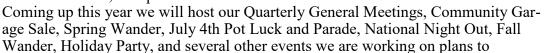




A Word from Our President | Denise Requardt

Hello neighbors! Spring is here, and it's a wonderful time of the year when our trees begin to blossom, the lawns look lively and green again, and flowers start their beautiful blooms! Also, it is time for WNNA to plan our yearly events. These events bring us together to celebrate and the chance to get to know your neighbors. Thank you to all who joined us for the Spring Fling on April 8th. It was great to see approximately 60 adults and children at the event. Thank you to Katherine and Laura for setting up and managing the kid station and organizing the Easter egg hunt, Ric Shanahan for grilling the hot dogs, and the neighbors who helped with tables and chairs, set up and take down.



host. Hope to see more of you at these future events!! We will need volunteers for these events and hope to hear from some of you to offer to help us out.

An announcement was made recently that Wynnewood Village Shopping Center will gain an addition of a Target store and will also start re-vamping the overall shopping center. The Target store build is scheduled to start at the end of 2023 and estimated completion is anticipated for the end of 2024. The community meeting that was held a few weeks ago was very informative. As I personally learn more about the updates, I will share with you all on Nextdoor and General Meetings. If any specific questions for our contact at Brixmor, let me know and I will add them to the list that has already been presented to them.

Wynnewood North Neighborhood Association is a voluntary association. This means there are no mandatory dues or obligations to donate. However, we welcome your donations which help fund a myriad of things throughout the year to keep our neighborhood up and running.

WNNA is all of us and the more engaged neighbors we have, the more we can do together! Thank you to all who have made donations and volunteered your time!

About Us

WNNA is an 501(c)3 non-profit organization.

Donations are tax deductible and can be made by mail, at general meetings, directly to our treasurer, or by visiting wynnewoodnorth.org/donate.

Receipts are provided upon request.

Contact Us

Online	www.wynnewoodnorth.org
Email	info@wynnewoodnorth.org
Mail	PO Box 3872 Dallas, TX 75208
Nextdoor	wynnewoodnorth.nextdoor.com
Facebook	facebook.com/wynnewoodnorth







<u>April 20, 2023</u>

Please mark your calendars for the upcoming WNNA General Meeting!!

A great time for neighbors to meet and get a better understanding of what is going on in our neighborhood and Oak Cliff Community.

Location: Kidd Springs Recreation Center, 711 W. Canty Street, Dallas 75208, Small Meeting Room

AGENDA

6:00 pm – 6:30 pm: Arrive / Meet and Greet
6:30 pm: Bring the meeting to order
6:30 pm – 7:00 pm (depending on questions):
Guest Speaker: To be determined
Committee high level updates: Conservation District and Wynnewood Shopping Center
7:00 pm – 7:45 pm: WNNA Business Meeting/Board of Directors
7:50 pm or prior: Adjourn – requesting neighbors to help fold chairs to put away
Previous General Meeting Minutes –for review to be approved: https://wynnewoodnorth.org/Meetings

Year to Date Financials to be approved: https://wynnewoodnorth.org/Treasurer

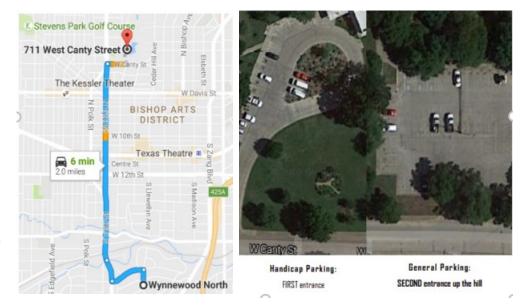
Meeting Location:

