

# CASTLEPOINTE SOCIAL NEWSLETTER

## WINTER 2026



### INTRODUCTION

The intent of this newsletter is to provide information for the residents of Castle Pointe about social activities, introduce new neighbors and more

### CONTACT US

#### SOCIAL COMMITTEE:

- Carla Almer
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### DEAR NEIGHBORS

Winter has arrived in our neighborhood, bringing crisp mornings, cozy evenings, and the cheerful glow of holiday lights. As we wrap up another wonderful year together, we're excited to share community updates, seasonal tips, and a warm welcome to our newest neighbors. Here's to a season filled with joy, connection, and plenty of reasons to gather. Stay warm, stay festive and enjoy all the magic winter brings.

## GROUP ACTIVITIES

Our neighborhood hosts social events year-round, including a progressive dinner, Summer BBQ, Holiday Party, Bunco nights and monthly happy hours called "Flamingle"



### LADIES BUNCO GROUP

On the last Tuesday of each month, Carla Almer organizes a Bunco game. Each month, Carla will send out an email and the first 12-16 people to respond will be invited to the home where the host provides snacks, dessert, and beverages.

To join the Bunco group, please reach out to Carla Almer with you to have your email address to the monthly invite. Enter "BUNCO" in the subject line:

Email: [social@castlepointehoa.com](mailto:social@castlepointehoa.com)



## Castle Pointe Holiday Gathering Highlights

We extend our heartfelt appreciation to our CP HOA President, Bob Almer and the Castle Pointe Social Committee, including Carla Almer, Carol Bell, and Janice Gonzales, for their dedication in organizing another memorable holiday gathering for Castle Pointe residents. Their efforts ensured a festive and welcoming atmosphere at The Ridge in Castle Pines.

### MEMORABLE MOMENTS

The evening featured a delicious full course meal prepared by The Ridge, bringing residents together over great food and conversation. Guests also participated in a spirited Gingerbread House Contest, showcasing creativity and holiday cheer. To top off the festivities, everyone enjoyed a competitive game of Jeopardy!, expertly hosted by Bob Almer, adding excitement and fun to the celebration.



## FOREST PARK HOLIDAY STROLL HIGHLIGHTS

On December 14, the Forest Park Social Committee hosted a festive “Meet and Greet” event at the Forest Park Club House. Residents gathered to enjoy delicious treats, including Ziggi’s Hot Cocoa and Quinnie’s Cookies. During the celebration, the winners of the Forest Park Lights Contest were announced, adding to the excitement of the evening.

Following the event at the Club House, Santa and Mrs. Claus toured the neighborhood, spreading holiday cheer. While I was out walking our pup, Trixie, we joined Dean & Monika MacCarter and Sue Ryerson for a couple of photos with Santa and Mrs. Claus. Later, as we continued our stroll, we made a brief stop in front of Brian Mitchell’s house where he was hosting a holiday party with his singles group, and we had another opportunity to capture a photo with Santa and Mrs. Claus.



Merry  
Christmas

LIVECOLLAGE

## MONTHLY FLAMINGLE GATHERING

Join your friends and neighbors at the monthly “flamingle,” a social event held on the first Friday of each month. This gathering typically takes place at the home of Bob and Carla Almer, though anyone in the community is welcome to volunteer as a host.

The “Flamingle” provides a wonderful opportunity to meet new neighbors and socialize with fellow community members. It is designed to foster connections and build a sense of camaraderie among residents.



Sue and Ken Ryerson recently opened their home to host one of the latest Flamingle gatherings. The evening was filled with lively conversation and the joy of catching up with neighbors and friends. Guests enjoyed Sue’s signature green chili, which quickly became a highlight of the night.

The atmosphere was so engaging and the food so delicious that the only photo captured from the event was of an unexpected visitor—a party crasher spotted relaxing in the Ryersons’ backyard. This surprise guest added a touch of humor to an already memorable evening.



And thank you, Janice Gonzales for sharing your photos from this month’s Flamingle at the Almer’s!



## WELCOME TO THE NEIGHBORHOOD!

Dear New Neighbors,

We extend a warm welcome to you as you join our community. Over the years, we have greatly appreciated living in this neighborhood, and we hope that you will find it equally enjoyable. We look forward to your involvement in our community.



### MEET THE THOMPSON FAMILY!



*Tracy, Scott and Glenda Thompson*

Scott, Tracy Thompson, and Scott's mother Glenda have recently taken residence at 1405 Castlepoint Circle. Among the key factors influencing their decision to move to Castle Pointe were the picturesque surroundings and the opportunity for Glenda to have her own living quarters in a finished walkout basement. Prior to relocating, Scott and Tracy lived in Parker, while Glenda resided 190 miles away in La Junta, Colorado.

Scott and Tracy are parents to two adult children—one based in Parker, Colorado, and another in Nashville, Tennessee—and they are grandparents to six grandchildren. Glenda, known as "3G" (Great Grandma Glenda), enjoys four grandchildren and seven great-grandchildren.

