

Neighbors for Neighbors Community Club Newsletter

Volume 5 Issue 10

The Newsletter for the Harbor Point Community

OCTOBER 2017



Lots and lots of happenings the next couple of months.

NFNCC will be handing out Halloween candy on Oct 31st at the gate from 4-5pm. If you would like to donate candy please take to office before Oct 27th



1st Tuesday of the month NFNCC Meeting at 6pm in the clubhouse.

Oct 21- HPPOA meeting at the clubhouse at 10am.

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. **A list of preferred items will be in Nov. Newsletter.**



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

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.



NEIGHBORS UPDATE

Harbor Point started as a retirement community. But now days more and more are buying here for vacation homes. Please keep an eye on your neighbor's property. Also please check on your elderly neighbors. They might appreciate just a visit, a meal, or even a ride to the mailboxes.

NFNCC would like to thank **Bobby Harris** for finishing the counter on the cabinet in the clubhouse.

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

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Please join the Facebook account called **Harbor Point POA**, Lisa is not on any other groups or makes announcements anywhere else, so this is the place for office news and tidbits.

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

HAPPY OCTOBER



BIRTHDAY EVERYONE



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NASKILA GAMING

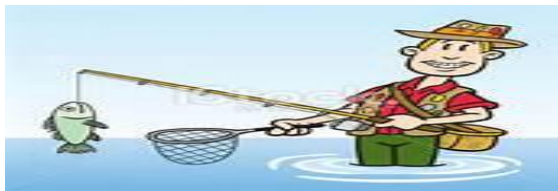
Naskila Gaming is located on the Alabama-Coushatta Reservation just outside Livingston, TX. on Hwy 190. Naskila Gaming has over 15,000 square feet of non-smoking and smoking area in their facility. There are 365 of the newest electronic gaming machines. All games at Naskila are Class II games. Class 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.

PUT ON YOUR CALENDER

The October HPPOA Meeting has been scheduled for Saturday, October 21, 2017, 10:00 AM, at the clubhouse.



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



OUTDOOR REPORT

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 !!!!!!

NEIGHBORS FOR NEIGHBORS COMMUNITY CLUB

NFNCC Meetings have be changed to the
1st Tuesday

Come join us on November 7, 2016

Meeting. at 6pm

Dues are prorated in June
(\$10 if you want a t-shirt).

Alice Lankford



GET READY

5th annual Christmas Golf Cart Parade
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 4-5pm.
Donations accepted at office or NFNCC member

WELCOME



No new neighbors this month??



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

Will no longer be reported by
Tony (WHO DAT) Lemoine

NEXT FUNDRAISER



October 21, 5PM at the Clubhouse
Fish and Sides

\$10.00 a plate includes a dessert and
drink

Fish donated by Harbor Point Fishermen

HARBOR POINT DEER REPORT

Floyd (Pop) Lankford has been feeding the deer. If anyone would like to donate deer corn, it would be appreciated. If not at home you can leave it under the carport. 600 Lakeshore Dr.

HARBOR POINT SHIRTS

Fundraiser shirts for NFNCC are in the office.
\$15.00 each and up to size 4X. They are tan and have Harbor Point going downwards on the front!



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Recipes

Chicken Chili

4 cups chopped yellow onions (3 onions)
1/8 cup good olive oil, plus extra for chicken
1/8 cup minced garlic (2 cloves)
2 red bell peppers, cored, seeded, and large-diced
2 yellow bell peppers, cored, seeded, and large-diced
1 teaspoon chili powder
1 teaspoon ground cumin
1/4 teaspoon dried red pepper flakes, or to taste
1/4 teaspoon cayenne pepper, or to taste
2 teaspoons kosher salt, plus more for chicken
2 (28-ounce) cans whole peeled plum tomatoes in puree, undrained
1/4 cup minced fresh basil leaves
4 split chicken breasts, bone in, skin on
Freshly ground black pepper
For serving:
Chopped onions, corn chips, grated cheddar, sour cream

Cook the onions in the oil over medium-low heat for 10 to 15 minutes, until translucent. Add the garlic and cook for 1 more minute. Add the bell peppers, chili powder, cumin, red pepper flakes, cayenne, and salt. Cook for 1 minute. Crush the tomatoes by hand or in batches in a food processor fitted with a steel blade (pulse 6 to 8 times). Add to the pot with the basil. Bring to a boil, then reduce the heat and simmer, uncovered, for 30 minutes, stirring occasionally.

Preheat the oven to 350 degrees F.

