

# Neighbors for Neighbors Community Club Newsletter

Volume 4 Issue 11

The Newsletter for the Harbor Point Community

NOVEMBER 2016



## HARBOR POINT VETERANS

The Neighbors for Neighbors Community Club (NFNCC) would like to take a moment to recognize and thank our Veterans for their service in defending our Nation. These dedicated owners provide integrity, leadership and professionalism to our neighborhood. Their commitment and sacrifice to protect and serve the United States is greatly appreciated. It is also important to thank the people that support Veterans while they are away from home serving our country. Volunteers, friends and family members are a vital part of their well being both mentally and physically. Thank you for keeping our Nation strong, safe and secure. Following are the Veteran owners we are aware of:

Roger Riley, Ronnie Goss, Brad Travis, Stan Holder, Ronnie York, Dave Syling, Phil Munger, Ronnie Gibson, Bil Culpepper, Uzziel Perez, Ron Linden, Rick Sterner, Paul Esler, Daniel Thompson, Terry Goree, Richard Wheeler, Bob Kaminski, Charles Taylor, Judy Taylor, Miguel Carrillo, Ed Porter, Bob Grissom, El Ray Rush, Bill Fitzgerald, Tony Lemoine, David Court, Edward Harston, Dan Ketelhohn, Mike Kilgore, Mark Mann, Bill Melder, Vance Nagle, Floyd Lankford, Keith Smock, Rusty Westbrook, Derriel Pringle, Jim Gratz, John (Tony) Santa Cruz, Robert Reese, Allen Risler, David Stoll, Norman McMillian, Jose (Tony) Burrola, Joshua Smith, George Davis, Jim Wallace William (Bill) Miller, Diana Matos, Efrain Perez, Thomas (Tom) Enkelmann, Ronald White, and Vic Skrabanek



## NEIGHBORS UPDATE

**Barbara Gibson** fell and broke her tail bone. She has more or less been house bound for 3 months or more . If you are out and about go by and check on her and her husband “**Ronny**”. He is one of our highly decorated Vets. He is going in on Nov14 for a procedure on his colon. Then in 3 months he will be in the hospital to check on the mass in the lower right lung.. Both of them would appreciate it if our neighbors would check on them from time to time.

**Bil and Kay Culpepper** are home after a successful fishing trip to Port Aransas.

**Kalob Bentley** was confined to bed for the month of October.

**According to Larry Mahler-- Johnny Boyd** has resigned his position on the Board due to health conditions **Laura Riddle** has been appointed to fill the remainder of his term.

### Trinity Loaves and Fishes (594-0977)

Food will be given out the second and fourth full weeks of the month. Call (594-0977 for day of week and times

**Martin Senior (Nutrition) Center** is open Monday through Friday with many scheduled events.

**Riverside AA Group** meets every Monday at 6:30pm at the First United Methodist Church in Riverside. For more info call 936-662-5505

## BAKE SALE



**NFNCC Bake Sale Wednesday,**  
**November, 23 2016**  
**8am till all gone..**

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## Highlights of Happenings in Harbor Point

**Daylight Savings**, November, 6 2016-  
- 1 hour back



**Election Day**, November, 8 2016

**Veteran's Day** November, 11 2016

**NFNCC Bake Sale** Wednesday,  
November, 23 2016

**Thanksgiving**. November, 24 2016



### How Peanuts Grow

Many people are surprised to learn that peanuts do not grow on trees like pecans or walnuts. Peanuts are legumes, not nuts. The peanut plant is unusual because it flowers above ground but the peanut grows below ground. Planted in the early spring, the peanut grows best in calcium rich sandy soil. For a good crop, 120 to 140 frost free days are required. Farmers harvest the peanuts in the fall. The peanuts are pulled from the ground by special machinery and turned over to dry in the fields for several days. The combine machines then separate the peanuts from the vines and blow the tender moist peanuts into special hoppers. They are dumped into a drying wagon and cured by forcing warm air through the wagons. Afterwards, the peanuts are taken to buying stations where they are inspected and graded for sale. A&B Milling Company uses in its products only the highest grade of Virginia style peanuts, frequently referred to as "the peanut of gourmets." This variety is known for its lower fat content, large meaty size, and excellent flavor and texture.

