

# VILLAGE VOICES

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## Annual Meeting of the Membership

Save the DATE! The Annual Meeting of the Membership is schedule for April 7, 2018 at 10:00 a.m. in the Recreation Hall. If you are unable to attend the meeting please fill out your Limited Proxy and mail, or fax it in. We need to ensure that we receive enough owners/proxies to establish a quorum.

### Coming Soon!!!

Owner's website which will allow you to view Association documents, newsletters, approved meeting minutes and much more.

### SPRING IS HERE!

Projects that are happening at the Village

- Pressure washing units and sidewalk
- Painting of common areas, walls, railing and parking spaces
- Cutting away dead foliage and adding new

### Arrival of New Water Tank!!!

The tank is scheduled to be completed on April 9th. The tentative date of installation is scheduled for 4/16. These dates are dependent upon the manufacturer keeping their anticipated schedule. **REMEMBER!** The Village will be without water that whole day and you will need to boil your water for 48 hours after the installation.

## EVENTS



**Farmer's Market**  
Sundays from 9:00am to 2:00pm



**Movies under the Stars**  
April 13, 2018

Join us for this rain or shine event at Clermont Waterfront Park.

**Lakeside Winery April 14 &15, 2018**  
Blues at the Winery– Need to purchase tickets

**Clermont Earth Day & Lake Clean Up**  
April 21, 2018

Join us for this FREE way to celebrate Earth Day as a community on April 21, 2018! Featuring a Lake Clean Up with Environmental Education, Earth Kids Zone, DJ Music, Non-Profit Food vendors, Giveaways, and much more!



If you are having TV issue please call Spectrum directly at 855-222-0102.

Your cable and internet are now paid through your maintenance fee. So check your bill to make sure you are not getting double charged.

### Get to Know your NEW Homeowners:

- |                          |                                     |
|--------------------------|-------------------------------------|
| Peter Hanneman 120       | Gisette Terrones 68                 |
| Frances Mercado 66       | Patricia and Paul Burner 29         |
| Paula Polanyi 73         | Ryan Yawn 80                        |
| Patricia Kracht 155      | Parmanand and Sunita Rangasammy 167 |
| Jeff and Nancy Simont 58 | Beverly Brown 172                   |
| Marilyn Smith 140        | Jonathon Zabel 163                  |
| Karen Tefft 9            |                                     |



If the power goes out please call  
1-800-732-6141

The sooner they know the sooner they will get it fixed!!!

# RECIPES WITH LEMONS

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1 cup of raw peas  
1/2 lemon juiced  
Salt and pepper to taste  
Mix peas, lemon juice, salt and pepper together in bowl.



## Shrimp Pasta Salad With a Creamy Lemon Dressing

### *Dressing:*

- 1/4 cup Greek yogurt
- 1/4 cup chicken broth
- 2 tablespoons lemon juice
- 1 tablespoon Dijon mustard
- 2 teaspoons minced garlic
- 1 teaspoon ground black pepper

### *Pasta:*

- 10 ounces penne pasta
- 40 medium shrimp, or more to taste
- 2 tablespoons olive oil, or more to taste
- salt and ground black pepper to taste
- 1/2 cup chopped scallions (green onions)
- 1 teaspoon kosher salt
- 1/2 cup shredded Cheddar cheese
- 1/2 lemon, thinly sliced

1. Whisk yogurt, chicken broth, lemon juice, Dijon mustard, garlic, and 1 teaspoon black pepper together in a bowl until dressing is smooth.
2. Bring a large pot of lightly salted water to a boil; add penne and cook, stirring occasionally, until tender yet firm to the bite, about 8 minutes. Drain and rinse under cold water until pasta is slightly cooled.
3. Preheat oven to 450 degrees F (230 degrees C).
4. Toss shrimp and 2 tablespoons olive oil together in a bowl; season with salt and pepper. Transfer to a glass baking dish.
5. Bake in the preheated oven until shrimp are bright pink and cooked through, 10 to 12 minutes.
6. Toss pasta with dressing in a bowl. Add shrimp and scallions;

## Clermont History Fact

In 1922, a developer named Edward Denslow organized something called The Postal Colony Company. He bought 1,000 acres and planted citrus groves. The groves were owned and tended by the retired post office employees. Clermont became one of the foremost citrus growing towns in the United States.

One of the most popular tourist attractions in Central Florida was built in Clermont Florida in 1956: the Florida Citrus Tower. An elevator took visitors to the top of the tall tower built on a hill northeast of town on US-27. The top of the tower was the highest point in Florida. You could see hundreds of thousands of acres of Citrus, and could see all the way to Orlando. There was no Walt Disney World or other big theme parks in those days. Tourists loved the Citrus Tower.

