



Maintenance & Office Support

Your comfort and the upkeep of our community are our top priorities. If you notice a drip, a crack, or any other issue, please reach out.

- **Requests:** Please contact the office directly for all maintenance requests or property concerns.
- **Rules & Regulations:** Ensure you have the most recent copy of our guidelines to keep our community harmonious. Stop by the office to pick up a fresh copy today!

Community Reminders

To keep Western Hills a peaceful place for everyone, please keep these rules in mind:

- **Pet Etiquette:** Dog owners must pick up waste immediately. Failure to do so in common areas or neighbors' yards will result in a \$100 fine on your next rent statement.
- **Feral Cats:** Feeding cats outside is prohibited. This attracts raccoons, skunks, and mice to your doorstep. For a list of local shelters, please visit the office.
- **Quiet Hours:** Please keep noise to a minimum between 10:00 PM and 7:00 AM.
- **Speed Limit:** Safety first! The limit is 5 mph throughout the entire community.
- **Fire Safety:** As we fire up the grills, please dispose of ashes properly and never leave a flame unattended.

Exciting Community Updates

We are growing! Have you seen the brand-new homes arriving?

- **Referral Bonus:** If you refer a friend or family member who purchases a home in our community, you earn one month of free lot rent!
- **Inventory:** View current listings at westernhillsmhc.com.
- **Tree Trimming:** Our removal and trimming project is ongoing. Please be ready to move your vehicles if requested by maintenance staff.
- **Infrastructure:** Sewer line replacements for the ABC section are coming soon. Stay tuned for specific scheduling updates.

Community Resources

If you or a neighbor are in need of assistance, these local organizations are ready to help:

- **Center for Independence (CFI):** cfij.org | (970) 241-0315
 - Providing free programs to help people with disabilities live independently.
- **Volunteers of America (VOA):** voacolorado.org | (970) 644-5220
 - Focusing on Veteran services (SSVF) and affordable housing.
- **211 Colorado:** 211colorado.org | **Dial 2-1-1**
 - A confidential, multilingual hub for everything from food assistance and mental health to legal aid and tax assistance.

Recipe Corner

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!

Find it online: <https://pinchofyum.com/salmon-tacos>