

Feb
'22

LITTLE ROCK INSIGHTS NEWS & STORIES



Our CEO's Message

Dear HMC Residents,

As we head into February, I want to share with you an important opportunity for those looking to attend secondary schooling at a 2-year, 4-year, or technical school. Hunt Military Communities, in partnership with the Hunt Heroes Foundation, is once again excited to sponsor our fourth annual scholarship program. This year we will be awarding 18 scholarships totaling \$50,000. Those eligible include any active service member or their dependents. This is open to any branch of our armed forces and you do not need to be a Hunt Military Communities resident. All scholarship applications must be filled out online at: <https://learnmore.scholarsapply.org/huntheheroesscholarship>. The deadline to submit a nomination is February 22, 2022, at 3 pm CST, or until 50 applications are received, whichever comes first. Even if you do not have a need this year, we invite you to share this opportunity with someone who qualifies. This is one of many charitable endeavors Hunt Military Communities is actively pursuing. We have supported several of the top rated charities that serve our active duty & military veteran populations to include career transition, homes, education, and mental health. Our support for these organizations, Tunnels to Towers, Hire Heroes USA, Travis Manion Foundation, and our Hunt Heroes Foundation Scholarships are all part of our desire to go above and beyond providing housing and property management services to our nation's heroes and their families. Thank you very much for choosing to live with HMC, and we hope you have a wonderful month!



Sincerely,

Brian Stann

President & Chief Executive Officer

Hunt Military Communities

A handwritten signature in black ink, appearing to read "B. Stann".

Office Staff:

Julie Wickersham-Community Director Ronni Marshall-Community Manager

Whitnee Nicholson-Community Manager Kendra Lytch- Resident Service Specialist

Dan Gutierrez-Resident Service Specialist Gabi Stark-Resident Service Specialist

Nicole Laurain-Leasing Specialist Breanne Gissinger-Leasing Specialist



HuntMilitaryCommunities.com



Contact Information

101 Arkansas Boulevard, Jacksonville, AR 72076

Phone: 888-314-6994 • Fax: 501-983-9021

Facebook: @LittleRockFamilyHousing

Employee of the Month

Meet our February Employee of the month, Doug McCarty

Doug is a Maintenance Technician

2 Fun Facts:

- ◆ Spring time kayaking is his favorite
- ◆ He has 3 grown daughters and no grandchildren

His favorite part of the job
"I love the variety and working with all of my amazing co-workers."



Heart Lady Bug Valentine Craft:

Materials Needed

- ◆ Red and Black Construction Paper
- ◆ Scissors
- ◆ Glue



To make these adorable little bugs, have the kids grab a pair of scissors. They will need to cut a number of strips for the legs/antennae, a large heart shape for the body, a circle for the head, eyes, little heart feet and a number of heart spots.

Next, glue the head, eyes, antennae, feet and all the little heart spots to the main body. Finish this little guy off with a smile and your all set.

*Craft and picture found on:

<http://www.housingaforest.com/heart-lady-bug-valentines-craft/>

SAVE THE DATES

February 7-14

Candy Jar Event

- ◆ Stop by the office anytime during regular business hours to play our candy jar guessing game! We will be announcing the winner February 14.

February 15

Hunt Heroes Foundation Scholarship Program Applications Open

February 22

Sticky Bun Event

- ◆ Come by the office to grab a sticky bun to help us celebrate National Sticky Bun Day! This event starts at 8am until closing time of 5pm!

Red Velvet Brownies

Ingredients:

- 1/2 cup unsalted butter, softened
- 1 1/2 cups sugar
- 1 oz red food coloring more or less can be used as desired
- 3 tbsp cocoa powder natural or Dutch process
- 2 large eggs, room temperature
- 1 1/4 cups all-purpose flour
- 1/4 tsp salt

Instructions:

- ◆ Preheat oven to 350 degrees
- ◆ In a mixing bowl beat softened butter and sugar until fluffy. Add food coloring and cocoa powder and beat until combined. Add in eggs, one at a time, until each egg is combined.
- ◆ Add in flour and salt and mix by hand until combined well. Transfer to prepared baking pan
- ◆ Bake for approximately 35-45 min