



**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 WASTE PRO TO SCHEDULE A PICKUP.  
(850) 365-1900



**PLEASE HELP KEEP OUR COMMON AREAS CLEAN AND REMEMBER TO SCOOP UP THE POOP.**

**REMEMBER, DOGS MUST BE ON A LEASH. FOR THE SAFETY OF YOUR CATS AND DOGS, PLEASE BE AWARE THAT OUR NEIGHBORHOOD IS HOME TO WILDLIFE, INCLUDING COYOTES, BEARS, AND VENOMOUS SNAKES. UNFORTUNATELY, WE HAVE ALREADY LOST TWO CATS—ONE TO A COYOTE AND ANOTHER TO A SNAKE BITE.**

**TO HELP PROTECT YOUR PETS:**

- **AVOID LETTING CATS ROAM FREELY OUTDOORS.**
- **SUPERVISE DOGS WHEN THEY ARE OUTSIDE, ESPECIALLY NEAR WOODED OR BRUSHY AREAS.**

**YOUR VIGILANCE HELPS ENSURE THE SAFETY OF BOTH YOUR PETS AND OUR COMMUNITY.**



**PLEASE DO NOT LEAVE YOUR VEHICLE PARKED ON THE STREET:**

**AFTER 9:00 P.M.**

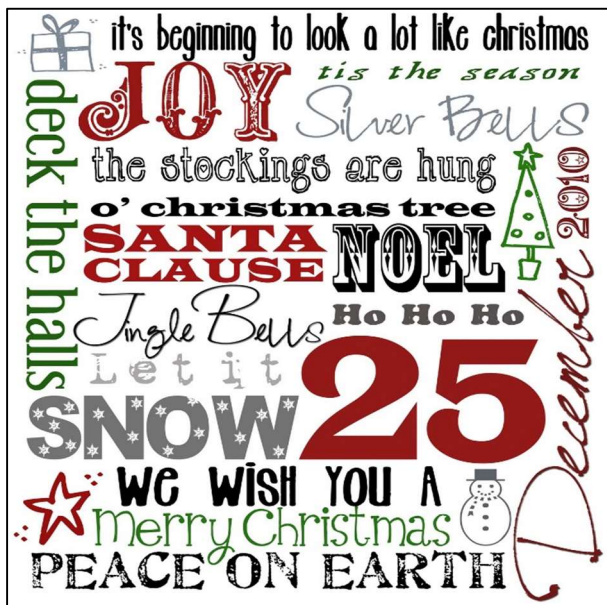
**OR**

**BEFORE 9:00 A.M.**

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

**FAILURE TO COMPLY WITH THESE RULES MAY RESULT IN FINES, REMOVAL, OR OTHER ENFORCEMENT ACTIONS.**

**YOU CAN WIN \$50**  
FOR THE MOST  
**JOLLY CHRISTMAS HOLIDAY DECORATIONS!**  
GET YOUR ELVES TOGETHER  
AND BRING ON THE BLING!  
HELP SPREAD THE CHEER AND MAKE  
OUR NEIGHBORHOOD MERRY AND  
BRIGHT!  
THE WINNER WILL BE NOTIFIED  
AFTER CHRISTMAS.



**TARA ORTIZ**  
**HANDYWOMAN/LANDSCAPER**  
TEXT ANY TIME  
P | 850-686-0784  
LANDSCAPING, CEILING FANS,  
CHRISTMAS LIGHTS, ETC.



DURING THIS TIME OF FAITH AND FAMILY, MAY THE TRUE MEANING OF CHRISTMAS  
FILL YOU WITH PEACE AND JOY.  
WISHING YOU A MERRY CHRISTMAS, HAPPY HOLIDAYS, AND A BLESSED NEW YEAR!



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Tigerlakehoa.com



**DUE TO LIABILITY INSURANCE REQUIREMENTS, THE FOLLOWING LAKE RULES & RESTRICTIONS ARE IN EFFECT:**

- 1. NO SWIMMING, NO FISHING, NO SKATEBOARDING, NO SCOOTERS, NO BICYCLES ALLOWED AROUND THE LAKE AREA.**
- 2. CHILDREN 12 YEARS AND UNDER MUST BE ACCOMPANIED BY AN ADULT AT ALL TIMES.**

**PLEASE REMEMBER THAT THE LAKE IS ALSO YOUR NEIGHBOR'S BACKYARD.**

**FAILURE TO COMPLY WITH THESE RULES MAY RESULT IN FINES, REMOVAL, OR OTHER ENFORCEMENT ACTIONS. WE APPRECIATE YOUR UNDERSTANDING AND COOPERATION IN HELPING US MAINTAIN A SAFE AND RESPECTFUL ENVIRONMENT FOR EVERYONE.**



**EPM has changed how we pay our HOA dues. PAYA is the new payment processing system.**

**1. Instant Invoice Payment**

Receive your invoice by email and pay directly from it with a single click.

**2. Comprehensive Account Access**

View your account balance and payment history at your convenience.

**3. Flexible Payment Options**

Make payments via ACH, Credit, Debit, or Checking with ease.

**No Setup or Monthly Fees:**

Enjoy the benefits of PAYA with no setup costs or monthly fees

**4. Cost-Effective ACH Payments**

ACH payments through PAYA are entirely free.

**Please ensure you have a current email address on file with EPM to benefit from using PAYA.**

Etheridge Property Management  
908 Gardengate Circle  
Pensacola, FL 32504  
P | 850-484-2611  
www.epmfl.net



**BOB'S REPAIR SERVICE  
BOB HOFFPAUR  
CARPENTRY | ELECTRICAL | PLUMBING  
P | 303-618-3250**

**"I DO THE SMALL JOBS OTHERS WON'T."**



**THERE IS NO HOA MEETING  
IN DECEMBER.**



**Zoey Lynn  
Dog Walking ~ Cat Care  
House Sitting  
P | 850-619-7403  
1455 Tiger Lake Drive**



**Available after 2:00 p.m. on weekdays. Available any time on weekends, holidays, and summertime.**



**CHOCOLATE CRACKLE COOKIES**

**Ingredients:**

- 2 oz. Unsweetened Chocolate Baking Bars chopped**
- 2 tablespoons Butter - cut into pieces**
- 1/4 tsp. Salt**
- 1 cup Sugar**
- 1/2 tsp. Peppermint Extract**
- 2 large Eggs**
- 3/4 cup All-Purpose Flour**
- 1/4 cup Unsweetened Cocoa**
- 1 tsp. Baking Powder**
- 1 cup Powdered Sugar**

**Directions:**

Preheat oven to 350°.

Microwave Chocolate Bars, Butter, and Salt in a medium-sized bowl at HIGH for 1 to 2 minutes, stirring every 30 seconds or until it melts and becomes smooth.

Stir in Sugar, Extract, and Eggs until blended.

In a small bowl, stir together Flour, Cocoa, and Baking Powder. Stir the flour mixture into the chocolate mixture until well blended. Cover the bowl with plastic wrap and chill it for 1 hour and up to 5 days.

Using a 1 1/2 inch cookie scoop, drop dough by level spoonfuls into powdered sugar and roll to coat.

Makes about 15 cookies.

For the best "crackle" effect, reroll balls in powdered sugar just before baking to cover any exposed dough.

Place coated cookies 1 inch apart on two parchment paper-lined baking sheets.

Bake at 350° for 10 minutes or until cookies are crackled.

Cool completely on a wire rack (about 20 minutes).