pets too, right? With that in mind, here are 6 safe treats you can give your dog or cat this Thanksgiving.

1. Turkey Breast

As long as your dog or cat doesn't have any **food allergies**, it's safe to feed a small amount of turkey breast. Ideally, we want to avoid any fatty snacks (such as trimmings, turkey skin, gravy, etc.), as this can over-stimulate and inflame the pancreas, resulting in life-threatening pancreatitis. Keep in mind that certain breeds such as Miniature Schnauzers, Yorkshire Terriers, and Shetland Sheepdogs are especially predisposed to pancreatitis, so meat snacks are a big no-no in these three breeds. Also, a big no-no for any breed—bones. Bones are sharp and can result in an esophageal foreign body, gastrointestinal upset, or rarely, a foreign body obstruction! More importantly, keep that darn piece of yarn/string that is wrapped around the turkey out of reach – this is often accidentally ingested by dogs and cats directly from the garbage, and can result in a life-threatening linear foreign body obstruction when ingested.

2. Vegetables

Most vegetables are a great snack for dogs, including broccoli, cauliflower, carrots, celery, green beans and sweet potato. As long as the vegetables aren't covered in anything too fatty (e.g., gravy, butter, etc.), they provide a low-calorie, high-fiber snack for dogs and make them feel more full. If you're feeding sweet potato (especially if it's cooked with marshmallows), make sure there's no sugar-substitute on it (containing xylitol).

3. Bread

A small piece of bread is a safe snack for dogs, as long as it's baked appropriately. This provides a relatively low-calorie filler for your dog. More importantly, keep unbaked bread dough out of reach – if accidentally ingested by dogs, the yeast and sugar can result in carbon dioxide and ethanol formation in your dog's stomach; this can result in secondary hypoglycemia (e.g., low blood sugar), bloat and even alcohol poisoning!

4. Salmon

Serving smoked salmon as an appetizer? A small amount can be safely given to your cat or dog as a nice, healthy treat.

5. Cheese

Serving a cheese plate? A small amount of cheese is fine. While dogs and cats are often intolerant of lactose, there is a minimal amount in cheese (versus milk), so go for it.

6. Turkey Stuffing Without Onions, Garlic or Raisins

Alright, I'll admit it – even I give a small amount of turkey stuffing to my pets as a snack. The breadcrumbs and savory meat flavor is a huge hit, and while it does contain some fat, it's generally safe in small amounts. Just make sure that there aren't any raisins or currants in it, which can result in acute kidney injury when ingested. **[Editor's Note: Also, be sure to avoid giving your pet stuffing with onions or garlic.]**

This Thanksgiving, show thanks for your friendship by giving a small treat to your four-legged friend. Keep in mind, all in moderation – if you overdo any of these snacks, it can result in gastroenteritis (such as vomiting or diarrhea)!

Source: [6 Thanksgiving Treats You Can Share with Your Pets! \(pethealthnetwork.com\)](http://pethealthnetwork.com)



The Preserves EATS (*E*njoy-*A*ppreciate-*T*aste-*S*avor)

Recipe Section



CHICKEN NOODLE SOUP

Prep Time: 20 mins
Cook Time: 20 Mins
Servings: 8

INGREDIENTS:

- 1/2 Tablespoon butter
- 2 ribs celery , diced
- 3-4 large carrots diced
- 1 clove garlic , minced
- 10 cups chicken stock , or broth*
- 1 teaspoon salt , to taste
- ½ teaspoon freshly ground black pepper , to taste
- 1/8 teaspoon dried rosemary ,or more, to taste
- 1/8 teaspoon dried sage
- 1/8 teaspoon crushed red pepper flakes
- 1 batch homemade egg noodles* , or 5 cups dry egg noodles, farfalle or other bite-size pasta
- 3 cups rotisserie chicken *
- 1 teaspoon better than bouillon chicken flavor , (or more, as needed), or chicken bouillon granules

INSTRUCTIONS:

1. Add butter, diced celery and carrots to a large stock pot over medium-high heat. Sauté for 3 minutes. Add garlic and cook for another 30 seconds.
2. Add chicken stock and season the broth with rosemary, sage, crushed red pepper, and salt (definitely TASTE the broth before adding more salt), and pepper. Taste and add a spoonful of “better than bullion” chicken or chicken bouillon cubes or granules as needed.
3. Bring broth to a boil. Add noodles (either uncooked homemade egg noodles, or dry store-bought pasta) and cook just until noodles are al dente.
4. If using store-bought noodles, be cautious not to overcook them! Remove pot from heat as soon as they are just barely tender. The noodles will continue to cook once you remove the pot from the heat, and you don’t want them mushy.
5. Add chicken meat from the rotisserie chicken. Taste the broth again and add more seasonings, if needed.
6. Store leftovers in an airtight container in the refrigerator for 4-5 days, depending on the freshness of the chicken you used.

