

# Neighbors for Neighbors Community Club Newsletter

Volume 4 Issue 10

The Newsletter for the Harbor Point Community

OCTOBER 2016



## OCTOBER Highlights of Happenings in Harbor Point

Lots and lots happening the next couple of months. **The Neighbors for Neighbors Community Club (NFNCC)** has voted to pay for a new roof on the clubhouse. This will drain most of our funds so please try to support us with our fundraisers.

Oct 4-NFNCC Meeting at 6pm in the clubhouse. We have changed our regular meeting time to be the **FIRST** Tuesday of the month.

Oct 8 & 15-Yard Sale at **Lisa's** house, across from West Wood Shores. Check her column, Office Tidbits for details.

Oct 22-An important, special **HPPOA** meeting at the clubhouse at 10am. This is a voting meeting, please attend and make your vote count.

Oct 22-NFNCC will be having a pulled pork fundraising dinner at the clubhouse at 5pm. **Brent Hall** donated and cooked the meat, club members are providing the side dishes and desserts. This is a fundraiser; the dinner is \$7 and dessert is \$1.

Oct 30-**Last chance to turn in Halloween candy** We will be packaging Halloween candy at the clubhouse at 10am You can turn in Halloween candy and items to send to the troops at the Office.

We will package your donated items and left over Halloween candy in Nov. and send to our troops and their families at home and overseas. **A list of preferred items will be in Nov. Newsletter.**

Oct 31-NFNCC will be handing out Halloween candy at the gate from 2-6pm.

Kay



## NEIGHBORS UPDATE

**Brad and Harriet Travis** sold their property in Harbor Point. We will miss our Minnesota friends, and wish **Brad** the best of luck with his cancer treatment.

A new neighbor **Shirley Hall (Bonnie McGuinness sister)**, had a kidney removed on 9-27-16. She is recovering at home.

**Kathy Goree** is wearing one of those beautiful black boots on her left foot.

**Because Harbor Point is a retirement Community please check on your neighbors. They might appreciate just a visit, a meal, or even a ride to the mailboxes.**

### Clubhouse Rental

**The clubhouse is available for rent 365 days a year.** Cost for rental is \$75.00, plus a \$100.00 deposit, which will be returned if no damage is done and the clubhouse is cleaned after use. This is on a first come first serve basis.

**If you are a Veteran and we miss you on our Veterans list, please let us know by October 25th**

### Newsletter e-mails

[billieh426@aol.com](mailto:billieh426@aol.com)

[alice.lankford@windstream.net](mailto:alice.lankford@windstream.net)

[pettyhouston@aol.com](mailto:pettyhouston@aol.com)

[jharris18289@sbcglobal.net](mailto:jharris18289@sbcglobal.net)

## HAPPY OCTOBER



## BIRTHDAY EVERYONE



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## History of Lake Livingston

Located in a serene East Texas Piney Woods setting, Lake Livingston was created for water supply purposes. Built, owned and operated by the Trinity River Authority of Texas (TRA) under contract with the City of Houston, Lake Livingston is the largest lake constructed for water supply purposes located totally within the State of Texas. Construction of the lake was financed through the sale of revenue bonds to be redeemed with income derived from the sale of water. Water stored in the lake is used to supply industrial, municipal, and agricultural needs in the lower Trinity River Basin and the Houston/Galveston metropolitan area. Its significance in the face of the extraordinary growth experienced by this region of the Upper Texas Gulf Coast is tremendous. Completed by TRA in 1969 at a cost of \$83,996,957, Lake Livingston covers approximately 83,000 surface acres and impounds 1,750,000 acre-feet of water at its normal pool elevation of 131 feet above mean sea level. (One acre-foot of water is equal to one foot of water covering one acre of land or 325,850 gallons.) The average depth of the lake is 23 feet with a maximum depth of 90 feet. Lake Livingston has more than 450 miles of shoreline extending into San Jacinto, Polk, Walker and Trinity Counties. A wide range of public and commercial recreation facilities including full service marinas, camping and motel accommodations are located along the shoreline. The Livingston Dam, constructed across the Trinity River approximately seven miles southwest of the city of Livingston, is 2 1/2 miles in length and has an average height of 55 feet. The average base width of the Dam's earthen embankment is 310 feet wide. The spillway is designed and constructed to pass flows of three times the maximum-recorded flow of the river at this site. Besides being a popular camping and vacation area, Lake Livingston is also known as one of the best fishing lake in Texas. Texas Parks and Wildlife Department has stocked the lake with millions of striped bass and Florida bass fingerlings, These fish, along with native species of largemouth black bass, white bass, crappie, catfish and bream are abundant in lake Livingston, The combined result of this productive environment and continuous stocking program are full stringers and many happy fishermen, If a big one gets away from you in lake Livingston, there are always plenty more to take their place.



