

JUL
2022

MOODY INSIGHTS

NEWS & STORIES



July

Our President's Message



Dear Residents,

This month we will celebrate Independence Day on the Fourth of July, and I hope your families enjoy some well-earned time off with your loved ones, along with all the customary barbecue's and fireworks displays. Hunt Military Communities wants to thank you and your families for the many sacrifices you make for our freedoms and way of life.

Many of our residents will PCS this summer and we will be welcoming those families to Hunt Military Communities. We have recently chosen new **Pillars of Excellence** that are the foundation to how we run this company and serve each of you.

Excellence, Accountability, Integrity, Continuous Improvement, and Customer Commitment.

Our goal is to provide you with the very best living experience at each step of your journey in our communities. We are committed to continuous improvement by raising the bar with our management and Fiduciary obligations of military housing projects. Wishing you all a safe, happy, and healthy holiday! Semper Fidelis,

A handwritten signature in black ink.

Brian Stann
President & Chief Executive Officer
Hunt Military Communities



Back to School Pool Party

On 29 July, join us from 6:30PM - 8:30PM at the Moody AFB Outdoor Pool for our Back to School Pool Party! This event is for **CURRENT RESIDENTS ONLY! ALL CHILDREN MUST BE ACCOMPANIED BY AN ADULT!** Food and drinks will be provided as well. Come out and celebrate the start of a new school year!

Please RSVP by 28 July - You can call our office at 229-992-2029 or email: moodyleasing@huntcompanies.com. Please include your name, address, and number of people attending!



HuntMilitaryCommunities.com



Lemon Raspberry Cake

| PREP TIME | COOK TIME | TOTAL TIME |
|-----------|-----------|------------|
| 20 mins | 40 mins | 1 hr |

Ingredients

- 1 cup (2 sticks or 8 ounces) unsalted butter, at room temperature
- 1 and 1/2 cups granulated sugar
- 1/4 light brown sugar, packed
- 1 tablespoon lemon zest
- 1/2 teaspoon pure lemon extract (optional)
- 1 teaspoon vanilla extract
- 4 large eggs, at room temperature
- 2 and 1/2 cups cake flour
- 1 and 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup whole milk
- 1/2 cup full-fat sour cream
- 1/2 cup fresh squeezed lemon juice
- 2 and 1/2 cups fresh or frozen raspberries, if using frozen, do not thaw first
- 2 tablespoons all-purpose flour

Lemon Cream Cheese Frosting:

- 1 block (8 ounces) full-fat cream cheese, a little softer than room temperature
- 10 tablespoons unsalted butter, a little softer than room temperature
- 4 cups confectioners' sugar, more if needed
- 2 teaspoons fresh lemon zest
- 1 tablespoon fresh lemon juice
- 1/4 teaspoon pure lemon extract (optional)
- 1/4 teaspoon salt
- 2 tablespoons sour cream

Garnish:

- 1/2 cup raspberry preserves
- 1 lemon, thinly sliced
- 1 cup fresh raspberries



Instructions

1. Preheat oven to 350 degrees (F). Cut out two 9-inch round segments of parchment paper to line your cake pans with. Spray each pan generously - sides and bottom - with nonstick cooking spray, then place the parchment paper cut out in the bottom of the pans and spray again. It's important to make sure every bit of pan and paper are sprayed so your cakes don't get stuck. Set pans aside.
2. In a large bowl using a handheld electric mixer (or in the bowl of a stand mixer fitted with the paddle attachment), combine the butter, both sugars, lemon zest, lemon extract, and vanilla extract; beat on medium speed, scraping down the sides of the bowl as needed, until light and fluffy, about 5 minutes (don't skimp on time here!). Add in the eggs, one at a time, beating well after each addition, and scraping down the sides of the bowl as needed. Set aside.
3. In a separate bowl, whisk together the cake flour, baking powder, baking soda and salt, mixing well to evenly combine the ingredients. Add the dry mixture into the wet ingredients and mix on low speed until everything is just barely combined. You should still see some lumps and dry streaks. Turn mixer off. Add in the milk, sour cream, and lemon juice; use a rubber spatula to fold the ingredients into the mixture, stirring until everything is incorporated, but being sure not to overmix. Set aside.
4. In another bowl, gently toss the raspberries with 2 tablespoons of all-purpose flour. Add the raspberries, and any remaining flour, to the batter and fold in by hand, using a rubber spatula, until just combined. Again, be sure not to over mix! Over mixing is very easy to do, and will result in a dry, dense cake.
5. Divide the batter evenly among the prepared pans and bake for 35 to 40 minutes, or until the tops are firm and slightly golden, and a cake tester (or toothpick) inserted in the center comes out clean, or with a few moist (but not wet) crumbs clinging to it.
6. Allow the cakes to cool in the pans for 10 minutes before gently running a knife around the edges to loosen any stuck bits, then turning them out onto a cooling rack to cool completely.
7. While the cakes cool, you can make the frosting.

