



JUST A REMINDER,
PLEASE KEEP YOUR TRASH CANS STORED
IN YOUR GARAGE AT ALL TIMES UNTIL
6:00 P.M. ON THE EVENING BEFORE
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



PLEASE DO NOT LEAVE YOUR VEHICLE PARKED ON THE STREET:

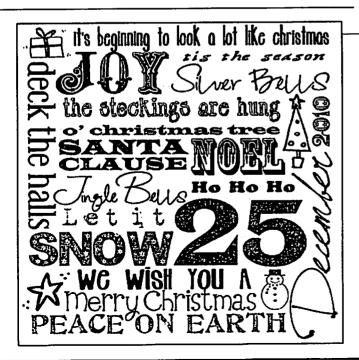
AFTER 9:00 P.M.

OR

BEFORE 9:00 A.M.

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

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





ZEPLIN VINCENT (850)495-1126 1455 Tiger Lake Drive Gutter Cleaning



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

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



## FRONT DOORS . . .

IF YOU WOULD LIKE TO FRESHEN UP YOUR FRONT DOOR, WE HAVE BLUE OR WHITE PAINT AVAILABLE.

CALL/TEXT DEE JOHNSON

(720)480-5470



## ANNUAL HOMEOWNER'S MEETING

WEDNESDAY, FEBRUARY 15<sup>TH</sup>, 2023

6:00 - 8:00 P.M.

TIGER LAKE COMMUNITY CENTER

HOA MEETINGS FOR 2023 HAVE BEEN SCHEDULED FOR WEDNESDAY, JANUARY 20, MARCH 17, APRIL 21, AND MAY 19.

ALL MEETINGS WILL BE HELD AT THE TIGER LAKE COMMUNITY CENTER AT 6:00 P.M.



ZOEY LYNN Dog Walking ~ Cat Care



(850) 619-7403
1455 TIGER LAKE DRIVE
AVAILABLE AFTER 2:00 P.M. ON
WEEKDAYS. AVAILABLE ANY TIME ON
WEEKENDS, HOLIDAYS, AND SUMMERTIME.



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



Tiger Lake Newsletter 2022



LAKE RULES & RESTRICTIONS ARE DUE TO INSURANCE LIABILITY.

No SWIMMING,



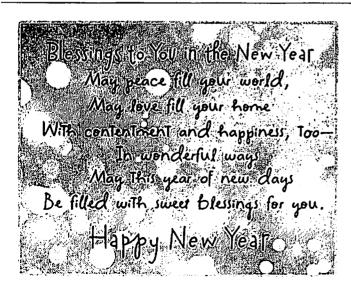


No Scooters,

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 BACKYARD.





HANDYWOMAN - TARA ORTIZ

NO JOB IS TOO SMALL.

CALL OR TEXT ANY TIME.

(850) 686-0784

LANDSCAPING, REPAIRING
DOORS, HANGING CHRISTMAS
LIGHTS, CEILING FANS, ETC.



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 CHANGES.

IF YOU ARE REPLACING AN EXTERIOR DOOR, OR FENCE, CUTTING DOWN A TREE, ADDING A GAZEBO, ETC., IT 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."

## AMISH BROCCOLI CAULIFLOWER SALAD



## INGREDIENTS:

8 OUNCES BROCCOLI FLORETS - CUT INTO BITE-SIZED PIECES. IF PREFERRED, BLANCH.

8 OUNCES CAULIFLOWER FLORETS - CUT INTO BITE-SIZED PIECES. IF PREFERRED, BLANCH.

2 OUNCES RED BELL PEPPER - DICE

4 OUNCES CHEDDAR CHEESE (CUBED)

b pound Bacon (cooked crisp and crumbled)

2 TABLESPOONS PURPLE ONION OR GREEN ONION DRESSING:

4 CUP MAYONNAISE

4 CUP SOUR CREAM OR FULL-FAT GREEK YOGURT

2 TABLESPOONS POWDERED SUGAR

1 TABLESPOON FRESH LEMON JUICE

INSTRUCTIONS:

DICE BACON AND COOK IT IN A FRYING PAN OVER MEDIUM HEAT UNTIL CRISP. DRAIN.

MEANWHILE, WASH AND CHOP THE VEGETABLES AND PLACE THEM INTO A LARGE BOWL. BLANCH IF PREFERBER.

MIX THE INGREDIENTS FOR THE DRESSING IN A MEDIUM BOWL AND TASTE TO ADJUST THE SEASONING. COVER AND REFRIGERATE IF NOT USING RIGHT AWAY.

ASSEMBLE:

TOSS THE SALAD INGREDIENTS WITH THE VEGETABLES, THEN STIR IN THE DRESSING. REFRIGERATE ANY LEFTOVERS FOR UP TO 5 DAYS. MAKES 7 CUPS AT 1 CUP PER SERVING.