Kidd Springs Recreation Center 711 W. Canty Street

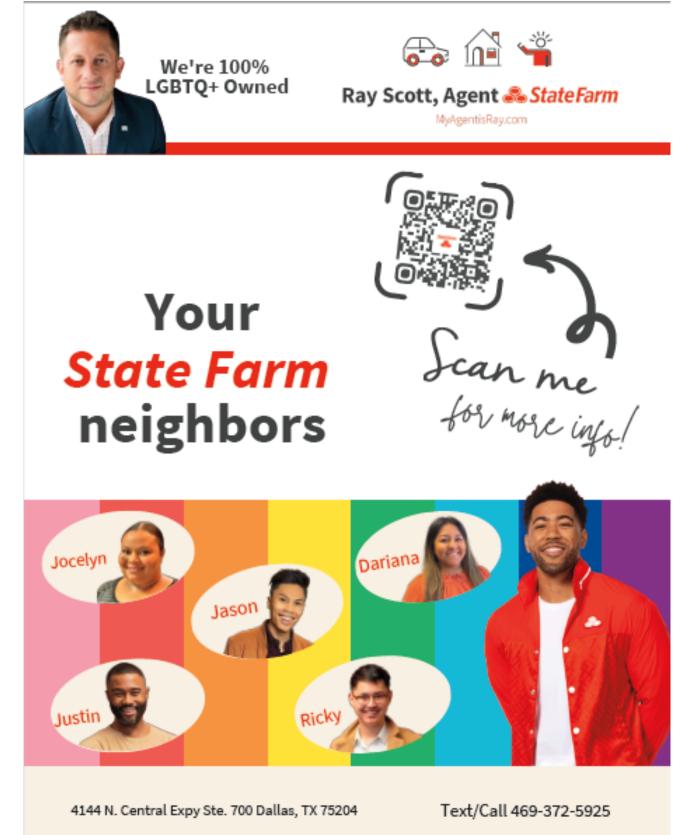
Small Meeting Room

Handicap Parking located in the circular drive near the front entrance.

General Parking in the large lot east of the main entrance









Mark Your Calendar! - Spring Wander

Wynnewood North Neighborhood Spring Wander Saturday, May 20, 2023, beginning at 6:00 pm

The Wander is one of Wynnewood North Neighborhood Association's biggest fundraisers of the year. The proceeds help fund numerous activities, events and projects in the neighborhood. Think of the Wander as a form of a traditional "Progressive Dinner" type event but with a variety of appetizers, desserts and drinks as you move from one home to the next. Homes 1 and 2 will serve appetizers, and home 3 will feature desserts!

This is a perfect way to get together to munch and mingle with your friends and neighbors in Wynnewood North!

Host Homes

House 1: Lynn and Tray LaCaze - 512 Woolsey Drive-6:00 pm

House 2: Houman Koopaei and Hillary Owen - 741 Mayrant Drive -7:15 pm

House 3: Trisha and Ryan Windham - 606 Monssen Drive — 8:30 pm

Tickets are \$50 per person - includes drinks and appetizers or dessert at each home. Limited to 80 guests for this event and WNNA residents are considered priority.

BUY TICKETS: https://www.wynnewoodnorth.org – follow instructions to purchase

OR -- Drop cash/check off in the mailbox at the home of Denise Requardt – 708 Woolsey Drive. Please put your name and any guests' names on the envelope/check. Make checks out to WWNA.

For questions: Denise Requardt – president@wynnewoodnorth.org / 214-801-1802







VP Notes | Cynthia Micheals

NEW 2023 WYNNEWOOD NORTH DIRECTORIES ARE HERE!!!

You should receive your brand new 2023 directory with this newsletter!!! Many hours and lots of hard work went into the production of the directory. Corrections to emails, phone numbers and owners/occupants had to be gathered and then input into the current database. Then the data had to be uploaded into a workable file. Information needed in the directory had to be written and arranged for the directory. All the information had to be proofread and mistakes corrected. Needless to say, this has been a long arduous process.

Thankfully, it has finally been completed. I hope you enjoy your new 2023 Wynnewood North Directory!!!

Special thanks go to: Paul Jolly, Barb Nunn, Lynn Sulander, Vicki Patsdauter, Brenda Steele, Denise Requardt and Cynthia Michaels. The directory could not have been done without the help of these people. Please thank them for a job well done!

ALL OF OUR TECHNICIANS OUR EPA CERTIFIED, STATE REGISTERED, AND BACKGROUND CHECK APPROVED



TACLA019484E



Crime—David Williams

Helping the VIP keep your house safe while traveling.

Inside the House

- GET TO KNOW YOUR NEIGHBORS
- Let your neighbors know!

• Let the VIP know you'll be traveling so we can keep an extra look at your house while you are gone. Email <u>crime@wynnewoodnorth.org</u>

• Set timers on interior lights. This goes a long way in deterring burglars, who often look for crimes of opportunity. Don't allow your house to appear as if no one is home. You never know when a power surge may occur, so be prepared. Disconnect the computer, TV, stereo and other electronics, or make sure they are plugged safely into a surge protector.

• Don't make or socialize status updates. Never broadcast your location on social media. Even if you think that it's only your friends or colleagues viewing your online profiles, it's safest not to leave any sort of opening for a possible burglar. Save that Facebook post!!

