



Country Creek News & Social Events

Jan Feb Mar 2017

Country Creek residents: This quarterly newsletter HELPS US STAY CONNECTED TO INFORMATION AND SOCIAL HAPPENINGS. We want to hear from you! Email us with what you would like to read about...

ccinfoandsocialhappenings@gmail.com

Please check the Country Creek Facebook page for up to date communication.

<https://www.facebook.com/groups/433052823481632/>



COMMUNITY EVENTS

ARTSLAM 2017

A Celebration of Youth & Creativity!

Engage the creative youth in Manatee County.

Look for our [Facebook Event](#) page

When: March 4, 2017, from 9am - 4pm

At the [Bradenton Farmers' Market](#)

COST: Free

Main Street, Downtown Bradenton

400 12th St W

Bradenton, FL 34205

Arts & Eats Restaurant and Gallery

Cozy, eclectically spot with delicious cuisine, garden patios & live music.

Address: 1114 12th St W, Bradenton, FL 34205

Hours: 12-8PM

Phone: (941) 201-6647

Menu: artsandeatsfl.com

Reservations: opentable.com

Next HOA Meeting

When: Tuesday, February 28th 7:00pm

Where: Bayside Community Church located at 15800 SR-64

What: Annual Meeting with Election.

Follow instructions on ballot received in the mail.

Community Garage Sale

When: Saturday, April 1st, 8am -2pm

Country Creek Fall Event

The event was a huge success!

Many Thanks to all who participated in the Chili Cook off and Costume Parade!

The sweet tunes of our very own,

'Distinctions LIVE' was enjoyed by all!

Thanks to all the vendors and volunteers who assisted with set up and tear down!

Next Event :

Watch for newsletter. Check website

(<http://www.countrycreekhoa.net/>) and FB page for details.



Chicken, apple sweet potato salad

Ingredients: 6 Tbsp. balsamic vinegar; 1 Tbsp. stoneground mustard; 1 tsp. raw honey; $6\frac{1}{2}$ tsp. olive oil, *divided use*; 8 oz. raw chicken breast, boneless, skinless, sliced; 1 medium sweet potato, peeled, sliced; 1 medium apple, peeled, cored, sliced; $\frac{1}{2}$ tsp. ground cinnamon; Nonstick cooking spray; 1 head green leaf lettuce, torn or chopped; 2 Tbsp. crumbled feta cheese; 2 Tbsp. raw pecan pieces, toasted.

Preparations: Preheat oven to 425° F. Combine vinegar, mustard, and honey in a medium bowl; whisk to blend. Slowly add 6 *tsp.* oil, whisking continuously until blended. Place one third vinegar mixture in re sealable bag. Add chicken; mix well. Marinate, refrigerated, for at least 2 hours. Set aside remaining vinegar mixture for salad dressing. While chicken is marinating, combine sweet potato, apple, cinnamon, and *remaining* $\frac{1}{2}$ *tsp.* oil in a medium bowl; toss to blend. Place on baking sheet lightly coated with spray. Bake for 10 minutes, turn, bake an additional 10 to 15 minutes, or until tender. Set aside to cool. Remove chicken from marinade; discard used marinade. Place chicken on baking sheet lightly coated with spray. Bake for 8 to 12 minutes, or until cooked through. Set aside to cool. Combine lettuce, sweet potato mixture, chicken, cheese, and pecans; toss gently to blend. Drizzle with remaining dressing; toss gently to blend, serve.

Enjoy healthy eating as a start to your New Year's Resolutions!

REFERRALS

Megan Messinger - (586) 749 -5517
Child care/ Pet and House Sitting.
College Student. References available.

Sarasota Boot Camp is a fun way to shed some unwanted pounds and increase your fitness. This outdoor program, held at Heritage Harbor Park, works! Visit www.SarasotaBootCamp.com for times, and cost.



Neighborhood Ambassadors...

Would you like to be an ambassador for your street? The goal is to have one per street. The purpose would be to pass info along quickly, Distribute our Newsletter or Special Notices by hand.

Country Creek HOA Board...

There will be 2 positions available on the board. This volunteer opportunity is a great way to serve your community and protect your property interest by being connected to the governing body.



"The new year stands before us like a chapter in a book, waiting to be written.
We can help write that story by setting goals. -Melody Beattie

This newsletter is compliments of your Social Committee :-)