

River Ramblings

This issue is short and a taste of things to come. If you have any ideas for us, pictures or any news, let us know.

We're back!

This issue of River Ramblings is going to be short. We are getting back in the swing of things. I lost my sidekick and writing buddy, Jeanie Scales. She and Sam moved out of the park. Judy Ballard and Penny Hebert are coming onboard to help me. We also lost our mascot Peet, but have added Radar.

The summer has been fun with hot weather and stuff going on. We had a July 4th and Labor Day party. Both had corn hole tournaments and great pot luck food.

Check out the announcements for the Halloween Party and the potlucks later in the paper.

We had two transformers knocked out by lightening causing power long outages this summer. It's



a good idea to have lanterns, flashlights, etc. at the ready as we still have a bunch of the rainy season left.

We have been grading the roads with Randy's help to get rid of the potholes caused by all the rain. They are much better. Thanks Randy.

There are quite a few places up for sale, so

now is the time to tell your friends about this great place where we live and hopefully they will join us.

We are looking forward to seeing the winter residents as they come back and join in.

Welcome back!

Happenings at HAE

The potlucks at the Clubhouse will start again on Tuesday October 13th. Bring a dish and have a great meal. Remember dinner starts at 5 PM.

Bingo is slated to start

the first Friday in November at the Clubhouse. Sewing class will start 10/19.

The Porch will continue to have appetizers and

cards Fridays at 6PM

The Halloween Party will be on October 31st at the Porch. Dinner 5-6:30, dancing to Lora Patton 7-10:00. Costume Contest 8:00. See the flyers. 50/50 too!

*Dog owners:
Please pick up after
your pooch, it's
everyone's Park*

*We're on the web
www.hae.fl.com*

*Hidden Acres Estates
964 County Road 721
Lorida, FL 33857*

Phone: 863/763-8266
Fax: 863/467-4044
Email:
hae964@centurylink.net



Radar

Volunteers Needed.

The HAE Office has changed its hours to Wednesday through Saturday 9 to 1:00.

They are looking for volunteers to man the office a couple of hours a day, answering phones, answering questions. Please contact the office if you can spare some time.

Election

The election this year will have four seats available, three two-year posts and one one-year post.

Ballots will be mailed in December. Elections will be in January.

Please vote and support those who volunteer to help run our park.

Earthquake Cake

- | | | |
|--|--|--|
| <p>1 box German Chocolate Cake Mix (do not prepare as directed on box, prepare as directed below)</p> <p>1/3 cup oil</p> <p>3 eggs</p> <p>1 and 1/3 cup water</p> <p>2/3 cup shredded coconut</p> <p>2/3 cup chocolate chips</p> <p>1/2 cup chopped pecans</p> <p>1/2 cup butter</p> <p>8 oz cream cheese</p> <p>1 pound powdered sugar</p> <p>1. Preheat the oven to 350 degrees F.</p> | <p>2. Lightly spray a 9 x 13 inch pan with non-stick cooking spray.</p> <p>3. Sprinkle the coconut, chocolate chips, and pecans on the bottom of the pan.</p> <p>4. Mix the German chocolate cake mix with the oil, eggs, and water using a spatula or hand mixer on low.</p> <p>5. Pour the cake mix on top of the coconut/chocolate chip/pecan layer.</p> <p>6. In a saucepan, melt the butter and cream</p> | <p>cheese.</p> <p>7. Using a spatula or hand mixer on low, beat in 1 pound of powdered sugar until it's smooth to the butter/cream cheese.</p> <p>8. Spread this mixture on top of the uncooked German chocolate cake in the pan, and swirl into the cake mix using a knife.</p> <p>9. Bake for 35-45 minutes. It is done when it doesn't wobble in the pan if you shake it.</p> |
|--|--|--|

River Ramblings is a newsletter published by volunteers residing at Hidden Acre Estates in FT. Basinger, Florida. These volunteers are Maryann Erson, Judy Ballard and Penny Hebert. The opinions expressed are those of the authors

and contributors and not necessarily those of HAE. Contents 2015 by River Ramblings. No portion may be duplicated without express permission of the staff. The funding of this publication is totally by donation and no portion is derived from general

member funds, assessments or from the Corporation. If you would like to share something with your neighbors, feel free to drop us a note or send an email to: RiverRamblings964@gmail.com