For the Lemon Cream Cheese Frosting:

1. In a large bowl using a handheld electric mixer (or a stand mixer fitted with the paddle attachment) beat the cream cheese and butter on medium-speed until light and fluffy, about 3 minutes, scraping down the sides of the bowl as needed. Reduce the speed to low and gradually add in the confectioners' sugar. Add in lemon zest, lemon juice, lemon extract, and salt; beat until combined. Increase the speed back to medium and mix until creamy, about 2 minutes. Add the sour cream and continue beating the frosting until very light and fluffy, about 2-3 minutes. If the frosting seems too thin, add a little more confectioners' sugar, starting with one tablespoon at a time; if the frosting seems to thick, add in a little more sour cream, starting one tablespoon at a time.
2. When the cakes have completely cooled, place one round on a cake stand or large plate; spread the top and sides evenly with frosting, then top with the raspberry preserves. Don't worry if they mix together a little. Gently place the other cake round on top of the frosted one and press down very lightly to seal them together. Place the semi-frosted cake in the fridge for 20 minutes, then continue frosting the cake, using a thin spatula, offset spatula, or whatever you have that works best, until the top and sides of the cake are evenly frosted. Place the cake back in the fridge for another 20 minutes before decorating. I love decorating this cake with fresh raspberries and thin lemon slices, but feel free to decorate according to your own tastes.
3. The frosted cake will stay fresh, covered and stored in the refrigerator, for 3 days. Simply take it out of the fridge an hour or two before serving so it can come to room temperature.

NOTES

Be sure not to pack your cake flour when measuring. Be sure to bring all cold ingredients to room temperature. The frosted cake will stay fresh, when stored in the refrigerator, for 3 days.

Recipe found at:

<https://bakerbynature.com/lemon-raspberry-cake/>

COMMUNITY REMINDERS

We thank you for your continued patience and dedication in following the COVID-19 guidance and protocols over the past year. We recognize it has been a very challenging time for all and appreciate all that you do in helping to keep our communities safe.

- While business is being conducted virtually as much as possible, we are available in the office, **Monday – Friday 8AM – 5PM**. To make an appointment to come to the office, please call us at **(229) 992-2029**.
- **All URGENT and EMERGENCY Maintenance requests need to be called in!** Placing an Urgent or Emergency request through the website or Resident Portal App is automatically prioritized as ROUTINE. **You can call anytime, 24/7 at 229-992-2029.**
- **Balances Due:** All balances due must be paid in full within 30 days (with the exception of Payment Plans; please follow according to arrangement). Payments can be made via your Resident Portal App,.
- **Please continue Mowing and Edging your fenced yards!** Residents with fenced backyards are responsible for mowing the fenced area, as well as edging/trimming along fence line.



Please contact our office at 229-992-2029 with any questions.

ASTRO PEST CONTROL SERVICE

Astro will be treating INSIDE the homes this month! They will be in Magnolia Grove on 13 July and Quiet Pines on 14 July.

If you require treatment in-between the scheduled dates, please contact our office at 229-992-2029.

Call back for treatment is every Wednesday for both communities!

