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PRESIDENT'S CORNER

I knew the Neighbors for Neighbors Community Club (NFNCC) was an awesome group of hard working people, but last month while I was out of town they blew me away and proved how little I do. They are deserving of lots of thanks, good jobs, attaboys and pats on the back. Vice President Billie Harris chaired the October meeting. The club accepted the responsibility of writing and putting out the Harbor Point Newsletter. This is new to us and we are still in the learning process. Our goal is to have a monthly newsletter out the first week of each month. We welcome everyone's input so just let us know if there is something you would like to see. The pavilion at the marina is up and ready for use. The flagpoles and curbs at the entry have been repainted. Our part in Octoberfest was organized. I came back just in time to enjoy it after all the planning was done. Club members served the food and made some yummy desserts. Special thanks to Mary Davenport for the beautiful quilt, Norma Jean for the oil painting, CJ for organizing everything, Diane for bingo, Shirley and Darrell for music and entertainment. I think it was an all-around success. The club put together two hundred bags of candy and handed them out at the gate on Halloween. A gumbo dinner was planned and held November 2nd. We'll be having a bake sale the Saturday before Thanksgiving (see article in this newsletter). Wow! I hope you can join us for our next meeting on November 12th. We will be planning Christmas activities, forming a Nominating Committee to elect officers in the Spring and who knows what else. As you can see, this is an active group.

Kay

The HPPOA office hours 10am to 2pm Tuesday – Saturday 936-594-7852

OCTOBERFEST

CJ & Charlotte Vice did a really great job organizing the Octoberfest.

Ron Brown was the caterer. The food was Pork Chops, Roast Beef, mashed potatoes, green beans, corn and a relish dish.

Because our members made so many desserts we auctioned off Alice Lankford's Italian Cream 3 layer cake. Darrell Humphries generously gave \$50.

Mr. Brown purchased Betty Petty's peach cobbler. Jean Fitzgerald gave out Dinner tickets.

Billie Harris sold tickets for the Handmade Quilt.

The servers were Alice Lankford, Betty Petty, Charlotte Vice, Mona Blanton, Tina Wheeler, Kay Culpepper, Juanelle Harris, and Vivian Harris.

Bonnie McGuiness and Tammy Yawn sold desserts. Shirley Crump and Darrell Humphries were the DJs. Diana & Phil Munger did a very good job handling the Bingo games.

Bingo prizes were won by: Wanda Humphries, Penny Garcia, Bonnie McGuiness, Bill Blanton, Ginger, & Robert Burns, just to name a few. Sorry for those we left out, but was having so much fun, forgot to write names down.

Robert Burns also won the Poker Run

Tammy Yawn won the Handmade Quilt.

Mary Wooldridge won the grand prize, a smoker.

Becky Motley and Charlotte Vice took pictures, which can be seen on the Web site.

If you didn't make it you missed a great time.



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A Ducky Little Tale

In May I found an egg in my duck house and got excited. Was it real or did Bil put a store bought egg in there? Within a month there were 44 eggs and I was nervous, although still questioning Bil. On Independence Day we watched 33 Black Bellied Whistling ducklings take their leap to freedom and swim off with Mom and Dad. Bil was off the hook. Remaining in the duck house were 8 unhatched eggs, 2 fresh ducklings and one in the process of hatching. They would face a certain death so I became Mom to Huey, Dewey and Louie. They gave Bil and me, as well as their Uncle Adam and Aunt Bonnie Faterkowski, Aunt Norma Jean Mahler and Aunt Mary Davenport, more joy and laughs than we ever expected. Ask Adam about Louie's first flight off the boathouse or Norma Jean about the Heimlich on Huey. I taught the ducklings how to eat, drink and swim. They followed me everywhere and taught me to watch where I step. I demonstrated flying but they really master that one on their own. They defended the backyard from squirrels and tried to scare off the deer. Joe Teer told me they flew to the Harbor Point fishing pier, landed on Mike Rain's head and "chatted" with the fishermen for an hour or so before returning home. They grew into teenagers, back-quack and bickering constantly. They started ducking around, staying out all night, only coming home for a free meal and short conversation. I did my best but worry that I didn't do enough. Dewey and Louie have gone off to start productive duck lives. Huey is my problem child. He never visits anymore and was last seen hanging out in the lake with a gang of coots. I think they have all finally left the nest so if you come across an overly friendly duck tell him his Mommy says "Hi". If you see a mixed breed duck/coot, tell him his Grandma Kay loves him. Kay



Veterans in Harbor Point

We especially want to thank God for our neighbors who protected our freedoms and our country.

Our Veterans are:

Ronnie York, Ronnie Gibson, Phil Munger Stan Holder, Ron Linden, Paul Esler, Richard Wheeler, Terry Goree, Miguel Carrillo, Ed Porter, El Ray Rush, Bill Fitzgerald, Tony Lemoine, David Court, Edward Harston, Dan Ketelhon, Mike Kilgore, Mark Mann, Bill Melder, Vance Nagle, Floyd Lankford, and Keith Smock (we apologize if anyone was left out)

We don't want to forget those men and women who protect us every day of every year-- those who are spending this holiday away from their families. Those who are sleeping in tents and discomfort in a foreign land. Those who have **chosen** to work for us, and even willing to lay down their life for us, if necessary. Remember them and be thankful.

