

96th Western Welcome Week

The celebration starts Friday, August 9th and runs through Sunday, August 18th. Grand Parade & Craft Fair – Saturday, August 17th.

Come "Celebrate the Arts" in 2024! Western Welcome Week is in full planning mode for a celebration filled with fun and memories with many of your old favor-

memories with many of your old fites and some new. Join us with other local nonprofits, civic groups, fraternal orders, and local organizations, as we bring over thirty events to the 10-day celebration. There will be concerts, drone show, gold panning, a fishing derby, pancake breakfast, 5K, stick horse stampede, kids games, car show, BBQs, art shows, grand parade, craft fair, entertainment, duck race, and more! Something for everyone! Watch our schedule grow as events are added.

FREE parking is available at Arapahoe Community College, 5900 S. Santa Fe Drive; Depot Art Gallery 2069 W. Powers Avenue; Littleton Center, 2255 W. Berry Avenue.

- https://wwwwesternwelcomeweek.org

This morning, the sun endures past dawn.

I realize that it is August:
the summer's last stand.

-Sara Baume

HOA Williamsburg II HOA

@HOA-WilliamsburgIIHOA



venmo

August 2024

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Attack of the Weeds!

There's no stopping weeds in the summer that's for sure. Our neighbors do a good job of keeping their yards looking nice but what about those areas along the fences? These areas are sometimes neglected but are also a part of your property to maintain. If you own a fence that borders a street, please clean up the weeds between the fence and the sidewalk. If you live on a corner, whatever grows on the corner must be no higher than 6 inches. Jefferson County requires a clear line of sight on all corners.

Thank you to all the neighbors who are already maintaining these areas. The stretch along Meadows is a great example of a well maintained easement. Let's

all pitch in to keep our neighborhood looking well maintained and our property values high.



Minutes For July 9th Meeting

Attended: Kathy and Marie

Expenses were ~\$1700 for June between the front entrance landscaping, picnic in the park, and the storage unit rental.

Yard of the month for July: 10656 W Glasgow Ave.

Root Beer Float Day

On August 6th, National Root Beer Float Day tells us to float a scoop of vanilla ice cream in an ice-cold mug of frothy root beer. The classic beverage creates a creamy treat loved by generations! Also known as the "Black Cow," the root beer float got its start in Colorado in a mining camp. Frank J. Wisner of Cripple Creek, Colorado, gets the credit for inventing the "Black Cow" way back in August of 1893.

Williamsburg II 2024 HOA Payment Coupon

Membership: \$35.00. All residents of Williamsburg II are encouraged to join! Please return this form and a check made payable to Williamsburg II HOA and mail to **Mark Hickman**, 10588 W. Roxbury Avenue, Littleton, CO 80127. Your dues pay for the maintenance of the front entrance, electricity for the lights, Board of Directors insurance and social events that promote community involvement. Your support is greatly appreciated. Thank you! Pay in August 2024 and you will be entered to win a prize!

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Advertise in this Newsletter!

The deadline for advertisements is the 15th of the month for the next month's issue, except for the Jan. issue which is Dec. 6th.

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Concerts in Clement Park

Foothills Park & Recreation District is proud to offer Concerts in Clement Park free to the public and put on for the benefit of District residents and South Jefferson County residents. This outdoor series of concerts incorporates community collaborations and grant funded performances which are free, open to the public and family friendly. Performances are held at the Grant Family Amphitheater in Clement Park. All concerts start at 7 p.m. and are held on select Thursdays.

- August 1: SoundTrack Chamber Orchestra orchestral movie soundtrack
- August 8: Julia Kirkwood alternative pop, rock



Board Members

President: Kathy Morelli Vice President: Krista Reichow Treasurer: Mark Hickman, markhickman24@gmail.com Secretary: Sara Spillan Board Members: Krista Reichow, Marie Lynch

Committees

Covenant Controls HOA Board, williamsburg2hoa@gmail.com

Newsletter Coor......Sara Spillan, 303-949-5638

Special EventsKrista Reichow Foothills LiaisonKathy Morelli

Newsletter Distributor. Sheila Rea, 303-887-7023

www.williamsburg2hoa.com williamsburg2hoa@gmail.com

Check out our Facebook Group Page at: Williamsburg II.

Type this in the group search option to see if you are a member.

The Williamsburg II HOA newsletter is published monthly by the Williamsburg II Homeowners Association, a non-profit homeowners association. The newsletter is distributed by block workers.

News Articles

The deadline for news articles is the 12th of the month before the next month's issue. Please email news articles to the editor at sara.spillan@gmail.com. No endorsement of any product or service is implied or stated by its inclusion in the newsletter. All articles must be approved by the editor for publication, or as space permits.

August is the end of summer.

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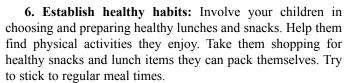
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Tips For Getting Kids Ready For Back-To-School

Whatever their age, many kids are apprehensive about starting school or going back to school. The good news is there's a lot you can do to ease their minds and help them get ready for a new school year.

- 1. Early to bed, early to rise: A few weeks before school starts, get your child into the habit of going to bed earlier. Gentle winding-down activities such as bath time and reading before bed can help your child relax.
- 2. Re-establish a routine: Establishing a consistent routine is important for kids. Write out the steps in the routine and rehearse them with your child. In the evening, this could include doing homework, playtime, brushing their teeth, having a bath, and reading before bed.
- 3. Encourage independence: Children who play an active role in preparing for back to school - such as choosing and organizing school supplies and new clothes – are more likely to get excited about going back to school, which in turn eases their jitters. Is your child old enough for chores like emptying the dishwasher or making lunches? Daily, age-appropriate tasks will help your child gain independence and confidence.
- **4.** Choose the right backpack: Backpacks that are too heavy or worn improperly could result in muscle strain, headaches, and neck pain. Try to choose a backpack made of sturdy. lightweight fabric with wide, padded straps that will support your child's shoulders.
- **5. Talk about safety:** Review safety rules things like looking both ways before crossing the street, taking the same route every day if they are walking, familiarizing themselves with crosswalk rules, and being cautious in talking to strangers.