## Fall Foliage: Texas Style

Are you starting to dream about the feel of a cool autumn breeze? To hear the crackle of leaves beneath your feet? To smell the smoke of an evening campfire? Imagine those autumnal pleasures and destinations like Vermont and New Hampshire come to mind...but Texas? The Lone Star State greets the changing of the seasons, though, with its own color and festivals that give a Texas-size welcome to fall. Small towns throughout the state put the finishing touches on harvest festival plans, and bed and breakfasts get ready for a peak tourism season. And just where do you find the best fall colors? Unlike its northern neighbors, however, Texas doesn't have vast displays of color but rather pockets of autumnal glory throughout the region. West of Austin, the Hill Country puts on a show of color thanks to the bigtooth maples, sumacs, sycamores, chinaberries, and cottonwoods. These trees begin to blush with fall's first flush as the days start to grow shorter and the nights a little cooler. Farther west, the Guadalupe Mountains are home to the magnificent McKittrick Canyon, where walnut, ash, oak, and the Texas madrone color the landscape. But the largest displays of fall foliage are found in East Texas, thanks to brilliant dogwoods, beech, blackgum, hickory and other hardwoods.



## NASKILA GAMING

Naskila Gaming is located on the Alabama-Coushatta Reservation just outside Livingston, TX. on Hwy 190. Naskila Gaming has over 15,000 square feet of non-smoking and smoking area in their facility. There are 365 of the newest electronic gaming machines. All games at Naskila are Class II games. Class II games are electronically aided Bingo-style games where guests play a game of Bingo and wins are displayed visually as winning combinations on the screen or reels. Each time a guest presses "play", they are playing a Bingo game with at least one other guest. Just like any entertainment facility, not all games pay the same based on denomination, bet amounts, award schedules and other factors.



