

The Springboard

Springwood II's Monthly Newsletter

December 2020 Edition



COMMUNITY INFO:

Trash Collection: Tues. & Fri.

Recycle Collection: Wed. Only

Recyclable Items:

Aluminum Cans	Glass (all colors)
Plastic Food Containers	Newspaper
Assorted Paper	Steel Cans
Cardboard	Cereal Boxes
Milk Containers	Plastic Bottles

Important Telephone Numbers:

Spectrum 855-222-0102

To report cable issues or to order upgraded services.

If necessary, reference Springwood II

Account Number: 0034865037-01

Duke Energy 800-228-8485

Follow prompts to report power outages or streetlight issues.

City of Pinellas Park

Waste Management:

Trash: 727-369-0690

Management Company:

Ameri-Tech Property Management

727-726-8000

24701 U.S. 19N, Suite 102

Clearwater, Florida 33763

Property Manager: Jenny Kidd

Springwood II Website:

To view our documents and other forms, visit our community website:

<http://springwoodvillas2.org/>

Email Springboard Articles To:

springboard_articles@yahoo.com

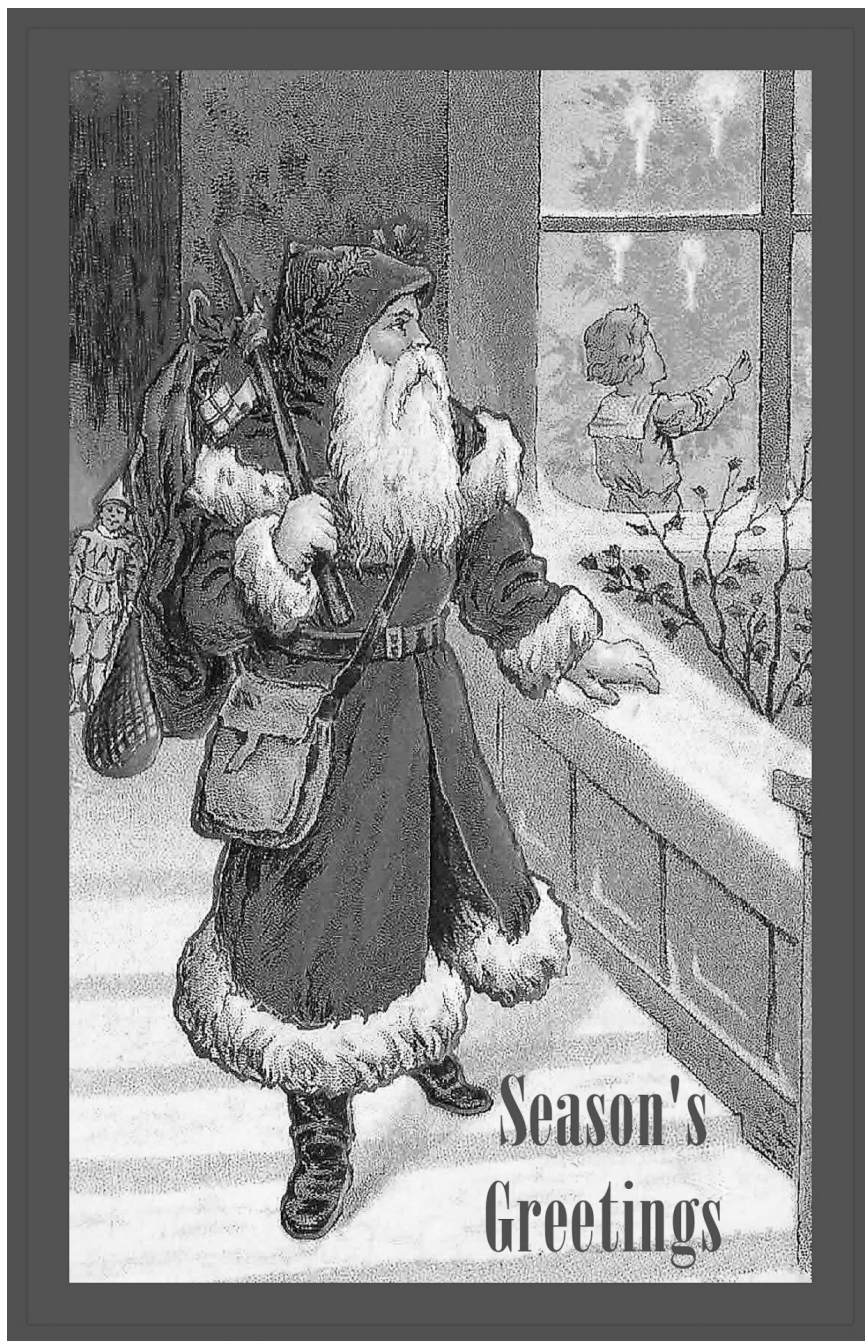
Or-

Submit typed or legible hand-written articles to my home address mailbox:

10657 Rosewood Court

Board of Directors' Zoom Meeting:

Tuesday, December 8, 2020 at 7:00 p.m.



