

BROADMOORE ESTATES HOMEOWNERS' ASSOCIATION, INC.

BROADMOORE ESTATES NEWSLETTER



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Brighten Up Broadmoore

We are excited that so many homes decorated for the holidays! Two homes judged to have the best Christmas lights will be honored in our Brighten Up Broadmoore contest. The Neighborhood Committee will soon be selecting the winners. Prizes donated by local businesses will be awarded for 1st and 2nd place. Bonus points for creativity and color!



Snow is Coming!



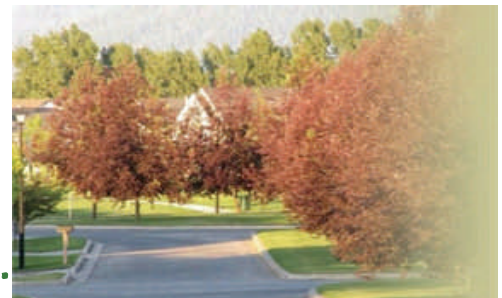
Basketball hoops should be removed from the street during the winter months. Try not to park on the street when several inches of snow is expected. If you park on the street, we get a lot of snow, and the plows have to plow around your car or hoop, things happen: 1) Your car may be "snowed" in; 2) The fact they have to plow around your hoop or car results in a safety issue as the road may become narrow and impassable by emergency vehicles.

Please be considerate of folks trying to walk on the sidewalks and **SHOVEL YOUR WALKS**. Besides, it is a city ordinance that you do so!



*Shop local for the holidays!
Support the businesses which
support Broadmoore Estates.*

Clip and use the coupons on page 4.



Winter Activities

Hayden's Community Services Department has released their Winter 2015-2016 activity guide. From basketball to volleyball and ballet to Zumba...there is something for everyone.

Frontier Ice Arena has "learn-to-play hockey" and "learn-to-skate" programs starting in January. Fees included skates and necessary equipment!

Mark your calendar for the "City of Hayden Group Night" at Spokane Chiefs Hockey Game on Saturday, February 13 vs. Kootenay Ice. Call 209-1080 to reserve your discounted tickets. Admission is \$14, and all hotdogs, soda and popcorn are only \$1!

Hayden has a new interactive calendar. See it at www.cityofhaydenid.us/calendar.php

Broadmoore Estates HOA Assessments

Enclosed with this newsletter is your invoice for 2016 Broadmoore HOA Assessments.

You have two options for paying your assessments:

1. Pay \$160 in full by March 15, 2016 OR
2. Pay \$80 by March 15, 2016 and the remaining \$80 by August 15, 2016.



Board & Committees

Board of Directors:

Eric Schoutens, President
Barb Baker, Vice President
Paul Roat, Treasurer/Director
Angela McClimans, Director
Dale Hedman, Director
Tom Cooper, Director
Judy Cooper, Director
David Hermann, Director



Participate in committees that strive to keep Broadmoore safe and beautiful, including:

*CC&R
Neighborhood*

*Architectural Review
Communication*

Contact the HOA Administration for more details, or attend one of the bi-monthly Board meetings.

BROADMOORE ESTATES HOMEOWNERS' ASSOCIATION INC.

c/o HOA Administration, LLC
21 W Commerce Drive, Unit E
Hayden, ID 83835

Phone: 208-765-5600

Fax: 208-667-7933

E-mail: heather@rentalpropcda.com

Bi-monthly Board Meetings

Regular meetings of the Board of Directors are held on the first Tuesday of each even numbered month at 6:30pm at the City of Hayden Public Library. The next meeting will be Tuesday, February 3, 2016.

Meeting minutes are posted on the website www.broadmoorehoa.com. All association members are welcome to attend; however, space is limited. Please notify HOA Administration at 765-5600 of your intention to attend and the topic you wish to discuss.



Recipe Corner

We would like you to share your favorite family recipes! We will highlight a recipe or two each newsletter. Email your name and recipe to admin@broadmoorehoa.com.

German Chocolate Cake Cookies

2 sticks butter, softened	½ cup unsweetened cocoa
1 cup light brown sugar	1 tsp baking soda
1 cup granulated sugar	Pinch salt
2 tsp vanilla extract	1 cup semisweet chocolate chips
2 large eggs, beaten	1 cup shredded sweetened coconut
2 ¼ cups all-purpose flour	1 cup chopped pecans



Preheat oven to 375°F. Line baking sheets with parchment paper.

In a stand mixer, or large bowl with hand mixer, blend the butter, both sugars, vanilla and eggs. In a medium bowl, stir together the flour, cocoa, baking soda and salt. Gradually add the flour mixture into the butter mixture and blend until combined. Stir in the chocolate chips, coconut and pecans.

Drop the dough by tablespoonfuls onto the prepared baking sheets, 12 cookies per sheet, and bake 8 to 10 minutes. Cool on a baking rack.



"The Best" Chocolate Chip Cookies



2 sticks butter, softened	1 tsp baking soda
1 cup packed light brown sugar	2 tsp hot water
1 cup granulated sugar	½ tsp salt
2 tsp vanilla extract	1 cups semisweet chocolate chips
2 large eggs	1 cup chopped walnuts (optional)
3 cups all-purpose flour	

Preheat oven to 350°F.

Cream together the butter, granulated sugar and brown sugar until smooth. Beat in the eggs, one at a time, then stir in vanilla. Dissolve baking soda in hot water. Add to batter along with salt. Stir in flour, chocolate chips and nuts.

Drop by large spoonfuls onto ungreased baking sheets. Bake for about 10 minutes, or until edges are nicely browned.



Tips & Reminders

- All shops and fencing require approval from Broadmoore Estates' Architectural Committee, with some even requiring a city of Hayden permit. Email a detailed description, and a drawing (hand drawn is fine!), to admin@broadmoorehoa.com for review.
- The Christmas season means more shopping...and more theft. Do not leave shopping bags or a garage door opener in plain view in your vehicle.
- Didn't think our library kept up with technology? Go to www.communitylibrary.net to download eBooks and browse online research.
- Be sure, for deliveries & emergency vehicles, that your house numbers are always visible.



All of these businesses are locally owned and operated.