• Alert your alarm company. If you have an automatic security system in place, call your representative, announcing you'll be away from home for an extended period of time. Make sure the alarm is set properly when you leave. There are some ways of remote monitoring with your smartphone as well.

• Secure valuables. If you don't already have your jewelry or other valuables in a safe deposit box, now might be the time to do so. Doing this also ensures that you don't leave out anything valuable in plain sight that a burglar might be able to see from a window. (My Mom kept her Pearls in the freezer)

• Set the HVAC. Set a programmable thermostat to lower your heat or air conditioning usage and remember to change the thermostat's battery.

• Protect your pipes. Make sure pipes in vulnerable areas such as attics, basements, and crawlspaces are insulated. In unusually cold weather, set your thermostat at 55 degrees or above. Ask a neighbor or trusted friend to stop by and check on the house and periodically turn on the faucets to help ensure the pipes don't freeze. Turn off supply valves to toilets and faucets. Check doors and windows. It might seem obvious but double-check just to be sure. Lock all doors and windows.

Outside the House

• Arrange for lawn care. Have your landscaping tended to by a friendly neighbor or local service. Before you leave, trim tree branches that might allow access to a climbing burglar.

• Stop newspapers and mail. Stop mail and newspaper deliveries or have them regularly picked up by a neighbor. Again, you don't want to easily clue in a burglar to your absence by the mounting newspapers on your doorstep.

• Don't leave your trashcans on the street

• Plan some exterior lighting. Set these lights on timers as well to deter burglars.

• Don't leave spare keys outdoors. Collect any hidden spare keys from around the exterior of your home. Remember, burglars know the most popular hiding places, like beneath mats and in potted plants. Lock the garage. Even if there is no entrance to your house from the garage, there's still a chance for numerous things to be stolen. Secure the door and any entrances to the garage.

HERITAGE OAK CLIFF GRANT APPLICATIONS

Wynnewood North, once again, will be applying for grants from Heritage Oak Cliff. We have been very fortunate to have received grants from HOC over the years. HOC pays for 60% of the cost of the project if the grant is awarded. These grants have tremendously helped WNNA with the funding of these projects.

We intend to apply for the following: (1) Triangle maintenance (2) Newsletter, (3) Web Hosting, (4) Yard Signs for Halloween Winner and Holiday Light Winners, (5) Teacher appreciation and (6) Triangle improvements.

The applications are due May 3. The grant awards ceremony will be June 15.

HERITAGE

OAK **{**}CLIFF



Event!



Get ready!! It's time to start planning for the upcoming -

Shop the Woods Community Sale in Wynnewood North, Elmwood and Polk-Vernon neighborhoods!

SATURDAY, MAY 20, 2023 FROM 8 AM – 3 PM Note: if consistent rain, we will move the date to Saturday, May 27th.

Garage sales will be at individual homes throughout each neighborhood. WNNA will advertise on multiple sites. Signs will be posted at the main entrances of the neighborhood prior to the start time.

If you plan on participating or have any questions, please contact – Denise Requardt president@wynnewoodnorth.org / phone-text 214-801-1802

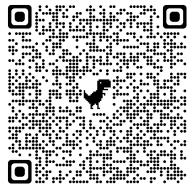
Send your address to Denise if you plan on having a garage sale so it can be added to the list on social media a few days prior.

In order to participate, you will need to obtain a Dallas County garage sale permit.

Requests for GARAGE/ESTATE SALE permits by email and mail only.

For additional information on garage sales: <u>https://dallascityhall.com/</u> <u>departments/codecompliance/Pages/garage-sales.aspx</u>

Scan the QR Code for the Application!





Wynnewood Spring Fling

Neighbors gathered on Saturday, April 8th, to enjoy great food, tons of fun, and an Easter Egg Hunt for the kids! Thanks to all who volunteered their time and talents to make this happen, and to all of those who attended!

Enjoy these photos courtesy of Barb Nunn & Paul Jolly!





Wynnewood Spring Fling















WNNA Newsletter - Volume 30 Issue 2



Communications | Janice Coffee

New Neighbors

Kasey Short and Charlie Bea	man 519 Heyser			
Joel and Laura Malone	663 N. Manus			
Robin Hoops	723 S. Manus			
Ternc and Christopher Rodriguez 606 Bizerte				
David and Avery Clayton	740 Mayrant			



WNNA Little Free Library - Monssen Triangle

The Little Free Library located at the Monssen Triangle is up and running again. Thank you to Vicki Patsdauter for the many years of keeping the little library up to date and nice for the neighbors to enjoy. Your vision and dedication are very much appreciated by all of us! During the past year, the Little Library came in need of some repair. We owe a big thank you to Ben Orr and Karen Burns for the work done on it. Karen Burns will be the keeper of the library now so if you have any questions, you may text her at 918-638-5435.

