## THE NEW VISTAS

#### **CLUBHOUSE HOURS**

**Monday - Friday** 

10:00 AM - 8:00 PM

Saturday & Sunday

12:00 PM - 6:00 PM

### **POOL HOURS**

**Monday - Wednesday** 

1:00 PM - 7:00 PM

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**Thursday & Friday** 

1:00 PM - 8:00 PM

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**Saturday & Sunday** 

1:00 PM - 6:00 PM

## NEED TO REACH MANAGEMENT OR THE ACC?

- Phone #: 630.894.5665
- Community Manager, Rosa Ordetx email: CM@ventura21.com
- Assistant Community Manager, Alyssa Neitzke email: ACM@ventura21.com
- Architectural Control Committee email: ACC@ventura21.com



We are still in need of volunteers for this year's Ventura 21 Pool Party. If you would like to volunteer, please email ACM@ventura21.com. Thank you!

POOL PARTY

SATURDAY
July 29th

## THE NEW VISTAS

## **Board Communications**

- On Tuesday, June 27, 2023 Jennifer Mills resigned her Board position as Treasurer.
- Effective July 3, 2023 Board member Mark Nunes has accepted the appointment of interim Treasurer

Per Article IV (Board of Directors: Selection: Term of Office) of the Bylaws, "if there is a vacancy on the Board, the remaining members of the Board may fill the vacancy by two-thirds vote of the remaining Board members until the next annual meeting of the membership". An update will be issued once this process is completed.

## **AppFolio Communication**

Beginning July 31, 2023, our homeowner portal software, AppFolio, will no longer waive the resident eCheck transaction fee. Resident <u>payments made by eCheck (aka ACH) will include a fee of \$2.49.</u> You should be receiving a direct communication from AppFolio sent to the email(s) address you provided for accessing the portal regarding this matter.

Other forms of payment (check, money order, bank check, etc.) either dropped off at or mailed to the clubhouse) are not impacted by this change and there will be no additional charges for using these methods.

If you have any questions, please email CM@Ventura21.com or ACM@Ventura21.com.

## THE NEW VISTAS



### Topic:

Ventura 21 2024 Budget Meeting 1/2



Friday, July 14, 2023



06:30 PM - 08:30 PM



Ventura 21 Clubhouse

### Topic:

Ventura 21 2024 Budget Meeting 2/2



Friday, July 21, 2023



06:30 PM - 08:30 PM



**Ventura 21 Clubhouse** 

PRE-MEETING MATERIALS **REQUEST PROCESS** 

The board has requested any homeowners who wish to receive pre-meeting budget materials to please

Community Manager, Rosa Ordetx at CM@ventura21.com

## THE NEW VISTAS

### **HOMEOWNER DISCUSSION SUBMISSION FORM**

In an effort to expedite the homeowner discussion period, this form has been published. You can submit this form and the Board will be able to review your question prior to the board meeting. 1 submission per lot number.

| Email Address:                   |   |
|----------------------------------|---|
| First and Last Name:             | _ |
| Lot Number or Address:           | - |
| Question/comments for the Board: |   |

## **All-Natural Bug Repellant for Gardens**

If you're looking for a way to keep bugs away from your garden without using harsh chemicals, an all-natural bug repellant is a great solution. Here's how to make one:

#### **Ingredients:**

- 1 quart of water
- 1 garlic bulb
- 1 small onion
- 1 tablespoon of cayenne pepper
- 1 tablespoon of liquid dish soap

#### Instructions:

- 1. Crush the garlic and onion and place them in a pot with the water.
- 2. Bring the mixture to a boil, then reduce the heat and let it simmer for 20 minutes.
- 3. Remove the pot from the heat and let it cool.
- 4. Strain the mixture into a spray bottle.
- 5. Add the cayenne pepper and dish soap to the spray bottle and shake well.
- 6. Spray the bug repellant on your plants.

The strong scent of garlic and onion will repel insects, while the cayenne pepper will deter larger pests like rabbits and deer. The dish soap helps the mixture stick to your plants, making it more effective.

### **Mosquitoes Got You Buggin Out?**

If you're looking to naturally keep mosquitoes away from your garden, there are several plants you can consider adding to your garden:

Lavender: This fragrant plant not only smells great, but also repels mosquitoes.

Citronella: Citronella is a well-known natural mosquito repellent. You can plant citronella grass directly in your garden or use candles or torches infused with citronella oil.



### Mosquitoes Got You Buggin Out? continued

Marigolds: Not only do marigolds add a pop of color to your garden, but they also repel mosquitoes.

Basil: This herb is not only great for cooking, but also repels mosquitoes. Plant basil directly in your garden or in containers to keep mosquitoes away.

Lemon balm: This herb has a lemony scent that is pleasant to humans, but repels mosquitoes. Plant lemon balm directly in your garden or in containers.

Catnip: This plant contains nepetalactone, which is ten times more effective at repelling mosquitoes than DEET. However, if you have cats, be aware that they may be attracted to the plant.

Floss flower: This plant contains coumarin, which is an effective mosquito repellent. Its fluffy purple flowers also add a touch of whimsy to your garden.

Garlic: Not only is garlic a great addition to your cooking, but it also repels mosquitoes. Plant garlic around the perimeter of your garden or near your outdoor seating areas.

Rosemary: This fragrant herb not only adds flavor to your cooking but also repels mosquitoes. Plant rosemary in pots or in your garden to keep mosquitoes away.

Bee balm: This plant has a strong scent that is unpleasant to mosquitoes. Its bright red or pink flowers also attract bees and butterflies to your garden.

Adding these plants to your garden can help keep mosquitoes away in a natural and ecofriendly way. Plus, they add beauty and fragrance to your space.

#### **HAPPY GARDENING!**

## THE NEW VISTAS

## HEALTHY AND TASTY CHICKEN KABOB RECIPE

If you're looking for a healthy yet delicious meal, try this chicken kabob recipe.

It's easy to make and packed with flavor.

#### **Ingredients**

- 1 pound boneless, skinless chicken breast, cut into 1-inch chunks
- 1 red onion, cut into 1-inch chunks
- 1 cup fresh pineapple, cut into 1-inch chunks
- 1 green pepper, cut into 1-inch chunks
- 2 tablespoons olive oil
- 1 tablespoon honey
- 1 tablespoon soy sauce
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- Salt and pepper to taste

#### Instructions

- 1. Preheat the grill to medium-high heat.
- 2.In a small bowl, whisk together the olive oil, honey, soy sauce, garlic powder, paprika, and salt and pepper.
- 3. Thread the chicken, red onion, pineapple, and green pepper onto skewers.
- 4. Brush the kabobs with the marinade.
- 5. Grill the kabobs for 10-12 minutes, turning occasionally, until the chicken is cooked through and the vegetables are tender and slightly charred.
- 6. Serve hot with a side of rice or quinoa.

Enjoy your healthy and delicious meal!

## THE NEW VISTAS

## We want to hear from you!

- Do you have something you would like to contribute to the newsletter?
- Is there something you would like to see more of?
- Would you like to start receiving the newsletter via email?

Email newvistas@ventura21.com

# Coming soon...

NEW AND IMPROVED
VENTURA21.COM. STAY
TUNED FOR MORE DETAILS