



September 2020

Inside this issue

Tips for schooling at home  
Eye care and COVID-19  
Cast iron cooking and more.

# Historic Oaks

## OF ALLEN PARKWAY VILLAGE

Historic Oaks of Allen Parkway Village • 1600 Allen Parkway • Houston, TX 77019

### We're So Glad You're Here!

If you've recently joined our community, thank you for choosing Historic Oaks. We value every one of our residents! If you've been with us a while, we want you to know how much we appreciate your continued residency! It takes special people like you to make our community a great place to call home!

### Grandparents Day is Sept. 13th

Sadly, due to the COVID-19 pandemic, many grandparents have found themselves separated from their grandchildren and unable to be there in person for some of their grandchildren's biggest moments. And sometimes it's not even about missing the big moments, but the everyday moments, such as picking kids up from school or reading a story to them, that make it so hard to be separated.

During this time it is especially important to let them know they are loved and appreciated. After all, if it wasn't for them we wouldn't be here. They raised our parents and made time to spoil us when we were little, it's only fair we return the favor now. Today is a great excuse for you to phone or text them, FaceTime or Skype with them, or even write send them an old-fashioned card.

### Holiday Office Hours

Labor Day is Monday, September 7th and we hope everyone will be able to relax and enjoy the holiday with friends and family. The Office will be closed for the day, so our Staff can also have time to spend with their loved ones.

### Bumper Sticker Chuckles

Some bumper sticker messages are inspiring and motivational. Others, not so much.

- I assume full responsibility for my actions, except the ones that are someone else's fault.
- My intuition nearly makes up for my lack of good judgment.
- Why suffer in silence while I can still moan, whimper, and complain?
- Forgiveness is cheaper than a lawsuit. But not nearly as gratifying.
- I am at one with my multiple personalities.

### Happening in September...

**Labor Day, Sept. 7.** A day off and a day to pay tribute to working men and women.

**National Wildlife Day, Sept. 4.** Also celebrated on Feb. 2, National Wildlife Day serves to bring awareness of endangered animals nationally as well as globally.

**National Grandparents Day, Sept. 13.** Send Grandma and Grandpa a card, call them, celebrate their lives.

**National Day of Service and Remembrance, Sept. 11.** Held on the anniversary of the terrorist attacks on the World Trade Center and the Pentagon.

**Constitution Day, Sept. 17.** Celebrate the signing of the U.S. Constitution on this day in 1787.

**National Self-Improvement Month.** Is there something in your life that you want to improve? September is National Self-Improvement Month. Usually there is a list of things people want to change about their lives. Many items on that list are often things over which we have no control. Stop dwelling on them and focus on what you can change—you.

## Lifestyle

### YOUR MANAGEMENT TEAM

**Paula McQueen**

Property Manager

**Cynthia Hicks**

Senior Assistant Property Manager

**Linda Nguyen**

Assistant Manager

**Trudy Truner**

Leasing Professional

**Tamika Parker**

Wait List Coordinator

**Mario Garcia**

Maintenance Supervisor

**Eric Albright, Jose A. Rivas,**

**Harold Jackson**

Assistant Maintenance

**Luis Duran**

Make Ready Technician

**Miguel Zayas, Mykal James,**

**Cameron Grimes**

Porters

**Digna Rivera , Gloria Ahmed**

Housekeepers

**Christopher Darden**

Property Inspector

**Constable Rhone**

Resident On Call

### OFFICE HOURS

**Monday thru Friday**

8:00 am-5:00 pm

**Saturday & Sunday**

Closed

### CONTACT INFORMATION

**Management Office**

(713) 651-1250

**Precinct 6 Constables**

(713) 274-3400



ALLIED ORION GROUP





# Tips for tackling the homeschool challenge

It's unclear whether all schools will reopen in the fall, but many parents are concerned enough about the spread of the coronavirus to keep their children home no matter what. Homeschooling can be a challenge, as many have already learned. The Insider website shares these tips from experts on how to educate kids at home and retain your sanity while you do it:

▪ **Set up a schedule.** Children do best when they have a consistent, reliable routine to follow. Schedule a few activities for the same time every day so they know what to expect. Put up a board with a daily schedule so it's easy for everyone to keep track.

▪ **Create a dedicated learning space.** Set off a portion of your home for school activities. This will help keep kids free from distractions and focus on their lessons.

▪ **Take breaks.** Don't try to schedule every minute of every day. Keep learning blocks to 30-50 minutes, and allow kids to relax and play between education-related activities. Feel free to take a day off every now and again so everyone can refresh and recharge.

▪ **Get outdoors.** If you have a nearby park, use it as an outdoor classroom. Have children collect leaves and stick, study birds and insects, learn about trees, plants, and flowers, and enjoy a little unstructured play.

▪ **Try some nontraditional schooling.** Math and science are important, but children can learn in lots of different ways. Involving them in baking and cooking, for example, can teach them about measurements and fractions. Older kids can help you with projects like building a bookshelf or changing a tire.



## Homemade treatment for a set grease stain

An easy fix for a grease spot on your pants is grease-cutting dish detergent... if you get to it fast enough. But what if you couldn't get to it right away and that tiny puddle on your pants has set for a while (like for a day, a week, after a regular wash and dry)?

*Here's what you do:* Soak the grease spot with a good squirt of dish detergent. Then take a finger full of cornstarch and rub that into the soapy detergent. Try not to use too much cornstarch. You want to use just enough so that it combines with the dish detergent and forms a smooth thin paste in the surface. Let set for 15 minutes, then wash as usual. The stain should be gone.