You are invited to visit the Little Free Library to bring a book and take a book! Or sit and relax on the nearby bench and read a book.









Fundraising—Ben Orr, Treasurer

Join Our Kroger Community Rewards Signup Drive!

We recently received notice that both Tom Thumb and Amazon will no longer offer Community Rewards, where a percentage of every purchase is returned to the Wynnewood treasury.

The good news is that all Kroger stores still offer the program, but you must let them know that Wynnewood North is your community of choice!

We currently have 17 households participating in the program out of 277 total homes in Wynnewood North. This is a good start, but we have a ways to go.

Signing up for Community Rewards is easy at Kroger.com. If you need to sign up for a free Kroger account, use the first QR code. If you already have an account, sign up for Community Rewards by using the second OR code.

Use this QR code to create a Kroger Account

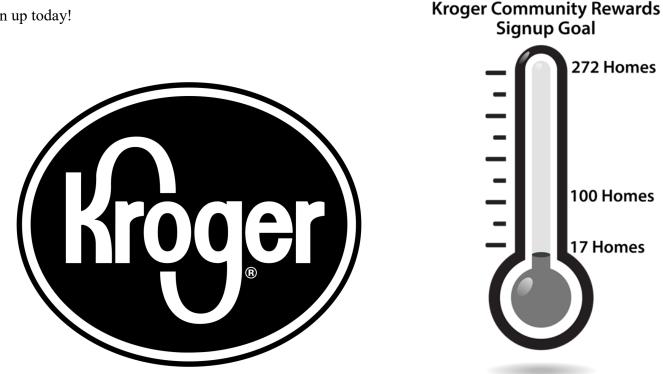


Use this QR code to go to kroger.com/account/communityrewards/. Our organization is listed at Wynnewood North Neighborhood Association. The shortcut code to find our organization quickly is QK017.



You will be hearing quite a bit about Kroger Community Rewards in 2023. Our goal is to reach 100 participating households by the end of the year!

Sign up today!





Recipe Corner—Sarah Lott

Sourdough Baking

Contributed by Sarah Lott

With grocery prices rising across the board, a lot of families are looking for ways to ease the sticker shock at the checkout counter. One easy, fun, and healthy way to do this is by filling your breadbox with some delicious home-baked sourdough. A crusty loaf of fresh baked artisan sourdough can set you back \$7 or so at Central Market but can be made for pennies on the dollar at home with just three simple ingredients and some patience.

What Is Sourdough?

Sourdough bread is a slow-fermented bread that uses a natural levain to help it rise (as opposed to commercial yeast). A sourdough levain is just a "starter" made from fermented flour and water that contains wild yeast and good bacteria. It's usually much more flavorful than a commercial yeast, which results in the classic sourdough "tang" and the crackled, rustic look of the bread. Generally, sourdough bread doesn't contain any dairy, preservatives, sweeteners, or oils, making it a healthier alternative to commercially available bread. Sourdough is often easier to digest, as well, due to the slow-fermented gluten structure and the prebiotic content of the bread. Lastly, sourdough also has a more stable effect on blood sugar and insulin levels than other types of bread since the sourdough fermentation method modifies the structure of the carbohydrate molecules in the bread.

History of Sourdough

The first record we have of a civilization using the sourdough fermentation method is from the Egyptians around 1500 BC. While historians don't have a definitive answer, most theorize that the method of fermentation likely was an accident that yielded good results – some ancient Egyptian likely just left some dough out accidentally and the wild yeast spores in the air mixed with the dough, which caused it to rise and create sourdough bread as we know it. From there, the method of making sourdough bread traveled to ancient Greece and Rome, where the method is recorded in various home and bakery accounts.

Sourdough recipes in France date back to the 1600s, and it's from this method that sourdough made it to the Northern California area during the Gold Rush, when a French baker named Isidore Boudin immigrated from Burgundy to San Francisco to test his luck panning for precious metals. San Francisco Sourdough is ubiquitous in California, as the sourdough bacteria cultures there are different strains from those found and cultivated elsewhere due to the mineral content in the water and the wild yeast spores in the foggy air. Boudin's is perhaps the bestknown San Francisco Sourdough bakers, and their sourdough baked and sold today still utilizes starter that has been continuously fed and cultivated from Isidor Boudin's original "mother dough" – which was heroically saved during the Great Quake of 1906 by Isidor's wife, Louise.

