

Hi Timber Ridge Community Residents!

We're excited to launch our first quarterly newsletter, designed to bring a little extra joy and connection to our community. Each issue will be packed with helpful tips, important updates, and fun activities that are sure to make life in our community even better. From home maintenance advice and local events to easy recipes, lighthearted jokes, we hope this newsletter will become a staple you look forward to every season.

As we roll out our first edition, we want to create a space that celebrates the unique and vibrant spirit of our community. Whether you're new here or have been a resident for years, there's always something new to learn, share, and enjoy together. We welcome your feedback, suggestions, and any contributions you'd like to share—this is YOUR newsletter!

Stay tuned for tips on home upkeep, energy-saving strategies, and ways to get involved in our upcoming community activities. And don't forget to check out the fun games and jokes we've included—perfect for sharing with family, friends, and neighbors. We're looking forward to making this newsletter a bright and engaging part of your mailbox every quarter.

Want to hear a joke?

What do you call a penguin with no eye?

Check the bottom of the next page for the answer!



Local Activities at the Muscatine Art Center

- **Foodie Friday at The Play Cafe - Every Friday 10:00AM-10:30AM**

Visit the Play Cafe for Foodie Friday, where preschoolers get hands-on in a Montessori-inspired environment, preparing and enjoying their own nut-free snacks! Each week, kids create their own treats, from fruit kabobs to decorated crackers, all while practicing fine motor skills and independence. Admission is \$10 per child, with regular playtime included. Grab a 3-play punch card for \$24 to save on future visits. Don't forget socks—grip socks required for kids. Invite friends and earn rewards with a referral card!

HACAP

HACAP is a community action agency serving 9 counties in Eastern Iowa. They embrace the philosophy of "a help up, not a handout" in their commitment to empower and improve the lives of families, living with the everyday barriers of poverty. For more information reach out to them directly at their Benton County North Benton Office 202 East 4th St., Vinton, IA 52349 or call (319) 472-4761



Management Corner: What's Underneath Your Home?

Q. What is **Heat Tape** and what does it do?

A. Heat tape is an electrical cable that prevents pipes and other devices from freezing. It is wrapped around the pipe nearest to the water source in the ground. It is insulated and then plugged into an electrical kit and power from underneath the home. The plug kit has a thermometer element inside, so the heat is only being used when temperatures go below 32 degrees.



A. A penguin

What is the heat tape installation process?

1. **Inspect and Measure:** Check the length of the pipe to determine the amount of heat tape needed.
2. **Secure Tape to Pipe:** Wrap heat tape around the pipe.
3. **Insulate:** Cover the pipe and heat tape with pipe insulation to ensure it stays warm when needed.
4. **Plug In:** Connect the heat tape to a power source under the home.

Recipe of the Month: Hearty Chili!

Warm up with a classic hearty chili!

Prep Time: 10 minutes

Cook Time: 50 minutes

Total Time: 60 minutes

Servings: 6

INGREDIENTS

- 5 strips uncooked bacon chopped
- 1 large yellow onion diced (~1 cup)
- 1 red bell pepper diced
- 3 cloves garlic minced (~1 Tablespoon)
- 1 lb ground beef (455g)
- 1 Tablespoon brown sugar
- 1 Tablespoon chili powder
- 1 ½ teaspoons smoked paprika
- 1 teaspoon cumin
- 1 teaspoon onion powder
- ¾ teaspoons ground black pepper
- ½ teaspoon salt
- ⅛ teaspoon cayenne pepper
- 1 ¼ cup beef broth (295ml)
- 15 oz can dark red kidney beans rinsed and drained (425g)
- 15 oz can black beans lightly rinsed and drained (425)
- 14.5 oz can diced fire roasted tomatoes undrained (411g)
- 7- oz can fire roasted green chilis (198g)
- ¼ cup tomato paste (66g)
- 1 Tablespoon Worcestershire sauce
- Preferred toppings (sour cream, shredded cheddar cheese, and corn chips)

INSTRUCTIONS

1. Place chopped (uncooked) bacon in a large pot or Dutch oven and cook over medium heat until crisp and cooked through. Remove bacon to a paper towel lined plate and drain all but 1 ½ Tablespoons of grease.
2. Add onion and pepper and cook until softened, about 3-5 minutes.
3. Add garlic and cook until fragrant (about 30 seconds).
4. Add beef, breaking apart with a spatula as you cook. Once meat is partially (about 50%) browned, add sugar and all spices (chili powder, paprika, cumin, onion powder, black pepper, salt, cayenne pepper) and stir well.
5. Add all remaining ingredients (beef broth, beans, tomatoes, tomato paste, chilis, and Worcestershire sauce) and your cooked bacon and stir well.
6. Bring to a boil and cook 1-2 minutes, stirring frequently.
7. Reduce heat and simmer uncovered for 30 minutes, stirring occasionally.
8. Serve with your preferred toppings (sour cream, shredded cheddar cheese, and corn chips are a must!)



WORD SEARCH

Find the words hidden forward, backward, or diagonally in our search below!

Y	V	J	M	Q	H	T	I	P	C	N	Z	W	A	O
J	G	N	U	J	J	J	G	F	U	T	W	L	I	K
H	M	V	L	X	B	C	F	H	I	S	Q	U	X	O
R	K	Q	I	X	Z	E	O	M	K	D	C	F	X	L
R	K	N	P	S	V	L	B	M	F	J	R	Y	N	M
S	C	P	A	X	L	E	B	X	M	G	L	A	C	P
N	H	G	S	M	R	D	F	F	R	U	M	L	C	L
V	I	F	D	V	W	G	R	U	L	N	N	P	C	I
U	L	K	Y	N	A	O	B	L	T	G	I	I	K	C
F	L	T	Y	T	S	S	N	G	G	I	U	Q	T	K
J	Y	J	W	T	L	I	H	S	B	W	O	Q	B	Y
Z	M	T	S	L	M	C	A	W	V	P	G	W	J	O
I	B	T	E	D	W	I	N	T	E	R	D	N	A	Q
Y	W	H	Z	C	N	S	R	O	B	H	G	I	E	N
V	S	R	L	D	M	I	Z	W	E	E	R	E	E	H

TIMBER
SHELLSBURG
IOWA

WINTER
CHILLY
FROST
NEIGHBORS

SNOWMAN
PLAYFUL
COMMUNITY