By *Alice Lankford*

## Sports world

The Chicago Cubs are close to carrying on the curse of the GOAT against the Cleveland Indians in the 2016 WORLD SERIES. For those of you who are not familiar with the curse, I'll give you a brief story about it. In 1945, the Cubs were in the World Series at Wrigley Field in Chicago. A local bar, affectionately called Goat's because the owner had a goatee and a mounted goat head behind the bar, had avid Cub fans that met there before every Cub home game. For the game that day, the owner decided to take the goat head to the ball park for good luck. When he was refused entry with his goat, he cursed the Cubs by stating that the Cubs would never win a WORLD SERIES. For 71yrs. they have not. It remains to be seen if they will break the curse this year. Good luck to the CUBS!! As Jimmy Johnson would say, "HOW ABOUT THEM COWBOYS"? With the success of their rookie QB and the whole team everyone is wondering whether Tony Romo will get his starting QB job back when he returns from his injury. We'll see! I say, if it ain't broke, don't fix it. Good luck to the DALLAS COWBOYS! "BROCK", the QB for the HOUSTON TEXANS, gained some credibility with the win over the DETROIT LIONS this week-end. It was a very good game and I think the whole team played well and played as a team. We all hope the team continues to win (ROAD GAMES INCLUDED) and win their division and go the SUPER BOWL right here in RELIANT STADIUM!! Good luck to the TEXANS!! The HOUSTON ROCKETS are looking forward to a good season this year. The team certainly has the talented players and coaches to make it happen. Good luck to the HOUSTON ROCKETS!! The Texas college football scene will be determined soon. I'll get into that next month. Right now, ALABAMA is definitely the king!

That's all for now from your friendly neighbor

**Tony (WHO DAT) Lemoine.** Y'all have a good one!!



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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. If you need **me , Charlotte or Debra** for anything, just give us a holler! Office closed Thanksgiving Day  
E-mail address: [hppoa@windstream.net](mailto:hppoa@windstream.net)

**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.

**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!)

**Still have your Pool Key??** You will be charge \$20 fee for not returning them. So if you have a pool key sitting around, bring it on up here and save yourself \$20.

**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!

**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*



## NEIGHBORS FOR NEIGHBORS COMMUNITY CLUB

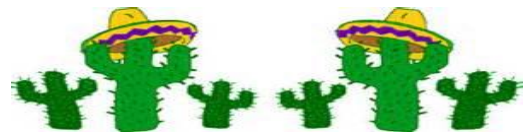
Come join us on **December 6, 2016**  
**Meeting. at 6pm**

Dues are prorated for the year  
(\$10 if you want a t-shirt).

*Welcome  
to our  
Group!*

## Neighbors Nite out

November 3 at 6pm  
Come join us at  
**Rancho Verjo**



## NEW NEIGHBORS

D48-49-50 Merle Nevill

D148-149-176-177-177-178

Johnnie and Paulette Glover

G33 Sandra Drury



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## Newsletter e-mails

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[pettyhouston@aol.com](mailto:pettyhouston@aol.com)  
[jharris18289@sbcglobal.net](mailto:jharris18289@sbcglobal.net)

## NOVEMBER

# Happy Birthday!

## EVERYONE

# OUTDOORS

Although I have not responded to Alice's requests to show our outdoor experience's in the past [ I really did not take the time] retired now one year I have the time , and enjoy the effort she puts in to the reports. So let me give it a try!

Annually I enjoy getting out the bow and arrow to try a little deer hunting, the national forest is a good retreat, but tough hunting. I was invited to a private hunting ranch to thin the herd , main objective doe that no longer bear young , Saturday morning as I sat twenty feet in a tree , even this proved to be tough , as I watched deer come to feed , finally finding the right one to harvest , so many deer in front of me and could not draw my bow without spooking them off , bummed out over the whole ordeal , I got down to eat lunch , wondering if I even wanted to go back and hunt the afternoon. Then I was given the green light to take a cull buck, as I went back to hunt the afternoon I knew there were bucks that did not meet the trophy status of the ranch, after sitting and sweating in the ninety degree sun, the deer are coming back for the evening snack time , and leading the way a buck I watched earlier , large body , big head , nine point , thirteen and three quarter inch spread . Legal size deer, just not trophy size for the ranch as he came closer and closer I was ready to shoot as he turned to a slight quartering away shot , I released an arrow , good hit and to get down and start tracking , had me wondering how far he went , first there is my arrow ten yards away , walking that direction I see a white belly another thirty yards out . The harvest off deer is rewarding to our family we enjoy making jerky, steaks, hamburger and roast.

