

SLOW COOKER SPINACH & PARMESAN MEATBALLS

INGREDIENTS:

1 24 OZ. JAR MARINARA
3 T PARMESAN
3 T PANKO BREADCRUMBS

1/2 CUP CHOPPED FLAI-LEAF PARSLEY
2 CLOVES GARLIC, PRESSED

KOSHER SALT AND PEPPER TO TASTE

1/2 LB. SWEET ITALIAN SAUSAGE, CASINGS

REMOVED

1/2 LB. GROUND BEEF

1 CUP BABY SPINACH, CHOPPED DIRECTIONS:

POUR MARINARA INTO A 5- OR 6- QUART SLOW COOKER. LINE A RIMMED BAKING SHEET W/ALUMINUM FOIL.

HEAT OVEN TO BROIL WITH OVEN RACK 4 INCHES FROM HEAT. TOSS TOGETHER PARMESAN, PANKO, PARSLEY AND GARLIC IN A BOWL. SEASON W SALT & PEPPER. ADD SAUSAGE, BEEF AND SPINACH; GENTLY MIX TO COMBINE. SHAPE INTO 20 BALLS (ABOUT 1 1/4 INCHES); PLACE ON PREPARED BAKING SHEET. BROIL UNTIL LIGHTLY BROWNED, 2 TO 3 MINUTES.

PLACE MEATBALLS IN MARINARA IN SLOW COOKER. COOK COVERED UNTIL MEATBALLS ARE COOKED THROUGH (3 HRS. ON HIGH OR 5 HRS. ON LOW).

SERVE WITH GARLIC BREAD AND ADDITIONAL PARMESAN ALONGSIDE.



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.

BEARS HAVE BEEN GETTING INTO THE TRASH CANS. IF YOU CAN PUT THEM OUT THE MORNING OF PICK UP, THAT WOULD BE PREFERRED.

DON'T LEAVE TRASH CANS IN YOUR DRIVEWAY OR OUTSIDE ANYWHERE. THEY MUST BE STORED INSIDE YOUR GARAGE.

IF YOU HAVE A LARGE BULK ITEM, BEFORE PUTTING IT ON THE CURB, CALL WASTE PRO TO GET A DATE CERTAIN FOR PICK UP.

WASTE PRO - (850) 365-1900

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 BOARD BEFORE ANY CHANGES ARE MADE TO YOUR UNIT.

IF YOU ARE REPLACING AN EXTERIOR DOOR, OR REPAIRING OR REPLACING YOUR ROOF, FENCE, OR CUTTING DOWN A TREE, OR ADDING A GAZEBO, ETC., IT ALL MUST BE REVIEWED AND APPROVED BY THIS COMMITTEE 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."



SPEEDING AND/OR
AVOIDING THE SPEED BUMPS?
PLEASE SLOW DOWN.
THE SPEED LIMIT IS 15 MPH.



LANDSCAPING - WE ARE REMOVING THE OLD PEAR TREES BY THE GAZEBO COMMON AREA AND PLANTING RED MAPLE TREES.

ALSO, WE WILL BE PRESSURE WASHING ALL UNITS IN FEBRUARY. WE WILL SEND OUT A LETTER NOTIFYING YOU OF THE DATES.





PARKING

NO PARKING ON THE STREET IS ALLOWED AFTER 9:00 P.M.

OR

BEFORE 9:00 A.M.

NO PARKING ON THE SIDEWALKS OR

GRASS AREAS AT ANY TIME.

YOUR BOAT OR RECREATIONAL VEHICLE

CANNOT BE PARKED OVERNIGHT.

IF YOU VIOLATE THESE RESTRICTIONS,

YOU COULD BE FINED \$100.

(UP TO \$1000 FOR REPEAT OFFENDERS).





PLEASE BE CONSIDERATE OF YOUR NEIGHBORS AND SCOOP UP
YOUR DOG'S POOP.

ANNUAL HOMEOWNERS MEETING

WEDNESDAY, FEBRUARY 17th TIGER POINT COMMUNITY CENTER

(6:00-8:00 P.M.)
DUE TO COVID RESTRICTIONS,
FACE MASKS ARE REQUIRED AND
WE WILL NOT BE SERVING
REFRESHMENTS.

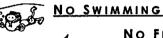
HOA MEETINGS HAVE BEEN SCHEDULED FOR WEDNESDAYS:

MARCH 17, APRIL 21, & MAY 19, 2021.
ALL MEETINGS WILL BE HELD AT THE
TIGER POINT COMMUNITY CENTER
(6:00-8:00 p.m.)



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

HOA LAKE RULES & REGULATIONS



No FISHING

NO BOATING

O SKATEBOARDING



NO SCOOTERS

NO BICYCLES

ALLOWED AROUND THE LAKE AREA.

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

PLEASE REMEMBER THE LAKE IS ALSO YOUR NEIGHBOR'S BACK YARD.



IF YOU HAVE ANY QUESTIONS OR CONCERNS, PLEASE DON'T HESITATE TO CONTACT ONE OF OUR BOARD MEMBERS OR ETHERIDGE PROPERTY MGMT.

(850)-484-2611

REMINDER: OUR HOA DUES HAVE INCREASED.

AUTOPAY YOUR HOA DUES

HTTP://WWW.EPMFL.NET

ALSO, PROVIDE A COPY OF YOUR HOMEOWNER'S

INSURANCE POLICY DECLARATION PAGE.



NEW NEIGHBORS. TO HELP YOU GET ACQUAINTED WITH THE HOMEOWNERS' RULES AND REGULATIONS, YOU CAN OBTAIN A COPY FROM:

MARCIA CHANDLER MWC03@YAHOO.COM WILLIAM (BILL) COOK TOOCUBAN@AOL.COM DIANE JAMES DIANEJAMES@IFA.NET