Since then, sourdough has been popular at various points through the baking generations. In 2020, the beginning of the global Covid-19 pandemic shone the spotlight on sourdough once again, as people stuck in their homes turned to baking to relieve their boredom. While the initial pandemic furor surrounding sourdough has died down, the utility of keeping sourdough starter at home and baking your own bread has lived on. Classics—like sourdough bread—never go out of style!

Baking Your Own Sourdough

If you want to partake in a post-pandemic sourdough journey, the best place to start is with a starter! Starters survive indefinitely, given the right care, and lots of people pass down starters

generation to generation, or neighbor to neighbor. You can make your own starter following a simple recipe and feeding schedule – again, it's *just* flour and water, folks, don't overthink it – or you can easily purchase a starter online or from a local bakery to get yourself on the path to sourdough deliciousness more efficiently.

If you'd like to go the DIY route, I highly



recommend following the method set out by Emilie Raffa (author of *Artisan Sourdough Made Simple*) on her website. If you're someone who would rather start with an active, tried and true starter, you can order tons of different starters online...or just call me! I'm happy to share mine (which is named Petra and has been going strong for a few years now) with any Wynnewood North neighbor!

Either way you choose to go, once you have it sorted out your active, bubbly starter can be used to create a variety of baked goods – bread, pizza dough, cinnamon rolls, focaccia, crackers, cookies...you name it! You can also keep your starter in the fridge for 2+ weeks at a time between feedings after you've developed strength in your starter, so if you're not baking multiple times a week you can allow your sourdough to be pretty low maintenance!

Best Beginner Sourdough Recipe

I've tested a lot of sourdough recipes and methods, and I think I've come up with the easiest no-knead method of making bread there is! The recipe below is pared down and straightforward for beginners, pretty foolproof, and always results in crusty, airy sourdough loafs!

100g active, bubbly sourdough starter

375g warm, filtered water

500g King Arthur Bread Flour (this brand is the best!)

11g salt

- Measure your water and starter and combine in a bowl with a whisk until the starter has broken up and the water is "milky."
- Add in your bread flour and salt. Mix with your hands to combined and to form a rough, sticky dough. Place the dough in a clear, straight sided vessel (if you have one), and cover with a damp towel or plastic wrap. Let it rest for 30 minutes.

- Stretch and Fold: After 30 minutes, lightly wet your hands and perform a series of stretch and folds for about 1-2 minutes. As you work the dough, you will notice it get more springy and less sticky. Cover again, and rest. Every 30 minutes for the next two hours, you will perform a series of just 4-5 stretch and folds on the dough. While this isn't necessary, it's definitely helpful in building tension and structure in the dough!
- Bulk Fermentation: After 2 hours of stretch and folds, you're ready to walk away. Cover the bowl and let the dough rise at room temperature for about 8-10 hours, depending on the temperature of your house. The dough is ready to go when it is nearly doubled in size.
- <u>Shaping</u>: Lightly flour your counter and gently turn your dough out onto the counter. Let it sit, covered, for 10 minutes. Taking the edges, gently stretch the dough into a rough square, taking care not to rip the dough. Then fold the top down to the center, fold the left edge to the middle, fold the bottom up to the center, and lastly pull the right edge over to the center, creating a floppy dough ball. Flip the dough over (seam side down), and shape into a more structured ball by rounding it with a pushing/pulling motion to create tension.
- Second Shaping: Let the dough rest, seam side up, on the counter for 20-30 minutes. Then shape the dough again using the same method as above. The dough will "remember" what it's supposed to and will shape up a lot easier this time around! Once you're done shaping the dough, gently place the dough—seam side UP—into a proofing basket, banneton, or a bowl lined with a floured tea towel and cover.
- <u>Proofing</u>: Place your covered banneton or proofing basket into the refrigerator, and let it stay there for about 18-24 hours.

