

NOVEMBER 2019

The Official Publication of The Briarhills POA

VOLUME 8, ISSUE 11

3 Holiday Activities to Engage with Loved Ones

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Briarhills - November 2019 1

IMPORTANT NUMBERS

GOVERNMENT SERVICES

Emergency	
Constable (Closest Law Enforcement)	
Poison Help	1-800-222-1222
Library and Community Center	
City Services	Call 311
Citizens' Assistance	713-247-1888
Public Works	713-837-0600
Neighborhood Protection	713-525-2525
Animal Control	713-229-7300
Wild animal problem	713-861-9453
Hazardous waste	713-551-7355

OTHER UTILITY SERVICES

Street light problem	
	(then 1 then 4)
Power out/emergency	
Gas leak suspected	713-659-2111
Before you dig	Call 811

BRIARHILLS SERVICES

281-368-8397
281-558-7422
281-558-7422
281-558-7422
281-558-7422

ADVERTISING INFORMATION

Please support the businesses that advertise in the Briar Hills Beat. Their advertising dollars make it possible for all Briar Hills residents to receive the monthly newsletter at no charge. If you would like to support the newsletter by advertising, please contact our sales office at 888-687-6444 or <u>advertising@PEELinc.com</u>. The advertising deadline is the 8th of each month for the following month's newsletter.

NEWSLETTER INFORMATION

Article Submission	briarhills@sbcglobal.net
Advertising	advertising@PEELinc.com

POA OFFICE INFO

2019

Monday – 1:00pm – 4:00pm Saturday – 9:00 am – 12:00 pm

And by appointment

*Due to the construction of the clubhouse, the BPOA physical office is closed indefinitely. However, the BPOA Office Manager will continue to maintain the above regular office hours during this time period, except on these days: November 25, December 25, December 30.

OFFICE CONTACT

Street Address

P.O. Box 940548, Houston, TX 77094-7548
Telephone
Emailofficemanager@briarhillspoa.org
Websitewww.briarhillspoa.org
To help you get acquainted with the neighborhood, please
visit www.briarhillspoa.org and learn about current events
and news happening in Briarhills. Please also take the time
and register for an online account so you may access various
features of the website that are not available to the public.
You will also be able to immediately receive important
BPOA announcements by email. Your information will
only be used for official BPOA communication and will
not be shared.

BRIARHILLS AMENITIES & ELECTRONIC ACCESS CARDS

Available for the use and enjoyment of each resident is the Briarhills POA Recreation Center. The Recreation Center includes four and two-tenths (4.2) acres equipped with a swimming pool for the family, a wading pool for tots, lighted tennis courts, playground equipment, a community clubhouse, basketball court and off-street parking. Electronic access cards are required to access the pool, unisex restroom and tennis courts. Registered property owners and tenants may receive 2 cards per property address. Check the website or contact the POA office to obtain access cards.

SWIMMING POOL

The swimming pool is normally open from Memorial Day weekend through the start of school in August, six days a week (Tuesday through Sunday). The pool is staffed with certified lifeguards during swim season and maintained by a reputable pool management company.

TENNIS

Tennis courts must be reserved through the online reservation system at www.briarhillspoa.org (log-in account is required).

COMMUNITY CENTER

The Briarhills Community Center may be reserved by residents for private events. Check the website or contact the POA office to make a reservation.

MONTHLY BOARD MEETINGS

The BPOA board meets at the Briarhills Community Center on the second Monday of every month at 6:30 p.m. Residents are invited to attend these meeting where the board will discuss and make decisions on issues that will impact the Briarhills POA community.

POA MAINTENANCE FEES

Invoices for BPOA dues are mailed in early December. Please contact the POA office if you do not receive your invoice by December 15. Non-receipt of the invoice does not preclude payment of the dues.

The above information is subject to change without prior notice.

The Briar Beat is Looking for Submissions!

Please email briarbeat@briarhillspoa.org for more information



(Continued from Cover)

Any time can be the right time to enjoy memorable moments with family members, but the holidays present a special opportunity to have meaningful conversations and interactions with loved ones.

One of the best ways to spark creativity and generate memories is through activities that get the conversation started, whether it's remembering favorite moments from the past or simply sharing notes of appreciation. This holiday season, consider these activity ideas from the Funeral and Memorial Information Council, which created the "Have the Talk of a Lifetime" initiative to encourage families to facilitate conversations that become invaluable when the time comes to honor a loved one.

While these conversations can be difficult to engage in and even harder to begin, the natural bonding moments that stem from activities like thevse can help make the process easier.

Gratitude Tree

Start a new tradition by creating a gratitude tree, a simple decoration you can look forward to using each year as a reminder of what you and your family are thankful for.

