

Washington Lane Neighborhood Phases I-VI

Edge to Edge Newsletter

May 2024



Hello Neighbors of WL! 😊

Since this Washington Lane Newsletter is new, we would like your suggestions on what you would like to see! Starting off, we will have a “Recipe of the Month” and Robson will provide a summary of finances from the previous month.

We have ideas like nominations for “Yard of the Month,” Shout Outs to residents that go above and beyond and special birthday announcements (if you want them announced). These kinds of things can be emailed to the WL HOA Board email @ wlhoaboardph1to6@gmail.com to be put in next month’s newsletter!

If you have ideas/suggestions on a name for the WL Newsletter, please feel free to submit that to us as well! It would be fun to have a contest and let people vote on the name they like!

We know there are some residents that do not use computers, so for those residents, this newsletter will be delivered to their home. If one of your neighbors falls in this category, please let us know so they do not miss out!

We are also working on a place to post important information as well (possibly the park). For example: lost pet notices, fund raisers, etc.

News from April 2024

Washington Lane Phases I-VI HOA Board Members:

Kim Dryden – President
Stefany Muse – Vice President
Helen Smith – Treasurer
Janice Hoag – Secretary
Al Hyatt – Member at Large

We will be posting important/fun events and announcements on our Community Facebook page, so please join us at:

Washington Lane HOA Phases I-VI Community

Special events will also be posted on your Robson Property Management Portal and emailed out by them as well. If you do not get emails from them, please make sure that they have your updated email address. Thank you!!

NEIGHBORHOOD GARAGE SALE

Friday, May 17th and
Saturday, May 18th



SLASH PAD WILL OPEN MEMORIAL DAY WEEKEND



Recipe of the Month

Chicken Enchilada Soup

- 3 - large chicken breasts (frozen or thawed)
- 1 - 10.5 oz can Cream of Chicken soup
- 1 - 15 oz can Ranch Style Pinto Beans
- 1 - 15.25 oz can White Corn
- 1 - 10.5 oz can mild Red Enchilada Sauce
- 2 - 10.5 oz cans Rotel (Chipotle)
- 8 oz block - Original Velveeta Cheese
- ½ pkg - Taco Seasoning

Put everything together in the crock pot and cook on high for 3-4 hours (5 hours if you start with frozen chicken). Shred chicken, mix up and serve! You can serve over rice as well. Enjoy!!

Financial Corner

Coming Soon

Financial Balances & Expenses will be provided by Robson Property Management.

Please Help!!

We are looking for playground equipment to install for the younger children in the neighborhood to have fun at the park as well. Swings, rocking toys...etc. If you know someone that can help us get a good deal, please let us know!!