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## Opelousas Catfish

As the common name suggests, this catfish has a flat head, but other than that, it looks like any other catfish: it has smooth, scaleless skin, whisker-like barbels around the mouth, and long spines on the dorsal (back) fin and one on each side of the pectoral (shoulder) fin. Flathead catfish reach a length of 3 to 4 feet (0.9 to 1.2 m) and their weight can exceed 100 pounds (45 kg). Pylodictis is Greek meaning "mud fish", and olivaris is Latin for "olive-colored". Flathead catfish are typically pale yellow (hence the name "yellow cat") to light brown on the back and sides, and highly mottled with black and/or brown. The belly is usually pale yellow or cream colored. The head is broadly flattened, with a projecting lower jaw. The tail fin is only slightly notched, not deeply forked as is the case with blue and channel catfish. Young fish may be very dark, almost black in appearance. Unlike other catfish which are scavengers, flatheads prey only on live fish. Young flathead catfish feed mostly on invertebrates such as worms, insects and crayfish. When 10 inches or larger, their diet consists entirely of fish: shad, carp, suckers, sunfish, largemouth bass and other catfish (including their own kind). Flathead catfish are eaten by alligators, water snakes, turtles, larger fish, and humans. They reach sexual maturity between the third and sixth year. Spawning season is from late May through August, when the water temperature is between 75° and 80° F. Males select hollow logs, caves or areas beneath the banks for their nest sites. Males may even improve their selected sites by creating shallow depressions for the females to lay their eggs. Egg number varies greatly depending on female size, but the average is up to 100,000 eggs at a time. Scientists estimate that a female will lay 1200 eggs for every pound she weighs. A female flathead that weighs 50 pounds might release 60,000 eggs at a time. After an incubation period of four to six days, the fry (very young fish) will school together at the nest for several days after hatching; afterwards they will seek shelter beneath rocks, roots and other cover and begin their independent lives. Average lifespan of the flathead catfish is 12 to 14 years, but one recorded flathead catfish lived 24 years. Adults are usually solitary, each staking out a favorite spot under a tree or in a cove, in deep water. At night, they move into shallow areas to feed. Males defend their nest and eggs aggressively. They will fan the nest with their tails to keep the eggs clean and provide them with oxygenated water. If females have been eating poorly, their bodies may conserve resources by not releasing eggs. Poor overall health and certain environmental conditions such as drought or flood can reduce flatheads' ability to spawn. In healthy times, clutches can reach 100,000 eggs, but only a small number will survive. Flathead catfish prefer deep pools of streams, rivers, canals, lakes and reservoirs, where the water is turbid (cloudy) and the currents are slow. Flathead catfish range from the lower Great Lakes through the Mississippi River watershed to the Gulf states. In size, flatheads are the second largest sport fish in Texas after their cousin, the blue catfish. "Catfish" is the second most preferred group of fish among licensed Texas anglers, and flatheads rank second behind channel catfish.

Where mature populations exist, 50-pounders are not unusual. Typically, the largest fish are caught by trotliners, who have landed specimens in excess of 110 pounds. Rod and reel anglers may have the greatest success with flathead catfish just below reservoir dams. Because of their popularity with anglers, they have been introduced in many other states where they have adapted well. In some cases, however, they have out-competed the native fish species, causing those native fish populations to decline sharply, disrupting some natural ecological processes.



## OUTDOOR REPORT

09-03-16 **Pop & Son-in-law, Wader Nettles**, put the jugs out for a while and caught 6 catfish. One big boy weighed 15.7 pounds.

09-04-16 **Pop & Alice Lankford** took the Minnesota group, **Brad, Harriet, Richard and Judy**, out cruising around the lake and Caney Creek. We will miss our Minnesota friends and wish **Brad** the best of luck with his cancer treatment.

09-07-16 **Pop & Alice Lankford** caught 11 keeper catfish.

09-08-16 **Bil Culpepper** caught a 20 lb. and a 9 lb. Opelousas on a rod & reel fishing off the river.

09-09-16 **Pop & Alice Lankford** put the jug lines out for 3 hours and only caught 4 fish. One did weigh 11.7. Waiting on cooler weather to try again.

09-21-16 **Jack Rogers** reports catching a few crappie up Caney Creek.

**Are you tired of reading about The Culpepper's and Lankford's? ME TOO!!! When we initially decided to have an outdoor report in the newsletter we expect property owners to share their fishing stories and news. This has not occurred. Due to lack of participation in the outdoor report this is my last report. Over & Out !!!!!**

*Alice Lankford*





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## OFFICE TIDBITS

By Lisa Risler Office Manager

**Office hours** are from 10 a.m. to 2 p.m. Tuesday through Saturdays. **Debra Rippy** is in the office on Saturday. If you need me (**Lisa**), **Charlotte** or **Debra** for anything, just give us a holler!  
E-mail address: [hppoa@windstream.net](mailto:hppoa@windstream.net)

The October billing has been sent out. You have until October 31st to pay it and not receive any late fees. We appreciate those of you who pay quickly!

**If you sell a lot in here**, let us here in the office know. We don't know from the county, so you or the new owner **MUST** come in here to get it straight so the former owner does not get billed for property no longer theirs. (or yours!)

**Always remember** we have financial statements in here for every month and a yearly one available April 1st. Deed Restrictions are available as well as many other documents you may find of help. Drop in the office and see what we have going on!

