



REMINDER ...

PLEASE DO NOT PUT YOUR TRASH CAN OUT ON THE CURB UNTIL 5:00 P.M. THE EVENING BEFORE COLLECTION DAY [MONDAY AND

THURSDAY] AND RETURN THEM TO YOUR GARAGE ASAP THAT SAME DAY.



FRONT DOORS . . .

IF YOU WOULD LIKE TO FRESHEN
UP YOUR FRONT DOOR, WE HAVE
BLUE OR WHITE PAINT
AVAILABLE.
CALL DEE JOHNSON
(720)480-5470

ARCHITECTURAL REVIEW COMMITTEE

BILL COOK (850) 203-1466 MARCIA CHANDLER (850)497-3539

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

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PARKING

PLEASE DO NOT LEAVE YOUR CARS
PARKED ON THE STREET
AFTER 9:00 P.M.
OR

BEFORE 9:00 A.M.

PLEASE DO NOT PARK ON THE SIDEWALKS OR GRASS AREAS.

A VIOLATION OF THIS PARKING RESTRICTION WILL RESULT IN A FINE OF \$100. (UP TO \$1000 FOR REPEAT OFFENDERS)

its beginning to look a lot like christmas

The season

Christmas tree

Christmas tree

Christmas tree

WG Wish YOU A

Merry Christmas

PEACE ON EARTH

PET CARE
ZOEY LYNN (850)495-4262
1455 TIGER LAKE DRIVE

AND TAKE CARE OF YOUR CATS WHILE YOU'RE AWAY. SHE IS AVAILABLE AFTER 2:00 P.M. ON WEEKDAYS, AND AVAILABLE ON THE WEEKENDS AND HOLIDAYS ANY TIME.

FY.I.

OUR HOMEOWNER ASSOCIATION DUES ARE INCREASING TO \$108 PER MONTH STARTING JANUARY 1, 2021.

IF YOU HAVE ANY QUESTIONS OR CONCERNS, PLEASE DON'T HESITATE TO CONTACT ONE OF OUR BOARD MEMBERS OR ETHERIDGE PROPERTY MANAGEMENT (850)-484-2611.



Tiger Lake Newsletter



ANNUAL OWNER'S MEETING WEDNESDAY, FEBRUARY 17TH 6:00 - 8:00 P.M. TIGER LAKE COMMUNITY CENTER

HOA MEETINGS HAVE BEEN SCHEDULED FOR WEDNESDAY, JANUARY 20, 2021, MARCH 17, 2021, APRIL 21, 2021 AND MAY 19, 2021. ALL MEETINGS WILL BE HELD AT THE TIGER LAKE COMMUNITY CENTER FROM 6:00-8:00 P.M.

OU CAN WIN \$50 FOR THE BEST CHRISTMAS DECORATIONS! GET YOUR ELVES TOGETHER AND BRING ON THE BLING! ELP SPREAD THE CHEER AND MAKE OUR NEIGHBORHOOD MERRY AND BRIGHT! (WINNER WILL BE NOTIFIED AFTER CHRISTMAS.)



CHICKEN IN A POT

THIS DISH USES JUST ONE SKILLET TO IEPARE A QUICK, EASY AND DELICIOUS MEAL. TOMATO PASTE AND CHICKEN BROTH COMBINE TO MAKE A TASTY SAUCE.

INGREDIENTS

4 CUP CHICKEN BROTH

1 1/2 TABLESPOONS TOMATO PASTE

- 4 TEASPOON GROUND BLACK PEPPER
- 1/2 TEASPOON DRIED OREGANO
- **% TEASPOON SALT**
- 1 CLOVE GARLIC, MINCED
- 4 BONELESS, SKINLESS CHICKEN BREAST HALVES
- 3 TABLESPOONS DRY BREAD CRUMBS
- 2 TEASPOONS OLIVE OIL
- 2 CUPS FRESH SLICED MUSHROOMS

DIRECTIONS

IN A MEDIUM BOWL, COMBINE THE BROTH, COMATO PASTE, GROUND BLACK PEPPER, DREGANO, SALT AND GARLIC. MIX WELL AND BET ASIDE.

DREDGE THE CHICKEN IN THE BREAD CRUMBS. COATING WELL. HEAT THE OIL IN A LARGE KILLET OVER MEDIUM HIGH HEAT. SAUTÉ THE CHICKEN IN THE OIL FOR 2 MINUTES PER SIDE. OR UNTIL LIGHTLY BROWNED.

ADD THE RESERVED BROTH MIXTURE AND THE AUSHROOMS TO THE SKILLET AND BRING TO A IOIL. THEN COVER, REDUCE HEAT TO LOW AND IMMER FOR 20 MINUTES. REMOVE CHICKEN IND SET ASIDE, COVERING TO KEEP IT WARM. SRING BROTH MIXTURE TO A BOIL AND COOK OR 4 MINUTES, OR UNTIL REDUCED TO DESIRED HICKNESS. SPOON SAUCE OVER THE CHICKEN ND SERVE.



LANDSCAPER

COLE HOLLIFIELD (850) 375-2785

COLEH319@YAHOO.COM

LAKE RULES & RESTRICTIONS



NO SWIMMING.

NO FISHING,

NO SKATEBOARDING



NO BICYCLES



ALLOWED AROUND THE LAKE AREA.

ALL CHILDREN 12 YEARS AND UNDER MUST BE ACCOMPANIED BY AN ADULT. PLEASE REMEMBER THE LAKE IS ALSO YOUR NEIGHBOR'S BACK YARD.



PLEASE REMEMBER TO SCOOP UP THE POOP. DOGS MUST BE ON A LEASH.

"MISTAKES AND REGRETS SHOULD BE LEFT IN THE PAST.