<u>Preparing to Bake</u>: About an hour before you're ready to bake, place a 5-quart (or larger) Dutch oven (with a lid!) into your oven and preheat to 550°. Remove your dough from the fridge and cut a square of parchment paper large enough to overlap the dough by 3 inches or more on each side. Place the parchment on the seam side of the dough, then flip the basked over to flip out the dough onto the parch-



ment square. Score your dough with a razor blade or a sharp paring knife by creating a cut down the center at least ¹/₄" deep and 4" long. CAREFULLY place the parchment paper and dough into the HOT Dutch oven, then spray/mist lightly with water.

- <u>Bake</u>: Turn the temperature on your oven down to 450° and bake the bread with the lid on at 450° for 30 minutes. At the end of the first 30 minutes, open the oven, remove the lid from the Dutch oven, turn the temperature down again to 400°, and bake for 13 more minutes. Check the color on the bread to see if it's ready it should be a deep golden brown with a slightly blistered crust.
- Once the bread is done, immediately (and CAREFULLY) use the parchment paper to lift the bread out of the Dutch oven and onto a wire cooling rack. Allow the bread to cool for at least an hour before cutting into it. While the hot sourdough is tempting, the bread will turn gummy if you cut it open too early!

While the steps above might seem like a lot of work when it's all written out, sourdough baking is straightforward and low fuss (especially compared to baking other types of bread that require kneading and yeast!), and the smell of fresh-baked bread wafting through your house make it totally worth it!

Note: If you'd like to experiment with your own sourdough baking but getting your starter off the ground doesn't seem like something you're interested in trying, I'd <u>love</u> to share my starter with you! Who knows, in 20 years it could be known as the Wynnewood North starter and might still be alive and baked into the bread ending up on some future neighbor's table for dinner! What a lovely thought!! <u>Just email me at swilson215@gmail.com and I'll happily drop it off to you.</u>

Obstructions Alley/Sidewalk/Street – per City of Dallas Code Compliance Services

It is the responsibility of homeowners and renters to keep the grounds clear of obstruction in the alley and street areas. Please check the alley area behind your general property line/fences to see what may need to be cleaned up. Check your overhanging trees and shrubs on the street side also to ensure they are within code expectations. Perfect time of the year to do so!

Code Compliance has been going around the neighborhood and checking for this issue due to utility vehicles not being able to get down a few of the alleys properly. There have been lawn cleanup crews having this same issue.

Not code related: Homes on corner lots - check for obstructions on your property that may make it difficult for drivers to see when turning from street to street.

Obstructions (Section 18-14)

The occupant or owner is responsible for keeping the street, alley, sidewalk and public grounds clear of obstructions. This includes the trimming of trees, shrubbery and vines which may obstruct any vehicle traveling through an alley, or which may obstruct a sidewalk or street or other public grounds. Additionally, sidewalks must have a height clearance of 8 feet - streets and alleys must have 15 feet of overhead clearance. Take advantage of the City's Bulky Trash Program by trimming trees and shrubbery to coincide with your legal Bulky Trash Week.



Beautification—Cynthia Michaels

How To Know When It Is Time For Bulk Trash?

See the Sign, then it's Time! (Look for the signs at each entrance into our neighborhood)

When it is time to place out bulk trash, you will see signs posted at each entrance into our neighborhood. If you don't see the sign, DO NOT PUT out bulk trash because it is too early or too late.



See the Sign, then it's Time

Bulk Trash for Wynnewood North is the fourth Monday of each month. The City allows you to place the trash out beginning the Thursday prior to the fourth Monday. Our dedicated volunteer Terry Thomas faithfully puts up the signs on the correct Thursday so that we all stay compliant with the City of Dallas Ordinance.



Bulk Trash Set Out Dates
April 20-23
May 18-21
June 22-25



Pet Corner | Jan Nunn

Meet Jazzy & Joy!

We, Barb & Jan Nunn, recently adopted a pair of sibling kittens and found unending happiness. They immediately stole our hearts as they settled into their new home. This is our first set of kittens we have raised when we have days at home to enjoy them.

After our last cat crossed the Rainbow Bridge in December, we started the search for a sibling set of kittens. At the amazing Operation Kindness adoption center in PetSmart on Coit Road, we were adopted by the perfect 12 week old sibling pair. We named the girl Joy and the boy Jazzy.

We prefer siblings so they can entertain each other. And they really do! But they really entertain us AND keep us on our toes! There are at least 100 things in a normal home that kittens can destroy! And ours can find twice that! Everything becomes a toy. Collectables look so nice on counters, cabinets, and shelves, but not in pieces on the floor! And no trash can is safe on the floor! Our new decor includes trash cans on the dresser, or somewhere else high.