### PUT ON YOUR CALENDER

The October 15, 2016 HPPOA Meeting has been cancelled. A special called meeting has been scheduled for **Saturday, October 22, 2016, 10:00 AM**, at the clubhouse. There will be voting on some minor changes to the deed restrictions.

**Please join the Facebook** account called **Harbor Point POA**. I am not on any other groups and do no announcements anywhere else, so this is the place for office news and tidbits.

**A lot of pool keys still out** and would like to not have to "ding" you the \$20 fee for not returning them, so if you have a pool key sitting around, bring it on up here and save yourself \$20.

**Don't forget** lots of magazines, puzzles and books are available to borrow. Please bring back the books and puzzles so others can enjoy them.

**"Lost and Found" is located at the HP gate"**

**Deed Restrictions  
are available  
anytime at  
the office.**

*Lisa Risler*



## FROM THE DESK OF LARRY MAHLER

The October 15, 2016 HPPOA Meeting has been cancelled. A special called meeting has been scheduled, for **Saturday October 22, 2016, 10:00 AM**, at the clubhouse. There will be voting on some minor changes to the deed restrictions.

I have tried two times to pass a dues increase and it was voted down.

This has caused a shortage of money to operate **Harbor Point**. As of now we are going to be forced to cut some things I think we enjoyed and needed. We can no longer help with the **October Fest** and had to cut off our heavy dumpster. I am sorry this had to happen but 60% of the property owners think we do not need these things.

The October billing has been sent out, please pay as fast as you can or we will run out funds. There are 30% of our property owners who do not pay on time.

**LARRY MAHLER**



We are constantly striving to find new topics of interest for the **Newsletter**

## NEIGHBORS FOR NEIGHBORS COMMUNITY CLUB

**NFNCC Meetings have be changed to the  
1<sup>st</sup> Tuesday**

Come join us on **November 1 2016**

Meeting. at 6pm

Dues are \$10.00 for the year

Dues are prorated in June

(\$10 if you want a t-shirt).



**GET READY**

**3<sup>rd</sup> annual Christmas Golf Cart Parade  
December 17th**

**Followed by hot chocolate and cookies  
at the Clubhouse**

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Oct 31-NFNCC will be handing out Halloween candy at the gate from 2-6pm.

Donations accepted at office or NFNCC member

## WELCOME



1255 Robert Chesson Jr. and Michelle Essary  
D216 Vera Hamilton  
D137-138 Larry and Ruby Dean  
B299 thru 302 Charlotte Carley  
D235-236 Russ and Sharon Welch



## AUTUMN IN HARBOR POINT

Though the heat still lingers for several days Another Harbor Point summer has come and gone. A few shedding oak leaves has started the next phase For cool, crisp fall mornings, it won't be long.

There will be those who will enjoy a leisurely walk, Others will enjoy this great place for rest. A few will gather at late eve at our dock Watching those breathless sunsets in the west.

Casually enjoying this peaceful paradise, There are deer that roam from street to street. Squirrels and robins are busy at sunrise, A paradise for wildlife with plenty to eat.

Some folks will be seated on their front porch While watching golf carts down every road. Sipping morning coffee, maybe breakfast of some sort Just taking it all in at this comfortable home.

*Steve Hancock*

# SPORTS WORLD

As my dad used to say when we were coming from New Orleans to Houston on old Highway 90 crossing the SABINE river, "THE EYES OF TEXAS ARE UPON US"! This week-end (with the exception of TCU and UT) the eyes were definitely upon us. CONGRATULATIONS to the UH, BAYLOR, TEXAS A&M, HOUSTON TEXANS, AND DALLAS COWBOYS on their wins. We are very proud of them all! I would also like to congratulate the NEW ORLEANS SAINTS on their 1st win of the season and LSU on their blowout of Missouri. It's been a while since we had a great football week-end of this magnitude. Let's all hope and pray that it continues. I have to confess that since the owner of the Dallas Cowboys had (in my opinion) disrespected coach Tom Landry in the way he fired him, I must say that I have gained respect for both Mr. Jones and the Cowboy team as a result of his team and coach meeting that Mr. Jones announced that any player or coach who refused to honor our NATIONAL ANTHEM would immediately be dismissed from the COWBOY ORGANIZATION!! That statement (excuse my french) took some real BALLS! You Go JERRY! I am very disappointed with the HOUSTON ASTROS! I really expected a great season but it just didn't happen. It's just like we used to say when I was in New Orleans, "YOU JUST WAIT TILL NEXT YEAR"!! Texas athletes are some of the best in the nation, and who knows, after we become our own country again, our athletes and our residents may rule the world!! This is your friendly neighbor,. Have a good one!!

