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QUARTERLY NEWSLETTER OF AMBERWOOD HOMEOWNERS ASSOCIATION, INC.

THE 25TH ANNUAL NATIONAL NIGHT OUT TUESDAY, OCTOBER 7, 2008

The Goal of National Night Out is to heighten crime and drug prevention awareness, build support and participation in local anti-crime programs and most importantly, send a message to criminals that our neighborhoods are organized and fighting back. It's also an opportunity to get to know your neighbors even better.

JOINING US:

SPECIAL GUEST

Amberwood safety committee

Kyle Fire Department & Hays Sheriff Department Kyle Police Department & City Council Members

MARTIAL ARTS INSTRUCTOR

There will be refreshments provided along with a moon-walk, snowcones, child safety ID kits, fire truck and door prizes!! Please come out and support your neighborhood!!! Bring your lawn chairs!

Location: Amberwood Pool/Time: 6:30-8:30 pm

HOW TO OBTAIN AN ACC FORM

If you are planning an exterior improvement to your home, please submit your approval request to RealManage. You may obtain an approval request form by visiting the RealManage website at www.realmanage.com. This approval process is required even if your improvement will not be visible above your fence line from the street. Be sure to include: a description of the improvement, a list of materials and colors to be used. Attach a copy of your contractor's proposal, sales literature, or other information that will help to describe the improvement that you will be proposing. (If you are including photographs or color drawings, please mail them). Also, if you have already installed a playhouse, satellite or any other improvement, please submit an application to bring your paperwork up to date.

Please mail your ACC approval requests to RealManage at 12335 Hymeadow Drive, Suite 300, Austin, TX 78750 or fax to 512-219-5696.

Join Your NEIGHBORS as we discuss what's happening in our COMMUNITY.

HOMEOWNERS AND RENTERS WELCOME!

3RD WEDNESDAY OF EACH MONTH

CHAPA MIDDLE SCHOOL

3311 DACY LANE/AMBERWOOD LOOP



REFRESHMENTS & DOOR PRIZE GIVE-AWAY

For more information: www.amberwoodhomeowners.org

or 512-492-6021 (Jodie Walker - Property Manager)

In October, Board Members are up for election. If you are interested in becoming a Board Member, please contact Jodie Walker at jodie.walker@realmanage.com or 512-492-6021. See bylaws for more information.

Current Positions: President, Vice-President and Treasurer

Association Manager:

Jodie Walker

RealManage

KEY CONTACTS

Ray Bryant

Heather Gool

Mike Rubsam

Want to get involved?

Join a COMMITTEE?

Contact the chairperson below to join or just stop in at the next scheduled meeting!

Margarita Grilled Shrimp

INGREDIENTS

1/2 C thawed, frozen limeade concentrate 1/4 C snipped fresh cilantro

1 jalapeno pepper, seeded and finely chopped

2 garlic cloves, pressed 1/2 tsp. salt

1 whole fresh pineapple, peeled and cut into 3/4" thick slices

24 uncooked large shrimp, peeled and deveined (about 12 oz.)

DIRECTIONS

1. Prepare grill for direct cooking over medium coals. In small bowl, combine

limeade concetrate, cilantro, jalapeno pepper, pressed garlic and salt. Cut pineapple into 3/4"

thick slices. Thread shrimp on four 12" skewers.



Place pineapple slices on lightly greased grid of grill; brush with a portion of limeade mixture, Grill, covered, 10-12 minues or until grill marks appear on both sides, turning once and brushing with limeade mixture. Remove pineapple from grill. Place skewers on grid of grill; grill 3-4 minutes or until shrimp are opaque, turning once and brushing with remaining limeade

To serve, cut pineapple slices into quarters; serve with shrimp. Makes 4 servings

Covenant Committee Chairperson: Mrs. Vicki Rubsam.....295-4304therubsams@earthlink.net **Beautification Committee** Chairperson: Ms. Sara Ricke.....sara_ricke@hotmail.com **Newsletter Committee** Chairperson: Mr. Sonny Tamayo......262-7246jay2fair@msn.com Co-chair: Ms. Sylvia Diaz.....395-5539cjsdiaz@yahoo.com **Pool Committee** Chairperson: Ms. Sara Ricke......262-0212sara_ricke@hotmail.com Co-chair: Mr. Joel Smith.....beinsured@hotmail.com Safety Committeedurango446@hotmail.com Co-Chair: Mr. Richard Vasquez......426-4248 Social Committee Chairperson: Ms. Sandra Bryant......925-3747sandra32@austin.rr.com **Website Committee** Chairperson: Mr. Chris Villanueva.....chrisv@texas.net RealManage Property Management Jodie Walker..... .866-473-2573 ..jodie.walker@realmanage.com



mixture.

