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THE HERALD

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	March 2023	
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“IN THE  
**spring,**  
AT THE END OF THE  
DAY, YOU SHOULD  
SMELL LIKE **dirt.”**  
-MARGARET ATWOOD

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Hello, Neighbors! Spring is in the air! Have you noticed the daffodils in the parks and the blooms on the trees? Pro-tip for Spring...did you know Redbud blooms are edible? A recipe is included below! Read on for the latest news in Heritage Hills.

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BENEFITING  
HISTORIC PRESERVATION INC AND  
THE REGIONAL FOOD BANK

2023  
OCTOBER 20-23



HAVE YOU CONSIDERED SUPPORTING  
HERITAGE HILLS BY HAVING YOUR  
HOME ON TOUR?

THE PERKS OF THE TOUR



A STAYCATION

Home tour participants will enjoy a staycation at one of Oklahoma City's best hotels, 21c, during the tour. We provide two nights stay, valet parking, and a special home owner's dinner on Saturday night.



COMPLIMENTARY TICKETS  
TO TWILIGHT TOUR

Participants will receive complimentary tickets to the Twilight Tour event on Friday evening.



THANK YOU GIFT AND  
COMMUNITY ENGAGEMENT

What better way to get to know new neighbors and support your community? This year's Home Tour will benefit Historic Preservation Inc as well as the Regional Food Bank.

WE HOPE YOU WILL JOIN US IN SUPPORTING HERITAGE HILLS AND  
THE REGIONAL FOOD BANK!

DO YOU HAVE QUESTIONS? WE HAVE ANSWERS! PLEASE REACH OUT  
TO HANNAH HUDSON AT [HCOLCLAZIER@GMAIL.COM](mailto:HCOLCLAZIER@GMAIL.COM)

## What's New Heritage Hills?



### **Thank you, Cathy O'Connor!**

A very big thanks to Cathy O'Connor for her years of service to Heritage Hills as Board President!

### **Heritage Hills Board of Directors - New Officers!**

President - Marva Ellard  
Vice President - Alan Kirkpatrick  
Vice President - Amy Sargent  
Treasurer - Judy Lambert  
Secretary - Mary Kay Gumerlock

### **A Warm Welcome to Our Newest Board Members**

Rita Dearmon  
Carter Fellers  
Amy Fisher  
Stuart Hudson  
Jackie Irwin  
Micah Leydorf  
Kale Streeter  
Alicia Sullivan  
Ron Suttles

### **Events**

The Annual Heritage Hills Easter Egg Hunt will take place at the Overholser Mansion on April 1st at 10am. More details to follow, but mark your calendars! **[You can check upcoming Heritage Hills Events online by clicking here.](#)**

The Heritage Hills Historic Home Tour will return this year October 20-23rd. This year's tour has some exciting announcements so stay tuned!

### **Around Town**

The latests happenings around the neighborhood and OKC:

**[Oklahoma City Thunder Schedule](#)**

**[Art of Food opens at OK Contemporary](#)**

**[Oklahoma City Dodgers kick off their 25th season on Friday, March 31](#)**

**[Visit the Inasmuch Foundation Crystal Bridge Conservatory for FREE this Friday](#)**

**[Support your neighbors by dining out during OKC Restaurant Week](#)**

**[Tulip Festival, Myriad Botanical Gardens](#)**

Have you spotted the new trash cans around Harn Park and new metal edging around Florence Park? A big thanks to the Parks Committee for keeping the neighborhood looking lovely!





### **Remembering Our Neighbor**

Elizabeth Jane Ward Holcombe was born in Columbus, MS, on April 27, 1944. She married C.B. Pete Holcombe, her high school sweetheart and the love of her life, on July 3, 1965. They moved to Oklahoma City in 1973, where they raised their beloved son Peter. Jane taught hundreds of students over several decades at numerous schools across the City and served on the board of the Historic Preservation Commission for OKC. Jane was happiest outside and loved spending time in her garden. She is survived by her husband, Pete Holcombe; her sister Daphne Ward; her son Peter Ward Holcombe and wife, Kathy Holcombe and her granddaughter Abigail Elizabeth Holcombe.

# Meyer Lemon Tart

## with Redbud Blossoms



Serves 8



1 hour



## INGREDIENTS

### For the Crust

8 ounces (2 sticks) unsalted butter,  
softened, plus extra for greasing pan

$\frac{1}{2}$  cup sugar

1 egg yolk

$\frac{1}{2}$  tablespoon milk

12 ounces all-purpose flour

$\frac{1}{4}$  teaspoon salt

### For the Lemon Curd

1  $\frac{1}{4}$  pound (5 or 6) Meyer lemons

1 cup sugar

5  $\frac{1}{2}$  ounces (1 stick plus 3 tablespoons)

unsalted butter, softened, plus extra for  
greasing pan

7 large egg yolks

5 large eggs

$\frac{1}{8}$  teaspoon salt

Redbud Blossoms

Adapted from Amanda Hesser, NYT

## DIRECTIONS

Step 1 - Make the crust: in the bowl of a mixer, cream together butter and sugar. Add egg yolk and the milk, and beat to combine. In a medium bowl, combine the flour with salt. Slowly add the flour to the butter mixture, stirring until completely blended. Gather dough into two balls. Freeze one for future use, chill the other for at least 1 hour.

Step 2 - Heavily butter a 10-inch tart pan with a removable bottom. Press the dough into the pan and trim the edges. Prick the bottom with a fork, and place the shell in the freezer for 30 minutes.

Step 3 - While shell is in freezer, prepare lemon curd. Grate zest of lemons. Squeeze lemons to extract 1 cup of juice. In a medium nonreactive saucepan, combine juice and zest. Add remaining sugar, butter and salt. Place over medium heat, stirring once or twice, until sugar is dissolved and the butter is melted.

Step 4 In bowl of a mixer, combine eggs and egg yolks until blended. Slowly add hot lemon mixture to eggs until blended. Return mixture to saucepan, and place over low heat. Whisk constantly until mixture thickens to a pudding-like consistency; do not allow it to boil. Remove from heat, and continue to stir to stop the cooking. Strain lemon curd into a bowl. Adjust sugar to taste; the curd should be tart, but may need additional sugar if the lemons were unripe. Cover with plastic wrap, pressing it right against the surface of the curd. Allow to cool.

Step 5 - Heat oven to 375 degrees. Remove tart shell from freezer, and bake until lightly golden, 20 to 25 minutes. Remove from heat and allow to cool slightly. Spoon lemon curd into tart shell, and smooth the top. Bake until filling has puffed around the edges, about 30 minutes. Cover edges with foil, if necessary, to prevent over-browning. Cool to room temperature before serving. Top with Redbud blossoms.

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To check the status of your dues for 2023, please contact Judy  
Lambert at [jkl58@cox.net](mailto:jkl58@cox.net)  
or Jacob Dearmon at [jdearmon@okcu.edu](mailto:jdearmon@okcu.edu)

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