# From the Lake...

# Hampton Lakes Neighborhood Newsletter

December 2010 Vol. 4 Issue 2



## Let's Be Classy, not "Trash"y

Trash, trash, trash... not our favorite subject. For homeowners who have trash cans without lids, please secure all contents so that debris is not scattered by the wind. If you leave your trash cans out overnight, you expose them to rodents, animals, and weather. When recycling, please ensure that these contents are also secured. Yard debris should not be placed on the curb before Thursday evening at 6pm. We have noticed numerous garden clippings put at curbside during the weekend 5-6 days before they will be picked up. Please be reminded that our Bylaws are clear in that no trash should be put out more than 12 hours before trash pickup and that includes garden/tree debris.

### **Annual Neighborhood Meeting**

We trust you know the HLHA Annual Meeting is set for **Monday January 10**, 2011, and we strongly encourage your attendance and participation at this meeting. Per the specifications in our Bylaws and the Board's recent (December 1) mailing to all homeowners, our Annual Meeting will be held at Northdale **Recreation Center (15550 Spring Pine** Drive, Tampa, FL 33624) at 8:00 p.m. The N.R.C. closes at 9:00 p.m., so the Board will address items on the agenda, alone (i.e., no other business will be discussed) If you would like to include any items on the agenda for our meeting, then please contact the Board at your earliest convenience (Note--the deadline for submission of items for the agenda is Monday January 3, 2011). Please direct all correspondence to the following email address:

hamptonlakeshomeowners@yahoo.com, or our physical address: Hampton Lakes Homeowners Association / 3837 Northdale Boulevard, Suite 318 / Tampa, FL 33624.

## Howdy Neighbor

Neighborhood improvement projects and social activities can be very beneficial to neighborhood associations; these events help to unify our neighborhood by creating camaraderie through the building of healthy and substantial relationships. Years ago, a neighborhood could be seen as an extension of one's family, but technology and large suburban developments (along with many other factors) have dramatically altered this phenomenon in North America. Nevertheless, our neighborhood is uniquely and beautifully situated as a small community surrounding an attractive lake on four sides; a tightly woven "doughnut", if you will, where neighbors can walk, jog, and/or ride bicycles around the half-mile "track" of our tree-lined streets. Ours is an attractive and safe neighborhood and one which local real estate agents have called "the best kept secret in North Tampa!" We enjoy a great deal of peace and privacy living in a community nestled away from the busyness of Dale Mabry Highway, and yet, close and convenient to everything at the same time! Hopefully, our property values will increase as the economy continues to improve and the real estate market gains traction. Aside from the external appearance of our neighborhood, we have the unique opportunity to build a strong sense of community through improvement projects and social activities, which will only enhance the upward trend of property value in our neighborhood. Let's all seek to build a better neighborhood association by building a better association amongst neighbors. We all will be "richer" persons as we serve the collective interests of our beautiful community. Please make time to volunteer on one of the various HLHA Committees! A great starting place would be our Social Committee, which serves to organize events and activities for all neighbors. Please communicate your interests to the HLHA Board of Directors and make us aware of your

talents and willingness to serve! For numerous years now, we have been talking about organizing a Neighborhood Crime Watch. If you are interested in leading such an effort, please attend the Annual meeting and contact hamptonlakeshomeowners@yahoo.com to put this subject on the agenda.

Mailing Address: 3837 Northdale Boulevard, Suite 318 Tampa, FL 33624

Email: hamptonlakeshomeowners@yahoo.com

#### Website:

http://www.neighborhoodlink.com/Hampton\_Lakes\_Tampa



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## **Upcoming Area Events**

#### **Downtown on Ice**

Now Through January 2<sup>nd</sup>

Curtis Hixon W aterfront Park \$10 gets you a pair of skates (unless you own your own) and 90 minutes on the ice. The rink is open daily for public skating. There's a snack bar in the tent so after a few laps around the rink grab a cup of cocoa and stroll the Riverwalk. For more information visit: www.TampasDowntownOnlce.com

#### Gasparilla 2011

January 22<sup>nd</sup> & 29th

#### **Bayshore Blvd**

Gasparilla is an annual event since 1904, where 750 costumed pirates invade Tampa aboard the majestic pirate ship, "Jose Gasparilla" and parade throughout the streets of Tampa followed by a street festival. More details are available at www.gasparillapiratefest.com.

#### Florida State Fair

#### February 10<sup>th</sup>-21st

#### Florida State Fairgrounds

The annual Florida State Fair is a salute to the state's best in the agriculture and equestrian industry including an abundance of shows, music, rides, food and shopping. Additional details can be found at http://www.floridastatefair.com/state-fair.

#### **Services Offered**

We want to hear from you!

Do you have a babysitter, mower, or handyman in the family? If so, now's the time to share the talent. **We'll be** publishing the neighborhood resources in the next newsletter.

Going forward this section of the newsletter will be dedicated to sharing community talents with the neighborhood. If you're interested in contributing please contact us at hamptonlakesnewsletter@gmail.com.



## Featured Winter Recipe:

HAZELNUT CRUNCH: NOCI CROCCANTE

Courtesy of Giada De Laurentiis & Foodnetwork.com

#### Ingredients

- 1 1/2 cups sugar
- 1 cup water
- 1/2 cup light corn syrup
- 1/3 cup dark corn syrup
- 2 1/2 cups coarsely chopped toasted hazelnuts
- 2 tablespoons unsalted butter
- 1/2 teaspoon salt
- 1 teaspoon baking soda

#### **Directions**

- Line a heavy large baking sheet with parchment paper. Stir the sugar, water, light corn syrup, and dark corn syrup in a heavy large saucepan over medium heat until the sugar dissolves. Increase the heat to high and boil without stirring until a candy thermometer registers 260 degrees F, about 20 minutes. Reduce the heat to medium-low. Mix in the hazelnuts, butter, and salt (the mixture will be thick and nutty), and cook until the thermometer registers 295 degrees F, stirring constantly, about 15 minutes. Quickly stir in the baking soda. Immediately pour the caramel onto the prepared baking sheet, spreading it as thinly as possible. Let stand until hard.
- Break the brittle into pieces and store in an airtight container at room temperature. If desired, serve over your favorite ice cream

## Friendly Reminders

- Please keep your dog on a leash and pick up after it. There are numerous owners walking their dogs on our own sidewalks that don't pick up and leave presents on other homeowner's lawns. Be a responsible dog owner and pick up the poop!!!
- We want to remind everyone that our streets are not wide enough to allow two cars parked on each side. More importantly, emergency vehicles need to have absolute access at all times. We ask everyone to remind any friends, family or visitors to park as close to the curb as possible, or use their driveway. Thanks for taking note.