

WWN NEWSLETTER

MAY, 2023

Activities

Monday @ 10:00 a.m. - Dominoes

Monday @ 1:00 p.m - Cards (triple play)

Tuesday @ 10:00 a. m.- Shuffleboard

Tuesday @ 2:00 p.m. - Poker (small clubhouse)

Tuesday & Thursday @ - 1:00 p.m. - Texas Hold'em (small clubhouse)

Wednesday 10:00 @ a.m.- Coffee hour

Wednesday and Sunday @ 6:00 p.m. - Cards (Triple Play)

Social Hour – Check your calendar

Monday thru Saturday - Pickle Ball

Hope everyone had a good Easter.

The updated community phone list is available on the HOA website at: wwnhoa.com under the “member section.” Note: Access is password protected. To get the password , Email your request with your name and address to: A2wwnhoa@gmail.com. To subscribe to Email updates, a sign up sheet is in the big clubhouse on the bulletin board.

Tom Ferreri is looking for two residents to help on the By-Law committee. It won't be long until we will be needing a nominating committee for the next term of officers. Consider being one of this group or running for an office.

There is a new way of signing up for Events. On the bulletin board will be the information about the event. The sign-up sheet will be INSIDE the clubhouse. Veterans Luncheon will be on , May 18 at Two Boys from Italy at noon . Sign up sheet will be on the board
All veterans, spouses, widows and significant others are welcome.

Ladies Luncheon is scheduled for May 12 at 12:00 Noon. It will be at the Margarita Grill in Homassa.

HOA Board Meeting: Tuesday, April 25 at 2:00p.m.

HOA General meeting: May 1 At 7;00p.m.

No extra board meeting in May

We are hopefully having a training on the use of the defibrillator in the clubhouse at this meeting.

Check the calendar and bulletin board for upcoming events

The Activities committee is working hard to set up several events.

They are looking for extra hands to help make events fun and successful.

Contact Robin Ashcraft at 412-603-1125.

Anyone that would like to work with Block Captains, contact Glenda Webb at 315-771-1201. Thank you Rena Krause for offering to help.

Vidalia Onion Bake

Courtesy of Glenda Webb

1 cup mayo

2 cups vidalia onions sliced shredded swiss

1 cup shredded parmesan cheese

1 cup shredded swiss cheese

**Bake at 350 degrees for ½ hour
Use sliced French bread (french baquettes)**

Happy Mothers Day May 14.

Very little is needed to make a happy life; it is all within yourself, in your way of thinking

Thank you to all that help and support the Weeki Wachee North HOA.