



Spring 2018

Newsletter

Here is **YOUR** Gatewood Homeowners Association Board Members:



President – Shawn Robertson
Treasurer – Jill Young
Secretary – Michelle Thornton
Member at Large – Mary Myers

You can send a private message through Nextdoor Gatewood <https://gatewoodin.nextdoor.com/>

The Gatewood Homeowners' Association is managed by [Association Management Inc.](#) (AMI). Please address any concerns or inquiries to AMI by contacting Gatewood's property manager:

Gatewood HOA
c/o Association Management Inc.
ATTENTION: Randy Collier
9099 Technology Lane
Fishers, Indiana 46038
317.915.0400
rcollier@indyami.com

News from the Board –

Our Association Board Members are encouraging you to sign up on Nextdoor site:

<https://gatewoodin.nextdoor.com>

Nextdoor is a private social network for you, your neighbors and your community. It's the easiest way for you and your neighbors to talk online and make all of your lives better in the real world. And it's free.

Thousands of neighborhoods are already using Nextdoor to build happier, safer places to call home.



New Updated Gatewood Website

Gatewood Website:
<http://gatewoodatfishers.com/>

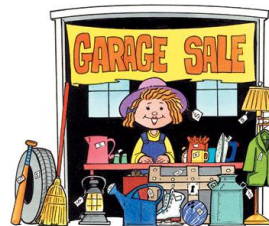


1st Day of Spring YIKES



Reminder Help keep the neighborhood looking it's best. If you are a pet owner and you walk your pet, always

remember to be kind to your neighbors and community and pick up the pet waste from your dog and dispose of it properly. Also, remember, when walking your pet, it should be leashed. Thank you for your cooperation.



Neighborhood Garage Sale Date

Keep an eye out on Facebook, Nextdoor at gatewoodin.nextdoor.com or our website:

gatewoodatfishers.com for the dates.
Tentatively it is scheduled for **May 18 and 19.**



Symphony on The Prairie at Conner Prairie

Starting June 15th,
through September 2nd,

you can enjoy outdoor entertainment as Kroger is continuing the 37 year tradition. Great family entertainment. For tickets, call the ISO Box Office at (317.639.4300).



How to Grill the Perfect Steak. . .

No one wants to mess up steak on the grill. Here are six steps that will guarantee

a perfectly grilled steak every time. **1.**

Start with a Clean and Oiled Grill: More than cooking time, more than spice rubs, a clean grill makes all the difference when cooking great steak (or anything on the grill, for that matter.) Clean grates keep the steaks from sticking when you turn them. All you need to do is heat your grill, give it a good scrub with a heavy duty grill brush, and lightly brush it with vegetable oil. This essentially creates a nonstick cooking surface.

2. High Heat Cooking: Crank that heat up! You want the grill to be at least 450°F, or hot enough that you can hold your hand over the grill for just one second. High heat ensures a good sear and a crispy crust on these steaks. **3.**

Season the Steak: Steaks don't need much to make them great. Just before grilling, brush them lightly on both sides with olive oil and sprinkle with salt and pepper. If you want to get fancy, you can add spices like chili powder, paprika, or garlic powder to the rub.

4. Turn Steak Once: Steaks are so quick-cooking that you really only need to turn them once. Flipping too frequently might also prevent the steaks from forming their tasty, well-seared crust (though there's some controversy about this). They're ready to be flipped when they release easily from the grill, just like with searing meat on the stove top.

Use a pair of pincher tongs for turning the meat instead of poking it with a barbecue fork — those forks just pierce holes in the meat, mauling it and releasing its juices. **5. Cook Until It's Done:** Exact cooking time depends on the thickness of the steak and your personal preference. This is why a meat thermometer is handy to have. It's accurate and won't release much juice from the meat: **Rare: 125°F - 130°F--Medium-Rare: 130°F - 135°F -- Medium: 140°F - 145°F -- Well-Done: 160° and higher.** **6. Rest the Steak:** Let the grilled steak rest on the cutting board for about 5 minutes before cutting in. This gives the juices time to re-circulate through the meat. Slicing the steak earlier lets the juices run out and makes your steak taste dry. Want to up the ante on your steak? Add compound butters and sauces to steaks just before serving. This can be anything from minced fresh herbs worked into soft butter or getting fancy with ingredients like the bourbon.

Grill with confidence!

Gatewood Website:
<http://gatewoodatfishers.com/>