

The Village Green Neighborhood celebrated National Night Out with many of Pearland's finest - police, EMT's, and firefighters and even the City's arson dog!

Thanks to all!





Charlie Brown THANKSGIVING



FRIDAY, NOVEMBER 16TH
THE REFLECTION BAY REC. CENTER
STARTING AT 6:00 PM

12115 S CLEAR LAKE LOOP AT THE BASKETBALL COURT BRING YOUR BLANKETS OR LAWN CHAIRS SCR MEMBERSHIP ACCESS CARD REQUIRED

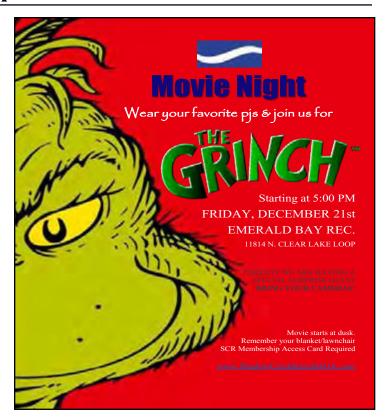
IMPORTANT NUMBERS

EMERGENCY NUMBERS EMERGENCY......911 Fire.......911 Ambulance911 **SCHOOLS** Laura Ingalls Wilder Elementary 281-245-3090 **UTILITIES** Electricity - Reliant Energy......713-207-7777 Trash Removal - City of Pearland281-652-1600 CITY Pearland City Hall.......281-652-1600 Pearland Utility Billing - Water Dept. 281-652-1603 Pearland Animal Control......281-652-1970 Pearland Police Dept - Non-Emergency 281-652-1100 **OTHER NUMBERS** Poison Control......800-764-7661 Brazoria County Health Department 979-864-1484 Cable/Internet/Phone...COMCAST713-341-1000 **NEWSLETTER** Articlesshadowcreekranch@peelinc.com

BUSINESS CLASSIFIEDS

Advertising......1-888-687-6444

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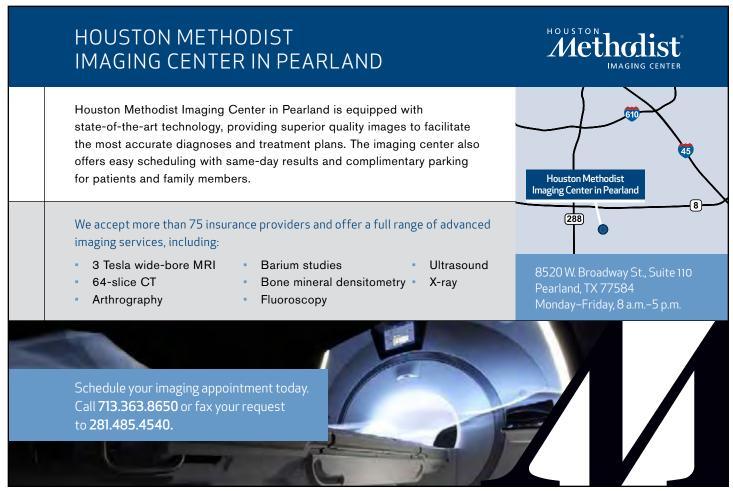
Feel the Christmas spirit come alive at the Hometown Christmas Festival.

The traditional lighting of the City's Christmas tree and a special visit from Santa Claus begins at 7 p.m. The tree will be lit with the help of Mayor Tom Reid and Santa. Then, enjoy a live band on the Westside Veterinary Hospital Stage, snow in the H-E-B Winter Wonderland or take a horse and carriage ride, presented by UHCL Pearland Campus.

The fun won't end on Fri. night! Come back out on Saturday, Dec. 1 from 10 a.m. to 5 p.m. to stroll the Holiday Gift Market, watch local performances, enjoy milk and cookies with Santa presented by Night Light Pediatric Urgent Care, and much more.

Parking is available in the lots surrounding Pearland Town Center.

For more information, email events@pearlandtx.gov.



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PAY YOUR MEMBERSHIP DUES EARLY

SHADOW CREEK RANCH HAS MADE IT EASIER THAN EVER TO PAY YOUR MEMBERSHIP DUES. NOW, YOU CAN MAKE YOUR PAYMENTS ONLINE BY CREDIT OR DEBIT CARD FOR A NOMINAL FEE OR BY E-CHECK (ACH) FROM A BANK ACCOUNT FOR **FREE!**



Simply visit the Shadow Creek Ranch HOA website at www.shadowcreekranchhoa.com and follow the "Pay Online" link.

Log-in and follow the prompted instructions to pay the total amount of your dues or schedule a recurring automatic draft.

Your 2019 membership dues will reflect on your account January 1, 2019.

