

December 2024



HOA Monthly Board Meeting

Tuesday, January 21, 2025
Steve Radack Center
8650 Clay Rd,
Houston Texas 77084

Executive Session 6:00pm
{Board only}
Open Session 6:30pm
{Open to all}

Lakes of Pine Forest

Board of Directors:

Curtis Culver - President
John Leech - Treasurer
Harold Vance- Member at large

Community Manager

April Pittara

832-588-2485

apitarra@bedrocktx.com

Bedrock Office Hours:

Monday-Friday 9:00- 5:00



Scan with your smart
phone for the LOPF
Website at your fingertips.



It's December

December Holidays and History - December ushers in winter holidays such as Christmas, Kwanza, and Chanukah. It is also a time when families gather in the warmth of their homes. Throughout the month, our thoughts and actions turn toward charity and peace.

THIS IS THE SEASON FOR DEEP REST. Winter is meant to be a deeply nourishing time in your life. It's meant to nurture you, and restore you. It's meant to ground you & to calm your nervous-system - worn out from a long, hard year of life & growth & challenges

December is the twelfth and final month of the year in the Julian and Gregorian calendars and is also the last of seven months to have a length of 31 days. December got its name from the Latin word decem because it was originally the tenth month of the year in the calendar of Romulus c. 750 BC which began in March.

It's important to note that we have PCT 5 Constables patrolling our neighborhood. If you need to reach them please call 281-463-6666 for assistance.



From Our Families to Yours,

We wish you all a Happy Holiday Season.

We look forward to a joyous New Year and thank you all for being valued neighbors of our Lakes of Pine Forest community.

Curtis Culver - President

John Leech - Treasurer

Harold Vance- Member at Large

Lakes of Pine Forest HOA Board of Directors

*Dear Neighbors,
On behalf of the Social Committee Gloria and I would like to thank you all for
your support this year.*

*We look forward to beginning 2025 with some new events. We welcome your
suggestions and look forward to your participation. Please contact us on our
email with any ideas or suggestions. Info@lakesofpineforest.com*

Here is a little recap of this years events.

Happy Holidays and Happy New Year

*Alana Klages & Gloria Allen
Your Lakes of Pine Forest Social Committee*



Spring Fling 2024



National Night Out 2024



Reminders:



There will not be a December Meeting.
We look forward to seeing you on
January 21, 2025

**"You are welcome to bring your small children
provided they have an activity to keep them occupied.
(i.e.: coloring pages, iPad, quiet games.)"**

PLEASE COME OUT FOR

December 14th 11:30am - 1:30pm will be our Annual
Santa, Mrs Claus and the Elves Picture Event for our
families of Lakes of Pine Forest.

We look forward to seeing you. Bring your camera.

**SANTA, MRS. CLAUS &
AND THE ELVES**

May no soldier go unloved | May no soldier walk alone | May
no soldier be forgotten | Even after they come home.™

Soldiers' Angels is a national 501(c)(3) charity, gifts to which are tax deductible as
allowed by law. Our Tax ID# is 20-0583415.
CFC# 25131



When you register as an Angel volunteer with Soldiers' Angels, you gain access
to a wide variety of ways you can support Service Members, Guardsmen,
Reservists, Military Families, and Veterans of all eras.

<https://soldiersangels.org/> (you may sign up here to become an angel and adopt a
soldier or family. There are virtual opportunities as well as on site opportunities.)

Soldiers' Angels
2895 NE Loop 410, Suite 107
San Antonio, TX 78218
Phone: 210 629 0020
Fax: 210 629 0024

**Your, Trash, Sewer and Water Bill
are combined.**

Pick up Days are Tuesday & Friday





Christmas Recipes

Spinach and Ricotta Puff Pastry Christmas Tree

Ingredients

<i>Prep Time:</i>	<i>Original recipe (IX) yields 8 servings</i>
<i>20 mins</i>	<i>1 teaspoon vegetable oil for frying</i>
<i>Cook Time:</i>	<i>2 red onions, chopped</i>
<i>30 mins</i>	<i>8 cups fresh spinach</i>
<i>Additional Time:</i>	<i>salt and freshly ground black pepper</i>
<i>1 hr</i>	<i>1 pinch ground nutmeg</i>
<i>Total Time:</i>	<i>9 ounces fresh ricotta cheese</i>
<i>1 hr 50 mins</i>	<i>1 tablespoon grated Parmesan cheese</i>
<i>Servings:</i>	<i>1 sheet frozen puff pastry, thawed</i>
<i>8</i>	<i>1 egg, beaten</i>
	<i>4 multi-colored cherry tomatoes, halved, or more to taste</i>

Directions

Heat oil in a large pan over medium heat and saute onions until soft and translucent. Add spinach, salt, and pepper and briefly saute while stirring constantly, 2 to 3 minutes. Cover and cook until spinach is wilted, 5 to 7 minutes. Remove lid after 5 minutes and allow cooking liquid to evaporate. Remove from stove and cool completely.

Chop spinach mixture and combine with ricotta and Parmesan cheese in a bowl. Season with salt, pepper, and nutmeg.