MOODY FAMILY HOUSING EVENTS for JULY

Facebook Events- To stay up to date with any virtual events occurring, please be sure to follow our page at: <https://www.facebook.com/MoodyFamilyHousing2012>

- 1 July** - Ice Cream Treats in Magnolia Grove and Quiet Pines this afternoon! Keep a look out for a Moody Family Housing vehicle in your neighborhood. - We'll have some yummy ice cream treats to give out.
- 4 July** - Happy Independence Day! Our office is CLOSED today, but we will resume normal business hours on Tuesday, July 5th.
- 5 July** - Recyclops Recycling pick up today!
- 6 July** - National Fried Chicken Day
- 9 July** - National Sugar Cookie Day
- 10 July** - Pick Blueberries Day: Find a local farm and pick blueberries with the family!
- 11 July** - Pet of the Month Begins
- 13 July** - Indoor Pest Control in Magnolia Grove
- 14 July** - Indoor Pest Control in Quiet Pines
- 15 July** - National Give Something Away Day
- 19 July** - Recyclops Recycling pick up today!
- Afternoon Crafts in Quiet Pines** - Meet us at the Community Center from 1PM-2:30PM to make a fun craft! **Pet of the Month ends**
- 20 July** - Kid's Chalk Art Contest begins
- 21 July** - Afternoon Craft in Magnolia Grove - Meet us the pavilion on the playground from 1PM-2:30PM to make a fun craft!
- 25 July** - National Wine and Cheese Day
- 28 July** - Kid's Chalk Art Contest Ends
- 29 July** - Back to School Pool Party! **FOR RESIDENTS ONLY** - From 6:30PM - 8:30PM we will have the base pool reserved for our residents!
- 31 July** - National Raspberry Cake Day

Moody Family Housing
3131 Coney St. Moody AFB,
GA 31699
Phone: 229-992-2029
Facebook: Moody Family
Housing

6. SAFETY GUIDELINES

6.1 Barbeque Grills

The use of gas-fired and charcoal barbecue grills inside garages, on decks, balconies, covered parking areas or patios and under any building overhang is strictly prohibited. All grills must be used a minimum of 15 feet from any building structure or combustible source. Fuel bottles (propane) from the gas-fired grills (attached or unattached) may be stored inside the garage. Do not store these bottles inside the structure. All grills may be stored in garages, on porches, decks, balconies and patios, provided the charcoal is completely extinguished or the gas fire is out and the propane is turned off.

6.2 Care of Children

Regardless of the age of the child/youth, parents must be responsible for their children/youth and teens at all times. Residents are required to comply with the Installation-specific youth supervision guidelines for the care of children and any applicable state, local or federal requirements.

6.4 Fireworks

The manufacturing, sale, storage, possession, transporting and/or use of fireworks and all incendiary devices are expressly prohibited at the Home or in the community.

6.5 Fire Pits and Chimneas

Fire pits and chimneas of any kind are prohibited.



PLANNING ON MOVING?

WE'RE THERE!

CHECK OUT OUR HMC COMMUNITIES NATIONWIDE!