It doesn't take long for little kitties to learn to jump on everything. Jazzy came with built in pounce springs! He was quickly jumping up on everything! So, we immediately had to remove all breakables!

They love their 68" tall condo we bought and built for them to see the birds and squirrels in the backyard. This is the first thing we ever paid for that the cats actually use. They don't actually climb it. It is more like bounce/fly halfway up and then surge to the "penthouse", wrestling each other as they go!

But after the zoomies stop, they can snuggle and sleep so sweetly that it melts our hearts! And they learned quickly that we all do Sunday afternoon naps!

Some people may think black cats are bad luck. But Joy and Jazzy are full of luck! They cause big smiles and pleasure to our home and our friends who have met them.

Joy and Jazzy have become Wynnewood North honorary VIP patrol cats. They ride along on our Tuesday patrols. If you are out walking your dog, they want to stop and say hello.



Wynnewood North has its own Pet Microchip Reader

When finding a lost dog/cat or if you would like to check your pet's microchip information, please contact Denise Requardt 214-801-1802 for microchip reader.



Information and Tidbits—Methodist Health

Methodist Dallas Medical Center – Save the date!

Come tour the new Linda and Mitch Hart Breast Center at Methodist Dallas Medical Center. See the new lobby, changing rooms, mammography equipment, and talk with the nurses and clinicians about the importance of regular screening.

Saturday – May 6^{th} : This fun, family-friendly event will include swag giveaways, food, and sweet treats! Additional updated information will be shared on Nextdoor and E-Blast in the upcoming few weeks.





Beautification - Cynthia Michaels

THANK YOU FOR VOLUNTEERING TO HELP KEEP OUR TRIANGLES LOOKING GREAT!!!

Hope you noticed how fabulous our triangles look!!! On March 11, the following people came to help pull up weeds, cut back dead flowers/branches, and get up dead leaves. These people are all very hard workers, and it is amazing how much work gets done in such a short time.

On March 18th and 25th some of the same people came out to help spread mulch on the newly cleaned triangles.

Keep an eye out for when things start to bloom!

Please thank the following: Ben Orr, Gary Barnes, Greg Gormley, Marilyn Jolly, Paul Jolly, Rebecca Dean, Lynn LaCaze, Kevin Pheiffer, Terry Thomas, James Tekipp, Saul Lopez, Mike Wicker, Karen Burns, Steve Westerheide and Cynthia Michaels











Beautification | Cynthia Micheals

Yard of the Month



January—Beth & Byron Kwilasz 627 Monssen



March—Deborah Louis 530 Mayrant



February—Ric Shanahan & Colter Hoggan 715 S. Manus



April—Jenny Wong & Sam Pappas 640 N. Manus

Every month an e-blast goes out to our neighborhood and posted on Nextdoor that it is time to nominate a yard to be recognized as Yard of the Month.

The winner receives a \$50.00 gift card. I would like to encourage each and every one of you to participate in the nomination process. It is easy. All you have to do is click on the link in the email to nominate a yard or go to our webpage (www.wynnewoodnorth.org) and complete the form. The form is under Beautification, then Yard Of The Month, then Nomination Portal. You can also just email me at <u>beautification@wynnewoodnorth.org</u>. The Beautification committee votes to decide the winner.

A yard can only win once each calendar year. Please drive the neighborhood and see whose yard deserves this award!





www.ARSRoofingTX.com | 214-642-5366 | info@ARSRoofingTX.com

"We originally contacted Chris about a painting estimate. After meeting with Chris he believed that we needed a new roof and that our insurance would most likely cover it. He guided us carefully through the steps on contacting our insurance agent for a roof inspection, and he was on hand for the inspection and walk-thru of the property. Additional services were needed for gutters and trees, and everyone that worked on our house were equally professional and dependable. Overall, the entire process of roofing, painting and gutters was seamless, on schedule and there were no surprises along the way. Chris went above and beyond to keep contact with us on every step and we felt like we received quality products and services without paying a premium price. We would recommend him highly."

and the second second

— Wynnewood North Home Owners, Peter & A.G.