*Tony (WHO DAT) Lemoine*

We had a great turn out for  
NFNCC'S



As always NFNCC would like to  
thank everyone for your  
continued financial support



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## October Happenings

Another NFNCC project completed. **Lonnie and Kathy Watt** of Watt's Construction just put a tin roof on the Clubhouse



HPPOA meeting **October 22, 10am**



## NEXT FUNDRAISER

**OCTOBER 22** (After HPPO meeting) at **5PM** in the Clubhouse

Pulled Pork Sandwich and Sides

\$7.00 a plate \$1.00 dessert

Pulled Pork donated by Brent Hall



## Neighbors Nite out

November 7 2016 6pm  
at Rancho Viejo



Bake Sale  
November 23, 2016



NFNCC will take the left over Halloween candy and donated items to send to our troops and their families at home and overseas. **A list of preferred items to send to the troops will be in Nov. Newsletter.** We will be packaging your donated items and candy in November to send out.

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## Recipes

### Perfect Potatoes au Gratin

2 tablespoons butter, softened  
8 large russet potatoes, scrubbed clean  
3 cups heavy cream  
1 cup whole milk  
1/4 cup all-purpose flour  
2 teaspoons salt  
Freshly ground black pepper  
2 cups freshly grated sharp Cheddar  
2 green onions, sliced thin (white and light green parts only)  
Preheat the oven to 400 degrees F. Butter a large baking dish with the butter.  
Slice the potatoes into sticks, and then cut the sticks to create a dice.  
Combine the cream and milk in a bowl. Add the flour, salt and some pepper. Whisk it together well so that the flour is incorporated into the milk/cream mixture. Add the diced potatoes to the prepared baking dish and pour the creamy mixture all over the top.  
Cover the dish with foil and bake for 20 to 30 minutes. Remove the foil and bake 15 to 20 minutes more. Just before serving, sprinkle on the grated cheese and return it to the oven until the cheese is melted and bubbly, 3 to 5 minutes. Sprinkle on the green onions and serve it hot. Creamy, dreamy and divine

### Roasted Garlic Mashed Potatoes

#### Ingredients

5 pounds russet or Yukon gold potatoes, peeled and rinsed  
1 1/2 sticks regular salted butter, plus more for dotting  
8 ounces cream cheese, softened  
1/4 cup or so half-and-half  
A splash heavy cream  
Salt and black pepper  
3 to 5 heads roasted garlic

#### Directions

Preheat the oven to 350 degrees F.  
Dice the potatoes and boil in a pot of water until fork tender, 25 to 30 minutes. Drain and return to the pan over low heat.  
Mash the potatoes for 5 minutes to allow a lot of the steam to escape.  
Add the butter, cream cheese, half-and-half, cream, some salt, pepper and roasted garlic. Stir/mash to combine. Test and adjust the seasonings.  
Spread the potatoes into a large buttered baking dish. Dot the top with butter. Bake until heated through, about 30 minutes.  
Cook Notes: Potatoes can be made 1 day ahead of time and baked the next day.