<https://www.huntmilitarycommunities.com/our-communities>



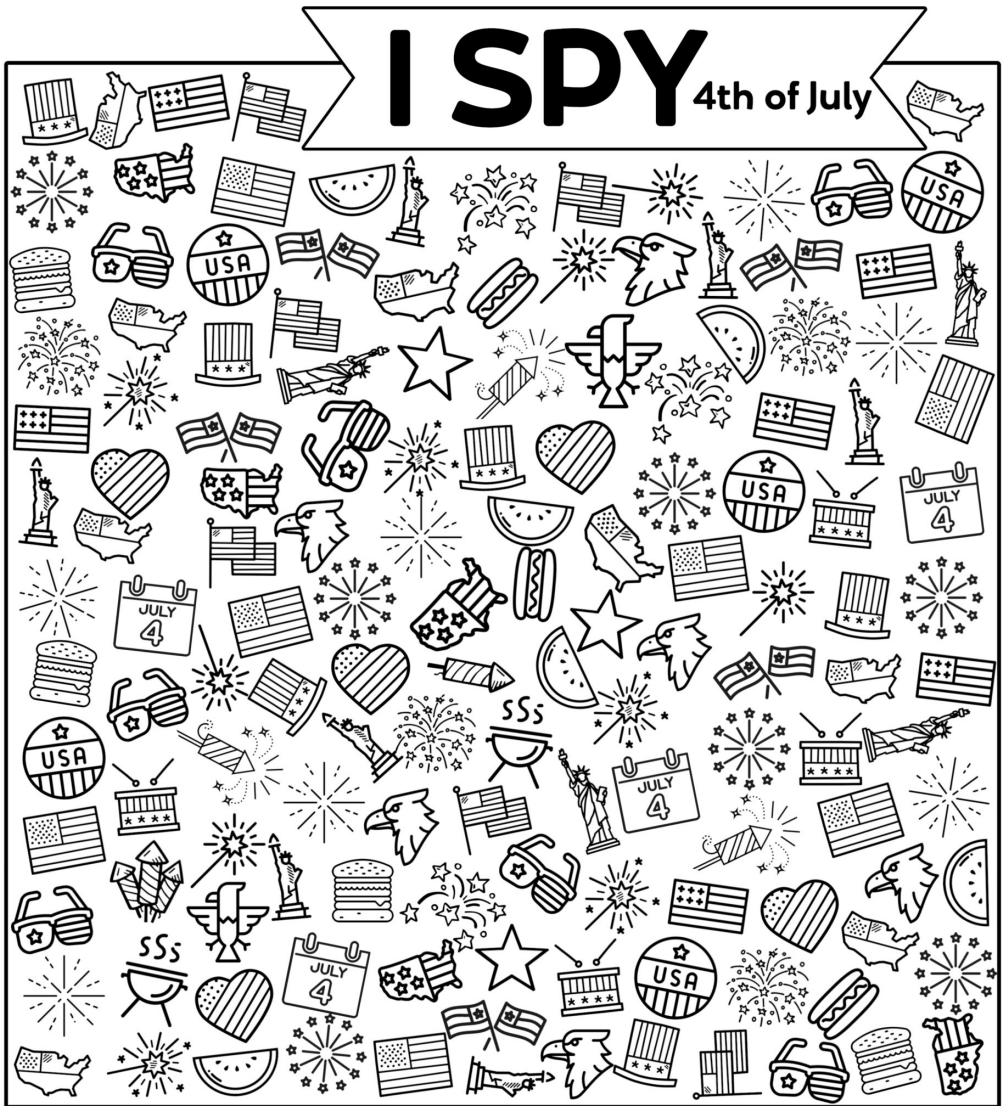
We Aim to Provide More Than Just Housing.

We are entrusted to create quality communities that meet the needs of our residents and we take that responsibility very seriously. We are deeply committed to honoring and serving these heroes and their families. **When you live at a Hunt Military Community, you'll always feel at home.**

