

Hello Parkwood Residents,

Welcome to August! We hope you are enjoying the sunshine and everything summer has to offer. This month's newsletter is packed with community news, exciting local events, and a delicious new recipe we think you will love. Read on to stay in the loop!



Check out the back to find the recipe for this amazing Carrot Halwa!

Medium (0.46)

8				1		4		
	4			6		2		
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	5			7	1	6		3
3		7	4	8			5	
		2		5			3	
		8		2				6



“Start where you are, use what you have. Do what you can.”

-Arthur Ashe

**PARKWOOD
NEWS**

August 2025

JRKM INC.



A little sunshine from our community garden!

Community Garden

Our community garden is thriving this season, thanks to the care and enthusiasm of our wonderful residents! From colorful blooms to homegrown produce, it has been amazing to see space come to life. If you have been thinking about planting something of your own or would like to get involved, we would love to have you join in. Just reach out to Mike for more information- he is happy to help you get started!

Community Calander

Back to School Bash

8/2 6:30-8:30pm

1200 W Hubbard St.

Make a splash and celebrate the new school year!

There will be bounce houses, Funky Monkey, and free hot dogs!

Parkwood Back to School Kickoff!

8/8 1-2 pm

Join us in the courtyard for an afternoon of fun! We will have rock painting and popsicles!

Summer Craft Fair

Mineral Wells Senior Center

8/16 9am-2pm

Entry is free so come out for a fun day of supporting local vendors! There will be crafts, concessions, and a bake sale!

Recipe

One of our amazing tenants has a recipe they would like to share!

Carrot Halwa (Carrot Pudding)

- 1 lb. Shredded Carrots
- 2 cups of sugar
- Raisins and other dried fruit
- Cashews, pistachios, almonds
- 1 cup Milk
- 4 TBSP Butter (Unsalted)
- Green Cardamom Powder

1. In a pan over medium heat add 1 TBSP butter and fry the raisins and set aside
2. Add 1 TBSP butter, shredded carrots and milk to the pan and cook for 10 minutes stirring occasionally.
3. Add sugar and cardamom powder and continue cooking for 5-10 minutes.
4. Add the remaining butter to the pan and let cook until everything is absorbed.
5. Top with the dried fruits and nuts.

This dish can be enjoyed hot or cold!

Do you have a recipe you want to share? Just check in with Caiti- we would love to feature it!