Roll out puff pastry sheet and evenly cover with spinach and cheese mixture to within 1/2 inch of the edges. Tightly roll up sheet lengthwise and press edges tightly together. Wrap in plastic wrap and chill in the refrigerator for at least 1 hour or up to 24 hours.

Preheat the oven to 400 degrees F (200 degrees C). Cover a baking sheet with parchment paper.

Slice pastry log into 3/4-inch slices so you have 16 to 22 pinwheels. Lay puff pastry pinwheels in the shape of a Christmas tree. The lowest row should consist of 6 pinwheels the second row 5 pinwheels, etc. If you end up with 16 pinwheels, start with 5 pinwheels in the lowest row. Place the last wheel on the bottom to make the trunk. Brush with egg.

Bake in the preheated oven until wheels are lightly browned and puffed up, 20 to 25 minutes. Decorate with cherry tomatoes for Christmas tree ornaments.

Christmas Recipes Continued

Chocolate Bourbon Pecan Pie



Ingredients

Original recipe (IX) yields 8 servings

1 cup white sugar

1 cup light corn syrup

½ cup unsalted butter

4 large eggs

¼ cup bourbon

1 teaspoon vanilla extract

¼ teaspoon salt

6 ounces semisweet chocolate chips

1 cup chopped pecans

1 (9 inch) unbaked pie shell

Kentucky bourbon gives a kick to this gooey chocolate pecan pie, a southern classic.

Prep Time:

10 mins

Cook Time:

55 mins

Additional Time:

5mins

Total Time:

1 hr 10 mins

Servings:

8

Yield:

1 (9-inch) pie

Directions

Preheat the oven to 325 degrees F (165 degrees F).

Heat sugar, corn syrup, and butter in a small saucepan over medium heat, stirring constantly, until butter melts and sugar dissolves. Remove from the heat and cool slightly, about 5 minutes.

Whisk eggs, bourbon, vanilla, and salt together in a large bowl until well combined. Slowly pour sugar mixture into egg mixture, whisking constantly. Stir in chocolate chips and pecans. Pour mixture into pie shell.

Bake in the preheated oven until set and golden, 50 to 55 minutes. Serve warm or chilled.

Questions and Answers

Have a question for our Board? Although we encourage you to come in person to the monthly HOA Meetings. We understand it's not always possible.

Please send your questions via email to Lakes of Pine Forest:
info@lakesofpineforest.com

IF YOU SEE SOMETHING
SAY SOMETHING



As a community it is important to watch out for each other.

Constables are on patrol daily call 281-463-6666 if you need assistance.

Crimestoppers of Houston Tip Line 713-222-8477

Please contact the Texas Parks and Wildlife Warden at 281-842-8100 if you wish to report an incident involving damage to birds, their nests or their habitat

Please be Courteous

Please try to refrain from blocking sidewalks or access to mailboxes. When parking your cars please Park Friendly.

Having a Party? Please lower music after 11:30pm, or invite your neighbors so they don't complain.

If you own a pet per Houston Law, Dogs Need to be Licensed and Chipped. They also need to be leashed when out walking.

***It is also imperative that you clean up after your dog.
For your convenience Trash cans and waste bag dispensers are located around the lake.***



Neighbors Helping Neighbors

Aristotle and Catherine Castro
Real Estate Agents

THE CASTRO REALTY GROUP

832.660.4360
832.804.0373

aristotlehomes@gmail.com
catherinecastrorealtor@gmail.com

13501 Katy Freeway,
Suite 3225
Houston, TX 77079

RE/MAX GO

Brian Olewe
Global Dreams Detailing
MOBILE DETAILING SERVICE

globaldreamsauto@gmail.com
{1+} 832-993-5620
Houston, Tx Cypress, Tx
Katy, TX

f Facebook @ Instagram

BUY SECURITY ON THE GO
CONCEALED KAR PURSE
FAMILY EDUCATION
SECURITY ON THE GO

HOST A PERSONAL
PROTECTION PARTY!

Join our MISSION

SAFE HEARTS

Damsel IN DEFENSE
Independent Damsel Pro

Alana Klages
631-241-8209
alanasdefense@aol.com
www.alanasdefense.com

Book Your Detail Today

Tips

1. Always • tall If Vouch gs
2. Choose .nt areas
3. JIM - away with purpose
4. If filli Cill na..lllilf 'Don't stay and fig h..
5. 'HM .-rollf .,.,. Items out and ready to use
6. (fllWR)Hal,lfll • Sack it m me or Stun guos & p pepper spray)
7. Alwll -t-v• CARl HD! doors as soon as you are inside

EQUIP • EMPOWER • EDUCATE

On The Spot is a Houston/Katy/Cypress Area Based Mobile Car Wash and Detailing service

CAR WASH **INTERIOR DETAILING** **CLAY BAR PAINT DECONTAMINATION** **PAYNT PROTECTION**

BRIAN MCPHERSON
903-485-8940
WWW.ONTHEPOTMOBILEDETAILTX.COM

If you have a business you would like to share with the neighborhood. Please send an email with your information and a picture of your business card to: info@lakesofpineforest.com