



Sun Mon Tue Wed Thu Fri Sat

					1 Carrying Charges Due	2
3	4	Cinco de May May 5	6	7	8	9
 Happy Mother's Day	11 Late Charges	12	13	14	15	16
17	18 Board Meeting TBD	19	20	21	22 Attorney Referrals	23
24	25 memorial DAY 	26	27	28	29	30
31						



Highleah Highlights

Highleah Office: 816-257-0070

Maintenance Emergency: 913-894-3441

Metro Public Safety: 816-436-0401

Web-site: Highleah.com

Gas Service: 816-756-5252

Power and Light: 816-325-7930

Animal Shelter: 816-325-7207

OFFICE NEWS

Please be reminded about what is put down your toilets can affect your whole building. As we all know there's a toilet paper crisis, (lol) please make sure no other products are flushed down the toilet.

The office will remain closed for walk ins. If you have a need please call and we will do our best to accommodate.

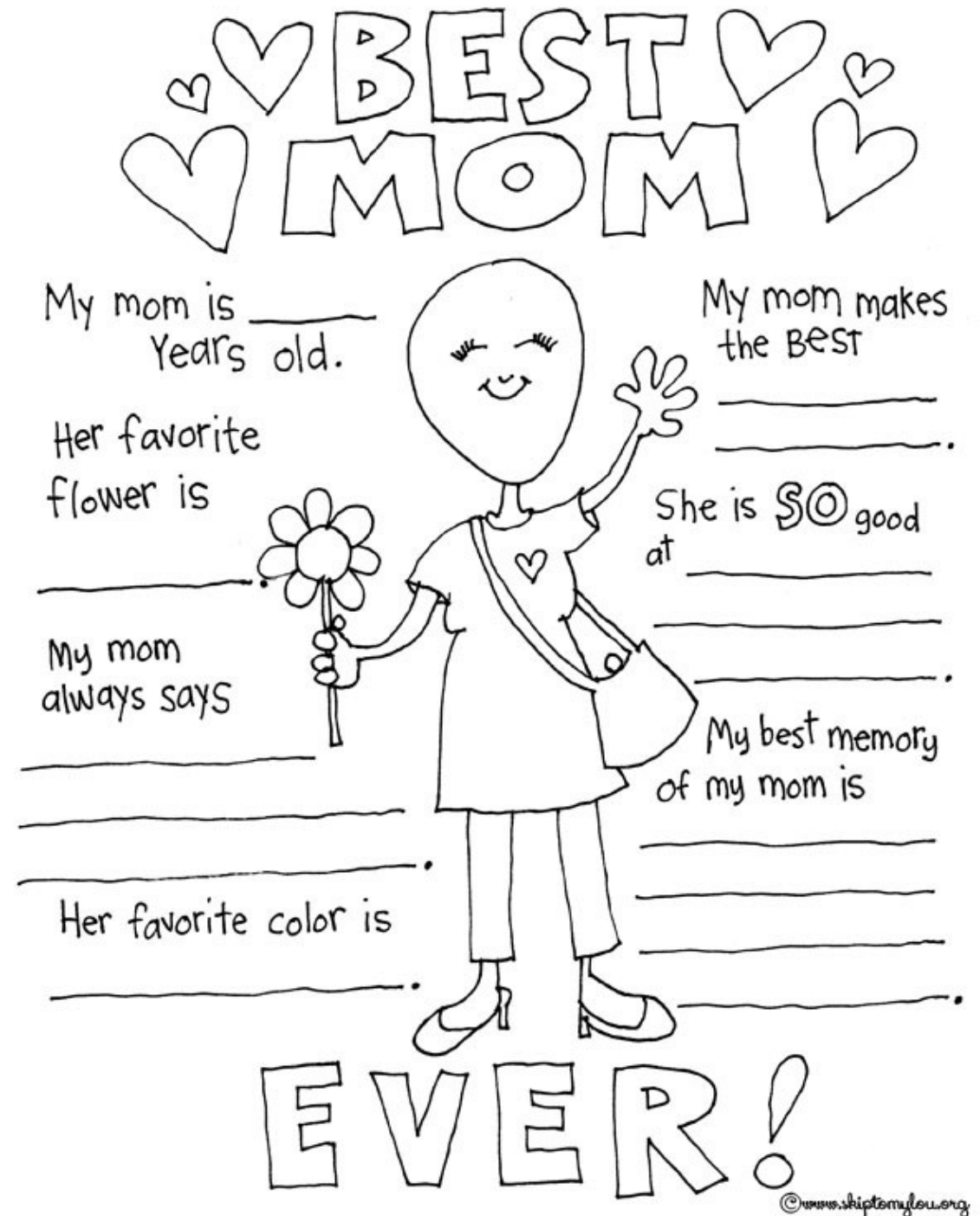
Emergency work orders only are still in effect. Please refer to your rules and regulations page 20 as to what an emergency request would be.