If you see a Veteran.....hold the door for them, and tell them....thanks for your service. One of the greatest generations is leaving us quickly these days. Let them know we appreciate their efforts and sacrifices for our Country, before, they are not here anymore...

If you have a story, or anything you would like to see in the Newsletter e-mail:

alice.lankford@windstream.net billieh426@aol.com kay2culpepper@hotmail.com jharris18289@sbcglobal.net

Or give to a NFNCC member.

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We lost Rita Treadwell last month. Her involvement with the club will be missed. Rest In Peace Rita

Our Next Fundraiser BAKE SALE

Saturday Nov. 23, 2013 BEFORE THANKSGIVING Will Be At Brookshire Bros. In Trinity 9am till noon

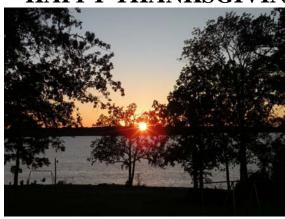
FUNDRAISER

Our last fundraiser was on Nov. 02. The menu consisted of seafood gumbo, chicken & sausage gumbo, rice, bread, crackers, dessert, & tea. We did not have the attendance we had hoped for. But we certainly want to thank all who support the fundraisers.



As your families are preparing for friends and loved ones coming from far-flung places, or taking to the roads and the skies to head to the old family home, take time to give thanks.

HAPPY THANKSGIVING



THE OUTDOOR REPORT By Alice Lankford

Fall has arrived at last bringing cooler temperatures and cooler lake water. The leaves are starting to turn colors with the sweet gum being one of the most colorful in this part of our world.

We had a good rain of over 6 inches in late October, which brought the lake level up to normal.

Let's go wet a hook and throw out some trout lines and jugs. The catfish are calling!

The guys have been working for months on getting their leases ready for deer season and it has finally arrived.

No guys bragging about a kill around here, but then they are probably not going to tell you the truth anyway. Hunter's & Fishermen are vague about their catches & kills.

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Harbor Point is a pet friendly community. But getting woke up at 2 or 4am in the morning is not fun. So if we can keep our 4 legged kids quiet at night it would be much appreciated.

Happy Happy Happy

David & Josephine Stoll and their **son Chris** just returned from their fall vacation. Traveling from Texas to Eureka Springs Ark. to Lenexa, Kansas and places in between.

Donald & Becky Motley is very excited and anxiously awaiting the arrival of their new modular home, which will be located at the corner of Holly & Lakeshore Dr.

Brad & Harriet Travis should be snowed in before long around the Great Lakes and heading to their winter home here in Harbor Point. They love to come down to their Texas winter home and catch a lot of catfish to take back home.

Victor McGuiness had back surgery in October and went through a couple of agonizing weeks before being released off the porch. He has been spotted out and about. Vic loves the outdoors and keeps busy with his own place and gives a helping around the neighborhood.

Jane Teer & Mary Wooldridge are both on the mend from their surgeries.

Kathy Goree has a new job she is the 6th grade PE Instructional Assistant at Huntsville ISD. Congrats!!

The Walkers are still walking every Monday, Wednesday, & Friday Meeting at the mailboxes at 8am

COME JOIN US AT THE NEXT NFNCC MEETING NOVEMBER 12, 2013 We really do appreciate everyone who supports NFNCC and our Community.

Recipes

ORANGE SLICE SQUARES

½ cup butter or margarine, melted

2 cups firmly packed brown sugar

4 eggs, beaten

2 cups all purpose flour

1 pound candied orange slices, Finely chopped

1 cup chopped pecans

1 cup sifted powdered sugar

Combine butter and brown sugar in a large Mixing bowl: stir in eggs, mixing well. Add Flour, candied orange slices, and pecans: stir Until blended.

Spread batter into a well greased 15-x10-x 1-inch jellyroll pan. Bake at 350 for 25 minutes. Cool 15 minutes in pan. Cut into 2-inch squares Cut squares in half diagonally. If desired. Cool Completely in pan. Remove from pan, and Sprinkle all sides with powdered sugar. Yield: about 3 dozen.

FRESH APPLE CAKE

2 cups sugar

1 cup oil

3 eggs well beaten

3 cups flour

1/4 teaspoon salt

1 teaspoon soda

2-3 teaspoon cinnamon

3 cups diced peeled apples (3 tart apples)

1 cup walnuts

2 teaspoons vanilla

Mix in order given and bake $1 \frac{1}{2}$ -2 hours in 300 degree oven. Lightly grease & flour pan. Use one tube or Bundt pan or 2 bread pans. Cool in pan 10-15 minutes then cool on wire rack.

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PINK STUFF

1 can Comstock cherry pie filling 1 can crushed pineapple, well drained 12oz. Cool Whip 1 can Eagle Brand sweetened condensed milk 1 cup pecan halves (optional)

Mix together all ingredients. Chill well before serving.









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