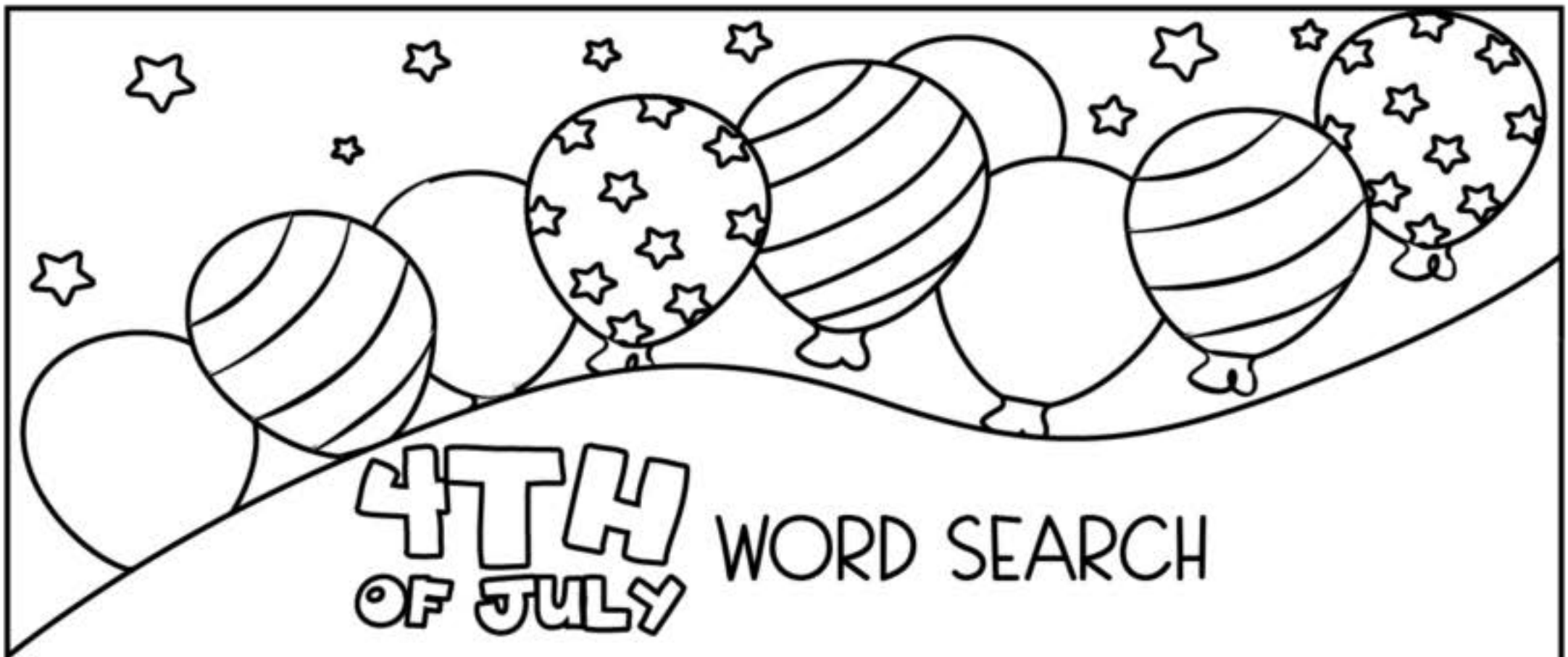
It Pays to Live With Hunt!



I SPY 4th of July



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| 1 | | 6 | | 7 | | 1 | | 3 | | 6 | | 7 | | 4 | | 7 | | 5 | |
| 3 | | 3 | | 4 | | 6 | | 2 | | 7 | | 5 | | 9 | | 6 | | 3 | |



4TH OF JULY

WORD SEARCH

F P H G J G P W D Z T F O U R T H R H H E L
Q W M T E V A A D Y X U E F W H I T E W E A
Y P R N I J R Y F E A M T T N I N B C T F X
X B R A V E A Z B T C A Q L A S R I Z P T J
I W F R E E D O M V K L W X W T T D H P H L
E F G N Y X E V W W C M A Y K O Z W R T O S
J I N D E P E N D E N C E R I R A N T H E M
A G E X D F V Q I R I A Z R A Y L J Z C G X
P R E S I D E N T E C E T P Q T B S U F Z G
R H L R U K E T Q V A A W A S H I N G T O N
C B I L E E R Q Q O P J H V G T N O F A X M
L B B L D W U L K L I B A S I X R S N P D I
R V E A A O L U N U T H Q L A Q B I R E D J
I O R T S D H M J T O J U L Y P U Z P Y I V
Q A T H T Y E I C I L D D A P V F B G E H J
P Q Y V R K C L C O N S T I T U T I O N S C
B A R B E C U E P N L G O V E R N M E N T L
Y K W Y J F I Z R H Q O B L U E C O S N S R
I F I R E W O R K S I E N V C B Y T H W T U
B Y Z A M E R I C A Q A W I F H K J O O A U
K N M F P Y U O R R W S M O E C Y G L Y R S
O S U M M E R Z W B O U O H O S V U M G S A
T B L N I P C O N G R E S S Q B L C F L A G

JULY
FREEDOM
USA
COLONIES
PRESIDENT
CONSTITUTION
WASHINGTON
HISTORY
LIBERTY
RED
AMERICA
BARBECUE
FIREWORKS
PARADE
BLUE
FLAG
INDEPENDENCE
PATRIOTIC
SUMMER
PARADE
PHILADELPHIA
ANTHEM
STARS
WHITE
FOURTH
BRAVE
STRIPES
DECLARATION
GOVERNMENT
CAPITOL
REVOLUTION
CONGRESS