"To enrich and support the lives

of women in Amberwood."

Ladies of Amberwood organized as a social/civic association for women who are residents of the Amberwood area. The object of the association is to help women become better acquainted with each other and to promote friendly relationships no matter how long they lived in Amberwood.

For more information or how to become a member, please visit: www.ladiesofamberwood.com or contact Sandra Bryant @ 512-925-3747.

LOA is not affiliated with Amberwood Home Owner Association

*COME CELEBRATE WITH US OUR "1 YEAR ANNIVERSARY" - OCTOBER 11TH

KYLE POLICE DEPARTMENT INFORMATION

KEEP KYLE SAFE

The Kyle Police Department asks that you follow these simple steps to protect your property from thieves.

- Keep your house locked Doors & Windows! Preferably dead bolt locks. Be sure your address is visible so the police can find you quickly.
- Check the City of Kyle Web site to obtain a Security Check Request form if you are going to be away from home for a few days. We will check you residence or business while your gone.
- Keep your Cars locked. Don't leave items visible from windows.
 Computers, VCR's, cameras, purses etc.
- Be wary of salespeople who call to solicit business. Never give credit card numbers, phone card or social security numbers over the phone.
- Engrave Drivers license numbers on all valuables. Better yet copy down serial numbers on computers, TV's, Video cameras etc. If you have no serial numbers the police have no way to enter stolen items into the TCIC/NCIC system.
- Have an alarm installed even if you choose not to have it monitored. Burglars will not stay if an alarm is going off.
- Carry your purse securely against your body and not hanging loosely.
- Park you car in well-lighted areas and go shopping with someone else. There is safety in numbers.
- Let your neighbors know when you will be gone. Have them call the police if there is any suspicious activity.
- Call the police if you see something suspicious in your neighborhood. No call to the police is unimportant. Don't think you are being overly cautious. Call us at 268-3232 to make sure, or 911.

- Be watchful and alert during your daily routines. Keep an eye out for possible problems.
- Take note of cars or trucks and copy down license plate numbers and vehicle descriptions as well as descriptions of individuals.
 What type and color of shirt, coat, pants, race, height etc. Call KPD at 268-3232.
- Keep trees and bushes around your home neatly trimmed with plenty of open space so would-be burglars can't use the foliage for cover.
- Don't put house keys under the mat or over the door where burglars might look.
- Don't open the door to strangers. If you can't see who it is don't answer the door.
- Put up your bicycles, ladders, lawn movers etc. Don't tempt a burglar or be an easy mark.
- When buying gift cards always request a card from behind the counter. Don't buy a gift card off a rack easily accessible to persons.
- Start a neighborhood watch program in your area but always call the police instead of handling potentially dangerous situations yourself.



Kyle Police Department 300 West Center Street P.O. Box 40 Kyle, TX 78640 Phone: (512) 268-3232 or 911 Fax: (512) 268-2330

Email: kylepd@cityofkyle.com



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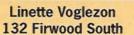
www.timewarnercentral.com/hd 512-531-7885

*HOTV set and FD consists of 12 provide an impact on each IV sections in programming. Some channels are currently delivered in Standard Definition. Stoke provide an according to Standard service required for Floridate. Standard service required in Floridate. Standard service required for Fl

Yard of the Month Winners

The following "Yard of the Month" winners will receive \$50 Home Depot gift certificates. **Congratulations!**









Robert & Peggy Snoek 1359 Amberwood Loop

GRILLED TERIYAKI BEEF KABOBS

INGREDIENTS

1 & 1/2 lbs. beef boneless top sirloin steak, cut into 1-inch pieces

1 C teriyaki baste/glaze (NOT MARINADE)

1 - 2 bell peppers cut into pieces

12-18 medium whole fresh mushrooms

2 tbsp. vegetable oil

1/4 C sesame seeds (toasted)

DIRECTIONS

- Place beef in a heavy duty resealable plastic bag. Pour teriyaki baste over beef. Seal bag and refrigerate for 4 hours BUT no longer than 24 hours.
- Prepare grill for direct heat. Remove beef from bag, discard left over baste. Thread beef, bell pepper, mushrooms alternately on skewers. Brush bell pepper and mushrooms with oil. Sprinkle kabobs with sesame seeds.
- Grill kabobs 4 6 inches from medium heat for 15

 20 minutes, turning frequently or until beef is no longer pink in center.

Be sure to use teriyaki baste/glaze instead of marinade. The base clings better to the beef and will help the sesame seeds adhere. Makes 6 servings.

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Current Resident

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