



The Brea Glenbrook Club
1821 E. Greenbriar Lane
Brea, Ca 92821

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Club Hours:

Mon-Fri: 9a.m.-6p.m.
Sat & Sun: 12p.m.-6p.m.

Pool Hours:

Closed for the season!!
See you in the spring!!

Board Meetings:

Members of Glenbrook
are welcome to attend
any of the meetings
throughout the year.
They are held on the
second Tuesday of each
month.

Association Dues:

Club dues are \$45.00
per month due on the
1st of each month.
Accounts are classified
as delinquent if not
received by the 15th of
the month.

December 2011

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3 Bazaar 9-4
4 Car Wash 1 -4	5 Pinochle 7pm	6 Rental Booked	7 Rental Booked	8 Women's Club Dinner	9 Movie Night 7-9	10 Children's Shopping Day 9-12 Rental Booked
11 Make & Take Crafts 12-6pm	12 Make & Take Crafts 9 -6pm	13 Bunco 6-9	14 Rental Booked	15	16 Board Dinner	17 Rental Booked
18 Rental Booked	19 Make & Take Crafts 9-6pm Pinochle	20 Make & Take Crafts 9 -6pm	21	22 Songs of the Season 7:30pm	23 Rental Booked	24 Club Closes at 3:00
25 Club Closed	26	27	28	29	30	31 Club Closes at 3:00



~Neighbors Helping Neighbors~



INTRODUCING: **Glenbrook's - Songs of the Season**



Mark your calendars Thursday, December 22 at 7:00pm, Glenbrook Clubhouse. Let's join our voices together and cozy up in front of the warm fire for an evening of singing the songs of the season. Sing some of your favorite carols. If you have a traditional song, short story, or want to play a musical number, we would love for you to share with all of us. Please Contact Bridget at 714-404-8769. Bring the whole Family and share the warmth and the love.

INTRODUCING: **Glenbrook's Cookbook**

Email your favorite recipes to BridgetRealty4u@att.net and we will start putting together our very own cookbook! This recipe is one of my favorites. It takes a bit of time to make, however, well worth it when it is done. Enjoy :-)

CREAM CHEESE PIE by Wanda Blood



Crust:

20 single graham crackers (2 pkgs)
4 Tbs. Sugar
1/2 cup butter
2 Tbs. water

~Preheat oven to 325. Roll crackers into crumbs. Blend in sugar, butter and water. Press into 2 greased 9 inch pie pans. Bake 10-12 min. Cool

Filling:

3 (8oz.) Cream Cheese (room temp)
6 eggs
1 1/2 cups sugar
1 1/2 tsp. vanilla

~Preheat oven to 350. Blend cream cheese and eggs thoroughly. Gradually add sugar and vanilla. Pour into crust.

Bake 17-30 min. All ovens vary. This shouldn't be as firm as a cheese cake. Cool

Topping:

4 cups sour cream
4 tsp. vanilla
4 Tbs. sugar

~Preheat oven to 300. Blend all ingredients. Spread carefully over pie.

Bake 5-7 minutes. Refrigerate 2-3 hours before cutting!

Makes 2 (9 or 10") pies

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