

NEWSLETTER

THUNDERBIRD NORTH COMMUNITY ASSOCIATION



GREETINGS NEIGHBOR

We are thrilled to be back in action with our newsletters. On behalf of the Board of Directors, we send out our fall and season's greetings to every homeowner and resident of the Thunderbird North community. As always, we will share what's been happening in the community and give you an update on the future.

BREAKING NEWS: LOCK YOUR CAR DOORS, CLOSE YOUR GARAGES, AND WATCH YOUR SURROUNDINGS THIS HOLIDAY SEASON. OUR LOCAL MCPD ADVISED THAT THERE WAS A THIEF AND ITEMS WERE TAKEN FROM ONE OF OUR NEIGHBOR'S VEHICLES THIS PAST SEPTEMBER. IT IS ALWAYS BEST TO REMOVE ANY PERSONAL ITEMS THAT ARE LEFT IN PLAIN VIEW FROM YOUR VEHICLE. WE WANT TO KEEP CRIMINAL ACTS SUCH AS THIS OUT OF OUR COMMUNITY.

ANNUAL MEETING

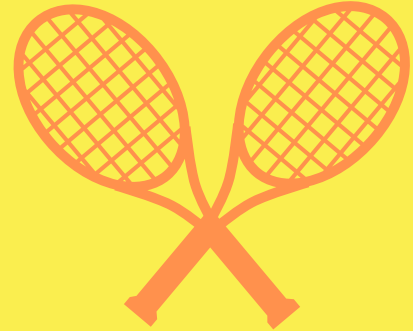
This December, we need your help with selecting a new board member. Do you want to help push community causes forward? Are you willing to commit to the time needed for community board meetings? If yes, please attend the meeting on Wednesday, December 21st at 6:30 pm. Notices should be on their way to all residents so you can fill out a voting proxy form if needed.



TOP THREE TOPICS FOR THUNDERBIRD NORTH

TENNIS COURT

The tennis court is new and improved with a brand new look with an updated resurface. To enjoy the amenities at the tennis court please remember to purchase a key for \$25 from the management company.



ANNUAL ASSESSMENT

The Annual Assessments are due as of January 1, 2023. Payments are considered late if they are paid after January 31st. Please remember to mail a check, money order, or cashier's check to Thunderbird North Community Association c/o Marshall Management Group, P.O. Box 61268, Phoenix, AZ 85082. You can also pay online through the resident portal. For questions please call Marshall Management Group at 713.977.6644.



DEED RESTRICTION VIOLATIONS

Our most common deed violations are fence repairs and tree encroachments. The enforcement of our deed restrictions is necessary to maintain the value of all the homes in our neighborhood. The complete deed restrictions and handbook providing a simpler explanation of the requirements may be viewed at www.thunderbirdnorthca.org.



COMMUNITY COMMITTEES



We are looking for volunteers for our social and communications committees. If you would like to help volunteer for either committee please contact your property manager at sfite@mmgihouston.com.

HOLIDAY DECORATIONS CONTEST



Our holiday decorating contest is back. This is a wonderful way to have some holiday fun with your neighbor. Judging criteria this year will be based on creative use of lights, yard decoration placement, storyline and/or theme, and overall presentation. The 1st and 2nd prize winners will win an Amazon gift card for \$75 or \$50.

Judging will take place on the evening of December 17th, and the two winners will be contacted by December 23rd.

Residents who wish to participate may contact sfite@mmgihouston.com.



HAPPENING IN MISSOURI CITY



What is going on in the "Show Me City" for all to enjoy? Our Parks & Recreation team has several programs and events to help you get out of the house. Plan ahead and register now for all activities and events you would like to be a part of. The annual Dad & Daughter Dance is February 2023, remember to purchase your tickets when they become available. This will be a magical evening with dancing, a petting zoo, sweet treats and confetti. Also, spring is around the corner, so plan ahead to enroll your kids in the MCTX Spring Break Camp.

For more information or to register for any of these events listed, call 281.403.8637 or visit www.mctxparks.com.

HOLIDAY SWEET TREAT

Sweet Potato Pie

Ingredients

for 8 servings

- 3 lb large sweet potato, 4 potatoes
- 1 cup unsalted butter, 2 sticks, melted
- 2 ½ cups sugar
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cinnamon
- ½ teaspoon kosher salt
- 4 large eggs
- 1 tablespoon self-rising flour
- ¼ cup buttermilk
- 1 teaspoon vanilla extract
- 1 teaspoon lemon extract
- 3 pies frozen prepared pie crust, unbaked



Preparation

1. Cook the sweet potatoes in a large pot of boiling water until fork-tender, about 25-30 minutes. Drain and let cool completely.
2. Preheat the oven to 365° F (185° C).
3. Peel the sweet potatoes, then transfer to a large bowl and mash thoroughly with an electric hand mixer or fork.
4. Add the melted butter, sugar, nutmeg, cinnamon, and salt. Beat to combine, then scrape down the sides of the bowl with a rubber spatula. Add the eggs, 1 at a time, beating to incorporate each addition. Add the self-rising flour, buttermilk, vanilla, and lemon extract, and beat to combine.
5. Divide the sweet potato filling between the frozen pie crusts and smooth the tops.
6. Bake for about 1 hour, until pies are set in the center. Cover the crust with foil if it is getting too dark before the pies finish baking.
7. Cool the pies for 2 hours on a wire rack.
8. Slice and serve.
9. Enjoy!