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## Thanksgiving: The Creation of the National Holiday

You may have heard about the first Thanksgiving, but do you know when and how the famous holiday became a national holiday?

In 1621 the first Thanksgiving hosted Pilgrims and Indians. They came together and gave thanks for the bountiful harvest they had received. The first Thanksgiving did not lead to a traditional or national holiday as we know it. Thanksgiving began being celebrated more and more as our country grew and as people wanted to give thanks. A real American Thanksgiving was first celebrated by the entire country just after the Revolutionary War.

In 1863 while Abraham Lincoln was in office, he declared the last Thursday of November Thanksgiving Day the national holiday. In 1941, Congress officially set the national holiday of Thanksgiving on the fourth Thursday of every November.

Today we look forward to Thanksgiving and the beginning of the holiday season. We celebrate prosperity with friends, family, and prosperity. Many families have different traditions for Thanksgiving, but the overall theme is a family meal and giving thanks for all of life's blessings.

Everyone from Icon Management Services would like to wish you a wonderful and safe Thanksgiving Day!

## *Favorite Recipe's*

Here are some delicious recipes that should spice up and tame your cravings these fall nights!

### **Balsamic-Roasted Carrots and Parsnips**

- 1 (4-oz) package feta cheese, crumbled
- 1/2 cup chopped dried sweet cherries
- 1/4 cup chopped fresh flat-leaf parsley
- 1 teaspoon lemon zest
- 1/2 teaspoon dried crushed red pepper
- 4 tablespoons olive oil, divided
- 1 1/2 pounds carrots
- 1 1/2 pounds parsnips
- 2 tablespoons light brown sugar
- 3 tablespoons balsamic vinegar



#### Directions:

1. Preheat oven to 400 F degrees. Toss together first 5 ingredients and 1 Tbsp. Olive oil in a small bowl.
2. Cut carrots and parsnips lengthwise into long, thin strips
3. Whisk together brown sugar, balsamic vinegar, and remaining 3 Tbsp. olive oil in a large bowl. Toss with carrots and parsnips, and place on a lightly greased 15 x 10 inch jelly-roll pan. Sprinkle with desired amount of salt and freshly ground pepper.
4. Bake at 400 F degrees for 40 to 45 minutes or until vegetables are tender and browned, stirring every 15 minutes. Transfer to a serving platter and gently toss with feta cheese mixture.

### **Pecan Pie**

#### Ingredients:

- 1 cup Corn Syrup
- 3 Eggs
- 1 Cup sugar
- 2 Tablespoons butter, melted
- 1 teaspoon Pure Vanilla Extract
- 1-1/2 cups pecans
- 1 (9 inch) unbaked or frozen\*\* deep-dish pie crust

#### Directions

1. Preheat oven to 350 F Degrees
2. Mix corn syrup, sugar, butter and vanilla using a spoon. Stir in pecans. Pour filling into pie crust
3. Bake on center rack of oven for 60 to 70 minutes (see tips for doneness, below). Cool for 2 hours on wire rack before serving.
4. \*\* To use prepared frozen pie crust: place cookie sheet in oven and preheat oven as directed. Pour cookie sheet in oven and preheat oven as directed. Pour filling into frozen crust and bake on preheated cookie sheet.
5. Recipe Tips: Pie is done when center reaches 200 F degrees. Tap center surface of pie lightly-it should spring back when done. For easy clean up, spray pie pan with cooking spray before placing pie crust in pan. If pie crust is over browning, cover edges with foil.



# *Important Phone Numbers & Hours of Operations*

Treviso Bay Sales Center  
239-304-8609  
Monday– Saturday 9 AM-6 PM  
Sunday 10 AM-6PM

Lennar Customer Care  
866-226-4057

Treviso Bay Golf Pro Shop  
239-331-2052

Treviso Bay Gate House  
24 hours/7 Week  
239-384-9380

Property Management Office  
239-331-3391

Community Director  
Katrena Herron  
kherron@theiconteam.com  
239-331-3391  
239-293-5688

Executive Assistant  
Jessica Martin  
jmartin@theiconteam.com  
239-331-3391

Executive Assistant  
Dianne Rabkin  
drabkin@theiconteam.com  
239-344-9928

Golf Director  
Mark Wilhelmi  
mwilhelmi@theiconteam.com  
239-331-2052

Head Golf Professional  
JD Murray  
jmurray@theiconteam.com  
239-331-2052

Golf Course Superintendent  
Todd Draffen  
tdraffen@theiconteam.com  
239-344-9928

Swimming Pools  
Open from Dawn to Dusk

Emergency	911
Sheriff Collier County- NON EMERGENCY	239-252-9300
East Naples Fire Department	239-774-7111
Collier County Water	239-252-6245
Florida Power & Light	800-468-8243
Comcast	800-266-2278
Waste Management	239-252-2380
Teco Gas	877-832-6747
Icon Management Services (Katrena Herron)	239-331-3391
Treviso Bay Sales Office	239-304-8609
Treviso Bay Gatehouse	239-384-9380
Treviso Bay Golf Pro Shop	239-331-2052
Lennar Customer Care	239-278-0438



Let us know what we can do to assist you!