Christopher Averite ARS Solutions Owner

Wynnewood

Locally-Owner

Kooing &

D a M Ca

FREE INSPECTIONS & ESTIMATES | INSURANCE CLAIM ASSISTANCE ROOF REPLACEMENT & REPAIR | ENERGY-SAVING SOLAR PANELS | ATTIC INSULATION SEEMLESS GUTTERS | INTERIOR/EXTERIOR PAINTING & FENCE STAINING



Wynnewood Village Update

TARGET – New addition to Wynnewood Village Shopping Center

In case you have missed it, Target is planning to build a store in Oak Cliff's Wynnewood Village. The store will be at the center of the property, just left of LA Fitness on a tract that originally was going to be a movie theater. The sprawling shopping center has been a destination for Oak Cliff residents since it was built in 1949. The addition of Target will help attract new tenants to the shopping center, which is 88.6% leased per the Brixmor representative. They want this to become a true center of the community like Wynnewood was in the 1950s.

The center's iconic monument sign will remain as a focal point, according to Brixmor. The developer is also planning new public gathering spaces, new signs, and an enhanced entrance that the company said, "will create a sense of arrival at the primary entrances and provide wayfinding throughout the 65-acre center." Plans to begin that work will be in the fall of 2023.

The streets within the shopping center will be reworked for better traffic flow and easier access in and out of the area.

As the project moves forward Brixmor will stay in contact with the committee representatives from Wynnewood North. If anyone has questions about this project let me know and I will add it to our running list to share with the Brixmor team. Contact Denise at president@wynnewoodnorth.org.

Wynnewood North | Fourth of July Celebration Tuesday – July 4th

Location: 714 S Manus Drive - home of Brian Davis

Potluck brunch -- Please bring brunch type food to share

WNNA will provide mimosas, water, sodas and juice boxes.

Tables and chairs will be available; however, if

you can bring your own chair, or picnic blanket, it would be appreciated.

Schedule of Events:

9:30 - 10:00 am: Gather at 714 S Manus - Bring your kids, pets, bikes, wagons, classic cars, motorbikes and line up for the parade.

10:00 am – 10:45 am: Celebration Parade (route to be published later! We need spectators!)

10:45 - 12:00 pm: Social / visit with neighbors

Any questions contact Denise Requardt - president@wynnewoodnorth.org / 214-801-1802





Financial | Ben Orr, Treasurer

Real Estate | Ric Shanahan

As of March 31, 2023

Beginning Cash Balance - January 1, 2023 \$ 14,871.22 Year To Date Deposits \$ 624.78 Year To Date Disbursements \$ 2538.90 Ending Cash Balance - Dec 31, 2022 \$ 12,957.10

Net Income/(Loss) - YTD \$ (1914.12)

January—March 2023

·	
Properties Sold/Exchanged Owner- ship in MLS	1*
Properties Currently for Sale	1
Properties Currently Under Contract	2
Average days on Market	35
Property Sold Off Market	0**
Property Leased	2

*Properties Listed & Sold through MLS **Off Market not listed in MLS

January—March 2023

Properties Sold/Exchanged Ownership in MLS. 1* Average days on the Market—35 days Square Footage-Range of Properties—2140-3702





Wynnewood North Board of Directors

President	Denise Requardt	president@wynnewoodnorth.org
Vice President	Cynthia Michaels	vp@wynnewoodnorth.org
Secretary	Beth Gormley	secretary@wynnewoodnorth.org
Treasurer	Ben Orr	treasurer@wynnewoodnorth.org
Crime Watch	David Williams	crime@wynnewoodnorth.org
Communications	Janice Coffee	communications@wynnewoodnorth.org
Webmaster	Paul Jolly	webmaster@wynnewoodnorth.org
Beautification	Cynthia Michaels	beautification@wynnewoodnorth.org
Publications	Barb Nunn & Lynn Sulander	publications@wynnewoodnorth.org
Social / Parent Liaison	Managed by Board	social@wynnewoodnorth.org

Block Captains

Have you ever wondered how your quarterly newsletter and other neighborhood information arrive safely to you? We have an amazing crew of Block Captains that volunteer their time to walk their street to bring information to your house. We thank you all for your efforts!

Block Captains

Bizerte (East)/Pratt/Heyser - Karen Burns

Bizerte (West) - Guy Allbright

Hoel / Lllewellyn - Jeremy Ratliff

N. Manus (East) - Greg & Beth Gormley

N. Manus (West) - Lisa Tully

S. Manus - Larry & Donna Libby

Mayrant (East) - Judy Thornton

Mayrant (West) - Janice Coffee & Terry Thomas

Monssen (East) - Dwayne Privott

Monssen (West)/Monssen Pkwy - Teri Lipscomb

Shelmire - OD Vega

Woolsey (East) - Lynn LaCaze

Woolsey (West) - Denise Requardt & Brenda Steele









