

Happy Holidays Grand Teton Village

Winter 2023

Lighting Contest

We know that you guys have been chomping at the bit to get your Holiday decorations out of storage and on to your home. Well, consider this your official request to make it happen!

Do you think you have what it takes to line your pockets with some green.

If so, LET THE DECORATING BEGIN!!

We are excited to see what you all come up with this year to make your home stand out from the crowd.

There are 6 prizes up for grabs for a total of \$900. There are three prizes for the Collina and three for the Quartettes. All you have to do to enter is decorate your home in any lighting fashion you prefer. Just make sure to keep it classy GTV!

Here is the prize breakdown.

1st Place: - \$200

2nd Place: - \$150

3rd Place: - \$100

The contest will be judged by your Board of Directors, between the 22nd and 24th of Dec. (Just remember, decorations need to be down 30 days after the holiday.)

We hope to see decorations on every house.

HAPPY DECORATING AND GOOD LUCK!!

SO HOW'D YOU DO?

Our Community Garage Sale was a great success!

Were you one of the many homes that joined our community sale in October. If not, you missed out! From the reports we have received, many people made lots of money. Don't fret if you weren't able to join the sellers. We plan to do them regularly going forward. Right now we are considering once in the spring and once in the fall, leaving plenty of opportunities to ditch your unwanted good for cold hard cash. Keep an eye on future newsletters for additional details.

Next BOD Meeting

For those of us interested in joining the Board of Directors at the next meeting it will be held on December 7th at 6:30 PM via Zoom

<https://zoom.us/join>

Meeting ID: 823 6708 2840 Passcode: 014343



Did You Get Your Label?

If you are asking yourself, or you significant other, what we are talking about, then you probably haven't read the last newsletter.

What we are talking about is the required trash can labels. All Republic Services trash cans must be labeled going forward and if yours aren't then you are in violation of the trash can policy. Don't worry if you haven't gotten your cans labeled. All you have to do is contact Performance CAM at the number below and they will mail them out to you and give you directions for applying them. It's very easy to apply them and only takes a few minutes. If you haven't had your cans labeled, we hope to hear from you soon.

Keep in mind that the new policy is in effect and not having a label could put you, tenants included, on the Boards naughty list. Hurry and get yours today!

Need a New Recipe to Shine Above during the holidays?

Well here you go! Here are a couple that are sure to make you a star.

Christmas Punch

- 8 oz pomegranate seeds
- 2 oranges
- 1 cup orange juice fresh squeezed if possible
- 16 oz pomegranate juice
- 16 oz 100% cranberry juice
- 2 tsp vanilla extract
- 20 oz 7Up or similar soda

Alcohol that can be added (optional):

20 oz Prosecco sparkling wine INSTEAD of 7UP

6 oz rum or vodka

Instructions

Slice oranges into thin slices and cut the slices in half.

Combine orange slices, pomegranate seeds, pomegranate juice, orange juice, cranberry juice, and vanilla together in a punch bowl or pitcher. Mix and refrigerate for 2-3 hours. Before serving, add soda and gently stir just enough to mix.

Christmas Punch with Alcohol:

Add rum (or vodka) at the same time as fruit and juices.

Add Prosecco right before servings.

Slice oranges into thin slices and cut the slices in half.

Combine orange slices, pomegranate seeds, pomegranate juice, orange juice, cranberry juice, and vanilla together in a punch bowl or pitcher. Mix and refrigerate for 2-3 hours.

Christmas Punch with Alcohol: Add rum (or vodka) at the same time as fruit and juices. Add Prosecco right before servings.

Peppermint Patties

- ½ cup sweetened condensed milk
 - 1½ tsp peppermint extract
 - 3 cups powdered sugar
 - 8 ounces dark chocolate chopped
 - 2 tsp coconut oil is best but any light oil will do.
- Do not use olive oil due to its overpowering flavor..

Instructions

In a medium size bowl mix the sweetened condensed milk, peppermint extract, and powdered sugar together until thick dough forms.

Sprinkle some powdered sugar on a flat clean work surface and place the peppermint dough on the sugar. Using a rolling pin roll out the dough to about 1/4 inch thickness.

Using a medicine cup or other round object, cut out 1 inch circles from the dough. Place onto a wax paper covered baking sheet.

Place the peppermint patties into the fridge to allow to cool for about 30 minutes.

Place the chocolate in a heat safe bowl. Add the oil. Heat the chocolate in the microwave in 15 second intervals until the chocolate is fully melted. Stir until smooth.

Using a fork dip the peppermint patties into the melted chocolate and place back on the wax paper covered baking sheet.

Once all patties have been coated place the tray back in the fridge and allow the chocolate to set for another 30 minutes.