



TIGER LAKE NEWSLETTER

MARCH 2019



HOA BOARD MEETING
WILL BE HELD AT THE
TIGER PARK COMMUNITY CENTER
MARCH 21, 2019 @ 6:00 P.M.

BOARD MEMBERS FOR 2019:

BILL DORNEY, MARILEE GILMORE,
MARCIA CHANDLER, DIANE JAMES,
JIM FRENCH, BILL COOK, DEE
JOHNSON,
CHRISTY HARRIS, PEDRO FIGUEROA



PLEASE KEEP YOUR GARBAGE
CANS IN YOUR GARAGE UNTIL
6:00 P.M. THE EVENING
BEFORE THE SCHEDULED
TRASH PICKUP DAY AND
RETURN THEM TO YOUR
GARAGE THE SAME DAY IT IS
COLLECTED.

IF YOU HAVE A LARGE BULK ITEM
TO DISPOSE OF, SUCH AS A COUCH,
CHAIR, MATTRESS, ETC., WASTE
PRO WILL PICK IT UP, BUT YOU
MUST CALL AT LEAST 24 HOURS IN
ADVANCE TO GIVE THEM NOTICE.

WASTE PRO - (850) 365-1900



IT'S TIME TO WORK ON YOUR GARDEN.
APRIL WILL BE OUR FIRST
"GARDEN OF THE MONTH".

ARCHITECTURAL REVIEW COMMITTEE

BILL COOK (850) 203-1466
BARBARA CARTER (720) 234-6248
PEDRO FIGUERO (850) 450-2344

ALL EXTERIOR CHANGES OR ADDITIONS
TO YOUR UNIT MUST BE REVIEWED AND
APPROVED BY THE BOARD BEFORE ANY
CHANGES ARE MADE TO YOUR UNIT.

FOR EXAMPLE:

IF YOU ARE REPLACING AN EXTERIOR
DOOR, OR REPAIRING OR REPLACING
YOUR ROOF, FENCE, OR CUTTING DOWN A
TREE, OR ADDING A GAZEBO, OR A
WATER TREATMENT TANK, ETC., IT ALL
MUST BE REVIEWED AND APPROVED BY
THIS BOARD BEFORE YOU CAN MAKE THE
IMPROVEMENT.

- ✓ LARSON STORM DOOR "TRADEWINDS"
SELECTION- WHITE FULL-VIEW
TEMPERED GLASS WITH RETRACTABLE
SCREEN MODEL #14604032 (AVAILABLE
AT LOWES)
- ✓ ALL ROOFS MUST BE IDENTICAL.
- ✓ THE ASPHALT SHINGLE COLOR IS
"WEATHERWOOD."

LAKE RULES & RESTRICTIONS:



NO SWIMMING,



NO FISHING,



NO BOATING,



NO SKATEBOARDING,



NO SCOOTERS &

NO BICYCLES



ALLOWED AROUND THE LAKE AREA.

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

"HAPPINESS OFTEN SNEAKS THROUGH A DOOR YOU DIDN'T KNOW YOU LEFT OPEN."

~ JOHN BARRYMORE ~



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REMINDER...

ALL DOGS MUST BE ON A LEASH.



PLEASE BE CONSIDERATE OF YOUR NEIGHBORS AND SCOOP UP THE POOP.



DON'T FORGET...
SUNDAY, MARCH 10TH
SET YOUR CLOCKS
FORWARD ONE HOUR.



PLEASE DO NOT LEAVE YOUR
AUTOMOBILE, BOAT OR RECREATIONAL
VEHICLE PARKED ON THE STREET

AFTER 9:00 P.M.

and

BEFORE 9:00 A.M.



PLEASE DO NOT PARK ON THE
SIDEWALKS, CURBS OR GRASS AREAS.

IF YOU VIOLATE THESE RESTRICTIONS,
YOUR VEHICLE WILL BE
TOWED AT YOUR EXPENSE.



Corned Beef Dinner for St. Patrick's Day

Ingredients

4 pounds corned beef brisket add water to cover
1 medium head cabbage, cored and cut into 6
wedges
12 small red potatoes, halved
1 pound small white onions, peeled
6 large carrots, peeled and cut in chunks

Sauce

1 tablespoon unsalted butter
2 tablespoons all-purpose flour
1 tablespoon red wine vinegar
1/2 cup reduced-fat sour cream
2 tablespoons coarse Dijon mustard

Directions

Place corned beef in a 6-quart Dutch oven or heavy pot and pour in enough water to cover beef by 2 inches. Bring water to a boil, skimming the liquid occasionally to remove fat from top. Reduce heat to medium-low, cover Dutch oven with a lid, and simmer for 2 hours.

Arrange cabbage, potatoes, onions, and carrots around beef and return liquid to a boil. Lower heat to medium-low, covers Dutch oven, and simmer until vegetables are tender, about 40 minutes. Transfer beef to a serving platter, reserving 1 1/2 cups cooking liquid. Surround meat with the vegetables.

Sauce

Melt butter in a small saucepan over medium heat.

Whisk flour into melted butter until dissolved and bubbling, about 1 minute.

Add reserved cooking liquid and vinegar to butter-flour mixture; cook, stirring frequently, until sauce is slightly thickened, about 4 minutes.

Remove saucepan from heat and whisk sour cream and mustard into sauce. Serve sauce alongside corned beef and vegetables.

"IF WE DID ALL THE THINGS WE ARE CAPABLE OF, WE WOULD LITERALLY ASTOUND OURSELVES."

~ THOMAS EDISON ~