



Whooots!

Quarter 4, 2019



Meet Your Board & PC

BOARD:

Danny Payne (newly elected)
Chris Oliver
Randy Hudson (re-elected)
Robyn Overly
Trei Irwin
Trudi Elliott
Kim Behlman (newly appointed)

PARK COUNCIL:

Amy Oliver (newly elected)
Bill Tisher (re-elected)
Bruce Study (newly elected)
Cheri Payne (write-in)
Chuck Ridgel
Colton Tremain (newly elected)
Cristy Herron
Debby Johnson (write-in)
Jim Bumpus (re-elected)
Kathy Sims
Kim Seemes (write-in)
Kim Wyman
Larry Sims (write-in)
Lisa Coffman
Tina Schepers (write-in)
Heather Edwards
Mark Schepers
Lisa Irwin (newly elected)
Sandy Carter (write-in)
Sue Menke (newly elected)

CONTACT US

Wildwood Lot Owners Association

7233 Wildwood Estates Dr
Steedman, MO 65077-9801
573-676-5317: Office
573-676-3459: Guard Shack

Emails:

Directors@wildwoodassociation.com Board
Office@wildwoodassociation.com Office
WildwoodIA@wildwoodassociation.com - Internal Affairs

Office Hours (on-season)

Daily: 8:30am—4:00pm

Off Season (Nov 1) — hours to be determined

One more write-in to contact before we move on to the next in the write-in list.

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Harvest Festival Activities

October 17, 2020

11:00am—1:00pm: Rock Painting & Lunch for the kids (served by Conservation club)

1:00—2:00pm Kids hayride / trick or treating (Order of hayride: Office, Turkey Park CS, then Deer Park CS)

1:00pm—4:00pm (appx): Horseshoe tournament (Turkey Park Comfort Station) *

8:00pm—Midnight: Dance (Clubhouse) Disengaged to play, Concession Stand will be open. Wildwood Community Conservation Club is sponsoring this event.

Other Fall Events

Nov 14: 8:00am BOD Mtg/8:30am PC Mtg

Nov 15: 10:00am Covenants & Bylaws Committee Meeting

Nov 26: THANKSGIVING—Have a happy and safe holiday!!

Dec 12: 8:00am BOD Mtg/8:30am PC Mtg/10:00am Joint mtg

Dec 13: 10:00am Covenants & Bylaws Committee Meeting

Don't forget to winterize!



Conservation Club Concession Stand: Menu

Menu

Hot Dogs & Chips:

Chips only

Pulled Pork Nachos

Popcorn

Menu

Water

Soda

Menu

Ice Cream

Cheesecake

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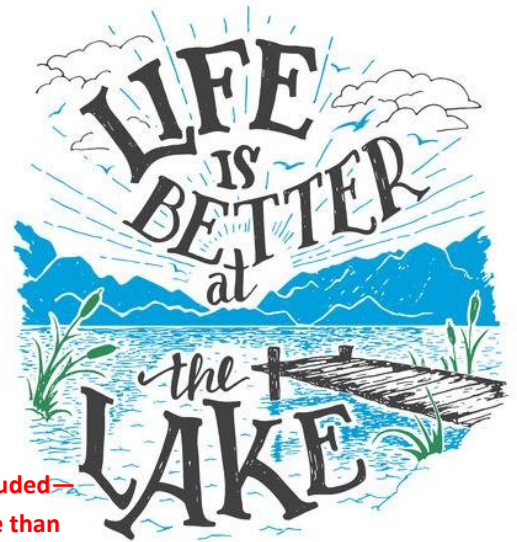


Wildwood Lakes

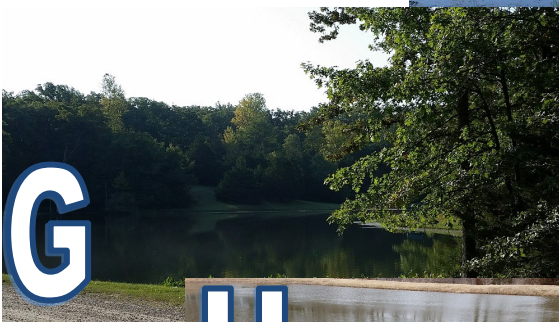
Wildwood boasts 10 lakes.
How well do you know them?

Can you name them even if the picture is from a different than normal perspective? Check out the pics below and tell us on FB the name of the lakes.

<https://www.facebook.com/groups/WLOASocial/>



Note: not all lakes are included—
some lakes are listed more than
once.



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It's Chili Season!



Turkey Pumpkin White Bean Chili

Don't knock it til ya try it!!

Ingredients:

cooking spray,
2 lb 99% lean ground turkey
1/2 tsp olive oil
1 small onion, chopped
3 garlic cloves, minced
1 tsp chili powder, to taste
2 bay leaves
1 1/2 tbsps cumin
1 tsp oregano
2 15 oz cans white northern or navy beans, rinsed and drained
15 oz can pumpkin puree, *
4.5 oz canned chopped green chile
2 cups low sodium chicken broth, check labels for GF
kosher salt and pepper to taste
chopped cilantro, red onion or chives for topping
Greek yogurt or low-fat sour cream for topping, optional

Instructions:

Heat a large heavy saute pan over high heat and lightly spray with oil.
Add meat and cook, breaking it up until white, about 5 minutes. Add to crock pot.
Add oil to the saute pan, then onions, garlic, sauté about 3 - 4 minutes; add cumin and sauté another minute. Add to crock pot.
Add beans, pumpkin puree, green chilis, broth, chili powder, oregano, and bay leaves.
Cover and cook on high for 4 hours or low for 8 hours.
Remove bay leaves and adjust seasoning to taste before serving. Enjoy!

Classic Slow Cooker Chili

Ingredients

2 lb lean Ground Beef (90/10 or 93/7)
1 large onion diced
3 garlic cloves minced
2 tsp cumin powder
1 1/2 Tbsp chili powder
1 tsp garlic powder
1 tsp dried oregano
1 1/2 tsp salt or to taste
1/2 tsp black pepper
15 oz black beans drained and rinsed
30 oz kidney beans two 15oz cans, drained and rinsed
30 oz diced tomatoes with their juice
10 oz diced tomatoes and green chilis with their juice
30 oz tomato sauce

Instructions

Place a large skillet over medium-high heat and sauté beef until it releases fat (4-5 minutes), breaking it up with a spatula.
Add onion to the skillet and sauté until tender (4-5 minutes). Add minced garlic and seasonings: cumin, chili powder, garlic powder, dried oregano, salt and pepper. Cook another 30 seconds stirring constantly. Transfer to a 6 Qt slow cooker.
Add remaining ingredients into the slow cooker: rinsed and drained beans, diced tomatoes with their juice, diced tomatoes and green chilis with juice and tomato sauce. Cook on high for 3-4 hours or on low for 6-8 hours. Season to taste if desired and serve warm.

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