



harvest

Gathering. Growing. Living.



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From the Developer

What's the Scoop?!



Hillwood is proud to announce the release of its newest amenity at Harvest! This new addition will be situated on the west side of our Event Lawn. The rendering is just to give you an idea of what the new space might look like!

Here is what you can expect to see:

- A workout facility (yes you read that right...a WORKOUT facility)
- Yoga Lawn
- Additional meeting spaces...rentable spaces
- Playground area
- Outdoor kitchen
- Office space for the Homeowner Association Manager and Lifestyle teams



We hope to break ground January/February 2016.

#HarvestBetterTogether



"Today I found 2 cents, so I'm going to share it. We have some amazing people in this community, along with kids that are setting great examples for my girls to follow. We are grateful for the friendships we have made here." – Tyson Marlor

"This was our first Halloween in Harvest and I have to say the best Halloween ever! My kids were so happy and kept saying, 'I'm glad we are here.' Thank you to all the homes that welcomed us tonight and gave out a lot of candy!" – Mary Holtman

"I have to say, with the rain, the mud, and most of my things packed in boxes, this was BY FAR, the best Halloween in many years! We met so many wonderful neighbors and felt so welcomed by all. Thanks to our Harvest neighbors for making us feel so much at home!" – Shanna Medrano

"Thank you for the great communication. I work all day but I feel like I know everything that is going on around Harvest. From the e-mails to facebook to Instagram, it's all great!" – Chase Simms

"Our community has something for everyone! Love this place!" – Nancy Newman Matthews



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Friday Night Lights

We have several football players and cheerleaders who live at Harvest. They work so hard each week and have had a great season so far! We asked a few of them to share their experience.



Argyle Senior, Grant Weitzer, Argyle High School, Defensive End #41

Q: What is one piece of advice you would give a freshman football player?

A: I would tell them to set goals now as a freshman and keep working towards them because soon enough it will be your senior year. The years go by fast!

Q: What is one thing you will miss about high school football?

A: I will miss all the time spent with my teammates.

Cade Doggett, 7th Grade, Liberty Christian School. Hi, my name is Cade Doggett and I am 13 years old. I am currently in 7th grade at Liberty Christian School in Argyle. And I love the game of football!



I started playing football when I was in 2nd grade. I played in a league called Driven with a couple of my friends and their dads were our coaches. It was fun and a great way to learn the basics. I played for Driven until 4th grade, when my school started a different league. I played running back and middle linebacker until this season. When we started competing for Liberty Christian School as 7th graders, I moved positions to receiver and outside linebacker. I like playing these positions because I enjoy catching the ball, scoring touchdowns, and tackling people. Another reason I enjoying playing football is because it is a very competitive sport. It's tough and not always easy. You have to work hard to be good. I strive to be the best I can be!

Jasper Lott, 9th grade, Argyle High School

When I first moved here I didn't know anyone. After school at my first day of football practice I immediately knew I had a bunch of great friends. Football here is really different for me growing up in Arizona. I couldn't play for my school because we didn't have a team until high school and that was only eight man football. I had to play in a league with a bunch of random kids in which none of them went to my school. Playing football here is fun because people show up to watch your games and cheer you on. In Arizona you would be lucky if 100 people showed up for your game. High school football in Texas is different too, nobody watched high school football games in Arizona. Here in Texas it can be hard to find a seat. So far I have enjoyed moving here and have had a great season here at Argyle. Playing Texas football for the first time has been an awesome experience.



Mikaelyn Conner, 11th Grade, Argyle High School

My name is Mikaelyn Conner. I moved to Argyle/Harvest in December of 2014. I am currently a junior at Argyle High School. I am also a varsity

cheerleader. I have cheered basically my entire life and I absolutely love it! Argyle is a great place to get into cheer. Friday night lights are my absolute favorite. The games are a ton of fun. It's an exciting experience every Friday. Being on a team, especially one as great as mine, is a wonderful experience. I am so glad that I made the choice to cheer here!



