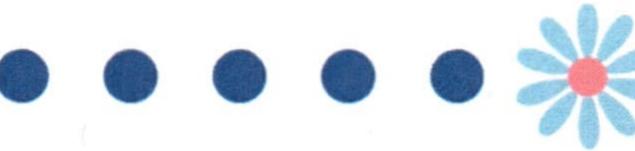


NEWSLETTER

At the last Board of Directors meeting, a Member voiced concerns about how fast the CATA buses drive through the neighborhood. If you have any concerns, contact CATA at 517-394-2282. They will ask for the route which is #9 (South Martin Luther King - Miller), time of the incident, and the bus # if you have it.





• • • • * Income Review * • • • •

Balfour Members: 2025 Income reviews have been mailed out. You must complete the forms and return them to the office by August 15th.

No Exceptions will be made for Members who do not turn in their paperwork by the deadline.

When a maintenance issue occurs, please call us to have it repaired. It's much easier and more helpful to address problems one at a time. Do not wait until you have a list of repairs.

WORK ORDERS

- · Call in work needing to be done, even if it is only one item.
- Emergency Work Orders: call the office or emergency maintenance
 - ∘ Office from 7am to 4:30 M-F (517) 882-0796
 - Emergency Maintenance 4:30pm to 7am M-F (517) 202-7820
 - And 24 Hours on Weekends and Holidays
- Non-Emergency Work Orders: call the office or submit online
 - ∘ Office from 7am to 4:30 M-F (517) 882-0796
 - Submit on Highlands Website under: Member > Member Tools >
 Work Request OR by email to office@highlandscooperative.com



We know Michigan weather is very unpredictable - what's the saying? "If you don't like the weather - wait 5 minutes and it will change!" However, according to the Old Farmer's Almanac - we shouldn't be expecting any snow until mid to late November. Please put those SNOW SHOVELS away - until they are needed. Also, take some time to look around your front & back yard/flowerbeds, patios, and deck areas & clean up anything that needs to be weeded or disposed of.





INSTALLATION/ALTERATION PERMITS

If you are thinking about doing any alterations in your townhouse you must submit an Installation Alteration Permit to the Office and receive an approval prior to the installation and/or scheduling of the work to be done.

You can get a copy of the permit by stopping in the Office or go out to the website under the Common Form, Alteration Permit tab. If there is not a specific permit for what you are wanting to do,



Lost Bike looking for its owner.

If you have lost your bike, one was left at the front door of the Office on July 12, 2025. Contact the Office if you think it might be yours.

August Meteor Showers

The Old Farmer's Almanac astronomer, Bob Berman reports that the famous spectacle of the summer Perseid meteor shower will begin in mid-July and is expected to peak August 11-13. The following is some advice for optimal viewing was provided by The Old Farmer's Almanac.

First, turn off the window lights and let your eyes get adapted to the dark.

Second, don't try to watch the sky through breaks between trees. You need a wide open swath of sky, any section of sky will do. Overhead is perfect. If your backyard suffers an obstructed view, good tried-and-true locations include cemeteries, lakesides, and baseball fields.

Third, keep staring at the sky. Don't just glance upward now and then. These Perseid meteors are superfast. They collide head-on with the Earth and sizzle through our atmosphere at 37 miles per second. Each is visible for only a second or two. By the time a companion has shouted, "Look at that!" you've missed it. Therefore, to avoid neck strain, spread a blanket or use lawn chairs. Finally, we need mostly clear skies. Ideally, it should not be very humid or hazy. We want the kind of night when the heavens seem wallpapered with lots of stars.

Garlic Herb Grilled Veggie Skewers

INGREDIENT LIST

3/4 Cup balsamic vinegar
1/4 Cup olive oil or other cooking oil
3 cloves of garlic - minced
1/3 cup of chopped fresh herbs
Herb suggestions - parsley, dill, thyme,
rosemary, basil, oregano, or chives
1 tsp salt (or to your taste preference)
1/2 tsp ground black pepper

6 Servings of 2 skewers each

6 oz white button (cremini) mushrooms 1 pt. grape or cherry tomatoes

2 bell peppers, cut into 1-in. pieces

2 medium yellow squash, cut into 1/2-in. rounds

2 medium zucchini, cut into 1/2-in. rounds

1 red onion, cut into 1-in. pieces

Whisk together the balsamic vinegar, oil, minced garlic, and chopped herbs in a bowl. Combine all prepared vegetables in a large mixing bowl.

Drizzle vegetables with about 1/2 of the balsamic herb mixture, tossing the vegetables to fully coat and season with the salt and pepper -

Allow vegetables to marinate for 10 minutes, stirring occasionally. *Preheat/Prepare* the grill to medium-high heat (400°F to 425°F).

Thread the vegetables on 12 (12-inch) skewers, alternating vegetables as you go.

Grill the skewers about 4 -5 minutes on each side. Turn the skewers and continue grilling until the vegetable are tender and browning around the edges.

Remove the skewers to a serving plate and brush with the remaining balsamic herb mixture.

Tip: If you are using wooden skewers, soak them in water for at least 15 minutes before threading with the veggies to prevent them from charring on the grill.