



# **HADLEIGH WOODS GAZETTE**

December 2023

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

Volume 171



Property Management of New England

Dear Homeowners,

Here comes the cold weather. The plows are in the ready for what is to come soon.

It was great to see so many owners attend the annual meeting. Interest in the association is very important and Hadleigh Woods always has a good showing. The association continues to be financially responsible and timely with collections and the ability to fund current and future projects. The Board worked hard on their Budget 2024 presentation and kept the fees reasonable.

I wish you all the best in this holiday season.

Sincerely,  
Ken Foley  
NextGen

# THANK YOU!

The Hadleigh Woods unit owners would like to express their gratitude to the members of the many committees/teams that volunteer countless hours toward keeping Hadleigh Woods the hidden gem that it is.

These committees are and include the following volunteers:

**Activity Committee:** Linda A.

Board of Directors: John B., Irene H., Suzanne M., Claudette N., Tricia S., Paul W.

**Christmas Tree:** Linda A., Nancy C., Terry G., Gloria L., Joanne M., Claudette N., Nancy S., Anna T.

**Gazette Publication & Distribution:** Elaine G., Gene G., Suzanne M., Tricia S.

**Landscape:** Ann B., Millie B., Ron B., Nancy C., Don D., Elaine G., Gene G., Steve M., Claudette N., Diane S.

**Ombudsman:** Claire D., Gratia M.

**Pump House:** Don D., Dawn G., Gene G., Dave M., Peter S., Paul W.

**Sprinkler:** Gene G., Richard M.

**Website:** Dawn G., Richard M.

**Welcome:** Andrea C., Cathy D., Claudette N.

Thank you for your generous spirit. We appreciate everything you do for us. We are blessed to know you.

Merry Christmas.



## Food for Thought

### **DATE NUT BALLS**

By request of many of the guests at the 4th Hadleigh Woods Christmas Tree Decoration Event, here is the recipe for the date nut balls you enjoyed.

#### **INGREDIENTS:**

- 1/4 lb butter
- 1/2 cup sugar
- 2 tsp vanilla extract
- 1 egg
- 1 cup chopped dates
- 1 cup walnuts, finely chopped
- 2 cups Rice Krispies
- 1 cup coconut flakes, finely chopped

#### **DIRECTIONS:**

1. In a medium size saucepan, over medium low heat, melt butter.
2. Add sugar, egg, vanilla and dates. Stir constantly for 3-4 minutes, or until egg is cooked and mixture is slightly thickened.
3. Remove pan from heat.
4. Stir in Rice Krispies and walnuts. Mix well.
5. Set aside to cool. When cooled, roll into one inch balls and roll on coconut. Place on a parchment lined cookie sheet or using a small scoop, place small scoop into a mini size baking cup.
6. Refrigerate until serving.

**Claudette**



**FIND the WORDS**

snow – wreath – reindeer - Hanukkah – Kwanza – mittens – winter- snowman –  
 frost – basketball - tree – star – Christmas – family – hockey- boots – poinsettia –  
 Pearl Harbor

R	H	I	L	L	A	B	T	E	K	S	A	B
F	R	O	S	T	L	E	S	T	A	R	T	Y
C	H	R	I	S	T	M	A	S	C	I	P	A
M	I	H	O	S	P	U	M	K	L	L	A	F
E	D	A	L	S	O	N	A	M	W	O	N	S
E	A	N	O	V	I	T	E	R	A	T	N	R
R	Y	R	U	M	N	K	W	A	N	Z	A	O
T	F	R	O	S	S	R	E	I	W	D	A	B
S	A	R	I	T	E	S	E	A	I	R	T	R
N	E	M	O	T	T	S	A	P	N	E	E	A
O	O	O	U	S	T	N	H	R	T	E	A	H
W	B	E	A	T	I	E	T	O	E	D	F	L
M	N	D	A	Y	A	T	A	V	R	N	U	R
F	A	M	I	L	Y	T	E	T	T	I	S	A
H	O	C	K	E	Y	I	R	S	F	E	O	E
A	O	B	L	I	N	M	W	O	B	R	L	P
F	S	O	R	F	A	K	K	U	N	A	H	T

**A big THANK YOU to Pat @ 36 Haldeigh who will be creating the Hadleigh Woods Gazette as of January 2024!**