



## Community Reminders

### Liberty Grand Garden Plots!

Spring is right around the corner so keep an eye out for an email this month about the community garden.

Our residents will be able to reserve one plot for the 2024 planting season!

Apartment living has its challenges, but if we all work together, we can make it a great place where everyone can enjoy their home. Please remember to walk softly, try not to slam any doors, and keep your tv and music to a level that isn't disturbing to your neighbors.

Please make sure that your outdoor space is kept neat and clean.

These areas are not to be used for storage of any kind, including under the breezeway stairs.



LIBERTY GRAND  
COMMUNITIES PRESENTS OUR  
THIRD ANNUAL...

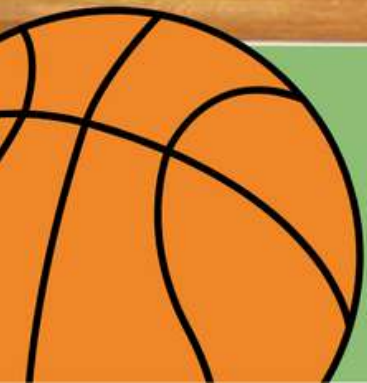


# March Madness Bracket Challenge

**TO ENTER YOU MUST BE A RESIDENT OF  
LIBERTY GRAND.**

**SEND AN EMAIL TO [LG@SREGROUP.COM](mailto:LG@SREGROUP.COM)  
BY MARCH 16TH AND WE WILL SEND  
YOU THE INVITE LINK.**

1ST PLACE - \$100 RENT CREDIT  
2ND PLACE - \$75 RENT CREDIT  
3RD PLACE - \$50 RENT CREDIT



# Slow-Cooker Guinness Beef Stew

## Ingredients

- 1-1/2 pounds potatoes (about 3 medium), peeled and cut into 1-inch cubes
- 3 medium carrots, thinly sliced
- 2 medium onions, chopped
- 2 medium parsnips, peeled and thinly sliced
- 2 celery ribs, cut into 1-inch pieces
- 1 boneless beef chuck roast (3 pounds), cut into 2-inch pieces
- 1/2 cup all-purpose flour
- 1-3/4 teaspoons salt
- 3/4 teaspoon pepper
- 2 tablespoons olive oil
- 1 can (6 ounces) tomato paste
- 2 garlic cloves, minced
- 1 bottle (12 ounces) Guinness stout or beef broth
- 1 can (14-1/2 ounces) beef broth
- 2 teaspoons minced fresh thyme or 1/2 teaspoon dried thyme
- Minced fresh parsley



## Directions

- Place the first 5 ingredients in a 5- or 6-qt. slow cooker.
- Toss beef with flour, salt and pepper. In a large skillet, heat oil over medium-high heat. Brown beef in batches. Transfer beef to slow cooker with a slotted spoon. Reduce heat to medium. To same skillet, add tomato paste and garlic. Cook and stir 1 minute.
- Add beer to skillet, stirring to loosen browned bits from pan. Transfer to slow cooker. Stir in broth and thyme.
- Cook, covered, on low until beef and vegetables are tender, 7-8 hours.