

May 1, 2018



# VILLAGE VOICES

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## Annual Meeting Update

The membership passed the amendment that will give Board of Directors the authority to lease parking spaces to owners who have more than one vehicle. Each Unit will have One (1) Reserved Parking Space. Additional Vehicles will be charged a Monthly Fee determined by the Board. The Amendment will be mailed to all homeowners once it has been filed with the county clerk.

## Owners Only Website

To view approved meeting minutes, obtain Association documents, and to receive the latest news, please log onto: [Floridavacationvillage.com](http://Floridavacationvillage.com)  
Click on: Members  
Username: members2017  
Password: VVowner10301

## EVENTS



**Farmer's Market**  
Sundays from 9:00AM - 2:00PM

**May 5, 2018**

### Clermont Waterfront Festival Dragon Board

7:30AM - 4:00PM

- Boat Races
- 5K Run
- Canoe Race

### Spring Flower Festival

At Historic Downtown  
10:00AM - 8:00PM

### Live Central Park

Simon/Garfunkel - Revisited  
8AM -10PM at Performing Art Center

**May 12, 2018**

### Bra Run

6:00PM – 8:00PM

**May 19, 2018**

### Caribbean Jerk Festival

12:00PM - 10:00PM



**May 25, 2018**

### Movies under the Stars

Join us for this rain or shine event at Clermont Waterfront Park. The movie is Back to the Future

### **DELAY** of New Water Tank!!!

*The water tank has been delayed due to material issues. The new time frame is the middle of the May. New Notice Signs will be posted at each entrance with information about the water tank installation.*

**REMEMBER!** *The Village will be without water that whole day and you will need to boil your water for 48 hours after the installation.*

## New Non-Smoking Areas

**All Common Elements are now non smoking.**

These areas are:

Pool, Tennis Court, Shuttle Board Court, Basket Ball Court, play ground areas, Laundry Room, and 25 feet from the pool and front office entrance areas.

## WE SAY THANK YOU!!!!

A big thank you to our "Chip and Dale" Volunteers who took time out of their busy day to mulch the HUGE pile of bush in the back of the property. After 5 hours and numerous scratches the mound was reduced to a very manageable mulch pile. The resort will use the mulch to mulch around trees and other areas.



From Left to Right: Jim Ironside, Fred Sinclair, Don Drewery, Theo Schaap and Marcel Weel

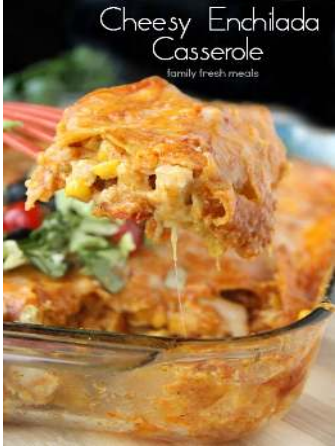
# CINCO DE MAYO RECIPES



## Slow Cooker Taco Pasta

- 1 LB Lean ground beef
- 1 cup of water
- 2 T Old El Paso taco seasoning mix
- 1 can (14.5 oz) Mexican Style diced tomatoes, undrained
- 1/4 cup finely chopped white onion
- 1 garlic clove, finely chopped
- 4oz cream cheese, soften, cut into 1 inch pieces

1. In 10 inch skillet, cook beef over medium heat 5 to 8 minutes, drain
2. In 5 quart slow cooker, stir beef, water, taco seasoning, tomatoes, onion and garlic until blended.
3. Cover, cook on low heat setting for 3 to 4 hours
4. Cook pasta as directed on box, drain. Uncover slow cooker, stir in cream cheese until melted. Stir in pasta and shredded cheddar cheese.
5. Cook uncovered on high heat 7 to 9 minutes. Sprinkle with chopped cilantro.



- 18- 6 inch corn tortillas
- 2 cups red enchilada sauce (about 2 (10oz) cans)
- 3 cups cooked chicken, diced
- 1/4 cup onion, finely diced
- 3-3.5 cups Mexican blend cheese
- 4 Tablespoons caned, mild green chiles, diced
- 1 cup corn

1. Preheat oven to 350F.
2. Place 6 tortillas in the bottom of a prepared baking dish (with no stick spray or butter), slightly overlapping
3. Top with 1/2 cup of enchilada sauce, spreading evenly over tortillas.
4. Top with 1.5 cups of your chicken, 2 Tablespoons of onion, 2 Tablespoons of green chiles, 1/2 cup of corn and 1 cup of cheese.
5. Repeat layer with six more tortillas, sauce, the remaining chicken, onion, green chiles, corn and another cup of cheese.
6. Complete the casserole with another layer of tortillas, 1 cup of enchilada sauce, and 1-1.5 cups of cheese. Bake in the oven for 30-40 min. Let stand 5- 10 mins before serving.

## Signs that you are from Clermont

1. When giving directions to anywhere in Clermont, the words "50" and "27" are bound to come out of your mouth at some point.
2. If you're trying to avoid any sort of social interaction then do not go to Chick-Fil-A or Golden Corral.
3. You've heard to use the North Star as a navigational guide when you get lost. Well, we have a North Star too: The Citrus Tower.
4. People assume you go to Disney daily just because you're less than thirty minutes away from it.
5. You know well enough there's never going to be a concert in your town, so be prepared to drive to Orlando, Tampa, or Miami if you really want to see Beyoncé.
6. When you got straight A's you not only made your mom proud, but you also get tickets to the Orlando Magic games (which you may or may not have utilized).
7. The population of Clermont drops about 50% after the month of April.
8. After the month of April you are able to get a parking spot at Golden Corral at 4:30pm.

