



July

- 4- July 4th Poolside
- 12- Move Mountains Market
- 18- Trivia Night
- 19- Yoga in the Park
- 26- Genserv event in HOA office
- 29- Education Fund Virtual Info Session
- *Prior Registration required. Check out our events page on the website: <u>www.</u> goodnightresidential.com

August

- 2- Dog Training with Taurus
- 9- Move Mountains Market
- 16-Yoga in the Park
- 23- Karaoke 7-10pm







SAVORING SUMMER & CAPTURING THE MAGIC

As July and August roll in, the season shifts fully into summer, bringing with it long, sun-drenched days and the carefree spirit of the holidays. It's a time for gathering with friends and family—whether at backyard barbecues, lakeside picnics, or festive fireworks shows. Many take the chance to travel, exploring new places and making memories on the road, while others find joy in the simple pleasures of summer: sipping cold drinks on the front porch, feeling the warmth of the sun, and savoring the slower pace of the season before the rhythm of fall begins to stir.



Remuda Pond Park Coming Soon!

Location: 5803 Comanche Moon Trail www.ocmpd.com

Remuda Pond Park is currently under development on the southside of the District and set to open soon. The park will feature a large ADA accessible playground,

two pickleball courts, picnic tables, shade structures, restrooms and water fountain, a trailway overlooking a wet pond, and dog station receptacles.



THIS IS A FRIENDLY REMINDER THAT **GOODNIGHT RANCH** AND THE DISTRICT PROHIBITS THE USE OF FIREWORKS. VISIT THE COA **WEBSITE FOR MORE** INFORMATION.









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MANAGER'S CORNER

WELCOME **BRIDGET!!**

Stay Informed & Connected With Us

As our community continues to grow, we're thrilled to share that our services are expanding to better meet your needs. Please join us in welcoming Bridget Gaughan, our new full-time Assistant Community Manager! Bridget will be stepping into a key role, taking the lead on Lifestyle and Education Fund event planning. In addition to organizing and enhancing these events, she will also be learning community policies and assisting with day-to-day operations to help everything run smoothly. For updates and events check out our new website www.goodnightresidential.com



ALWAYS LOOKING FOR COMMITTEE VOLUNTEERS

Committees are a great way for residents to participate in community governance. Committees provide a channel for residents to provide input and host community activities. If you are interested in joining a committee or creating a new committee, reach out to goodnightmanager@goodwintx.com to request information. Contact us for more information OR if you are interested in joining any of the committees, or creating one!

CLEAN UP AFTER YOUR DOG

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ACCREDITED BUSINESS

A LOOK BACK AT LAST MONTH



It's been a busy and exciting month in our community! From memorable events to important updates, here's a quick recap of everything that happened in case you missed it. In celebration of all the incredible dads and father figures in our community, we held a FREE outdoor showing of the classic movie "The Sandlot" Attendees enjoyed complimentary popcorn, cotton candy, and snow cones! Kiddos had the opportunity to be a "Great Bambeanie," and autograph their own beanie baseball memento. Prizes, like a plush beast, baseball mitt and more were raffled off!

Thank you to all our residents who came out and made it a night to remember "For-ev-ver!"



The Community Pride Event & Parade was one for the books! A queen was crown, flags were waived, faces were painted, and Dance Folklorico slayed with a dynamic performance! We paraded, we danced, we created, we laughed, we ate delicious crepes and drank frozen drinks!





Thank you to all our residents who joined in the fun and made 2025 Pride a memorable and fun day!

lifelong learning

GOODNIGHT RANCH

educational impact fund

Our 2024-2025 Educational Impact Fund committee has been busy! On Saturday, May 31st at the Nightingale Clubhouse, **Ballet Austin** hosted two high-energy **Cardio Dance Fitness** classes for our residents. The dynamic instructor had everybody moving to the groove and having a blast! On June 8th, **GirlStart** hosted a **Summer STEM Extravaganza** bringing a morning of hands-on STEM fun at The Ramble - Suite 1310! Our future engineers and scientists along with their families created air cannons, catapults, gliders, and more!





3 SUMMER WATER CONSERVATION TIPS

As summer temperatures climb, so does our water usage. With just a few simple changes you can make a big difference!

- **1. Water Smarter:** Water your lawn early in the morning or late in the evening to minimize evaporation
- 2. Embrace Native Plants: Native and drought-resistant plants require less watering and maintenance.
- **3. Check for Leaks:** Regularly inspect indoor and outdoor fixtures, and fix leaks promptly

Water is a precious resource, especially during the hot summer months. By making small changes and encouraging others to do the same, we can protect our water supply for future generations—one drop at a time.

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Time Dated



Recipe Corner



Star-Studded Berry Tarts

Active Time: Total Time: Servings: 2 hr 45 mins 3 hr 15 mins 8

Ingredients

- For the crusts:
- 2 1/4 cups all-purpose flour, plus more for dusting
- 3/4 cup pecans
- 6 tablespoons granulated sugar
- 1/4 teaspoon salt
- 1 1/2 sticks cold unsalted butter, cut into 1/2-
- inch pieces
- 1 large egg, beaten
- For the pastry cream:
- 1 cup whole milk
- 2/3 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/2 cup plus 3 tablespoons buttermilk
- 3 large egg yolks
- 3 tablespoons cornstarch
- 1 pint raspberries
- 1 pint blueberries
- · Confectioners' sugar, for dusting

Directions

Step 1: Make the crusts: Pulse the flour, pecans, granulated sugar and salt in a food processor until the nuts are finely ground. Add the butter and pulse until the mixture looks like coarse meal. Drizzle in 6 tablespoons ice water and pulse until the dough comes together. Turn out onto a piece of plastic wrap and form into a disk; wrap and refrigerate until firm, about 1 hour.

Step 2: Lightly flour a large sheet of parchment paper. Roll out the dough on the parchment into a 9-by-13-inch rectangle. Trim into an 8-by-12-inch rectangle (reserve the scraps). Cut into eight 3-by-4-inch rectangles. Separate the pieces slightly on the parchment, then use your fingers to crimp the edges. Slide the parchment onto a baking sheet. Roll out the scraps until 1/4 inch thick. Cut out 8 stars using a small floured star-shaped cookie cutter; arrange on the baking sheet around the crusts. Refrigerate until firm, about 20 minutes.

Step 3: Preheat the oven to 375 degrees F. Poke holes in the crusts with a fork. Brush the stars and the edges of the crusts with the beaten egg. Bake until golden brown, about 25 minutes; remove to a rack to cool completely.

Step 4: Make the pastry cream: Combine the milk, 1/3 cup granulated sugar and the vanilla in a saucepan and bring to a simmer over medium heat. Whisk 1/2 cup buttermilk, the egg yolks, cornstarch and the remaining 1/3 cup sugar in a bowl. Slowly pour the hot milk mixture into the egg mixture, whisking constantly. Pour the mixture back into the saucepan and cook, whisking, until thick and bubbling, about 3 minutes. Transfer to a bowl; stir in the remaining 3 tablespoons buttermilk. Lay plastic wrap on the surface and refrigerate 45 minutes.

Step 5: PreheatCarefully transfer the crusts to a platter. Spread the pastry cream on the crusts, then top with the berries. Top each tart with a star. Dust with confectioners' sugar.

Source: Recipe courtesy of Food Network Kitchen