

Quail Trail



Newsletter of the Cliff Rose Homeowners Association

Cliff Rose HOA

www.cliffrosehoa.org

November 2023- January 2024

SUCCESSFUL Cliff Rose Annual Meeting

There was a nice turnout at the Cliff Rose annual meeting on September 9th at the Senior Center on Rosser Street.



There was lots of pasta served with wonderful potluck side dishes. New officers were voted in and budget items were discussed. There was an opportunity for questions and answers. Remember, all residents are invited to join the homeowners meetings in person or virtually if they have questions, suggestions or ideas throughout the year.

Architectural Review Committee

Any changes or modifications to your landscape, fencing and home must be submitted to the ARC for approval prior to starting work. The ARC forms, and approved exterior colors lists, are on the Cliff Rose Web site at www.cliffrosehoa.org or email at cliffroseARC@gmail.com. It is easy to fill out the forms online and submit photos or drawings to get approval. Most requests are approved quickly. The ARC is made up of volunteer residents of Cliff Rose.

Board meetings are held at the HOAMCO office and are available in person or via ZOOM at 11:00 am on the third Thursday of each month, except December. These meetings are open to Cliff Rose property owners. Email lallen@hoamco.com for more information.

31 SAVE THE DATE:

HOLIDAY DISPLAY CONTEST

The Cliff Rose Holiday Display Contest will be held again this year! First place award is \$100, Second place is \$75 and third place is \$50. Decorations will be judged by the social committee during the first two weeks of December.

Social Committee Hot Chocolate Social

The social committee will be having a hot chocolate social mixer on December 14th at the Senior Center on Rosser Street. Time TBD.

Look for reminders on all these events in the notice boxes by the mail boxes, email and on social media sites

Cliff Rose Ladies Breakfast Club

We are so pleased to announce the startup of the Cliff Rose Ladies Breakfast Club. The first gathering was held on Tuesday, October 10, 2023. We had a wonderful response, it was great to reconnect with old friends and see some new faces.

We meet the second Tuesday of every month at the Hassayampa Hotel, 830 to 10:30am in the Peacock room at 122 E. Gurley St. here in Prescott. We have a special menu just for our group, the rate ranges anywhere from \$7 to \$12. Separate checks are available.

We plan on having a speaker every other month starting this November, we will have Cori Burke, the Director of services at Stepping Stones as our first speaker.

All ladies in Cliff Rose are invited to attend. It's a time of sharing, greeting old neighbors, and meeting new members of our community.

Please check out our Facebook group page. Cliff Rose Ladies Breakfast Group.

Should you have any questions? Please feel free to contact:

Ann at 520-444-0144 email tangoann@gmail.com.

-OR-

Sandy at 805-551-3782 email fillax@aol.com

Local Holiday Events

The 64th annual Prescott Courthouse Lighting and fireworks will be on December 2nd with music starting at 5:00 and the lighting ceremony at 6:00. Find out about this, and other holiday events including Acker Music night (December 8th) and much more at:

www.experienceprescott.com/christmas-city/events/

Damaged Mail Boxes have been replaced.

Three of our community mail boxes were damaged and needed to be replaced. Those boxes are installed and residents are now receiving mail. Our Post Office was not able to deliver mail to our residents and residents had to go to the Post Office in person to get their mail. This was a great imposition. We are grateful that we have been able to get those new boxes in place!



New Cliff Rose MailBoxes

Email and Mailing Addresses

Please be sure that HOAMCO has a current address and email for you. It is important to stay informed through the Quail Trail or other emails from the homeowners association. Many of our homeowners have secondary homes or rent their Cliff Rose property. It is very important to update your physical and email contact information to stay informed of events and items that could affect your property. Send your information to

lallen@hoamco.com

RECIPE

The Lady's Group submitted the following recipe for the Quail Trail. This Lemon Bar Recipe is courtesy of Susan Dahl:

She adds the following tips - ** I use a whole lemon for enhanced lemon flavor. Cut the ends off of the lemon, cut into chunks, and remove all seeds. Blend or pulverize until smooth. I use the mixture for the ¼ cup and 2 T juice or you can just use for the ¼ cup and squeezed lemon for the juice.

Sunburst Lemon Bars

Preheat oven to 350 Use 9x13 pan

CRUST:

2 cups all-purpose flour

½ cup powdered sugar

1 cup unsalted butter, (2 sticks) @ room temperature

FILLING:

4 eggs

1 ½ cups sugar

¼ cup all-purpose flour

½ teaspoon cream of tartar

¼ teaspoon baking soda

¼ cup lemon juice**

GLAZE

1 cup powdered sugar, sifted

2 tablespoons lemon juice**

Crust:

In a large bowl, combine the flour, powdered sugar and 1 cup of softened butter. Mix

until crumbly. Press mixture into the bottom of a 9"x13" baking pan.

Bake until lightly browned, about 15-20 minutes.

Filling:

In medium bowl, whisk the eggs slightly.

In another bowl, combine the sugar, flour, cream of tartar and baking soda. Add the dry

mixture to the eggs. Add the lemon juice to the egg mixture and whisk until slightly thickened.

Pour over warm crust and bake for another 20 minutes or until filling is set.

Remove from oven and cool.

Glaze:

In a small bowl, gradually stir the lemon juice into the sifted powdered sugar until spreadable. Add more or less lemon juice as needed to make glaze.

Spread over the cooled filling. Let the glaze set and then into 24 bars. Store extra bars in the refrigerator,