## Protect your eyes during the outbreak

Will your eyewear help keep you safe from the coronavirus? Maybe, if you treat it right. *U.S. News & World Report* offers some guidelines on how to wear your glasses and contact lenses effectively during the pandemic:

• **Contacts vs. glasses.** While some people are switching to eyeglasses, the American Optometric Association says there's no evidence that wearing contacts lenses increases one's risk of COVID-19 infection. Still, make sure to wash your hands thoroughly before inserting and removing your lenses, clean them properly, and don't touch your eyes while wearing them. If you develop cold- or flu-like symptoms, stop wearing them immediately.

• **Clean your glasses daily.** Clean your glasses every day, using soap, water, and a microfiber lens cloth—not a paper towel or corner of your shirt, which can scratch your lenses. Hand-wash microfiber cloths regularly with a gentle soap and hang them up to dry.

• **Don't set glasses down carelessly.** Placing them on a desk, table, or bar can be risky if the surface isn't clean. If you must take your glasses off, put them into a clean case.

• **Avoid string holders.** Hanging glasses around your neck can expose the interior of the lenses to droplets in the air, bringing them too close to your eyes and face. Again, store them in a case until you need them again.

## cooking with **CAST IRON**

Tired of wimpy, scratched non-stick pans? Maybe it's time to think cast iron skillets.

This is the skillet used over outdoor fires for centuries and it's still used by great chefs.

Cast iron cooks evenly, goes from stovetop to oven, and will last a lifetime.

Proper seasoning of a new skillet will give cast iron a natural, smooth, non-stick surface. Here's how Lodge Cast Iron says you should do it:

**Step 1:** Scrub the pan with warm, soapy water. It's okay to use soap since you're preparing to re-season the cookware. Rinse and hand dry thoroughly.

**Step 2:** Apply a very thin, even layer of cooking oil to the cookware (inside and out). Use an oil with a high smoke point like vegetable oil, melted shortening, or canola oil. Note: If you use too much oil, your cookware may become sticky.

**Step 3:** Bake for 1 hour Place the cookware in the oven upside down. Place a large baking sheet or aluminum foil on the bottom rack. Bake at 450-500 degrees F for one hour. Allow to cool.

**Use tip:** After cooking, empty the pan and let it cool on the stove. Wash with dish soap and water. Rinse thoroughly. Dry with a towel. Rub on a thin coat of oil and store with a paper towel inside. Never put cast iron in a dishwasher.



## Cast Iron Skillet Pizza

### Ingredients

- 10 oz. ball of pizza dough, risen at room temperature\*
- All-purpose flour for dusting
- Cornmeal for dusting
- 1/3 cup marinara sauce
- 2 medium tomatoes
- 1 1/2 cup grated mozzarella
- 1/2 cup grated Parmesan
- 4 tsp chopped fresh basil
- Kosher salt
- Fresh ground pepper

\*To let dough rise, portion 10 oz. ball of dough. Round with two hands by pressing into the work surface and spinning the dough in place. This will tighten the surface of the dough. Place on a surface dusted with flour and cover with plastic wrap that has been coated with cooking spray. Let rise 40 to 90 minutes before stretching out in step 2.

### Directions

1. Preheat oven to 500°F.
2. Place dough on a lightly floured surface.
3. Gently spread dough out with fingertips and sides of your hands, keeping as much air in the outer/crust edge as possible.
4. Stretch dough into a 10-inch circle. (Alternatively roll out with a rolling pin.)
5. Sprinkle semolina lightly in the bottom of a 12-inch cast iron skillet.
6. Lay pizza dough out in the prepared skillet.
7. Spread marinara over the pizza dough, leaving a border for the crust.
8. Sprinkle with mozzarella cheese.
9. Lay tomato slices on top of cheese layer, and then finish with grated Parmesan.
10. Place the skillet on in the hot oven and cook pizza for 10 minutes.
11. Rotate pan and continue cooking for another 10 to 15 minutes or until crust is golden brown and cheese is bubbling and golden.
12. Slide pizza onto cutting board with a spatula.



In support of social distancing guidelines, we are currently accepting office visits by appointment only. To schedule an office visit, please call or email us.

Contact information can be found on the front page of this newsletter.

	tuesday	wednesday	thursday	friday	saturday		
	1 <b>Rent is Due.</b>	2 <i>September is Friendship Month</i>	3 <i>Skyscraper Day</i>	4 <i>Lazy Mom's Day</i>	5 <i>Kentucky Derby</i>		
sunday	6 <b>Rent is Late!</b>	7 <i>Labor Day</i> <i>Buy a Book Day</i>	8 <i>Star Trek Day</i>	9 <i>National Teddy Bear Day</i>	10 <i>Alpaca Day</i>	11 <i>Patriot Day</i>	12 <i>Video Games Day</i>
	13 <i>Grandparents Day</i>	14 <i>September is Suicide Prevention Month</i>	15 <i>World Afro Day</i>	16 <i>Stepfamily Day</i>	17 <i>Locate an Old Friend Day</i>	18 <i>Hug Your Boss Day</i>	19 <i>Eat an Apple Day</i>
	20 <i>Pepperoni Pizza Day</i>	21 <i>World Gratitude Day</i>	22 <i>Doodle Day</i>	23 <i>September is Hispanic Heritage Month</i>	24	25 <b>Happy Birthday! Cynthia Hicks (Senior Assistant Manager)</b>	26 <i>Forget-Me-Not Day</i>
	27 <i>Ancestor Appreciation Day</i>	28 <i>Good Neighbor Day</i>	29 <i>VFW Day</i>	30 <i>Ask a Stupid Question Day</i>	<b>Sept. '20</b>		