Rub the chicken breasts with olive oil and place them on a baking sheet. Sprinkle generously with salt and pepper. Roast the chicken for 35 to 40 minutes, until just cooked. Let cool slightly. Separate the meat from the bones and skin and cut it into 3/4-inch chunks. Add to the chili and simmer, uncovered, for another 20 minutes. Serve with the toppings, or refrigerate and reheat gently before serving.

Simple, Perfect Chili

2 pounds ground beef
2 cloves garlic, chopped
One 8-ounce can tomato sauce
2 tablespoons chili powder
1 teaspoon ground cumin
1 teaspoon ground oregano
1 teaspoon salt
1/4 teaspoon cayenne pepper
1/4 cup masa harina
One 15-ounce can kidney beans, drained and rinsed
One 15-ounce can pinto beans, drained and rinsed
Shredded Cheddar, for serving
Chopped onions, for serving
Tortilla chips, for serving

Lime wedges, for serving

Place the ground beef in a large pot and throw in the garlic. Cook over medium heat until browned. Drain off the excess fat, and then pour in the tomato sauce, chili powder, cumin, oregano, salt and cayenne. Stir together well, cover, and then reduce the heat to low. Simmer for 1 hour, stirring occasionally. If the mixture becomes overly dry, add 1/2 cup water at a time as needed.

After an hour, place the masa harina in a small bowl. Add 1/2 cup water and stir together with a fork. Dump the masa mixture into the chili. Stir together well, and then taste and adjust Cheddar, chopped onions, tortilla chips and lime wedges.

FIREHOUSE CHILI

2 Tbsp. canola oil
4 lbs. lean ground beef (90% lean)
2 medium onions, chopped
1 medium green pepper, chopped
4 cans (16 oz. each) kidney beans, rinsed and drained
3 cans (14 1/2 oz.) stewed tomatoes, cut up
1 can (14 1/2 oz.) beef broth
3 Tbsp. chili powder
2 Tbsp. ground coriander
2 Tbsp. ground cumin
4 garlic cloves, minced
1 tsp. dried oregano

In a Dutch oven, heat canola oil over medium heat. Brown beef in batches, crumbling meat, until no longer pink; drain. Add onions and green pepper; cook until tender. Return meat to Dutch oven. Stir in remaining ingredients. Bring to a boil. Reduce heat; simmer, covered, until flavors are blended, about 1 1/2 hours.

ZIPPY PORK CHILI

2 Tbsp. canola oil
1 boneless whole pork loin roast (3 to 4 lbs.), cut into 1-inch cubes
1 medium onion, chopped
1 garlic clove, minced
2 cans (10 oz. each) diced tomatoes with green chilies, undrained
2 cans (15 1/2 each) chili beans, undrained
1 can (14 1/2 oz.) diced tomatoes, undrained
1 cup water
1 tsp. beef bouillon granules, chili powder, pepper and cayenne pepper to taste.

In a Dutch oven heat Canola oil over medium heat. Brown pork in batches until no longer pink. Add onion, cook until tender. Add garlic and cook 1 minute longer. Add beans, tomatoes, water, bouillon and seasonings to taste. Bring to a boil. Reduce heat, simmer, covered, until meat is tender, about 2 hours.

If desired, serve with sour cream, tortilla chips and cheese.

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HPPOA meeting **October 21, 10am**



OCTOBER 21 (After HPPO meeting)
at 5PM in the Clubhouse
Fish Fry and Sides
\$10.00 a plate includes a dessert
Fish donated by Harbor Point Fishermen



Neighbors Nite out

November 2 2017 6pm
AT Pueblo Viejo Mexican Restaurant
4562 US Highway 190 W Livingston



FUNDRAISER



November 22, 2017



NFNCC will take the left over Halloween candy and donated items to send to our troops. 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.



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



Newsletter e-mails

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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.

Items for sell at the GUARD GATE Drinks are 75 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.



HOUSE CLEANING SERVICES

Call Tammy for appointment
Home: 936-594-2377
Cell: 281-450-0526

Currently Servicing Harbor Point Residents



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/>

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

HARBOR POINT

Property Owners Association

Office: 936.594.7853
Fax: 936.596.9959

Office Hours:

10am to 2pm
Tues - Sat

24 Hour Gate:
936.594.2099

E-Mail: hppoa@windstream.net

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Lonnie Watts
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wattsconst@yahoo.com

- Pads	- Tree Service	- Power Wash	- Retaining Walls
- Driveways	- Power Poles	- Tractor Work	- Mobile Home Hook-up
- Painting	- Roofing	- Portable Welding	- Boat House Maintenance
- Decks	- Lot Cleaning	- House Leveling	

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