If Alice decides to continue writing the outdoor article this can be summed up as:

Neighbor **Mike Rossitto** harvested nine point , white tail buck , weighing 175# on October 8th , in lower Grimes county

Alice P.S. My fishing is about to start and I told Pops I only keep a few to eat, will donate some to your next fish fry!

Mike Rossitto



We had a good turnout at our Pulled Pork Fundraiser

Thanks Brent for the pork

To all that came NFNCC appreciates all your support.

Also we want to thank the club members, who bake the desserts, everyone that sets up, serves and help with the clean up.

**Most of all Thanks to Alice and Pops Lankford. Alice is in charge of our Fundraisers. She makes arrangements for them, buys supplies, and over sees the whole thing.**



## Editors Note

*Mike this is just what we wanted for the Newsletter. Thank You and hope to see more from you adventures*

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## Recipes

### Tortilla Soup

"You may thicken soup by adding the desired amount of tomato paste to the soup or extend the recipe by adding one 10-ounce can of tomato soup. Garnish with shredded Monterey Jack cheese and the tortilla strips."

#### Ingredients

4 boneless chicken breast halves, cooked and shredded  
2 (14.5 ounce) cans chicken broth  
1 (4 ounce) can diced green chiles  
1 (10 ounce) can diced tomatoes with green chile peppers  
1 onion, chopped  
2 cloves garlic, minced  
1 tablespoon fresh lime juice  
2 tablespoons chopped fresh cilantro  
1/2 teaspoon ground cayenne pepper  
1/2 teaspoon ground cumin  
4 (10 inch) flour tortillas  
1 tablespoon olive oil

#### Directions

Combine the chicken broth, green chilies, tomatoes with green chilies, onion, and garlic in a soup pot. Add the shredded chicken. Bring to a boil, stirring frequently. Reduce heat and simmer for 30-35 minutes.

Add the lime juice, cilantro, cayenne, and cumin. Simmer for 10-15 minutes longer.

Cut the tortillas into 1/2 x 2-inch strips. Fry in hot olive oil in skillet until golden brown; drain on paper towels.

Ladle the soup into bowls. Garnish with shredded Monterey Jack cheese and the tortilla strips.

### Chicken Wild Rice Soup

#### Ingredients

1/2 cup butter  
1 finely chopped onion  
1/2 cup chopped celery  
1/2 cup sliced carrots  
1/2 pound fresh sliced mushrooms  
3/4 cup all-purpose flour  
6 cups chicken broth  
2 cups cooked wild rice  
1 pound boneless skinless chicken breasts, cooked and cubed  
1/2 teaspoon salt  
1/2 teaspoon curry powder  
1/2 teaspoon mustard powder  
1/2 teaspoon dried parsley  
1/2 teaspoon ground black pepper  
1 cup slivered almonds  
3 tablespoons dry sherry  
2 cups half-and-half

#### Directions

Melt butter in a large saucepan over medium heat. Stir in the onion, celery and carrots and saute for 5 minutes. Add the mushrooms and saute for 2 more minutes. Then add the flour

and stir well. Gradually pour in the chicken broth, stirring constantly, until all has been added. Bring just to a boil, reduce heat to low and let simmer.

Next, add the rice, chicken, salt, curry powder, mustard powder, parsley, ground black pepper, almonds and sherry. Allow to heat through, then pour in the half-and-half. Let simmer for 1 to 2 hours. (Note: Do not boil or your roux will break.)

### Tomatillo Soup

"This is a great soup that can be spiced up or tamed down depending on your individual taste. Keep in mind that you if can not purchase fresh tomatillos at your local grocery store you can substitute with canned tomatillos, drained and chopped. Try garnishing with sour cream, as indicated in the recipe. Top with a leaf of cilantro."

#### Ingredients

2 skinless, boneless chicken breast halves - pounded thin  
3 tablespoons olive oil  
1 onion, chopped  
3 cloves garlic, minced  
1 pound chopped tomatillos  
2 jalapeno peppers, seeded and minced  
4 cups chicken stock  
1/4 teaspoon cayenne pepper  
1/2 teaspoon hot pepper sauce  
2 tablespoons chopped fresh cilantro  
1/4 cup sour cream (optional)  
salt to taste  
ground black pepper to taste

#### Directions

Heat oil over high heat in a large saucepan or Dutch oven. Saute chicken in oil until both sides are browned, approximately 2 minutes per side. Remove the chicken, and set aside. Add onions and garlic to saucepan, and saute until golden. Stir in the tomatillos, jalapeno peppers, and broth. Bring to a boil. Reduce heat, cover the pot, and simmer for about 15 minutes. Puree vegetables in batches in a blender or food processor. Return to pot, and reheat. At this point taste the soup; if not piquant enough, add cayenne pepper or pepper sauce. Slice the chicken into thin slices, and then shred. Stir into soup. Season to taste with salt and pepper.