- 7. Limit screen time: Back to school is the perfect opportunity to re-establish screen time limits. Why not have the whole family "unplug" in the evenings before bedtime? Choose a spot where everybody can charge their devices overnight. Use an alarm clock instead of a cellphone to wake up in the mornings.
- **8. Map it out:** If your kids are starting at a new school, practice walking or driving to the bus stop or to the school building a week or two before school starts. You could even play in the school playground before school starts. This creates fun memories associated with the school before summer vacation ends.
- 9. Talk about first-week jitters: Reassure your child that being nervous is natural – even for teachers. You can help your child cope with these feelings when you: Let them express their fears; Teach them to breathe deeply and slowly to calm their nerves; Discuss the scenarios that worry them.
- 10. Celebrate the start of a new school year: If you celebrate the first day of school, your kids will see back-to-school as a transition they can really enjoy. Try a back-to-school party the day before school starts, complete with cake, balloons and educational gifts. And don't forget to take a picture on the front step in their first-day-of-school outfits. It's going to be a great year!

-https://www.thepersonal.com



Market on Your Calendar

Saturdays SOUTHWEST PLAZA

MAY 4 - OCT 26 Southeast Parking Lot

Wadsworth & Bowles 8am-2pm or Sellout

Sundavs

MAY 5 - OCT 27 HR Town Center 9288 Dorchester St. 10am-2pm or Sellout

Saturdays

JUN 15 - SEP 28

Mile Hi Church Alameda & Garrison 10am-2pm or Sellout

Wednesdavs

JUN 19 - SEP 25

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Bruschetta With Tomato And Basil

INGREDIENTS:

- 6 to 7 ripe tomatoes (about 1 1/2 pounds)
- 2 cloves garlic, minced (about 2 teaspoons)
- 1 tablespoon extra virgin olive oil
- 1 teaspoon balsamic vinegar
- 6 to 8 fresh basil leaves, thinly sliced or chopped
- 3/4 teaspoon sea salt, more or less to taste
- 1/2 teaspoon freshly ground black pepper
- 1 baguette, French bread, or similar Italian bread
- 1/4 cup olive oil

METHOD:

Blanch and peel the tomatoes

- Bring 2 quarts of water to a boil. As the water is heating make shallow cuts in a cross pattern at the tip ends of the tomatoes (this will make the tomatoes easier to peel).
- Once the water is boiling, remove the pot from the heat.
 Put scored tomatoes in the hot water and blanch for 1 minute.
- Remove with a slotted spoon and let sit until cool enough to handle. Then gently peel off the tomato skins. Cut out the stem base with a paring knife.
- Cut the tomatoes into halves or quarters and squeeze out most of the juices and seeds.

Preheat oven

• 450°F (230°C) with a rack in the top slot of the oven.

Finely chop the tomatoes

Place them in a medium bowl. Mix in the minced garlic,
 1 Tbsp extra virgin olive oil, and the balsamic vinegar.

• Stir in the thinly sliced basil and add salt and freshly ground black pepper, adding more to taste. Note, tomatoes love salt; you may need to add more than you expect.

Toast the baguette slices

- Use a bread knife to slice the baguette on the diagonal making half-inch thick slices. Brush one side of each slice with olive oil (a pastry brush helps here) and place olive oil-side down on a baking sheet or roasting pan.
- The baguette slices will toast best in the top rack of your oven, so you may need to work in batches to toast them all.
- When the oven has reached 450°F (230°C) place the slices in the oven on the top rack and toast for 5 to 6 minutes until lightly browned around the edges.
- If you want, you can toast the bread slices without coating them first in olive oil. Toast them until lightly browned on both sides. Then, cut a clove of garlic in half and rub over one side of the toast. Then, brush with olive oil. (See Easiest Ever Garlic Bread.)

Serve toasted bread with tomato mixture

- Arrange the toasted bread on a platter, olive oil side facing up (the olive oil will help create a temporary barrier keeping the bread from getting soggy from the chopped tomatoes).
- Either serve the toasts plain with a bowl of the tomato bruschetta mixture on the side for people to top their own, or use a spoon to gently top each toasted bread slice with some of the tomato mixture. If you top each slice individually, do it right before serving.

-https://www.simplyrecipes.com



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Book Lovers Day

National Book Lovers Day on August 9th harnesses all the excitement bibliophiles feel about books into one celebration. A day for all those who love to read, National Book Lovers Day encourages you to find your favorite reading place, a good book (whether it be fiction or non-fiction) and read the day away.



- Freshman's 1st day is August 15th
- All students begin on August 16th
 So keep an eye open for those students walking & driving again

for a BBQ with bands and activities!

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Film On The Rocks 2024

Film on the Rocks is back for its 25th season with five events throughout the summer! Each film is preceded by live entertainment to kick off the evening. Film on the Rocks is a collaborative production of Denver Film and Denver Arts & Venues. Open Captions provided for all films in the series.

Price per ticket: \$20

Time: Doors open at 6:30 pm,

Entertainment starts at 7:00 pm, Film starts at dusk

SCHEDULE:

Monday, August 19: Mad Max: Fury Road

– https://www.redrocksonline.com/film/

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for Teen Services

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