Community Service

Shadowing the Harvest Lifestyle Manager

My day today started out by setting up chairs for the nutrition seminar at the Hall. I did exactly what Page (our Lifestyle Manager) would do so I could get the full experience. Today we also had the film crew out to take pictures and video for a day in the life of Harvest. Page let me help out with that too. I got to do many things such as set up corn hole for the men and get the fishing stuff ready so the kids could go fish. We had Officer Doug Williams of the Northlake Police Department come out and speak to the families in the neighborhood about "Stranger Danger." I got to help pass out candy for the questions the kids answered which was a blast. After that we had a car wash for all the Police officers cars to thank them for all the work they do to keep us safe. We had so many volunteers come out and help. Tonight we set up for the scary movie night that Page set



up for the high schoolers at the hall. Page does so much around here and we all really enjoy it. It is a lot of work to be a lifestyle manager here at Harvest but it is also a lot of fun. There is so much interaction with the homeowners and you really have to get to know them. Even though there is a lot of hard work you have to do it would be a real fun job to do when I get older. Thanks Page for letting me earn community service hours!





What Are You Growing?

By Tammy Iverson



I am growing several things in my garden plot including Kohlrabi. Kohlrabi, coming from German for “Kohl,” meaning cabbage, and “Rübe,” meaning turnip, is a very versatile vegetable in the cabbage, broccoli, cauliflower family. It looks like a hybrid of cabbages and turnips with its turnip-like shape and the cabbage-like leaf arrangement, if you have a very vivid imagination. It’s a very common vegetable in all Germanic countries.

The bulbs can be eaten raw (where they taste a bit like a sweet radish), or can be julienned (sliced into straws) along with carrots, and added to salads for a little crunch. The bulbs can also be peeled, quartered and boiled with a little salt for a more buttery flavor. They can be sliced and roasted or sautéed for a more sweet flavor, and work well when cooking with other vegetables. They are great roasted with garlic and a little salt, or parmesan cheese. You can use a peeler on the already peeled bulb, to slice it into ribbons, then blanch it a little, a mix it with a little lemony butter sauce over grilled seafood or lemon chicken. You can stir fry bite sized pieces of the bulb along with the other vegetables. It’s used in a lot of Indian (where it’s called Knol-Kohl) or Thai dishes. The bulb can be boiled along with cauliflower, mashed and made into a lighter “pseudo-potato” mash (with a little parmesan cheese, etc.).



The green leaves are also used. They can be separated from the stem and cut up, then boiled like kale. Basically, any recipe that kale or collard greens can be used in it can also use kohlrabi leaves. I used young kohlrabi leaves to make the Olive Garden creamy Italian sausage soup, and it was really good. Larger leaves are tougher and require more cooking time, like collard greens. But they are very mild tasting. I generally take them off the stem and chiffonade them, then substitute them for kale or chard in a kale chiffonade recipe. Cutting them into smaller pieces takes care of the tougher texture of the leaves. Asians chiffonade the leaves, boil them for a few minutes, remove them from the water, and dry off, then add some sesame seeds and sesame oil along with soy sauce for a salad.

Basically, this vegetable, although looking much like a space ship, has a very mild taste and can be used almost anywhere. Let your imagination run with this one. It’s also pretty healthy!

GARDENING by the MOON



Special Opportunity for Harvest Homeowners coming January 2016!

Dr. Robert E. Moon

In keeping with the goal at Harvest to emphasize gathering, growing, living, there is an exciting new opportunity

for homeowners who are looking to become more knowledgeable about gardening. Classes focusing on soils, fertility, planting guides, growing techniques, harvesting and insect and disease control will be offered during the winter and fall and for those that attend these classes, you will receive the designation of **Harvest Champion Gardener**.

Harvest Champion Gardeners will have the opportunity to participate in the community gardens and to help educate other Harvest homeowners in sound gardening techniques. The Harvest Champion Gardener Program will launch in January and will be offered two times per year. There will be 6 classes per time beginning at 8:30 a.m. on the designated dates to be determined.

If you are interested in becoming a Harvest Champion Gardener, please contact Page Austin, Harvest LiveSmart Lifestyle Manager, page.austin@fsresidential.com to reserve your spot. There will be a limited number of spots for each series of classes, so sign up as soon as possible for the January classes. Upon completion of the classes, you will have the designation – Harvest Champion Gardener and you will also be a member of the Harvest Gardening Club.

The Harvest Gardening Club is managed by the homeowners. Members can volunteer to help with the Harvest Sprouts and Junior Gardeners, educate other homeowners at educational events and help with service projects.

All Harvest Champion Gardeners will be trained and supervised by me, Dr. Robert E. Moon, Horticultural Consultant, for Harvest. If you are interested, don’t let the fruit fall off the vine. Contact Page Austin today.