To make a gratitude tree, collect twigs or branches, dry them out and cut them to the desired lengths. Put the branches in a vase (Continued on Page 4)



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or decorative container. Punch holes at the tops of fall-colored paper to be used as tags then instruct guests to write what they're grateful for on each tag.

Take turns reading the tags and tie them to the branches then keep the handwritten tags in a safe place until they can be read again each holiday season. Over the years, as the tree fills up, you'll have a lifetime of memories to share.

Time Capsule

Making a holiday-inspired time capsule can help strengthen family bonds while preserving treasured memories and creating opportunities for future holidays when it's time to reopen the contents.

Use a sealed container or plastic bag to protect items from moisture and mold then place the container in a box that can be decorated and stored in a safe place with related holiday decorations. Mark on the container the date it was created for future reference, and pack it with items like family-favorite recipes; notes about significant events from that year like births, weddings, graduations and more; copies of newspapers detailing high-profile happenings; and pictures, drawings and notes from the year.

If you're patient enough to wait, try leaving the contents undisturbed at least five years to give the memories even more meaning when the time comes to relive those special moments.

Memories Tablecloth

To help keep important family footnotes front and center during future celebrations, a memorial tablecloth provides each person an opportunity to personalize a piece of popular decor. As you gather around the table for holiday meals, ask each family member to jot down a favorite memory or something he or she is thankful for along with a signature and date.

You can make it an annual event by using the same tablecloth each year and, before long, it will be filled with personal memories as a way to cherish relationships as time goes on. Just use an appropriately sized, inexpensive white canvas drop cloth. Place fabric markers in the center of the table before inviting guests to participate, and to help distinguish each year, try using different colored markers.

Find more ways to celebrate the holidays with your loved ones at talkofalifetime.org.

Photo courtesy of Getty Images #14949 Source: Funeral and Memorial Information Council Content downloaded from familyfeatures.com.





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Sides for Holiday Entertaining

The holiday season means it's time for gathering family and friends for food and celebration. To make the process easier, incorporate recipes that can feed a crowd without lots of exotic, hard-to-find ingredients or long, laborious prep and cook times.

These recipes for Hearty Roasted Winter Vegetables featuring Aunt Nellie's Whole Pickled Beets and Caprese Bean and Salami Salad with READ 3 Bean Salad, for example, are ideal side dishes for holiday gatherings with enough to go 'round for everyone at the table. Plus, if you're heading to a holiday potluck, they're perfect for bringing along to share with the whole crew and versatile enough to be paired with a variety of main courses. Plus, the Caprese Bean and Salami Salad can also stand in as an appetizer.

Find more holiday recipes at auntnellies.com and READsalads. com.



Hearty Roasted Winter Vegetables

Prep time: 10 minutes Cook time: 45-55 minutes Servings: 6

1 jar (16 ounces) Aunt Nellie's Whole Pickled Beets, drained 1 small red onion, cut into 12 wedges

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2 cups baby portobello mushrooms, cleaned and stems trimmed 2 cups butternut squash, peeled, seeded and cut into 3/4-inch chunks

- 3 tablespoons olive oil
- 1 clove garlic, finely chopped
- 2 teaspoons chopped fresh rosemary
- 2 teaspoons chopped fresh thyme
- 1/4 teaspoon salt, plus additional, to taste (optional)
- 1/8 teaspoon pepper, plus additional, to taste (optional)

2 cups Brussels sprouts, ends trimmed and scored with cross-cut

Heat oven to 400 F. Place beets, onion, mushrooms and squash on rimmed 15 1/2-by-10 1/2-by-1-inch baking sheet; drizzle with olive oil. Add garlic, rosemary, thyme, 1/4 teaspoon salt and 1/8 teaspoon pepper;

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toss to coat. Roast 15 minutes.

Add Brussels sprouts, stir and continue to roast until vegetables are tender and browned, about 30-35 minutes, stirring once. Adjust salt and pepper, to taste, if desired.



Caprese Bean and Salami Salad

Recipe courtesy of "The Reluctant Entertainer" Prep time: 25 minutes

Servings: 16

5 cans (15 ounces each) READ 3 Bean Salad (3 cans drained, 2 cans undrained)

1 pint grape tomatoes, halved

1 pound small marinated mozzarella balls, drained

3/4 cup (1 ounce) fresh basil, chopped

8 ounces dried salami, sliced

salt, to taste

pepper, to taste

2 whole-wheat baguettes (13 ounces each), sliced

In large bowl, stir together bean salad, tomatoes and mozzarella balls.

Before serving, add basil and salami. Add salt and pepper, to taste. Stir to combine.

Serve on large platter surrounded by baguette slices. *Downloaded from FamilyFeatures.com*



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