VILLAGE OF EMERALD BAY:	\$925.00
VILLAGE OF EMERALD BAY - THE ESTATES:	\$500.00
VILLAGE OF REFLECTION BAY:	\$949.00
VILLAGE OF REFLECTION BAY - OAK ARBOR ESTATES:	\$750.00
VILLAGE OF BISCAYNE BAY:	\$875.00
VILLAGE OF DIAMOND BAY:	\$895.00

IMPORTANT: Making partial payments without a payment plan agreement in place may subject your account to additional fees. Your Association offers payment plans to assist in a time of hardship. There are several ways to request a payment plan. You may complete the online Payment Plan form located at www.shadowcreekranchhaoa.com or email help@shadowcreekranchhaoa.com. Approved payment plans will include monthly cost for administering the payment plan and past due fees per the Association's collection policy.

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TABLETOP TURKEY CRAFT

- 1. Paint a paper cup brown. Turn the cup upside down and glue a pom-pom to the top of the cup for the head.
- 2. Cut nine 4-inch leaf shapes from different colors of construction paper. Fold a 1-inch-square piece of orange construction paper in half; cut a triangle shape out of the folded paper for the beak. Using a 2-inch square of red paper folded in half, cut a heart shape to create the turkey's wattle.
- 3. Glue the beak and wattle to the pom-pom. Add googly eyes. Glue on the "feathers."



Needed:

- 1" Pom Poms
- 9" x 12" Construction Paper, Assorted Colors
- Assorted Wiggle Eyes





NOT AVAILABLE ONLINE

PERSONAL CLASSIFIEDS

Personal Ads: (one time sell items, such as a used bike...) run at no charge to Shadow Creek Ranch residents, limit 30 words, please email <u>advertising@PEELinc.com</u>

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Traditional Homemade Stuffing

This simple homemade stuffing is perfect for weeknight dinners or the holidays!

Author: Liz Fourez, lovegrowswild.com

INGREDIENTS

- 1 pound firm white bread, cut into 1-inch cubes
- 2 tablespoons unsalted butter
- 2 cups onion, finely diced
- 2 cups celery, finely diced
- 2½ cups low-sodium chicken broth, divided
- ¼ cup fresh parsley, chopped
- 2 teaspoons poultry seasoning
- ½ teaspoon salt
- ½ teaspoon black pepper
- 2 large eggs

INSTRUCTIONS

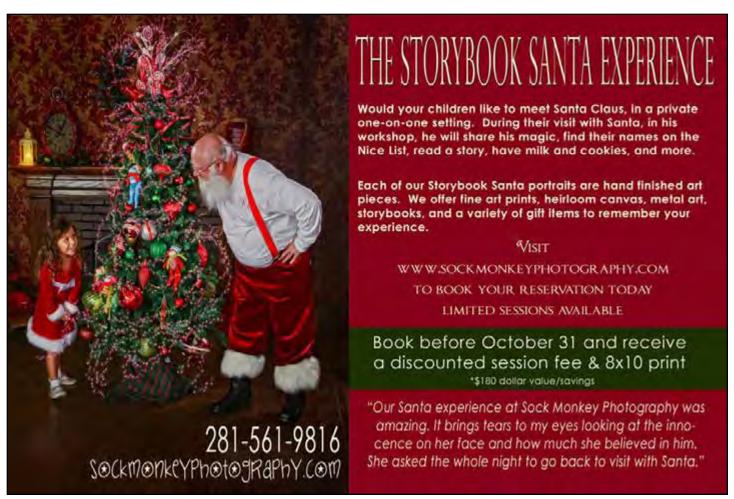
Preheat oven to 250°F. Place the bread cubes in a single layer on baking sheets and bake for 1 hour, stirring occasionally. Set aside and allow the bread to cool.

Melt the butter in a large skillet over medium heat. Add the

onion and celery and cook for 10 minutes, stirring occasionally, until the vegetables are tender and almost golden. Scrape the vegetables and butter into an extra large bowl and add the cooled bread cubes, parsley,



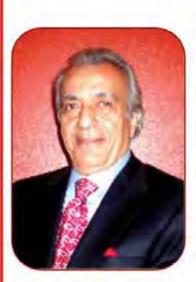
poultry seasoning, salt, pepper and 1¼ cup of the chicken broth. In a small bowl, whisk the 2 eggs and the remaining 1¼ cup chicken broth until combined and pour into the bowl of stuffing. Gently mix the stuffing until all the ingredients are completely combined and place in a buttered 13x9-inch baking dish. Cover the dish with foil and bake for 30 minutes. Then remove the foil and bake for another 25-35 minutes until the center is set and the top is golden brown and crisp.





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