Things to Plant in *November*

VEGETABLES: Early—Mid Month: Carrot, Chard, Mustard, and Turnip.

ALL MONTH: Lettuce, Radish, and Spinach.

HERBS: Borage, Burnet, Caraway, Catnip, Celeriac, Chamomile, Chervil, Chives, Comfrey, Coriander, Cumin, Dill, Fennel, Fenugreek, Lemon Balm, Mexican Mint Marigold, Mint, Oregano, Parsley, Rosemary, Sage, Santolina, Winter Savory, Sorrel, Thyme, Yarrow.

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Harvest Halloween

Big thanks to Michelle Conner and Linda Wood for organizing the Halloween Community Potluck! It was a great night at Harvest with more than 300 homeowners in attendance! There were some really creative costumes and lots of scary desserts!

We also want to thank the Delk and Thetford families for providing the hay rides!



Harvest Cares Team By Lori Watson



When Harvest first started people were welcoming new neighbors in their own way and timing. It was sincere and simple. However, as the neighborhood began to grow some, it wasn't as easy to keep up with everyone moving in. Several months ago, in our desire to personally greet everyone moving in, we got together and decided to make this a more focused effort. That's when we began Harvest Cares.

Harvest Cares is a group of neighbors that have a twofold purpose. The first is to give each new neighbor a welcome basket with some basic information about the community and a few small house warming items. This basket is personally delivered by a Harvest Cares partner to a new neighbor that has been assigned to them by the committee. Everyone enjoys this tremendously as it gives an opportunity to meet new neighbors and share with them a little bit about how great our neighborhood is and how they can get involved in the many activities we have. Our goal is to continually build relationships across Harvest.

The other purpose of Harvest Cares is to coordinate help for neighbors in need. If someone has a difficulty such as an emergency or scheduled surgery, or if someone has a joyous occasion like the arrival of a baby, we stand with them. We have brought meals, let pets out, picked up mail, as well as some other things. This part of Harvest Cares is the part that will keep our neighborhood strong in the long run.

As we continue to grow we will need to be very intentional about keeping Harvest as great a neighborhood as it is right now. We will have those people we connect with more closely, but at the same time, we need to remember to reach out to everyone when we have the opportunity. There is value in diversity and each neighbor brings something new to our lives. If you would like to volunteer, email me at harvestcaresteam@gmail.com.





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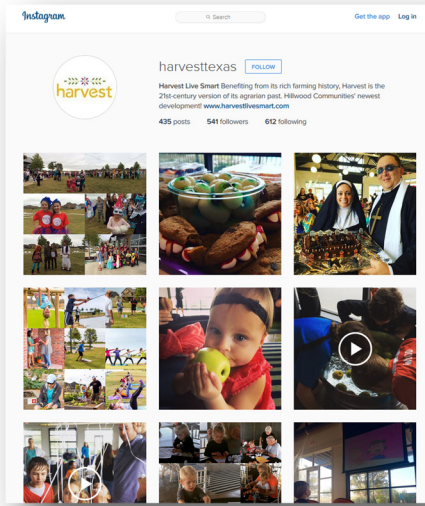
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We're posting fun stuff to Instagram these days. Be sure to follow us and join in on the conversation! Be sure to use our hashtag #HarvestBetterTogether.

[instagram.com/harvesttexas](https://www.instagram.com/harvesttexas)



Sauteed Hakurei Turnips

By Rocky Tassione

Serving: 2

Ingredients

- 6 medium hakurei turnips with tops
- 1 tablespoon oil
- ½ cup water or apple juice or white wine
- ½ teaspoon of salt
- ¼ teaspoon of black pepper
- 2 chalets
- 1 glove garlic (minced or chopped)

Directions

- ▶ Cut the greens from the turnips. Wash and tear all the greens into large pieces and remove the stems. Cut the turnips into bite sized pieces.
- ▶ Heat 1 teaspoon of oil in a sauté pan over medium-high heat. Sauté the turnips stirring or tossing occasionally until they are crispy outside and tender inside. Season with salt and pepper and move to a warm plate.
- ▶ In the same pan, heat the remaining oil over medium heat.
- ▶ Add the washed, wet greens to the pan in batches. Stir and mix as they wilt.
- ▶ Add the wine or other liquid and cook until it is mostly evaporated.
- ▶ Plate greens and arrange the warm turnips on top.