We have multiple 2 bedroom and 3 bedroom units on the market. Refer someone today and receive a \$200.00 referral bonus when they move in.



Pure local honey for sale,
and delivery is FREE!
Text me at 816-965-3589

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April 29, 2020

Member

Address

RE: 2020/2021 NO INCREASE IN CARRYING CHARGES AT THIS TIME

Dear Member:

Given the current situation with Coronavirus and government stay at home mandates effecting several members jobs and income the Board of Directors has decided not to increase carrying charges that would have normally coincided with your fiscal year beginning June 1, 2020. The board continues to work to assess any and all costs that could be reduced or eliminated during this troubling time.

When the Board of Directors, staff and the management company are able to reconvene, a new budget, based on actual cost, will be completed in detail. It is your Board of Directors position to have the remaining fiscal year carrying charges of 2020-2021 remain unchanged. If an approved increase happens, you will be notified in a letter similar to this with the increase amount and the effective date.

We look forward to seeing you at the monthly Board meetings, once they are permitted to be held again, where we can continue sharing more about the operations of the cooperative. You are such an important part of this organization, and we truly value your input.

Sincerely,

BOARD OF DIRECTORS
HIGHLEAH TOWNHOUSES, INC.

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From



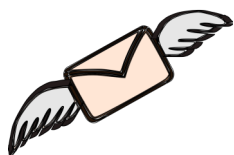
Once again this is a reminder that large items are not to be placed next to the dumpsters. The trash company will not pick these up. They need to be taken to the storage lot where there is a large dumpster for that purpose.

Motor oil and antifreeze are also items that are not to be put in the dumpsters. Please call a local auto parts store for disposal of these items.

Please make sure you are changing your furnace filters. With warmer temperatures and turning your air on it can freeze up you're A/C causing repairs to be made. You can call the office for filters and we will be glad to put them on the porch for you to pick up.

Take a look around your units for items that may need to be cleaned up. Flower beds, leaves, items not in use, etc. Move your lawn furniture for the mowers on mowing days.

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Message From your Board Vice President

Hello Highleah families,

'It was the best of times, it was the worst of times. Picture it, Highleah, Easter weekend!'

The decorations and coloring pages around our neighborhood looked amazing! From my family to yours, Thank you!

May is the month for graduation. With this in mind, if you have a Senior graduating this year I would like to help them celebrate this momentous occasion. Please call the office to let us know of your 2020 grad. I will personally give you a call back with details on how we'd like to honor your graduate.

Stay safe.

Kathleen Hill

In the words of Ellen DeGeneres "Be kind to one another".



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Recipe



Raspberry Cake

Ingredients

1 package white cake mix (regular size)

1 package (3 ounces) raspberry gelatin

4 large eggs

1/2 cup canola oil

1/4 cup hot water

1 package (10 ounces) frozen sweetened raspberries, thawed, undrained

FROSTING:

1 carton (12 ounces) frozen whipped topping, thawed

1 package (10 ounces) frozen sweetened raspberries, thawed, undrained

Fresh raspberries, optional

Directions

In a large bowl, combine the cake mix, gelatin, eggs, oil and water; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Stir in raspberries. Pour into a greased 13x9-in. baking pan. Bake at 350° for 35-40 minutes or until a toothpick inserted in the center comes out clean. Cool. For frosting, in a large bowl, fold whipped topping into raspberries. Spread over cake. Refrigerate for 2 hours before serving. Store in the refrigerator. Garnish with fresh raspberries if desired.

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