Source: [Truly Homemade Chicken Noodle Soup - Tastes Better From Scratch](#)



CRANBERRY ORANGE CRUMB TART

Prep Time: 35 mins + standing
Bake: 10 mins + cooling
Servings: 12

INGREDIENTS:

- 2 cups crushed cinnamon graham crackers (about 14 whole crackers), divided
- 1/2 cup sugar, divided
- 6 tablespoons butter, melted
- 1/4 cup all-purpose flour
- 1/4 cup packed brown sugar
- 1/4 cup cold butter, cubed

FILLING:

- 1 large navel orange
- 1 cup sugar
- 3 tablespoons quick-cooking tapioca
- 1/4 teaspoon baking soda
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground allspice
- 4 cups fresh or frozen cranberries, thawed
- 2 tablespoons brandy or cranberry juice

INSTRUCTIONS:

1. Preheat oven to 375°. In a small bowl, mix 1-3/4 cups crushed crackers and 1/4 cup sugar; stir in melted butter. Press onto bottom and up side of an ungreased 11-in. fluted tart pan with removable bottom. Bake 7-8 minutes or until edge is lightly browned. Cool on a wire rack.
2. For topping, in a small bowl, mix flour, brown sugar, and remaining crushed crackers and sugar; cut in cold butter until crumbly. Refrigerate while preparing filling.
3. Finely grate 1 Tbsp. zest from orange. Cut a thin slice from the top and bottom of the orange; stand orange upright on a cutting board. Cut off peel and outer membrane, starting from the top. Holding orange over a bowl to catch juices, remove orange sections by cutting along the membrane. Squeeze membrane to reserve additional juice.
4. In a large saucepan, mix sugar, tapioca, baking soda, cinnamon and allspice. Add cranberries, brandy, grated zest and reserved juice; toss to coat. Let stand 15 minutes. Preheat oven to 425°.
5. Bring cranberry mixture to a full boil, stirring constantly. Add orange sections; heat through. Pour into crust; sprinkle with topping. Bake 10-15 minutes or until topping is golden brown. Cool on a wire rack.

Source: [Cranberry-Orange Crumb Tart Recipe \(tasteofhome.com\)](#)



2023

SUN

MON

TUE

WED

THU

FRI

SAT

01

02

03

04



Open House Gates Open
12 p.m. – 5 p.m.

05

06

07

08

09

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11



11 a.m. – 1 p.m.



12

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Overnight
Street Parking
Waiver Begins

19

20

21

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25



26

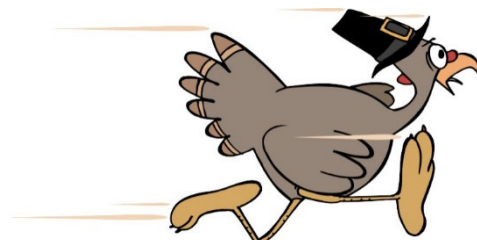
27

28

29

30

Overnight Street
Parking Waiver
Ends



CONTACT INFORMATION

The Preserve at Alamo Ranch

BOARD OF DIRECTORS

Ryan Haskins, President
Kristen Hess, Vice President
Mary Ling, Secretary
Donald Brocker, Treasurer
Vipul Gupta, Member at Large
preservehoaboard@yahoo.com

COMMITTEES



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Email: preservehoasocial@yahoo.com

Edward Arroyo, ACC, Chair
Email: edward.arroyo@live.com

Gene Nowak, Finance Committee Chair
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WHEN REPORTING ISSUES OR NEEDING ACC APPROVAL ON HOME PROJECTS

GATES: If your remote or code does not work or if the gates are not opening during normal business hours, 8:30 am to 5:00 pm Monday thru Friday, call DAMC at 210-561-0606 or email accesscontrol@damctx.com.

If it is after hours or on the weekend, please call DAMC at 210-561-0606 and press 5. The on-call manager will receive the message. When leaving a message, please leave a call back number.

STREET LIGHT OUT

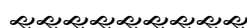
Please email bibiana@damctx.com. Please provide intersection or address light is in front of. We will contact CPS and please note, it may take up to 10 business days for the light to be fixed.

IRRIGATION

If you see irrigation running on common areas, please report them to eva@damctx.com with the location of the issue, such as "the island where keypad is at Newton Trail." If it is after hours or on the weekend, please call DAMC at 210-561-0606 and press 5. The on-call manager will receive the call. When leaving a message, please leave a call back number.

ACC SUBMITTALS

You can find the request form on the HOA website under RESIDENT RESOURCES then ACC INFORMATION. Once you complete the request form and have all required information for the request, email all documents to acc@damctx.com.



MASTER ASSOCIATION:



Community Manager, CCMC
17806 IH-10W, Suite 300, San Antonio, TX 78257
Phone: 210-468-9187 / Email: bkill@ccmcnet.com
Phone: 210-740-4976