

LAKEPOINTE TOWERS NEWSLETTER-FEBRUARY, 2017

We start out 2017 with several health issues for some LPT neighbors and their families. Please keep all in your prayers.

On Sunday, February 5 at 6:30 pm is kickoff time for Super Bowl 51. Posting for the party is up, please join your neighbors at 6p to watch the pre-game and game.

Sunday, February 12, we will be celebrating Valentine's Day, look for the posting.

We have a new addition to the newsletter. Our neighbor, Colleen Schall, will be contributing monthly recipes. If this leads to a blog and she makes big money, I get a cut. (I was the one to encourage her to do this)

Lu Norello, Editor

FEBRUARY, 2017 CALENDAR

Friday, February 3-Game night w/Happy Hour 6p

Sunday, February 5-Super Bowl Party, posting is up

Sunday, February 12-Valentine Party, look for posting

Tuesday, February 14-Social Committee Mtg, 7p Lib/Soc. Rm.

Thursday, February 16-Bunco in Lib/Soc. Room 7p

FIRST FRIDAY - Game night, 7p Lib/Soc.Rm

EVERY TUESDAY - Crafts, cards, etc in the Lib/Soc.Rm 2p-4p

EVERY WEDNESDAY - Cards & Games in the Lib/Soc.Rm 7p

EVERY FRIDAY - Happy Hour Lib/Soc. Rm, 6p

Upcoming Events - St. Pat Party, Summer Bowling League

A few weeks ago, Lu suggested I write a food column. I thought, “why not??” I love to cook and eat and go to restaurants. Really, I love *anything* that has to do with food or entertaining! As most of you know, we used to own a restaurant, so I have a lot of recipes in my head. So, once a month, in this newsletter, I will be sharing a recipe with you. I’ll try to keep them simple and *somewhat* healthy trying to make use of fresh, in-season ingredients. So right off the bat, I’m going to throw you a curve ball. It’s almost Super Bowl Sunday and you can’t worry *too* much about healthy. Hey, it only happens once a year so enjoy the moment! I will give you TWO recipes, one kind of healthy and one not so much...

BUFFALO CHICKEN DIP (not too healthy)

Rotisserie Chicken (shredded) about 16 oz.

(you could use canned chicken, but WHY???)

8 oz. softened cream cheese

12 oz. shredded cheddar

1 cup Franks hot sauce

1 cup Ranch dressing

Combine all ingredients (reserving a bit of cheddar for the top)

Bake at 350 until bubbly and browned on top, about 25 minutes

Serve with celery, carrots, bell peppers and crackers

SKINNY GREEK DIP (healthier option)

10 oz. container of hummus

½ cup plain non-fat Greek yogurt

1 tomato, diced

½ seeded cucumber, diced

1/3 cup crumbled Feta cheese

¼ cup pitted Kalamata olives, chopped

2 tablespoons chopped parsley

Spread hummus in an 8x8 square dish or a pie plate, spread yogurt on top, scatter the veggies over the top and sprinkle with fresh parsley - serve with pita chips/cut pita in triangles, spray with cooking spray and sprinkle with garlic powder, paprika, rosemary or whatever spices you prefer and bake at 375 until crisp. You could also buy pita chips, but homemade is better.