

Welcome to Country View Garden Homes



Office Hours

Monday - Friday

8:30 A.M - 5:30 P.M

Saturday

10:00 A.M - 4:00 P.M

Contact Information

Office-239.995.1008

Fax-239.995.4828

Emergency Maintenance

239.776.1565



COUNTRY VIEW

MANAGEMENT TEAM

Community Manager

Jessica Locke Serra

Leasing Consultants

Sisly Melendez

Georgeann Parks

Maintenance Supervisor

Mark Rodriguez

Maintenance Technician

Miguel Peiro

Grounds Maintenance

Pablo Vasquez

The Garden Gazette March Newsletter

We hope your 2020 is off to a fantastic start! With the few warmer days we've had, it's been great to see you and your families out and about on the property and enjoying the pool. We wanted to thank everyone who came out to our Sweetheart Social last month.

Also just a friendly reminder; animal waste must be picked up. We provide pick up bags at our pet stations around the community. We want to be sure to keep the property looking its best for our current and future residents.

"A friend is like a four leaf clover...hard to find and lucky to have."-Unknown

Warm regards,

The Staff at Country View Garden Homes



Early Bird Winner for

March 2020



Ramalo McKinnon & Tina Robinson

Congratulations!!

Every resident that pays their rent prior to the first of the month is automatically entered into the Early Bird drawing for their chance to win \$50.00 off their next month's rent.

Good Luck!

March 2020

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1 Rent Is Due	2	3	4 Happy B-day to Maintenance Supervisor Mark!	5 P.M: B Pest: Bldg G	6 \$50 Late Rent Fee + \$5 Each Add'l	7
8 Daylight Savings Begins	9 1sr	10	11	12 P.M: C Pest: Bldg H	13	14
15	16	17 	18	19 P.M: D Pest: Bldg I	20 1st Day 	21
22	23	24	25	26 P.M: E Pest: Bldg J	27	28
29	30	31				

PISCES

Feb. 19 - March. 20

Generous, amiable, positive natured people with a deep sense of kindness and compassion.

ARIES

March. 21 - April. 21

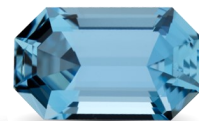
Passionate, motivated, and confident leader who builds community with their cheerful disposition and relentless determination.

MARCH FLOWER



Daffodil

MARCH BIRTHSTONE



Aquamarine



**FRIENDLY
REMINDERS
& TIPS**

- Valet Trash—Trash is picked up each night promptly starting at 8:00 pm. Trash bins are not to be left outside, they must be placed back inside once it has been picked up
- Laundry Room—Please remember to lock the laundry room door upon leaving. Also, do not leave any clothes unattended for long periods of time as other residents need to use the machines as well.
- Dishwasher Tips-To avoid any drain/blockage issues or stale water inside, we ask that you please run the dishwasher occasionally.

AROUND THE TOWN HAPPENINGS

- **Fort Myers Beach Shrimp Festival**—March 14-15, 2020 (9:00 AM - 6:00 PM)
950 Estero Blvd, Fort Myers Beach, FL 33931
- **Southwest Florida Reading Festival**—March 7, 2020 (10:00 AM - 4:00 PM)
2450 First St, Fort Myers, FL 33901
- **Art In Bloom Art Show in Fort Myers**—March 1, 2020 (1:00 PM - 4:00 PM)
3583 McGregor Boulevard, Fort Myers, FL 33901
- **Southwest Florida & Lee County Fair**—March 7, 2020 (Starting at 11:00 AM)
11831 Bayshore Road, North Fort Myers, FL 33917
- **Red Sox Spring Training Tickets**—March 8, 2020 (1:00 PM - 4:00 PM)
11500 Fenway South Drive, Fort Myers, FL 33913
- **St. Patrick's Day Trolley Event**—March 17, 2020 (7:00 PM - 11:00 PM)
1217 Cape Coral Pkwy East, Cape Coral, FL 33904

Quick Cook Recipes




► SERVES 8

Prep Time: 5 mins • Total Time: 45 mins

- 1 small onion
- 1 green bell pepper
- 1 tbsp (15 mL) oil
- 3 garlic cloves
- 1½ lbs. (750 g) boneless, skinless chicken breasts
- 2 cups (500 mL) frozen corn
- 2 tbsp (30 mL) **Carnitas Slow Cooker Seasoning**
- 1 tsp (5 mL) salt
- 1 can (14.5 oz./411 g) fire-roasted diced tomatoes
- 1 can (15 oz./425 g) reduced-sodium black beans, drained and rinsed
- 1 large zucchini
- 4 cups (1 L) low-sodium chicken broth
- Optional: lime, sour cream or Greek yogurt, cilantro, green onion, avocado, tortilla strips

Quick Cooker Chicken Tortilla Soup

1. Cut the onion into chunks and place them into the **Manual Food Processor**; process until coarsely chopped. Cut the top off the bell pepper and remove the seeds and veins with the **Scoop Loop™**. Cut the bell pepper into strips with the **Quick Slice**.
2. Set the **Quick Cooker** to **(SEAR)** setting and press **(START)**. Heat the oil in the inner pot for 3 minutes. Add the onion, bell pepper, and garlic pressed with the **Garlic Press**. Cook uncovered for 3–5 minutes, stirring occasionally.* Press **(CANCEL)**.
3. Add the chicken, corn, seasoning, salt, tomatoes, and black beans. Lock the lid and select the **(CUSTOM)** setting. Adjust the time to 10 minutes. Press **(START)**.
4. When the timer is up, press **(CANCEL)**. Press the steam-release button  to manually release the pressure.
5. Meanwhile, spiralize the zucchini with the ribbon blade of the **Veggie Spiralizer**. Trim the noodles with the **Kitchen Shears**.
6. Remove the chicken from the inner pot* and chop with the **Salad Chopper**. Select the **(SEAR)** setting and press **(START)**. Add the zucchini and broth and simmer for 10 minutes. Return the chicken to the pot and serve.

Safety Tip: *The stainless steel inner pot will be hot during and after cooking. Use a long-handled utensil when stirring and removing food.