

## STAY IN THE KNOW!

Attend your monthly HOA meeting.

- Learn what's going on in your community.
- Help our community grow with harmony
- Keep your home clean for Summer months

Meetings are held at Plantation of Carrollwood HOA Clubhouse, 11480 Plantation Blvd, Tampa, FL 33624

Email: [manager@copperfieldattampa.com](mailto:manager@copperfieldattampa.com)

Stay connected with by visiting our website [www.CopperfieldAtTampa.com](http://www.CopperfieldAtTampa.com)

Our Christmas home decorations winners were:

1st Place 7047 Hollowell Drive \$75

2nd Place 8707 McAdam Place \$50

3rd Place 8738 Osage \$25

We had a close race and we look forward to more participation this year as we grow.

## CONTACT INFORMATION

Property Manager	813-264-1119
Special trash pickup	813-272-5680
Animal Control	813-744-5660
DMV	813-635-5200
TECO	813-223-0800
Sidewalk and Roads	813-272-5275
Public Works & Water	813-272-5912
Road and Drains	813-635-5400
Republic Service	813-265-0292

Copperfield at Tampa Homeowners' Association  
c/o – the Trowbridge company, Inc  
P.O. Box 273708  
Tampa, FL 33688

Affix  
Postage

## WHAT'S INSIDE?

Copperfield Community Garage Sale save the date **April 29, 2023 8:00 AM to 1:00 PM.**

Information on Noise Compliance . Additional information on making your home cleaner.

## NEED TO KNOW...



Your HOA is hard at work to keep our community clean and uniform. The Hulsey Rd. entrance has been updated to match the rest of the community entrance.

The pond on the south Hanley has been kept clean and the work continues for the community pond.

The HOA dose not endorse nor provide backing to any firm yet we would like to recognize good work performed by one of our residents for pressure washing our entry ways Joel 813-930-7830. Thank you Joel.

The HOA would like to encourage all residents to be respectful to each other with regards to the noise level beyond the county regulations as stated inside.

When you see new residents moving in please let us know via email at: [welcome@copperfieldattampa.com](mailto:welcome@copperfieldattampa.com)

# Copperfield at Tampa Gazette

Issue 2 Volume 22

## A message from the President:

Dear Fellow Residents;

Welcome Spring! It's the wonderful time of the year when trees begin to blossom, and we see our areas come alive once more. Spring comes with the idea of rebirth, rejuvenation, renewal and regrowth. Most people see it as a time of change. The board continues to work hard for the better of Copperfield. We are hoping for more homeowners to be part of our HOA meetings. We would like to hear your opinion, suggestions and concerns, so that we may have the opportunity to act on your behalf. The homeowner meetings are a great way to help shape our community. Together, we work for the future of our community. Again hope everyone enjoys the pleasures of Spring

Warm Regards,

Manny Montenegro, President

## YARDS OF THE MONTH



January 8718 Osage Dr. February 8715 Somersworth March 8709 Osage Dr.

**Sound Level Limits** Unless otherwise specified in this rule, the below limits in this subsection and sub-section 1-10.03(4) shall be measured using the A-Weighted Sound Level (dBA). Receiving Land Sound Level Use Category Time Limit, Residential 7 a.m.-10 p.m. 60 10 p.m.- 7 a.m. 55

Help our community maintain a precious look by not leaving your trash containers out after the day of pick up and place them out the day prior after 5:00 PM

### PET CLEANUP

Help keep our community clean by picking up behind your pets droppings.

Got something you want to share? Tips, recipes, photos? To include content in an upcoming issue of the Gazette, please email Mario Tamayo at [Mario@mjtrealty.org](mailto:Mario@mjtrealty.org).



## COMING UP...

Garage Sale is soon approaching April 29th, 2023 8:00 AM to 1:00 PM

Next HOA meeting will be on March 23, 2023 for this month only we will meet on the 4th Thursday instead of the usual 3 Thursday. We look forward to seeing you there to share drinks and ideas.

## Creamy Asparagus and Shrimp Pasta

From [www.thekitchn.com](http://www.thekitchn.com) By Elizabeth Stark

### Ingredients:

1 pound asparagus  
1/2 pound linguine  
4 tablespoons unsalted butter, divided.  
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1/2 pound linguine  
4 tablespoons unsalted butter, divided.  
Coarse sea salt  
1 pound peeled, deveined shrimp.

3 tablespoons minced garlic (2 to 3 cloves)  
2 tablespoons minced chives, divided.  
1/2 cup half and half  
1/2 cup grated Pecorino cheese  
4 chive blossoms  
Freshly ground pepper.



1. Fill a sink with cold water and submerge asparagus to dislodge any sand. Break off pale, woody ends (approximately the bottom third of the stalk), and discard. Working from base to top, use a sharp paring knife to halve or quarter asparagus into thin strips.
2. Bring a large pot of water to a rapid boil. Salt water generously and cook linguine to al dente. Reserve pasta cooking water for plating.
3. Melt 1 tablespoon butter in a large, deep-sided skillet set over medium-high heat. Add half the asparagus, sprinkle with sea salt, and cook just until spears go slightly limp and are a vibrant green, 3 to 4 minutes. Remove to a plate and cook the second batch.
4. Melt another tablespoon of butter in the pan, add half the shrimp, sprinkle with sea salt, and cook just until shrimp pinks up and the skin edges golden, about 2 minutes per side. Remove cooked shrimp to a plate and cook second batch.
5. Turn heat to low, add remaining 2 tablespoons butter to the pan, and when melted, stir in garlic and chives; sauté for 1 minute. Stirring constantly, pour in half and half. Sprinkle in Pecorino, stirring until cheese has melted. Fold in cooked asparagus and shrimp. To serve, twist linguine into shallow bowls, top with cream sauce, using reserved pasta water to loosen the sauce if needed. Top with asparagus and shrimp. Finish dish with chive blossom petals and a twist of pepper. Serve immediately.

### HOA Board of Directors

Manuel Montenegro, President

Joe DiLorenzo, Vice-President

Amanda Jansante, Treasurer

Angel Sandoval Director

Mario Tamayo, Secretary

Welcome Committee:

Manny Montenegro

Newsletter: Mario Tamayo