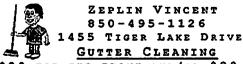
Tiger Lake News]etter

REMINDER . . . UR LAKE RULES AND RESTRICTIONS RE DUE TO INSURANCE LIABILITY.

> NO SWIMMING, No Fishing, NO BOATING, NO SKATEBOARDING,

NO SCOOTERS, & NO BICYCLES

CHILDREN 12 YEARS OF AGE AND UNDER MUST BE SUPERVISED AROUND THE LAKE. PLEASE REMEMBER THIS IS YOUR NEIGHBOR'S BACKYARD.



\$20 FOR THE FRONT AND/OR \$20 FOR THE BACKYARD.

RAKING AND YARD CLEANUP \$10 FRONT YARD AND/OR \$10 FOR THE BACKYARD.



ARCHITECTURAL REVIEW COMMITTEE MARCIA CHANDLER (850) 497-3539 PHIL CAVERNO (334) 763-0930 DEE JOHNSON (720) 480-5470

ALL EXTERIOR CHANGES OR ADDITIONS TO YOUR UNIT MUST BE REVIEWED AND APPROVED BY THE BOARD BEFORE YOU MAKE ANY CHANGE.

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

Before installing a new roof, You must PRESENT YOUR ROOFING CONTRACT TO THE BOARD FOR APPROVAL. ALL ROOFS MUST BE IDENTICAL. THE GAF ASPHALT SHINGLE Color Is "Weatherwood."

PARKING



PLEASE DO NOT LEAVE YOUR VEHICLES PARKED ON THE STREET

> AFTER 9:00 (P.M.) AND BEFORE 9:00 (A.M.)

NO PARKING AT ANY TIME ON THE SIDEWALKS, GRASS AREAS, OR THE YELLOW CURBS.

IF YOU VIOLATE THESE RESTRICTIONS, YOU COULD BE FINED \$100 OR UP TO \$1000 FOR REPEAT OFFENDERS.

Chicken Salad Chick Classic Carol Chicken Salad Prep Time5 minutes - Cook Time35 minutes Total Time 40 minutes - Servings 4

INGREDIENTS

- 1 1/2 pounds chicken tenders
- 32 ounces low sodium chicken stock
- 1/2 cup mayonnaise
- 2 tablespoons finely minced celery
- 2 teaspoons dry Ranch salad dressing mix
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 2 tablespoons finely chopped green onion (optional) INSTRUCTIONS
 - Cook the chicken by poaching it in chicken stock. Fill a large pot with the chicken tenders and chicken stock. Poach over medium heat for about 15 to 20 minutes or until the chicken is fully cooked.
 - Shred chicken. The chicken can be shredded with a stand mixer by using a paddle attachment, or you can shred the chicken tenders with two forks.
 - In a medium-sized bowl add celery, mayonnaise, dry Ranch dressing mix, salt, and black pepper. Stir until well blended.
 - Add shredded chicken and mix in well. Store chicken salad in an airtight container.







Tiger Lake Newsletter November

BRYAN PEST CONTROL

ANNUAL TERMITE INSPECTIONS FOR ALL UNITS ARE SCHEDULED FOR THE FOLLOWING DATES:

MONDAY, NOVEMBER 7th
TUESDAY, NOVEMBER 8th
THURSDAY NOVEMBER 10th
BETWEEN 8:30 A.M. AND 3:30 P.M.

THE OWNER OR AN INDIVIDUAL REPRESENTING YOU MUST BE PRESENT AT THE TIME OF THE INSPECTION OR YOU WILL NOT BE COVERED UNDER THE POLICY.

IF NECESSARY, PLEASE CALL BRYAN PEST CONTROL TO RESCHEDULE.

(850)916-1124





PLEASE HELP KEEP OUR COMMON AREAS CLEAN
AND SCOOP UP THE POOP.
ALL DOGS MUST BE ON A LEASH.





PLEASE KEEP YOUR TRASH CANS STORED IN YOUR GARAGE AT ALL TIMES UNTIL 6:00 P.M. THE EVENING BEFORE THE SCHEDULED TRASH DAY OR EARLY MORNING OF THE SCHEDULED PICKUP DAY AND RETURN THEM TO YOUR GARAGE THE

SAME DAY IT IS COLLECTED. ALWAYS STORE CANS IN YOUR GARAGE. DO NOT LEAVE THEM OUTSIDE.

BROWN CAN FOR YARD WASTE (WEDNESDAY)

BLUE CAN FOR RECYCLING (WEDNESDAY)

GRAY CAN FOR GARBAGE (THURSDAY)

BROWN CAN FOR GARBAGE (THURSDAY)

BULK ITEMS (FRIDAY) CALL WASTEPRO IN ADVANCE TO SCHEDULE A PICKUP. (850)365-1900



ZOEY LYNN Dog Walking ~ Cat Cat



1455 TIGER LAKE DRIVE
AVAILABLE AFTER 3:00 P.M. ON
WEEKDAYS. AVAILABLE ANY TIME ON
WEEKENDS, HOLIDAYS, AND SUMMERTIME.



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