### Broccoli Cheddar Soup

(Copycat Panera)

#### Ingredients

1 tablespoon butter  
1/2 onion, chopped  
1/4 cup melted butter  
1/4 cup flour  
2 cups milk  
2 cups chicken stock  
1 1/2 cups coarsely chopped broccoli florets  
1 cup matchstick-cut carrots  
1 stalk celery, thinly sliced  
2 1/2 cups shredded sharp Cheddar cheese  
salt and ground black pepper to taste

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## Directions

Melt 1 tablespoon butter in a skillet over medium-high heat. Saute onion in hot butter until translucent, about 5 minutes. Set aside.

Whisk 1/4 cup melted butter and flour together in a large saucepan over medium-low heat; cook until flour loses its granular texture, adding 1 to 2 tablespoons of milk if necessary to keep the flour from burning, 3 to 4 minutes.

Gradually pour milk into flour mixture while whisking constantly. Stir chicken stock into milk mixture. Bring to a simmer; cook until flour taste is gone and mixture is thickened, about 20 minutes. Add broccoli, carrots, sauteed onion, and celery; simmer until vegetables are tender, about 20 minutes. Stir Cheddar cheese into vegetable mixture until cheese melts. Season with salt and pepper to taste.



## Livingston Trade Days Pedigo Park

Since 1999, featured over 350 vendor spaces full of antiques, crafts, collectibles and concessions.

**The Trade Days are held the Friday - Sunday before the third Monday of each month.**

Location:

925 US 59 Bypass North  
Livingston, TX 77351

Hours:

8am - 5pm

Phone Number:  
(936) 327-3656

### Upcoming Events at this Venue:

Livingston Trade Days  
Nov 18, 2016 - Nov 20, 2016  
Livingston Trade Days  
Dec 16, 2016 - Dec 18, 2016



## Christmas on the Square

35th Christmas in Crockett

**Saturday, November 19, 2016**

Crockett, Texas – On the Square

10:00 a.m. – 5:00 p.m.

Enjoy the Christmas feeling the Saturday before Thanksgiving with over 200 arts & crafts booths, along with food vendors, entertainment and more on **November 19, 2016**.

## **Morris continues to feed the deer in Harbor Point. He appreciates your help and the donations**



**He ran out of corn last month so  
Please keep the cash, cans & corn coming**

## Neighbors for Neighbors Community Club

handed out bags of candy at the gate on Halloween. This is the 3<sup>rd</sup> year that all leftover candy will be packaged up and sent to [Care4RTroops.org](http://Care4RTroops.org) (a volunteer based, non-profit organization that provides support to our US troops and their families). This year we will join with **FAITH Military Support Group - Families And Individuals Supporting Heroes. (FAITH)**. In addition to candy we will also be including other items the troops have requested. Please make your contributions by December 1st so that we may package everything up. Contributions can be left in the **HPPOA** office or given to the security guards. Please be generous in your donations.

- Shampoo/Conditioner- any size or type 2-1 is good also
- Laundry soap-powdered is best...not full size as that's hard to transport
- Razors, at least twin blades (Mach 3, Gillette Quattro, Schick Intuition)
- Baby wipes,-Shaving cream or gel NOT in aerosol cans
- Snack size chips, cookies-things soldiers can easily keep in their pockets
- Cold packs like in the medical aisle, you crush and it cools down
- Lip Balm, -Lotion - any size or type -Shower Gel/Bar Soap
- Puzzle books-think crossword, sudoku, word find, etc.
- Individual oatmeal and grits -Powdered flavored coffee creamer
- Energy shots (tiny bottles)/strips/chewables
- Mini individual packs of tissues, -Q-tips
- Trail Mix-any flavor, kind and any type of package
- Protein/Nutrigrain/granola bars
- Playing cards and card games (regular deck, Uno, Skipbo etc)
- Magazines-hunting, fishing, weapons





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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

#### Office Hours:

24 Hour Gate:  
936.594.2099

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)

If you had the Newsletter emailed,  
you could enjoy all the pictures in  
color.

### 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!