## *Tips from our Vendors*

Whether you're going out of town for two days or a few weeks, there are things you can do to prepare your home for your absence and for a smooth return. It's hard to remember from trip to trip everything you need to do to get your house in order, here are some helpful tips!

1. Clean out the fridge: Throw away food that will expire while you're gone.
2. To thoroughly clean your microwave, add two tablespoons of lemon juice to a cup of water in a microwave-safe bowl. Heat the mixture to allow to boil for approximately five minutes. Wipe out the inside with a kitchen scrubber.
3. Clean and deodorize the inside of a refrigerator with a solution of three tablespoons baking soda and one quart warm water. Wipe dry with a cloth.
4. Eliminate water spots from a stainless steel sink by wiping them with a cloth dipped in rubbing alcohol.
5. Using a clean container, mix a gallon of water with one tablespoon of liquid chlorine bleach. Carefully and slowly, pour the solution down the drain and allow it to sit for several minutes. Flush the drain thoroughly with water for several minutes.
6. Maintain a clean garbage disposal by using one of these methods. Grind ice cubes in the garbage disposal to clean the cutting blades. Simply place several cubes in the drain and grind. If you want to add a little bit of scent to the area, you can add rinds from any of the citrus fruits in the drain with the ice cubes.

To learn more information, contact Sheri with  
A PREMIER Cleaning & Home Watch Service at  
239-348-2383 or 917-647-2588



# *Treviso Bay's Newest Homeowners*

## Acqua:

- Raymond
- Tillman
- Cacchione & Piccdo
- Ludwig
- Van Scott



## Venezia:

- Reninger

**Welcome to  
Treviso Bay!**

## Piacere:

- McDuffie
- Marcou

## Di Napoli:

- Martin
- Pirri

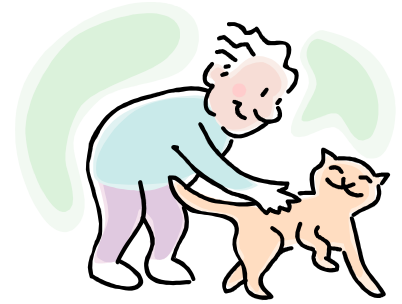
## Italia :

- Garcia



# Community News

Please remember that per county rules and community rules, all pets should be on a leash when taken outside!



TruScapes will now be mowing on a bi-weekly basis for our winter schedule!

If you have any questions or concerns about your community, please call 239-331-3391 and the management company will be more than happy to assist you!



Treviso Bay HOA is now on the internet! You can find helpful links such as a Map of Naples, Latest News, Contact Information, Members Area and Hurricane/Emergency Information.

In the Members Area, you can find links to our monthly newsletter, Community Documents, Architectural Request Forms, Owner Directory Forms, and Rental Information.

Check us out at:  
[www.trevisobayhoa.com](http://www.trevisobayhoa.com)

## *Note from our Golf Course*



### Golf Shop News – November 2013

We in the Golf Shop would like to welcome all of our members back for the upcoming season by offering FREE 'Warm-Up' Instructional Clinics to any and all who feel their golf game could use some help!

J.D. Murray, PGA Head Golf Professional and his PGA Assistant Professional, Ben DeArmond will be on-hand to offer expertise in all areas of the game of golf in a fun and relaxed group-setting. Dates and times are as follows:

Men – Wednesday, November 6<sup>th</sup> from 10:00 – 11:00 am

Women – Wednesday, November 13<sup>th</sup> from 10:00 – 11:00 am

So come one, come all...for your FREE Golf Lesson!! There are a limited number of spaces available in each clinic so please call the Golf Shop at 239-331-2052 to sign up.

Golfingly,



J.D. Murray, PGA

**We're on the web!**

[www.trevisobayvip.com](http://www.trevisobayvip.com)

**E-NEWSLETTER FOR THE MEMBERS  
OF TREVISO BAY MASTER  
ASSOCIATION.**

Treviso Bay Sales Center & Management Office  
9004 Tamiami Trail E  
Naples, FL 34113



*Treviso Bay is unlike any other golf course community Southwest Florida has ever seen. Treviso Bay is world class golf and country club community, surrounded by the luxury of Naples living. No other community in Naples offers you the exclusive benefits associated with a TPC golf experience, included with your new Lennar Home. The homes and amenities exude a Mediterranean flair while the golf course offers a championship experience like no other. Treviso Bay is surrounded by the best of Naples' beaches, shopping, dining, boating, and fishing. Whether you are looking for a spacious single family home, or a maintenance free condominium, Treviso Bay has it all. Welcome to Treviso Bay!*

## **Would you like to be a part of the next newsletter?**

*Any resident* can submit an article, event notices, picture, etc, for our newsletter! Newsletter article submissions should be dropped off at the Management Office or emailed to

[jmartin@theiconteam.com](mailto:jmartin@theiconteam.com).