### Potato Soup

6 slices thin bacon, cut into 1-inch pieces  
3 carrots, scrubbed clean and diced  
3 stalks celery, diced  
1 medium onion, diced  
6 small russet potatoes, peeled and diced  
1/2 teaspoon Cajun spice mix, plus more if needed  
Salt and freshly ground black pepper  
8 cups low-sodium chicken or vegetable broth  
1 cup milk  
3 tablespoons all-purpose flour  
1/2 cup heavy cream  
1 teaspoon minced fresh parsley  
1 cup grated Cheddar  
Add the bacon pieces to a soup pot over medium heat and cook until crisp and the fat is rendered. Remove the bacon from the pot and set it aside. Pour off most of the grease, but do not clean the pot.  
Return the pot to medium-high heat and add the carrots, celery and onions. Stir and cook for 2 minutes or so, then add the diced potatoes. Cook for 5 minutes, seasoning with the Cajun spice, 1/2 teaspoon salt and some pepper. Pour in the broth and bring it to a gentle boil. Cook until the potatoes are starting to get tender, about 10 minutes. Whisk together the milk and flour, then pour the mixture into the soup and allow the soup to cook for another 5 minutes.  
Remove about half of the soup and blend in a blender or food processor until completely smooth. Pour it back into the soup pot and stir to combine. Let it heat back up as you taste for seasoning, adding more of what it needs. Stir in the cream, then the parsley,  
Serve in bowls garnished with the grated cheese and crisp bacon pieces. The soup can also be frozen.

**BLENDING HOT LIQUIDS:** When blending hot liquids, remove liquid from the heat and allow to cool for at least 5 minutes. Transfer liquid to a blender or food processor and fill it no more than halfway. If using a blender, release one corner of the lid; that prevents the vacuum effect that creates heat explosions. Place a towel over the top of the machine, pulse a few times, then process on high speed until smooth.  
If cooking from frozen, either let the soup thaw in the fridge and then heat in a pan, or cook from frozen by placing in a pan and heating with 1/2 cup water.





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## SERVICE

We will print services, and items for sale, at no charge  
**Rules that apply:** 25-word minimum, e-mail the newsletter by the 20th of the month.

Anything deemed questionable by the Editor will not be printed.

**Real estate for sale will not be printed** Please contact harborpointresort.com to advertise lots or homes for sale.



### Watt's Construction

**Lonnie: 254-654-2996 \* Kathy: 580-364-6623**

Bulk Heads \* Retaining Walls \* Tractor Work  
Boat Houses \* Cutting Trees \* Piers & Docks  
Remodeling Decks \* Lot Cleaning \* Boat Lifts  
Repairs & Maintenance  
Seniors & Vets 10% Discount

### HARBOR POINT

#### Property Owners Association

Office: 936.594.7853

Fax: 936.596.9959

24 Hour Gate:  
936.594.2099

**Office Hours:**

10am to 2pm

Tues - Sat

E-Mail: [hppoa@windstream.net](mailto:hppoa@windstream.net)

122 Trinity Dr. Trinity, TX 75862

### GOT A SLOW COMPUTER?

*"Get what's best for you,  
Not what's easiest for them!"*

Allen's PC Repair

PH: 936-661-4814



[YourComputerGuyTX.weebly.com](http://YourComputerGuyTX.weebly.com)

### Items for sell at the GUARD GATE Drinks are 50 cents



Regular and Diet Cokes, Dr Pepper, Sprite Sunkist  
Orange Pepsi Bottled Water

### Candy is 75 cents



Pay Day Bars Peanuts Chips Rice Krispie Treats  
Chocolate Candy Bars

Golf clubs and balls, horseshoes, washers, and a  
basketball, are at the Guard Gate.

Anyone can check them out.

E.I.D. is a communication service know as

### EMERGENCY INFORMATION DISTRIBUTION

After You Join You Will Receive a Monthly  
E-Mail Newsletter from NFCC  
Emergency Information will be  
Text to your Cell Phone

Check the Website for Further Information

<http://www.harborpointresort.com/EID/>

**Jeremy Vice**  
Owner  
[jvice01@gmail.com](mailto:jvice01@gmail.com)  
[www.harborpointresort.com/jvc/](http://www.harborpointresort.com/jvc/)  
**936.438.6516**  
415 Elm Trail - Trinity, TX 75862  
Proud Harbor Point Property Owner

**J V CONTRACTING**  
YOUR PROJECT IS OUR BUSINESS!