

# Life in Lakeside Estates

MAY/JUNE 2008

VOLUME 4, NUMBER 2

## Lakeside Board of Directors

President- Herb Larson

399-1563

1<sup>st</sup> VP-Raymond Montchal

327-8260

2<sup>nd</sup> VP Dorothy Belmonte

393-9500

Secretary- Tammy Doyle

393-4477

Treasurer-Jill Morrison

399-1265

1<sup>st</sup> Director-George Bickner

399-9278

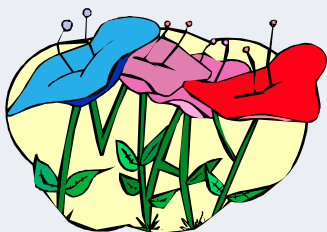
2<sup>nd</sup> Director-Ron Cinnamon

392-9179

## Crime Watch

Crime in Progress—911

Sheriff—582-6200



## General Information

Lakeside Estates is a community of approximately 200 homes. Monthly meetings are held in the neighborhood or at Panera Bread in Bardmoor Plaza and are announced in the newsletter and on a sign at the entrance. All residents are encouraged to attend. The board is composed of neighborhood volunteers. Membership dues are \$50 plus \$25 for entrance maintenance, a total of \$75 annually. It's never too late to join. Contact Jill Morrison (399-1265).



## DEED RESTRICTIONS

Please be reminded to check with the Board before you begin any modifications of your property. Included in deed restrictions are such things as fence heights, landscaping, architectural designs, pools, vehicle parking, and pet control. Contact George Bickner (399-9278) for a copy of the deed restrictions.

## Lake Seminole Cure

### To Begin



The Neighborhood Times shows that the first phase of building a treatment plant at the north end of Lake Seminole will begin the last of May. Construction access will be through Tradewinds Boulevard Monday through Friday from 7 a.m. to 7 p.m. with no work on weekends. Residents on Tradewinds will not be permitted to park on the street during those work hours. Kelli Levy is the Program Coordinator for Pinellas County. Anyone with interest or concerns about the project can find out more about it at [pinellascounty.org/lakeseminole](http://pinellascounty.org/lakeseminole), or contact Kelli at [klevy@co.pinellas.fl.us](mailto:klevy@co.pinellas.fl.us)



## **Important Dates**

### **Homeowner's Meeting**

Monday, May 5<sup>th</sup>

7:30

Ray Montchal's residence  
11584 Harborside Circle

## **Services**

*Samantha Lucas*  
393-2240-babysitting

*Sarah Webb*  
392-5799-babysitting

*Samantha Webb*  
392-5799-babysitting

*Matthew and Nathan  
Doyle-12 yrs. old*  
393-4477-raking,  
trimming, mulching, dog  
walking, dog sitting

### **Don't Forget to Pay Your Dues**

We need 100% participation to  
keep our neighborhood looking  
nice.

Please submit payment for  
\$75.00

to

**Lakeside Civic  
Association**  
PO Box 10271  
Mission Plaza  
Largo, FL 33773

### **We're on the Web!**

[www.lakesidehomeowners.org](http://www.lakesidehomeowners.org)

## **Board Receives Complaints**



The Board has received some complaints regarding residents who are not complying with the Home Owner's Association rules and regulations. Most of the complaints have to do with unkempt yards, boats and trailers in the street and on the property, people not picking up after pets, cars exceeding the speed limit, and commercial vehicles inappropriately parked. Each homeowner has a substantial investment in their home as well as the state of the entire association. These rules and regulations have been created in order to protect that investment and promote the welfare of all homeowners and occupants by ensuring the maintenance of a safe, attractive and pleasant residential neighborhood. The HOA Board of Directors will work to enforce these rules, but the participation and cooperation of every homeowner and occupant is essential to our efforts to maintain a beautiful community.

## **Articles for the Newsletter**

Our goal is to provide articles/information that are of interest to you. If you would like to contribute an article or share information of community interest, one or two line announcements, ads for services provided by homeowners, such as babysitting, yard work, tutoring, etc. you may do so in the newsletter at no charge.

Keep in mind that the newsletter is published every other month, so it may be a month or two before your request is published. Please submit it for review via e-mail to [DGBelmonte@aol.com](mailto:DGBelmonte@aol.com) or send it to the Board's mailing address found on this page. We reserve the right not to publish any article that is inappropriate.

### **Crispy Fish Fillets**

2 lemons  
1/3 cup butter, melted  
1 cup finely crushed potato chips  
1/2 cup bread crumbs  
1 1/4 pounds mild white fish fillets ( I use Tilapia)

Preheat oven to 400 degrees.

Squeeze 1/4 cup fresh lemon juice ( about 1 1/2 lemons) and cut remaining half into 4 wedges. Set aside wedges.

In a shallow bowl, combine the butter and lemon juice. In another bowl, combine potato chips and bread crumbs. Brush a baking dish, large enough to fit the fish in a single layer, generously with the butter mixture. Dip fillets in remaining butter-lemon mixture and then in the crumb mixture. Place the fish in the baking dish and bake for 20 minutes. Serve with the lemon wedges. Makes 4 servings.

## **Look's Corner**

