



December 2023

Office Hours: Monday – Friday 8:30 AM – 5:30 PM

Closed December 25th!

Hello! My name is Rhapsody and I am pleased to be your new property manager. If you see me around the property, don't hesitate to say hi. I can't wait to meet you all! 😊

Events: 'Tis the season & I'm so excited to share it with you all! Join us in the office every Friday this month from 9:30am to noon for some hot cocoa or coffee! Best way to wake up in the morning! We will have to go cups or you can bring your own mug to enjoy.

HOA Fees: Due on the 1st of every month for \$275.00 and will acquire a late fee of \$25 after the 10th of the month.

Pets: Pets must be on a leash at all times and you **MUST** clean up after them. **NO EXCEPTIONS!** Pets are not allowed in the pool area. If you are seen in the pool area with your pet(s), you will lose all privileges to the pool.

Maintenance: We are doing all that we can to process work orders in a timely manner. Please stay patient with us as we navigate through them and complete all projects on our work load. Work orders are processed in the order that they are received.

Laundry Rooms: Laundry rooms are for the residents use only. Clothes must be removed as soon as possible. Visitors are not allowed to leave any belonging, drinks, backpacks or bags in the laundry room. Please keep the door locked at all times.

Parking Tags: If you have not picked up your parking tag, please do so immediately. All previous parking tags are voided. New tags are available in the office if you have not yet received one. Towing will be enforced for those without a parking tag. If you need visitor tags, please contact the office.

Common Areas: Please do not litter near buildings, lake, BBQ area or parking areas. Dispose of all trash including cigarette butts. We will issue fines for those we find in noncompliance.

Neighborhood Watch: Do not hesitate to contact CCPD if you see any suspicious activity and keep in mind that you can report this to CCPD anonymously. We would like to coordinate a neighborhood watch group if anyone is interested in volunteering please reach out to the office. We thank you in advance for your cooperation in keeping our community safe!

Friendly Reminders:

- *Please keep valuables out of vehicles & keep vehicles locked to avoid theft.*
- *Christmas décor must be removed by Jan1.*

*BOARD MEMBERS: President: Jessica Camargo; Vice President: Robert Barger; Treasurer: Mike Hurst; Secretary: Alison Foster; Member at Large: Dolores Villarreal
Property Manager: Rhapsody Gonzales*



At Christmas

*Give us, O God,
the vision which can see
Your love in the world
in spite of human failure.*

*Give us the faith to trust
Your goodness in spite of
our ignorance and
weakness.*

*Give us the knowledge that
we may continue to pray
with understanding hearts.*


*And show us
what each one of us can do
to set forward
the coming of the day
of universal peace.*

-Frank Borman

Gingerbread Cookies

 **Prep Time**
15 mins

 **Cook Time**
20 mins

 **Total Time**
35 mins

 **Servings**
24 cookies

Ingredients

- ¾ cup unsalted butter softened
- 1 cup granulated sugar
- 1 large egg
- ¼ cup molasses unsulphured
- 2 ½ cups all-purpose flour
- 2 tsp baking soda
- ½ tsp salt
- 1 tsp cinnamon if you like a strong cinnamon flavor, increase to 2 tsp total
- ½ tsp dried ground ginger if you like a strong ginger flavor, increase to 1-2 tsp total
- Optional: granulated sugar to roll cookie dough balls in

Instructions

- 1 Preheat oven to 350 degrees F.
- 2 First, mix together butter and sugar until light and fluffy, approximately 2-3 minutes with an electric mixer.
- 3 Next, add egg and molasses and mix well.
- 4 In a separate bowl combine flour, baking soda, salt, cinnamon and ginger, stirring to combine.
- 5 Add dry ingredients to wet ingredients and mix until well combined.
- 6 Form or scoop balls of dough that are slightly smaller than a golf ball. If desired, roll dough balls in granulated sugar after forming. Place them on a baking sheet approximately 2" to 3" apart to allow room for cookies to spread.
- 7 Finally, bake for 10-12 minutes, remove from oven and allow cookies to cool on baking for approximately ten minutes, then transfer to a wire rack to finish cooling.

Christmas Day Table Prayer

*Lord God of Life,
together with the beautiful traditions
of decorating the Christmas tree,
of singing carols and giving gifts,
this Christmas dinner is an important part
of our celebration of the birth
of our Lord, Jesus Christ.
Come, Lord our God,
and surround our feast day table
as we delight in this joyous season of Christmas.
Gift us in this meal with the taste of happiness
as we savor this coming together
of family and friends.
As sparkling stars and singing angels rejoiced
at the birth of the Christ Child in Bethlehem,
so may we take great joy
in this our Christmas dinner-celebration.
May You, our God, bless it and us
in Your holy name. Amen.*

-Edward Hays



**From the Board Members & Staff at
Lakewood Village!**

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