One aspect the family particularly appreciates about their new home is the peaceful and scenic drive to Castle Pointe, which evokes a sense of mountain life amidst trees, situated conveniently at the end of a cul-de-sac. They were pleasantly surprised to find many familiar faces in the neighborhood, including Monika and Dean MacCarter, and through family connections, they also know four other couples residing nearby.

The Thompsons look forward to certain conveniences offered by the community, such as driveway snow removal, and have been delighted by the local wildlife, which includes wild turkeys, deer, elk, and bobcats.

Regarding hobbies and activities, Scott's philosophy is "life is too short for bad wine, bad chocolate, or bad coffee." Both Scott and Tracy enjoy water skiing, and Scott is an enthusiastic cyclist with plans to join the Castle Pines Cycling Club. Glenda used to enjoy leather and wood carving and currently enjoys reading and engaging in various crafts. Tracy, a former pre-school music teacher, has interests in food, gardening, floral arranging, and crafting, and would be interested in participating in community events or volunteer groups related to these areas.

A unique anecdote from Scott's youth is that he once drove a semi-truck from Limon to Denver at age ten, with his father's permission.

Since moving to the area, the family has come to appreciate Savina's Kitchen in Castle Rock as their favorite local restaurant and enjoys visiting Daniel's Park for its views and bison. Their passion for travel has taken them to Costa Rica, where they lived for four years and still own property; Glenda hopes her ashes one day will be spread over the zipline and rafting sites she enjoyed there.

We extend our warmest welcome to Scott, Tracy, and Glenda. Castle Pointe is a vibrant and friendly community, and we encourage you to reach out if you need assistance or simply wish to connect. We look forward to getting to know you and hope you'll feel very much at home here.

## WELCOME THE VANHOOSE FAMILY!



We are delighted to extend a warm welcome to Scott and Michelle as they join our neighborhood. As winter settles in, we hope that you are getting comfortable in your new home and finding ways to stay cozy during the colder months.

Although our busy schedules have kept us from meeting and learning more about you in person, please know that our community is filled with friendly neighbors who enjoy warm conversations and are always looking for opportunities to connect, even when the weather is chilly.

If you happen to see Scott and Michelle out for a walk, please take a moment to say hello and help them feel at home. Your friendly greeting can go a long way in making them feel welcomed and connected.

We are truly glad to have you here. Welcome to the neighborhood!



## RECIPE PLEASE

Comfort food is especially appreciated during the cold winter months.

Below is a reliable and flavorful soup recipe that I have recently prepared, which is certain to provide warmth and satisfaction.

Contributions of original recipes for future newsletters are most welcome. If you would like to submit a recipe, please email it to me at: [bvyce@msn.com](mailto:bvyce@msn.com)

### SAUSAGE POTATO SOUP

This rich and creamy Sausage Potato Soup features spicy Italian sausage, tender red or yellow potatoes, carrots, and nutritious spinach. A hearty meal that's ready in under an hour! Great served with some crusty bread or dinner rolls.

#### INGREDIENTS:

- 16 oz spicy Italian crumbled sausage raw
- 1 cup chopped onion
- 5 cloves garlic, minced or finely chopped
- 1 tablespoon Italian seasoning
- 1 teaspoon paprika regular or smoked
- 2 tablespoons tomato paste
- ¼ teaspoon red pepper flakes
- 1 cup diced carrots
- 5 cups chicken broth or stock
- 1.5 pounds red or yellow potatoes (not russet) - cut into 1-inch pieces
- 2 cups spinach or kale
- ½ cup heavy cream or more, up to 1 cup if it makes sense
- 4 tablespoons fresh thyme or chopped parsley - purely for aesthetics

#### INSTRUCTIONS:

In a large saucepan, cook crumbled sausage, chopped onion, and finely chopped (minced) garlic on medium heat for about 7 or 10 minutes until the sausage is cooked, regularly stirring. Drain excess fat. Add Italian seasoning, paprika, red pepper flakes, and tomato paste, and stir everything well. Add chicken broth. Stir to dissolve the tomato paste and bring to a boil.

Clean the potatoes. Cut the potatoes into 1-inch cubes and add them to the soup. Add diced carrots to the soup. Reduce heat slightly, and simmer, uncovered, until the potatoes are fork tender, about 25 minutes (can be as little as 20 or 15 minutes - depending on what kind of potatoes you use and how small you cut them).

Once the potatoes are tender, add 2 heaping cups of spinach and cook for a couple of minutes until the spinach is submerged. No need to cook for long.

Add heavy cream. Season with salt and red pepper flakes (if desired) to taste. Top with fresh herbs (fresh thyme or chopped parsley) and red pepper flakes.

**BON APPETIT!**



Thank you for your valuable input and contributions to this Newsletter!

If you wish to have your introduction featured in an upcoming issue, or if you would like to submit recipes, ideas, photographs, or other content, please contact me at [bvyce@msn.com](mailto:bvyce@msn.com).

We also welcome and appreciate suggestions regarding activities or additional items for inclusion in future editions of the newsletter. Please submit those suggestions to the Castle Pointe Social Committee at [social@castlepointehoa.com](mailto:social@castlepointehoa.com).