



The Village News

March 2026

March

Sun

Mon

Tues

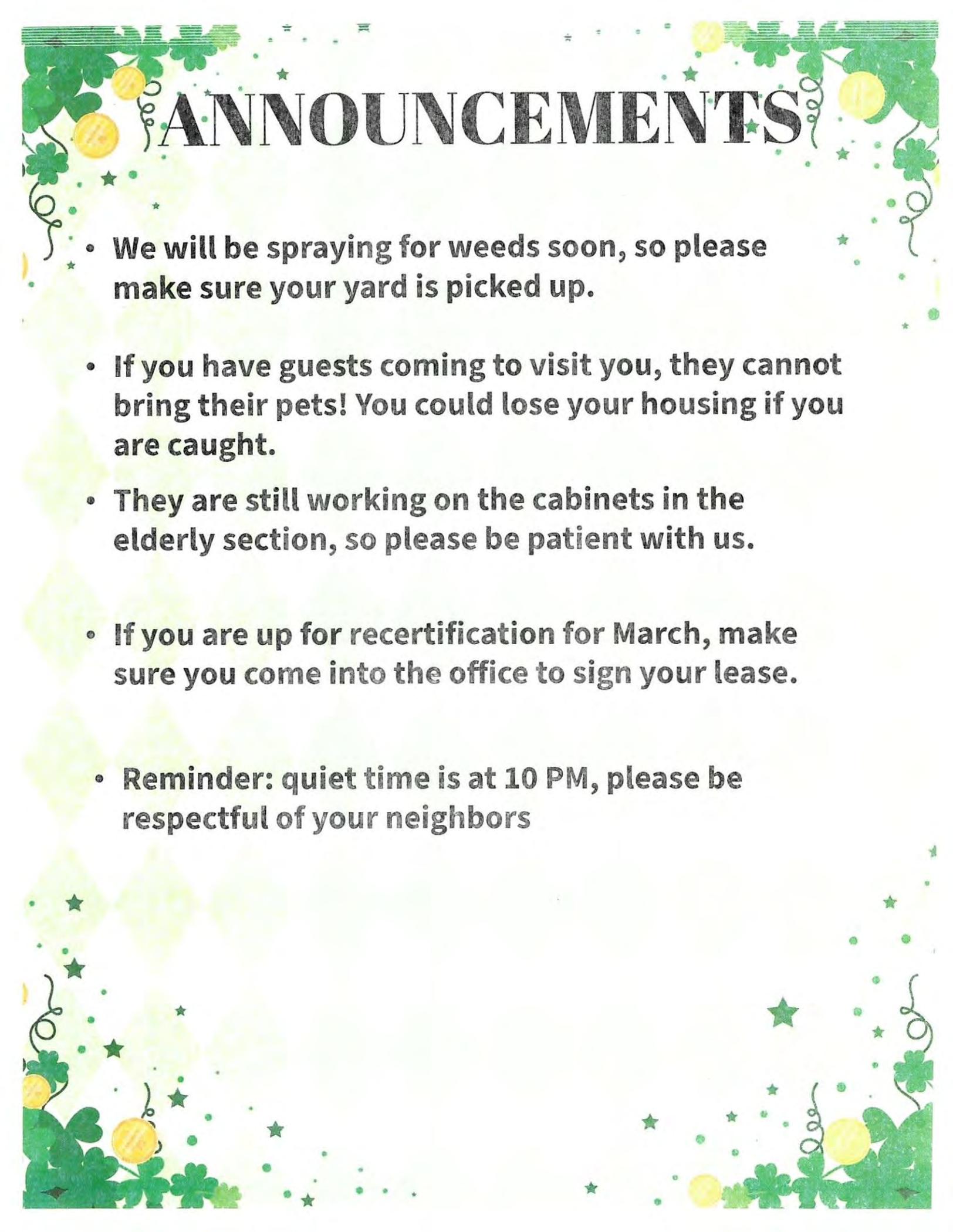
Wed

Thurs

Fri

Sat

1	2 Rent Due	3	4	5	6 Last Day To Pay Rent Large Item Pickup	7
8	9	10	11	12	13	14
15	16	17 Spray Day St. Patrick's Day	18 Board Meeting	19	20	21
22	23	24	25	26	27	28
29	30	31				



ANNOUNCEMENTS

- **We will be spraying for weeds soon, so please make sure your yard is picked up.**
- **If you have guests coming to visit you, they cannot bring their pets! You could lose your housing if you are caught.**
- **They are still working on the cabinets in the elderly section, so please be patient with us.**
- **If you are up for recertification for March, make sure you come into the office to sign your lease.**
- **Reminder: quiet time is at 10 PM, please be respectful of your neighbors**

Strawberry Poke Cake

Ingredients:

- Baking spray with flour (see Tip)
- 1 cup whole milk
- ½ cup unsalted butter
- 3 cups all-purpose flour
- 4 teaspoons baking powder
- 6 large eggs, at room temperature
- 1 ½ teaspoons lemon extract
- ½ teaspoon salt
- 1 tablespoon vanilla extract, plus 1/2 teaspoon, divided
- 2 ¼ cups sugar, divided
- 2 ½ pounds fresh strawberries
- 1 (.25 ounce) envelope unflavored gelatin
- 1 tablespoon chopped fresh mint
- Whole-milk vanilla Greek yogurt or whipped cream for garnish

