

HUNTERSTON HERALD

NEIGHBORHOOD NEWS

UPCOMING EVENTS

- **Movie in the Meadow.** A family friendly movie will be displayed in the meadow behind the playground. Bring your own beverages, snacks, chairs and blankets. Corn hole and yard games at 8:00. We will show *Brave* around 9 when it gets dark enough.

Friday, June 7th | 9:00 PM | Meadow Behind Playground | Showing *Brave*

Rain out date is Saturday, June 8th. Look for the sign. See you there!!

- **Wine Club.** Friday, June 21st at 7:00 PM. Bring your favorite wine and an appetizer to share.

Friday, June 21st | 7:00 PM | 12196 Kilbride Drive

RSVP: Raven at ravenvictoria2005@yahoo.com or (513) 505-6657.

- **Bowling at Northwest Lanes.** Join us for an afternoon of family fun.

Sunday, June 23rd | 2:00 PM | Northwest Lanes

Please contact Henri at henrihill1@yahoo.com or (513) 742-1092 to RSVP.

Social Committee. If you would like to get involved in the planning of our fun neighborhood events, our social committee meetings will be held on the second Thursday of every month.

Thursday, June 13th | 7:00 PM | 12101 Kilbride Drive

Thank you to the Girl Scout Cadets of Troop 46952 for all your help with the Spring Clean Up!

IMPORTANT NOTE

From Hunterston's Board Members

During our Spring Clean Up, we noticed that some homeowners have been dumping debris in the common areas around their yards. It is VERY costly to have these messes cleaned up! If these high costs continue, the board will be forced to raise the annual dues. These dues have not increased in the past few years, and the board would like to keep it that way. Please be sure to properly dispose of your own yard waste and debris to help keep down the costs of maintaining the neighborhood common areas.

More important Hunterston information on the other side.

GO GREEN!

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Find us on
Facebook

Search Groups for Hunterston
Neighbors and Request to Join.

I STILL NEED YOUR EMAIL ADDRESS!!! I don't have enough email addresses to send the newsletter by email only. If you have not already provided your email address, there are three easy ways to share:

1. Email me (Raven) at ravenvictoria2005@yahoo.com. Please include the word "Hunterston" in the subject line.
2. Text the word Hunterston, followed by your name and email address to (513) 505-6657.
3. Call me (Raven) at (513) 505-6657. If I cannot answer, please leave a message and I will get back to you as soon as possible.

*If you cannot be reached by email or prefer to be contacted another way, please let me know. I will be sure that you receive important communications.

"You are never too old to set another goal or to dream a new dream."

~ C. S. Lewis

We are trying to launch a mom's club in the neighborhood. If you are interested in getting involved, please contact me (Raven) by phone, text or email.

- (513) 505-6657 - ravenvictoria2005@yahoo.com -

CHIPOTLE-MANGO BBQ CHICKEN

1 1/2 cups mango, peeled, pitted and roughly chopped
3/4 cup fresh cilantro (loose pack, not chopped, stems and all)
2 tablespoons fresh lemon juice
2 tablespoons unseasoned rice wine vinegar
1 tablespoon canola oil, plus extra for grill
4 cloves garlic, peeled
2 chipotle peppers in adobo, plus 1 tablespoon adobo sauce
2 teaspoons kosher salt
1 teaspoon freshly cracked black pepper
2 pounds chicken thighs and drumsticks, bone in, skin on

1. Put the mango, cilantro, lemon juice, vinegar, oil, garlic, chipotle, salt and pepper in a food processor and puree until smooth. Adjust seasonings to taste.
2. Add the chicken with half of the chipotle

-mango sauce to a resealable plastic bag, and massage to coat the chicken with the sauce. Refrigerate at least 6 hours to marinate.

3. Put the other half of the chipotle-mango sauce into a small saucepan and simmer over low heat until thick, stirring often, about 15 minutes. Set some of the simmered sauce aside to serve on the side, and baste the chicken every few minutes with the rest of the sauce.
4. Preheat a grill or grill pan to medium-high heat and brush with oil. Remove the chicken from the marinade and put on the grill.
5. Grill the chicken, turning and basting about every 5 minutes, until cooked through, 20 to 25 minutes. Transfer to a serving platter and serve with the reserved chipotle-mango sauce.



Photo: FoodNetwork.com

E N J O Y !