

# River Ramblings

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## Merry Christmas!

Well, the Holidays are officially upon us. First Halloween, then Thanksgiving, then before you know it Christmas and New Year's.

The Thanksgiving potluck was great! The food was to die for. Two 20 pound turkeys were cooked by Sammi and Maryann. There were 45 people there which brings up an interesting problem, only 20 signed up that they were coming. It helps the committee to know how many are coming and what they are bringing. So please sign up.

A reminder the election is coming up in January, please support the Park by voting.



Other news, the sewing group on Mondays at the Clubhouse is now Sewing AND Crafts. Bring your projects and have company while you work.

Hope you all have a great

Holiday Season, we have lots going on here, check the calendar on the bulletin boards and the articles here in the Ramblings.

## Christmas Eve

The Clubhouse will again have a free Christmas Eve Party. Fun, food and fellowship, Thursday, December 24<sup>th</sup>. Food will be served from 5:00 to 6:30, Bingo and Prizes will be from 7:00 to 8:00, cards and games from 8:00 to ?

Everyone is welcome, compliments of the Clubhouse. There will be a sign-up sheet in the Clubhouse, Please sign up in advance as they need to know how many are coming.

## New Year's Eve

The New Year's Eve Dinner/Dance at the Porch will be a Prime Rib dinner from 5:30 to 6:30, dancing and entertainment from 8:00 to 12:30 with a champagne toast at midnight. The entertainment will be Big Freddie and Laura. There will also be a 50/50.

Tickets are \$20 per person and will be available from Maryann (Lot 49) from December 7<sup>th</sup> through December 24<sup>th</sup> only. Ring in the New Year with your neighbors, it's a great evening!

## Fishing Report by Rip

This fishing report was taken while my brother Eddie was here starting 10/8/15 and ending 11/2/15. It was a really tough bite for the month of October with a lot of smaller fish being caught. There were two days that we could not catch a bass. One of those days was on Lake Okeechobee where we normally do better than on the River. There were four more days that we caught two bass or less. Fishing picked up toward the end of the month and we did a lot better. We caught 5 bass over 20". Eddie caught the largest bass at 22 3/4", weight 7.5 lbs. All bass were released where they were caught.

### Total Bass caught from 10-8-15 thru 11-2-15:

14" and under	67 bass
15" to 20"	22 bass
20" and over	5 bass

Follow-up from Rip, has no fish being caught since the above report and Joyce and Dee also report no fish.

*Get Wells go out to  
Bud Gregson Lot 96,  
Larry King Lot 69,  
and Lorraine Lennon  
Lot 46*

## Thanksgiving Photos



## Stuff

The Board has okayed a Dog "Park" for Hidden Acres. It will be between the retention ponds and the old office. Temporary fencing will be at each end to close the space off, yet allow mowers, etc. in there. Please contact Maryann or Rip to help.

Have you seen Roberta's balls? Decorated bowling balls that is! She is on Lot 140 and sells these creations.

If you are placing cans in the barrels for the Flower Fund, remember only aluminum cans, no plastic,

no bags.

Also please only put yard refuse in the big blue trailer. Only things that were once growing. No plastic, metal, etc.

Thank you for helping.

# Apple Streusel Cheesecake

- 1 pouch Betty Crocker oatmeal cookie mix
- ½ C firm butter
- 2 packages (8oz) cream cheese, softened
- ½ C sugar
- 2 T flour
- 1 t vanilla
- 1 egg
- 1 can(21oz) apple pie filling
- ½ t cinnamon
- ¼ walnuts

1. Heat oven to 350, spray 13x9 pan with cooking spray
2. Place cookie mix in large bowl, mix in butter until crumbly and coarse. Reserve 1 ½ C crumb mixture; press remaining crumbs in bottom of pan. Bake 10 minutes.
3. Beat cream cheese, sugar, flour, vanilla and egg with mixer till smooth.
4. Spread cream cheese mixture evenly over partially baked crust. Mix pie filling and cinnamon, spoon over cream cheese mixture. Sprinkle reserved crumbs and walnuts over top.
5. Bake 35 to 40 minutes until light golden brown. Cool 30 minutes. Refrigerate to chill, about two hours. Cut into bars. Refrigerate.



*Please have a wonderful Christmas, enjoy friends and family. Have a safe and Happy New Year with good health and happiness.  
Maryann & Radar*

## Calendar

The Porch will continue to have Hors D'oeuvres on Friday nights at 6:00. Bring an appetizer to share, something to drink and stay to play cards or go to Bingo.

The Clubhouse is having Bingo every Friday night,

50 cents a card.

See about Christmas Eve dinner elsewhere in the paper and check to see if leftovers from Christmas Eve dinner will be served another evening.

The Clubhouse has Sewing/Craft Workshop

Mondays at 9:00 am, cards are played Monday and Wednesday evenings at 6:30, Dominoes Thursday at 6:30. Rummikub Tuesday, Thursday and Saturday afternoons at 1:00.

Board Meeting will be at the Porch December 19<sup>th</sup>.

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River Ramblings is a newsletter published by a volunteer, Maryann Erson, residing at Hidden Acres Estates in Ft. Basinger, Florida. The opinions expressed are those of the authors and contributors and not necessarily those of Hidden Acres Estates. 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 shareholder 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 us an email to:

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*I am always looking for articles of interest  
for The River Ramblings, please contact me.*

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