



Newsletter November 2023

Email: tpcc33538@gmail.com or tracysweb33538@gmail.com

Follow us on: Facebook.com Tracy's Point HOA Community Club
 Mail all dues and correspondence to: Tracy's Point Community Club, Inc. P.O. Box 301
 Lake Panasoffkee, Fl. 33538

Upcoming Events
 Tracy's Point Community Picnic is
 Sunday, April 15th.

2023 Board of Directors
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Director: Sabrina Gorby 352-446-1306
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Alternate Director: Pam Repko 352-455-8933
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2023 Upcoming Meetings
 November 14th, and December 19th.
2024: January 16th, February 20th, March 26th,
 April 16th, May 21st.
 No meetings scheduled for June, July or August
 for summer break.
 Meetings are held 7:00 p.m. at:
 Lake Panasoffkee Recreation Center
 West Wing
 1589 C.R. 459
 Lake Panasoffkee, Fl 33538

Quick Reference Numbers, Sumter Co.
Sheriff Dispatch: 352-569-1600
Code Compliance: 352-689-4460
Report Illegal Burning: 352-569-1011
Animal Control: 352-689-4400
SECO: 352-793-3801
LP Water Assn.: 352-793-4236

Attention: the Board of Directors has decided to cancel the December 3rd picnic. This would have been the 4th Picnic of the year. We have come to this decision because we have not had any participants for the Chili cook-off. We understand this time of year is a busy time for many people, including those of us on the Board. We hope this will not be an inconvenience to anyone.

Also, if you have ideas of what you would like to have at the next picnics, please feel free to send us an email at either of the 2 email addresses listed on the front. Thank you for understanding.

At the October HOA meeting a motion was made to decide just how many picnics a year to have for 2024. Everyone in attendance voted for 2. So, 2 it is! Stay tuned for more information on when the next picnic in 2024. Menu will be determined.

Tracy's Point Community Club neighborhood yard sale will be **February 24th, 2024. 8:00 a.m. until??** Your time – your hours. We will put the ad in the local newspaper, and post for all to see. However, it may be beneficial to post signs pointing to your street. Kind of like giving the treasure hunters a map to the treasures



There will be a Tracy's Point HOA Christmas Yard Decorating Contest

This year. 1st place winner will receive \$100.00 plus free dues for 1 year. 2nd place will receive \$75.00 plus free dues for 1 year. 3rd place will receive \$50.00 plus free dues for 1 year. Bonus, we will put a 1st place winner sign in your front yard (with your permission, of course) so that everyone can drive by and admire your beautiful hard work, We will also do the same for the 2nd and 3rd place winners.

We hope to see some awesome decorations!

Judges are not allowed to win. 😊

Additional Information on the flyer.

Judges for this contest will be the HOA Officers and Board Members.



Don't forget to attend the first meeting of the new year, January 16th, 2024. We will elect a couple of new Board Members. If you would like to be on the Board, come on out and submit your name. We will also provide food. Sub sandwiches, chips, drinks, sides and desserts. TPHOA will provide everything. A dish to pass will always be appreciated. We usually get some great dishes brought in. Start the new year off right, come to a meeting and bring some fresh ideas for your Community.

Peppermint Meringues



These are very good, light and airy. The colors are great for the Holidays

2 egg whites

$\frac{1}{8}$ teaspoon salt

$\frac{1}{8}$ teaspoon cream of tartar

$\frac{1}{2}$ cup white sugar

2 peppermint candy canes, crushed

Preheat oven to 225 degrees F (110 degrees C).

Line 2 cookie sheets with foil.

In a large glass or metal mixing bowl, beat egg whites, salt, and cream of tartar to soft peaks. Gradually add sugar, continuing to beat until whites form stiff peaks. Drop by spoonfuls 1 inch apart on the prepared cookie sheets. Sprinkle crushed peppermint candy over the cookies.

Bake for 1 $\frac{1}{2}$ hours in preheated oven.

Meringues should be completely dry on the inside. Do not allow them to brown.

Turn off oven. Keep oven door ajar, and let meringues sit in the oven until completely cool.

Loosen from foil with metal spatula.

Store loosely covered in cool dry place for up to 2 months.

Chocolate Rum Balls $3 \frac{1}{4}$ cups crushed vanilla wafers

$\frac{3}{4}$ cup confectioners' sugar

$\frac{1}{4}$ cup unsweetened cocoa powder

1 $\frac{1}{2}$ cups chopped walnuts

3 tablespoons light corn syrup

$\frac{1}{2}$ cup rum

Stir crushed vanilla wafers, $\frac{3}{4}$ cup confectioners' sugar, cocoa, and nuts together in a large bowl.

Blend in corn syrup and rum.

Shape into 1 inch balls, and roll in additional confectioners' sugar.

Store in an airtight container for several days to develop the flavor.

Roll again in confectioners' sugar before serving.