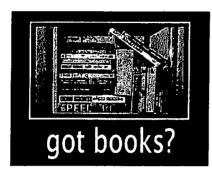
Tiger Lake Newsletter



THANK YOU TO BILL COOK FOR DESIGNING, BUILDING AND INSTALLING OUR NEW "LITTLE NEIGHBORHOOD LIBRARY" LOCATED IN THE FRONT OF OUR SUBDIVISION.

IF YOU HAVE A BOOK OR MAGAZINE YOU WOULD LIKE TO DONATE, PLEASE LEAVE IT IN THE CABINET. IF YOU WANT TO READ SOMETHING, JUST PICK IT OUT AND TAKE IT HOME WITH YOU.





PLEASE KEEP YOUR TRASH CANS IN YOUR GARAGE EXCEPT ON TRASH DAY AND RETURN THEM TO YOUR GARAGE ASAP.

HOA DUES ARE \$99 per month
PAYABLE 10:

ETHERIDGE PROPERTY MANAGEMENT

AUTOPAY ~ OR ~ ONLINE HTTP://WWW.EPMFL.NET 908 GARDEN GATE CR., PENSACOLA, FL 32504 (850) 484-2611

FAX, EMAIL OR MAIL YOUR
DECLARATION PAGE OF YOUR
HOMEOWNER'S INSURANCE POLICY TO
ETHERIDGE PROPERTY MANAGEMENT.

HOA RULES & REGULATIONS REQUIRE IT.

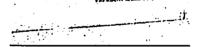


HELP KEEP OUR COMMON AREAS CLEAN AND REMEMBER TO PICK UP AFTER YOUR DOG.

DOGS MUST BE KEPT ON A LEASH.



OUR DEBT TO THE HEROIC MEN AND VALIANT WOMEN IN THE SERVICE OF OUR COUNTRY CAN NEVER BE REPAID. THEY HAVE EARNED OUR UNDYING GRATITUDE. AMERICA WILL NEVER FORGET THEIR SACRIFICES.



MALLEY STATES THE PROPERTY OF THE PARTY OF T

HOA MEETINGS ...

Held the third Thursday of each month 6 6:30 p.m. 6 Diane James # 1403 (There will be no HOA meetings in July or August)

IF YOU ARE NOTICING RATS AROUND YOUR YARD AREA, IT COULD BE BECAUSE OF YOUR BIRD FEEDERS

<u>OR</u> ...

YOUR BUSHES OR TREES ARE OVERGROWN AND MAY NEED TRIMMING.

WE HAVE HAD SIGHTINGS OF COTTONMOUTH MOCCASINS AROUND THE LAKE. THEY ARE INDIGENOUS TO OUR AREA.

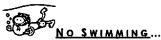
THEY ARE FAIRLY LARGE SNAKES, AVERAGING 30 TO 48 INCHES AND HAVE A DISTINCTIVE TRIANGULAR HEAD. WHEN IT FEELS THREATENED, IT COILS AND OPENS ITS MOUTH. IT CAN BE AGGRESSIVE AND TERRITORIAL. THEY ARE VENOMOUS, SO IF BITTEN, GET TO AN EMERGENCY MEDICAL FACILITY ASAP.

ger Lake Newsletter

PLEASE DO NOT WALK OR STAND ON THE EMBANKMENT AREAS AROUND THE LAKE.

DO NOT THROW ROCKS INTO THE LAKE. THEY ARE THERE TO PREVENT THE BANKS FROM CAVING IN AND ERODING.

COMMON AREAS AROUND THE LAKE ARE NOT A PLAY AREA.





NO SKATEBOARDING ...



O \$COOTERS ...

NO BICYCLES ...

CHILDREN 12 YEARS OF AGE AND UNDER MUST BE SUPERVISED AROUND THE LAKE.

PARKING. . 🗫 🕰

- ✓ DO NOT PARK ON THE STREETS AFTER 9:00 P.M. OR BEFORE 9:00 A.M.
- DO NOT PARK OR DRIVE CARS, TRUCKS OR MOTORCYCLES ON THE SIDEWALKS, CURBS OR GRASS AREAS. PLEASE BE ESPECIALLY MINDFUL OF THE NEW CURB AND SIDEWALK AREAS THAT WE HAVE JUST SPENT \$35,000 TO REPAIR.
- DO NOT PARK YOUR BOAT OR RV OVERNIGHT.

A PARKING VIOLATION MAY RESULT IN YOUR VEHICLE BEING TOWED AT YOUR EXPENSE.



NEIGHBORS PLEASE BE AWARE THAT THERE HAS BEEN VANDALISM ON OUR BRIDGE LEADING TO THE PARK. WE ALSO HAD FIVE CARS BURGLARIZED IN APRIL.

LOCK YOUR DOORS. IF YOU NOTICE ANY SUSPICIOUS ACTIVITY, PLEASE CALL 911. DO NOT CONFRONT ANYONE ON YOUR OWN.



With Honor & Gratitude We Remember



Rosemary Ranch Chicken Kabobs

Prep 50 minutes Cook 10 minutes Ready in 1 hr





- 1/2 cup olive oil
- 1/2 cup ranch dressing
- 3 tablespoons Worcestershire sauce
- 1 tablespoon minced fresh rosemary
- 2 teaspoons salt
- 1 teaspoon lemon juice
- 1 teaspoon white vinegar
- 1/4 teaspoon ground black pepper
- 1 tablespoon white sugar or to taste
- 5 skinless, boneless chicken breast halves cut into 1 inch cubes



DIRECTIONS:

- In a medium bowl, stir together the olive oil, ranch dressing, Worcestershire sauce, rosemary, salt, lemon Julce, white vinegar, pepper, and sugar. Let stand for 5 minutes.
- Place chicken in the bowl, and stir to coat with the marinade. Cover and refrigerate for 30 minutes.
- Preheat the grill for medium-high heat.
- Thread chicken onto skewers and discard marinade.
- Lightly oil the grill grate. Grill skewers for 8 to 12 minutes, or until the chicken is no longer pink in the center, and the juices run clear.