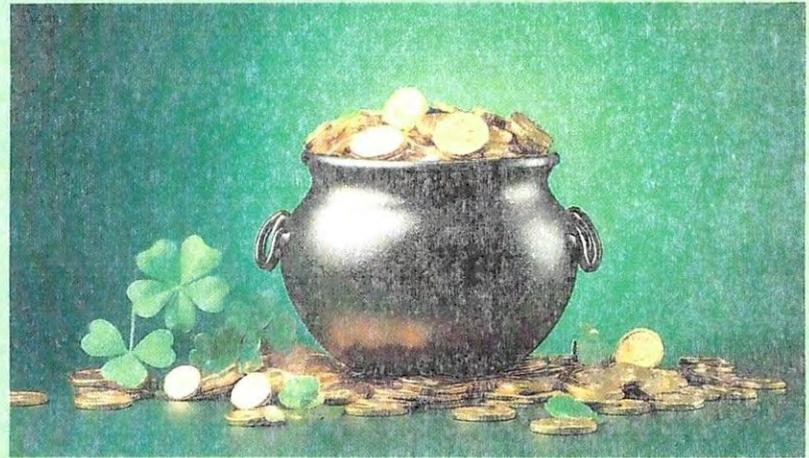


- 1 Preheat oven to 350 degrees F. Coat bottom and sides of a 13-by-9-inch baking pan with baking spray; set aside. Heat milk and butter in a small saucepan over medium-low heat, stirring often, until the butter melts and the mixture is warm, 4 to 5 minutes. Set aside. Sift together flour and baking powder in a medium bowl; set aside.
- 2 Beat eggs, lemon extract, salt and 1 tablespoon vanilla in the bowl of a stand mixer fitted with a whisk attachment on medium speed until combined, about 1 minute. Gradually add 2 cups sugar, beating on medium speed. Beat until all the sugar is incorporated; increase speed to medium-high; beat until the mixture becomes fluffy and lighter in color, 2 to 3 minutes more. Gradually add the milk-butter mixture, beating on low speed until combined. Remove the bowl from the mixer and place it on a work surface. Using a spatula, gradually add the sifted flour mixture in 4 batches, folding until incorporated (use a whisk toward the end of mixing to evenly combine). Pour the mixture into the prepared pan; smooth the top. Bake until a wooden pick inserted in the center of the cake comes out clean, 25 to 30 minutes. Let cool in the pan on a wire rack, about 30 minutes.
- 3 Meanwhile, trim strawberries, and cut lengthwise into 1/4-inch-thick slices, transferring the sliced strawberries to a medium bowl as you work. Add the remaining 1/2 teaspoon vanilla and 1/4 cup sugar to the strawberries; toss to evenly coat. Let stand for at least 30 minutes or up to 1 hour. Drain, reserving the juices. Set aside 3 cups strawberries. Place the remaining strawberries, the reserved strawberry juices and gelatin in a food processor or blender; process until smooth, about 1 minute. (You will have about 2 cups strawberry sauce.) Set aside until ready to use.
- 4 Using the handle of a wooden spoon, poke holes 1/2 inch apart over the surface of the cooled cake. Pour the strawberry sauce over the cake, letting the sauce fill the holes. Chill the cake for at least 30 minutes or up to 4 hours.
- 5 Arrange the reserved 3 cups strawberries in rows over the chilled cake; sprinkle the cake with mint. Dollop with yogurt (or whipped cream), if desired, and serve.

Bug Spraying Schedule

January, March,
May, July,
September,
November

Elderly Section
Third Tues Of Month



<u>GINNIE PL</u>	<u>W 9TH</u>	<u>S LUSK</u>	<u>NICHOLS</u>	<u>W 10TH</u>	<u>W 9TH</u>
501	1501	505	502	1701	1700
502	1502	507	504	1702	1701
503	1503	509	505	1703	1702
504	1504	511	506	1704	1703
505	1505	601	507	1705	1704
506	1506	603	508	1706	1705
507	1507	605	509	1707	1706
508	1508	607	510	1708	1707
509	1509	609	511	1709	1708
510	1511	611	512	1710	1709
511	1512	613	513	1711	1710
512	1513	615	514	1713	1711
	1514	617	515	1714	1712
	1515	619	516	1715	1713
<u>W 8TH</u>	1516	621	517	1716	1714
	1517	623	519	1717	1715
1502	1518		521	1718	
1504	1519		523	1719	
1506	1520		525	1720	
1508	1521		527	1721	
1510	1522		601	1723	
1512	1523		602	1725	
1514	1524		603	1727	
1516	1525		604	1729	
1602	1526		605	1731	
1604	1527		607	1733	
1606	1528		609	1735	
1608	1529		611		
1610			613		
1612			615		
					<u>W 8TH</u>
					1618
					1620