



Heartland LakeSharks Bytes

December 2017

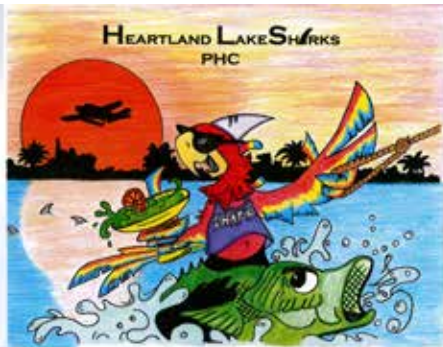
SEBRING PARADE FLOAT PICTURES

What a wonderful time we had decorating our boat float and participating in the Sebring "A Very Merry Hometown Christmas" parade on December 1st. Our shark, 'Bite Me', even got recognition in the local newspaper. A big thank you to John and Amy, Erv and Marilyn, Linda and Greg, Jean, and Trisha for making it all possible. We are already excited for next year and hope that many more of you will join us for this unforgettable experience.



LakeShark Bytes

A Publication of the
Heartland LakeSharks
Parrot Head Club
Lake Placid, Florida



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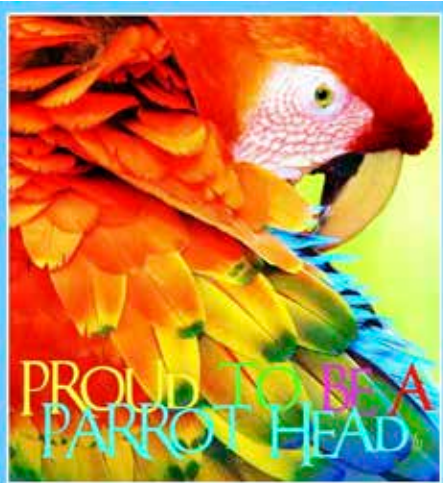
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The next business meeting will be at 5:30 PM, Tuesday, January 9th at the Mid-Florida Community Center, Stuart Ave., Lake Placid. Everyone is welcome to attend with ideas and/or margaritas. Board members who are unable to attend should contact Linda at woman2blame.lrb@gmail.com

DECEMBER PHUN HOLIDAY PHLOCKING

Our Phun Holiday Phlocking is **THIS SUNDAY**, December 17th at Bo David's from 3~6 pm. Scotty Bryan will be playing and singing all our Trop Rock favorites outside on the deck, unless the weather doesn't cooperate, then we have room to move this party inside.

This month, a donation jar will be available for your cash contributions to help those in need and local charities in the name of the Heartland LakeSharks Parrot Head Club. Canned goods, toiletry items, and children's items are always welcome. Remember, we "party with a purpose" so please give generously.

- Wear your best holiday outfit contest.
- Guess the number of holiday bell ornaments in the jar contest.
- Name that tune contests.
- Bring a Phun wrapped gift for our gift exchange.
- Be sure to get your raffle tickets to win the booze filled holiday sleigh. (Friday morning, December 15, is the final day to donate something for the sleigh at Lake and Land Realty, 124 Interlake Blvd. in Lake Placid.

This promises to be a Phantastic Phun holiday celebration, so mark your calendars to be there **THIS SUNDAY**.

Save the Date



January 28
Phlocking
3-6 pm
Dock 633

See you there!

DEADLINE

Got a story you wanna tell? Do you have pics that deserve to be seen? Is there something you'd like to see in the newsletter? All your stuff needs to get to us BEFORE the 15th of the month. Trisha
trishaonislandtime@yahoo.com



Our Thanks to These Supporting Businesses.



Your business or name could be featured here. Provide a prize for the drawings.



TROPROCK JUNKIE CRUISE

If you are interested in joining our group for a FUN Island hopping trip, April 14-20, 2018, there are still a few openings. Contact Linda at woman2blame.lrb@gmail.com



DECEMBER

21st

Tito Rivero



JIMMY BUFFETT SCHEDULE

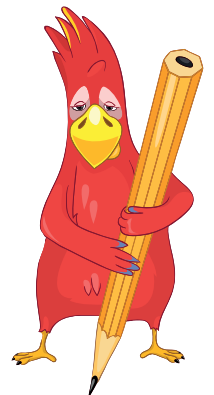
Want to see our favorite entertainer in concert? Visit www.margaritaville.com for all the info.

MESSAGE FROM THE EDITOR

December is always a busy month and whether you celebrate Christmas, Hanukkah or Kwanzaa; I wish all my fellow Parrot Heads happy holiday greetings of the season. I'm sharing some more of my family favorite recipes this month, so check them out later in this newsletter.

2017 was another successful year of "partying with a purpose" as we continued volunteering our time and donating items to help local charities. Remember, we need **YOU**, so if you have any suggestions, or can help out in any way, please contact Linda at woman2blame.lrb@gmail.com

CHEERS. Trisha



CHOCOLATE TRUFFLES

These will melt in your mouth.

8 oz. cream cheese, softened
3 C. semi sweet chocolate chips
1 ½ T. vanilla extract
3 ¾ C. confectioners sugar

Whip cream cheese in mixer until fluffy. Slowly mix in 3 cups of sugar; set aside. Melt chocolate chips. Stir into cheese blend, along with the vanilla. Refrigerate 1 hour. Roll dough into 1" balls, then roll in remaining confectioner's sugar. Store in the refrigerator.

PEPPERMINT BARK

So easy to make, and oh so good to eat.

1 C. crushed candy canes
2 lbs. white chocolate
Peppermint flavoring, optional

Put candy canes in a zip lock bag and crush with a rolling pin or hammer. Melt chocolate and stir in half of the candy canes and peppermint flavoring. Pour on wax paper lined cookie sheet. Sprinkle remaining crushed candy on top, pressing in place. Refrigerate for 45 minutes, then break into pieces.

BUCKEYES

A very popular candy in my home state of Ohio.

2 C. confectioners sugar
18 oz. jar creamy peanut butter
1 stick softened butter
1 T. vanilla extract
12 oz. chocolate chips
2 T. shortening

Combine sugar, peanut butter, butter and vanilla. Form into 1" balls and put in freezer for 30 minutes. Melt chocolate with shortening. Using a toothpick, dip balls in chocolate leaving a space uncovered for the 'eye'. Cool in refrigerator on waxed paper.

GRASSHOPPER HOLIDAY COCKTAIL

This was THE drink served at all of my family Christmas parties.

1 part green crème de menthe liqueur
1 part vodka
1 part half and half

Chill glasses in freezer for 10 to 15 minutes. Combine cocktail ingredients in mixing glass or pitcher (depending on your quantities), stir and refrigerate. Serve, the colder the better.

Happy New Year!

PEPPERMINT COCKTAIL

A refreshing addition to any holiday celebration.

½ oz. peppermint schnapps
½ oz. Malibu rum
3 oz. sparkling coconut drink. (either soda or sparkling water)
Candy canes

Mix schnapps, rum and coconut drink together with ice in a shaker. Shake well and pour into cocktail or festive glasses without the ice. Garnish with a candy cane and serve immediately.