White Oak Springs

December 2019

Newsletter

Avoid Being a victim of Crime

To prevent and reduce the threat of falling victim to this crime, here are a few tips:

House:
- Leave a vehicle parked on the driveway:
- Leave your exterior lights on at night:
- Consider installing a security cameras:
- Consider installing a security system
- What to do if your home is burglarized:

Vehicle:
- Don't leave valuables in your car:
- Leave no trace:
- Lock all vehicle doors:
- Set any alarm or anti-theft device:

Holiday Tip

"Avoid Holiday Shopping Scams – Don't Fall Victim to Online Schemes". URL link for the article is: https://www.fbi.gov/news/stories/avoid-holiday-shopping-scams-112719

Dues

HOA Dues sent and due Jan 1st. Avoid Late Fees and Interest Charges.

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HOLIDAY RECIPE

Peppermint Bark

Ingredients

1 h 40 m 24 servings 330 cals

- 30 crushed peppermint hard candies, divided
- 1 1/2 pounds milk chocolate candy, coarsely chopped
- 1 1/2 pounds white chocolate, chopped
- 1 teaspoon oil-based peppermint flavoring, or to taste
- Add all ingredients to list

Directions

Spread 1/3 of the peppermint candy over a 9x13-inch baking pan
lined with wax paper.

Melt the milk chocolate in the top of a double boiler over just-barely simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching, just until melted. Pour the melted chocolate ver peppermint candy in the prepared pan. Sprinkle another 1/3 of the candy on top of the milk chocolate. Refrigerate until the chocolate hardens, about 30 minutes.

1. Melt the white chocolate in the top of a double boiler over just-barely simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. Stir in the oil-based peppermint flavoring. Pour the white chocolate over the milk chocolate, then spread the remaining 1/3 peppermint candy on top.

2. Refrigerate until the white chocolate hardens, about 30 minutes. Cut or break into pieces to serve.