



THE TOWN CRIER

THE OFFICIAL PUBLICATION OF THE TOWNGATE HOMEOWNERS ASSOCIATION
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*It was Christmas Eve in my home Town
The Snow was slowly drifting down
Was such a clear and brilliant nite
I knew that Santa should be in flight*

*He forgot to stop last year at our home
Me and Mom were here all alone
Dad had passed a few years back
Now we live in this little run down shack*

*Sometimes things really get bad
It's hard to see my Mom so sad
It was after midnight before I went to bed
Dreaming of candy and toys in my head*

*I awoke and rushed to our small Christmas tree
Not a toy one did I see
My Mother setting there in tears
Santa had not stopped here in years*

*We barely had enough clothes to wear
Me and Mom lived on state welfare
I heard a noise and ran across the floor
A lady in silk and lace was at the door*

*Said Santa left this with me last nite
He missed your place while in flight
It was a box full of clothes and toys
Sure was made for little boys*

*For Mom two dresses and a gown
I watched Mom as tears came flooding down
Mom thanked this lady whom was dressed so neat
Said she just lived down the street*

*Later she brought dinner and ice cream
This day was sure a little boys dream
Years have passed and I look back
To days we lived in this little one room shack*

*I am grown now, doing really good
Bought Mom a home in a nice neighborhood
She is older now and getting gray
But she will never forget the day*

*The Lady who lived down the street
Made her little boy's Christmas day complete*

*Christmas 2005
By Jack VanZant*



Welcome to our new homeowners:

Marshall & Laurie Aldriedge

Gloria Alferez

Joseph John Kennedy

Tutu Melaku



ANTICS FROM ANNE

Your board of directors will have 4 new members this next year. I have worked with the 4 members going off the board for the past 4 years and have truly enjoyed working with them. I am in my 8th year working here and have gotten to know and enjoy the friendship of many of you. May everyone have a very Merry Christmas and a Happy and prosperous 2017.

Crockpot Corn

From Rene LeCousin

1lb. Frozen corn

8 oz. Cream cheese

1/2 cup milk

1/2 cup butter

1teaspoon sugar

Salt and Pepper to taste

Add all ingredients and cook on high for 1 hour, Reduce to low for 2 hours.

From the Kitchen of Joe Garrison

CRANBERRY CHUTNEY

1—2# BAG OF FRESH CRANBERRIES

2 CUPS SUGAR

2 TABLESPOONS CINNAMON

1 16 OZ JAR OF ORANGE MARMALADE

1 CUP CHOPPED WALNUTS

Put all ingredients in baking dish and bake in oven at 350 for 1 hour. Makes Ocean Spray look and taste like second fiddle, ENJOY

CROCK POT CANDY

Anne Crain

32 Ounces dry roasted peanuts

4 ounces German Chocolate

12 ounces semisweet chocolate chips

32 ounces of white almond bark

Place ingredients in a crockpot as listed. Do not stir. Cook on low for 1 1/2-2 hours do not open the lid. After cooked, stir and drop by spoonful's on a parchment paper or silpat lined pan. Allow to harden and store in a closed container. You can use any combination of chocolate as long as you have a total of 48 oz.

CHOCOLATE PUMPKIN MUFFINS



FROM Laura Ostrowski

Pumpkin Muffins | by Vegan

1 Box Betty Crocker Milk Chocolate cake mix

1 can pumpkin—14-16 oz

1/2 Cup water

Spray muffin tins with spray. Mix all ingredients, put in muffin tins, bake at 375 for 30-35 minutes. Let muffins cool for 3-5 minutes. Ready to serve with your choice with cool whip on top

One-Pot Cheesy Italian Pasta and Chicken

submitted by Susan Faulkner

SERVES 6 | ACTIVE TIME 20 Min | TOTAL TIME 30 Minutes

- 8 ounces baby spinach leaves, divided
- 1 cup sun-dried tomatoes packed in oil and Italian herbs, drained (about 7 ounces)
- 1 large yellow onion, sliced
- 1 pound uncooked boneless, skinless chicken breasts (cut into 1/2" bite size pieces)
- 6 garlic cloves, sliced
- 1 pound dry linguine
- 2 teaspoons dried Italian seasoning
- 2 teaspoons kosher salt
- 1 teaspoon fresh ground pepper
- 1 teaspoon crushed red pepper flakes
- 4 cups (32 ounces) reduced sodium chicken stock
- 1 cup (8 ounces) chardonnay wine
- 4 ounces fresh Parmesan cheese, shredded

Combine 1/2 of the spinach with the tomatoes, onion, chicken, garlic, linguine, Italian seasoning, salt, pepper and crushed red pepper in a 5-quart Dutch oven over medium-high heat. Pour chicken stock and wine over top. Cover and bring to a boil.