From Springwood II Board of Directors

Cookin with Kenn

Cranberry BOG GROP

(makes 20 servings)

Ingredients:

- 1/4 cup unsalted butter
- 1/4 cup packed light brown sugar
- 1 tablespoon maple syrup
- 1 teaspoon curry powder
- 1/2 teaspoon ground cinnamon
- 1 1/2 cups dried cranberries
- 1 1/2 cups coarsely chopped walnuts and or slivered almonds
- 1 1/2 cups lightly salted pretzel nuggets

Directions:

1. Preheat oven to 300 degrees. Lightly Grease 15 x 10-inch jelly roll pan.
2. Combine butter, brown sugar and maple syrup in large saucepan; cook and stir over medium heat until butter is melted and mixture is smooth. Stir in curry powder and cinnamon. Add cranberries, walnuts and pretzels; stir until evenly coated.
3. Spread mixture in prepared pan. Bake 15 minutes or until mixture is lightly Brown.

Bacon and Blue Cheese Stuffed Burgers

Ingredients:

- 4 slices Applewood smoked bacon
- 1 small onion, finely chopped
- 2 tablespoons crumbled blue cheese
- 1 tablespoon butter, softened
- 1 1/2 pounds ground beef
Salt and black pepper
- 4 onion hamburger rolls
- Lettuce Leaves

Directions:

1. Cook bacon in large skillet over medium-high heat until almost crisp. Remove to paper towels to drain, finely chop bacon. Place in small bowl. Add onion to same Skillet; cook and stir 5 minutes or until Soft. Add to bowl with bacon. Cool Slightly. Stir in blue cheese and butter Until well blended.
2. Prepare grill for direct cooking.

3. Divide ground beef into eight equal parts. Flatten into thin patties about 4 inches wide; season with salt and pepper. Place 2 tablespoons bacon mixture in center of each of four patties; cover with remaining patties and pinch edges together to seal.
4. Grill patties, covered, over medium-high heat 8-10 minutes (or uncovered 13-15 minutes) for medium doneness (160 F) turning once. Transfer burgers to a platter; let stand 2 minutes before serving. Serve burgers on rolls with lettuce.

1-2-3 Cake

Ingredients:

- 2 Boxes of Cake Mix, 1 must be angel food Mix together, then store in an airtight container

Directions:

1. Grease a large mug with butter or oil
2. To make 1 small dessert for yourself, put 3 tablespoons of dry mixture in a large coffee mug.
3. Stir in 2 tablespoons of water
4. Microwave for 1 minute and you will have a single serving of cake.
5. Top with fruit, ice cream, or whipped cream for a sweet treat

*Sent to me by my niece Kathy Armeno,
Submitted by Dee Turner*

Modification Requests:

Landscaping Requests:

Contact Jennifer Hanks at 727-290-6095.

Construction Requests:

Contact Carl Widen at 407-590-1419.

December Anniversaries:

Linda and Art D'Elia 12/10

Carol and Bob Brandl 12/18

Enid and Mark Kaplan 12/24

December Birthdays:

Carol Fischer 12/24

Helen Ellicott 12/22

Philip Inglese 12/9

Kathy Rollins 12/11

Vito Cialdella 12/20

Denise Sorensen 12/12

Teresa Zarzano 12/13

Timothy Watson 12/3

Karen green 12/31

Jeanine Green 12/23

Patricia Strong 12/18

Connie Mowrey 12/16

Yolanda Mason 12/31

Doug Spainhoward 12/14

Louise Clausen 12/4

Antionette Begley 12/10

Dale Anderson 12/9

Elizabeth Patterson 12/6

Ray Smith 12/5

Jane Holt 12/25

Bill Boyle 12/13

Winky Gove 12/13

Nicole Ahlborn 12/13

