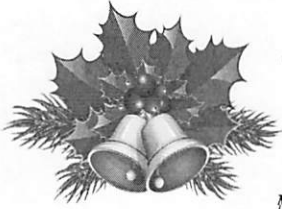


TANGLEWOOD ESTATES

MONTHLY NEWSLETTER

VOLUME 125

DECEMBER 2018



CHRISTMAS IS A DAY OF MEANING AND TRADITIONS. WE WISH ALL OF OUR RESIDENTS A SPECIAL DAY SPENT IN THE WARM CIRCLE OF FAMILY AND FRIENDS.

*Merry Christmas and Happy Hanukkah from the Tanglewood Staff –
Rod, Debbie, Fokion, Nick and Mary*

OFFICE CLOSING DATES – HOLIDAY SEASON- As in past years, the Hynes Group is allowing their staff time off during the holiday season. The Tanglewood office will be closed this year from **Dec. 21st thru Jan. 2, 2019.** We will return to the office on Thurs., Jan. 3rd. During this time, we will be checking the phone messages for urgent calls, collecting and posting rent payments and trash and recycling will be done as usual (see calendar below). Of course, we will plow the park roads if snow occurs during this time. In case of an emergency during this time, call our after-hours emergency phone no. – **877-297-8556.**

A resident in the park reported that an Amazon package containing pet food was stolen from her home on 11/13 between the hours of 2 – 5:30 PM. With the holiday fast approaching there will be lots of packages left outside of homes and unfortunately there are people who might decide to steal them. Be conscious of your surroundings.

SNOW IS ON THE WAY – PLEASE KEEP IN MIND THAT WE CANNOT HAVE OBSTRUCTIONS OR VEHICLES PARKED IN ANY MANNER THAT WILL AFFECT THE PLOWING PROCESS. PARKING ALONG THE ROAD AT ANYTIME IS PROHIBITED. DO NOT PARK IN THE DRIVEWAY OF OR REMOVE SNOW FROM ANY OF OUR EMPTY LOTS. Thank you!

When clearing snow from your driveway or lot, please do not throw the snow into the road or onto your neighbor's lot. If we must return to plow the road in front of your home due to your snow, we will assess a charge for doing so.

DECEMBER CALENDAR

Dec. 5	trash
Dec. 12	trash
Dec. 13	RECYCLE
Dec. 19	trash
Dec. 25	MERRY CHRISTMAS!
Dec. 26	trash
Dec. 27	RECYCLE

Office will be closed from Dec. 21st thru January 2nd. Will reopen Jan. 3rd.

OREO TRUFFLES

1 LB. Oreo cookies (3 sleeves)
8 oz. cream cheese- room temperature ½ teas. Vanilla
1 lb. milk chocolate ½ lb. white chocolate

Grind cookies to a fine powder in food processor. With a mixer, blend cookie powder, cream cheese and vanilla until thoroughly mixed (no traces of cream cheese). Roll into small balls and place on wax-lined cookie sheet. Refrigerate for 45 min. Line 2 cookie sheets with wax paper. In double boiler melt milk chocolate. Dip balls and coat thoroughly. With slotted spoon, lift balls out of chocolate and let excess chocolate drip off. Place on wax paper lined cookie sheet. In separate double boiler melt white chocolate. Using a fork, drizzle white chocolate over balls. Let cool. Store in refrigerator.