Cook 7-9 minutes until pasta is al dente (with a bite to it). Toss pasta with tongs occasionally to keep the pasta from sticking to the bottom of the pot. You will still have some liquid in the pan when the pasta is done cooking. This is going to make the base for our delicious cheese sauce.

Turn off the heat and add the cheese to the pasta. Toss pasta with tongs until the cheese melts into the pasta. Toss in remaining spinach. Serve and enjoy!



NEIGHBORHOOD SAFETY— If you are out after dark you realize how dark our neighborhood is and with the homeless wandering thru it is important to please turn your outside lights on and leave on throughout the night to make this a safer neighborhood.

TRASH—If the City fails to pick up trash that is properly put out please call Hector Arrequin 972-822-6319 and report it.

DUES INCREASE

By now all have received the letter notifying you of the dues increase effective January 1, 2017 to \$81. Please remember to pay the correct amount in January and change your auto pay if you pay thru your bank each month.

Need an additional or replacement trash can?

Call 972-205-3500



Towngate Annual Food Drive



Please drop off your non-perishable food items to the Towngate Clubhouse. We'll be collecting items from December 1-28. Let's help restock our community pantry for the New Year!

Benefiting Friendship House / First Baptist Church of Garland

620 W. Avenue B
Garland, TX - 75040
972-272-1010

Food pantry serves 75040, 75041, 75042, 75043, 75044, 75088 and Sachse.

Molasses Cookies—Jay Taylor

3/4 Cup melted margarine

1 cup white sugar

1 egg

1/4 cup molasses

2 cups all purpose flour

2 teaspoons baking soda

1/2 teaspoon salt

1 teaspoon ground cinnamon

1/2 teaspoon ground cloves

1/2 teaspoon ground ginger

1/2 cup white sugar

In a med. bowl mix together the melted margarine, 1 cup sugar, and egg until smooth. Stir in molasses. Combine flour, baking soda, salt, cinnamon, cloves, and ginger, Blend into the molasses mixture. Cover and chill dough for 1 hour.

Preheat oven to 375 degrees. Roll dough into walnut sized balls and roll them in the remaining white sugar. Place cookies 2 inches apart onto ungreased baking sheets.

Bake for 8 to 10 minutes in the preheated oven until tops are cracked. Cool on wire racks.

Yield—approx. 30 cookies

ANNUAL MEETING

The HOA Annual meeting will be on

THURSDAY, Feb. 16, 2017 7PM

Ballots will be mailed out on

January 20, 2017

Submit your candidate for board form
by January 15 to be on the ballot.

TREASURE REPORT HIGHLIGHTS as of November 30, 2016

TOTAL INCOME	\$159,533.03
TOTAL EXPENSES	\$164,289.74
Landscape: Weekly Maintenance	\$37,568
Improvements	\$ 9,864
Tree Trimming	\$ 8,955
Pools: chemicals/repairs/maint.	\$ 7,172
Sprinkler Repairs	\$ 1,780
Electricity	\$ 7,005
Water	\$15,197
Painting	\$26,165
Insurance	\$ 6,121
Town Hall Maintenance/repairs	\$ 9,294
Telephone/Communications	\$ 2,364
Common area improvements	\$ 2,437
Operating expenses	\$22,408

2016 BOARD MEMEBERS

PRESIDENT - Susan -972-896-2205

**VICE PRESIDENT- POOLS- Katrina
972-896-3336**

TREASURER – Reneé -214-288-3688

SECRETARY – Mary -972-271-0298

LANDSCAPE – Gaby – 479-530-7367

ARCHITECTURAL – Jay – 214-497-9765

PAINTING - Laura – 214-906-5223

**Randy Dale- Landscaper/Pool Maintenance
214-882-4251**

**Code enforcement 972-485-6400–
jprewitt@garlandtx.gov**

**Neighborhood Police Officer—Matt StClair
stclairm@garlandtx.gov**

WEBSITE: www.tghoa.net

EMAIL: garlandtowngatehoa@gmail.com