



Exciting News!

Bobbi and Kurt are officially moved over and are ready to dive in to work. Please give them a warm welcome. The office is their home so please be respectful regarding office hours.

If you need assistance after hours, please call the office number 608-602-3301 and leave a voicemail. If it is an emergency, please call the after hours phone number 608-795-3798.

Office hours will be Monday-Friday 8am-5pm by appointment preferred so please call ahead to schedule. Later times and weekend appointments will be available upon request.

Speed Limit Safety

Please remember that there is a speed limit of 15 MPH. It is going to be nice out and people will be out and walking or riding bikes. Please use caution when driving through the community.

Referral Notice

We have 4 new homes and are ordering more soon!

If you know someone who is looking to purchase a home, they can call or email Bobbi Jo for more information.



Pet Responsibilities

If you have a dog please remember that you are responsible for cleaning up after them, including when you are walking them in the community. They must be on a leash. They also can't be tied out and left alone, and must be accompanied by you even out in your yard. All pets must be registered with the office.

Payment Reminder

Monthly payments are due by the 1st. However, you have a grace period until the 5th before a late charge is applied. Please make sure your payments are made timely to prevent the late charge.

Salmon Tacos with Mango Corn Salsa

Super easy tacos with a delicious, sweet salsa



Ingredients

- 1 lb. salmon fillet
- 2-3 teaspoons taco seasoning
- 2 teaspoons avocado oil

Mango Corn Salsa

- 1 large mango, diced
- 1 cucumber, diced
- 2 ears sweet corn, kernels cut off the cob
- 1/4 cup finely chopped red onion
- 1/2 cup finely chopped cilantro
- 1 tablespoon honey
- Zest and juice of 1 lime
- 1/2 teaspoon salt

Extras

- 1, 14-ounce can refried beans
- 8 corn tortillas
- 1/4 cup avocado oil for softening

Directions

- Preheat oven to 425°F. Line a baking sheet with parchment paper.
- Toss the salmon with the taco seasoning and avocado oil until well-coated.
- Bake the salmon for 8 minutes, until it slips apart easily when pressed with a fork.
- While the salmon is baking, chop up your salsa ingredients and toss together in a bowl. Season to taste.
- To soften the corn tortillas, wrap the tortillas in a few damp paper towels and microwave for 30 seconds to steam them.
- Spread refried beans on the bottom of the tortilla. Add a couple pieces of salmon. Top with a big scoop of the salsa.
- Finish with lime squeezes and a drizzle of honey!