



WOODHAVEN M.H.C.

FALL NEWSLETTER

SEPTEMBER 2016



FALL REMINDERS:

IMPORTANT INFORMATION

PLEASE READ !!!

- ❖ Remember to unhook your hoses from your outside faucet.
- ❖ If you haven't turned in your current pet license please do so asap !
- ❖ Make sure to plug in your heat tape once the temps start to drop below 32 degrees.
- ❖ When walking your dog keep them off other residents yards some resident don't have pets and even those that do don't appreciate it.
- ❖ The speed limit in Woodhaven is 15 mph please be considerate.

First I would like for those of you that aren't aware that we have a new manager Ray Reichert, I'm sure some of you have met him already but some are shocked when they call the office and ask for Brian and I inform them that Brian after 23 years has chosen to do something different and has left us, we wish him all the best in his journey. Ray has been in the industry for over 20 plus years and is a great replacement and addition to our Woodhaven Crew.

WINTER HOME CHECKLIST

- Check all skirting for any openings or gaps-wind can flow through these gaps and create water lines freeze ups.
- Remove all garden hoses and hose T's from outside spigots, water hoses that freeze can feed back to your homes and create freeze ups.
- Plug in your heat tape along with your heat rod. Make sure you verify that your heat tape is warm to the touch. Faulty heat tape or heat rods even if plugged in can cause freeze ups. (**woodhaven and it's staff are not responsible to repair or unthaw frozen water or sewer lines to each residents home. This is the responsibility of the homeowner. The homeowner will need to call a service company that provides this service.**)
- All heat tape should be wrapped with 1 layer of insulation or armorflex.
- Visually check your sewer line connections into the ground. There should be no gaps between the pipes.

- Check for sagging sewer lines under home. Sagging sewer lines will hold water and can cause sewer lines to freeze causing back up into your home.

Completing this checklist will reduce your chances of winter water freeze ups. Nothing can guarantee you wont freeze this winter , but being proactive and checking all these items will greatly reduce your risk. Running water to prevent freeze ups is not the answer, this can actually cause your sewer line to freeze, not to mention the waste this creates. Higher usage of water only creates higher expenses.

IMPORTANT NOTICE FROM RAY

Winter months will soon be upon us and with this will bring plowing and snow removal. Please be advised, during these months and especially during snow removal and street cleanup times NO VEHICLES will be permitted to be parked on the streets from November 1st to April 1st. Vehicles violating this will be towed with no further notice there will be NO calls NO knocks on the door and it will be towed at the owners expense which can run around \$200 and 35\$ a day there after if it's not picked up. If you currently have more vehicles then spaces provided (per your lease) please make arrangements for alternative parking to avoid a towing scenario. Contact the office with any questions. Please be aware of the difficulty our crew faces cleaning the roadways with these kind of obstructions .And Please DO NOT SHOVEL or PUSH SNOW onto the street . Also, be aware of snow removal equipment and yield to them as their vision is obstructed during the snow removal process. Thank you for your cooperation during these winter months.

Advise:

- ❖ Once the snow starts to fly we all know the snowmobiles are coming out, Please remember that you are to only ride on the streets from your house to the exit of Woodhaven, there is no riding on your lawn, other resident's lawns, or in Woodhaven commons areas. All snowmobiles and trailers must be stored in your garage not on your lot or in your driveway.
- ❖ Remember that it is important to keep all exits from your home clear of snow for emergency reasons.
- ❖ Please talk to your children about bus stop behavior and staying off residents lawns etc.

Storage Yard: If you are not using your storage spot please turn in your key we have limited spots and always have a waiting list. Also remember that you must have current registration on anything stored in storage and no other garbage is to be stored in your spot.

With the holidays just ahead of us I thought it would be nice to share some fav recipes with you !!!



Pecan pie cookies

INGREDIENTS

Cookie

firmly packed brown sugar	1 cup
Land O Lakes® Butter, softened	$\frac{3}{4}$ cup
large Land O Lakes® Egg	1
vanilla	1 teaspoon
all-purpose flour	2 cups
baking powder	1 teaspoon

Filling

chopped pecans	1 cup
firmly packed brown sugar	$\frac{1}{2}$ cup
Land O Lakes® Heavy Whipping Cream	$\frac{1}{4}$ cup
vanilla	1 teaspoon

DIRECTIONS

1. Heat oven to 350°F.
2. Combine all cookie ingredients *except* flour and baking powder in bowl. Beat at medium speed until creamy. Add flour and baking powder; beat at low speed until well mixed.
3. Shape dough into 1 1/4-inch balls. Place 2 inches apart onto ungreased cookie sheets. Make indentation in each cookie with thumb; rotate thumb to hollow out slightly
4. Combine all filling ingredients in bowl; fill each cookie with *1 rounded teaspoon* filling. Bake 8-12 minutes or until lightly browned. Cool 1 minute on cookie sheets; remove to cooling rack.

Almond Joy Cookies



A chewy and delicious cookies loaded with coconut, almonds and chocolate! It is such a flavor packed cookie that will become one of you most requested cookie recipes!

Ingredients

- ½ cup butter, softened
- ¾ cup white sugar
- ¾ cup brown sugar
- 2 eggs
- 1½ teaspoons vanilla
- 2¼ cups flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 cups milk chocolate chips
- 1 cup coconut
- 1 cup chopped almonds

Instructions

1. Preheat oven to 375 degrees F.
2. In a large mixing bowl, cream butter and sugars together.
3. Add eggs and vanilla, and beat again.
4. Add flour, baking soda, and salt and mix until it is just incorporated.
5. Add chocolate chips, coconut and almond and mix again.
6. Using a Tablespoon, drop dough onto a parchment paper lined cookie sheet.
7. Bake at 375 degrees F for 8 to 10 minutes.
8. Let cool on a wire rack.

SLOW COOKER FRENCH DIP SANDWICHES

PLEASE NOTE: All slow cookers are different and some take longer/shorter than others. If your meat is not easily shredding after cooking, keep cooking it! It will get tender and easy to shred if it cooks long enough. If you double this recipe or use a larger roast, you will need to add cooking time as well.

PREP TIME: 5 MINUTES

COOK TIME: 8 HOURS 10 MINUTES

TOTAL TIME: 8 HOURS 15 MINUTES

INGREDIENTS:

- 2 cans (10.5 ounces each) condensed French Onion Soup
- 2 cans (10.5 ounces) Beef Consomme
- 3-4 pounds beef chuck roast
- 8 sandwich rolls
- 8 slices provolone cheese

DIRECTIONS:

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MEDIAVINE

1. Place the roast in a slow cooker. Pour the soup and consomme over the top.
2. Cover and cook on low for 8 hours or high for 4 hours.
3. Remove roast from slow cooker and shred with fork , put shredded beef back in the juice for about 15-20 minutes.
4. Remove 3 cups juice (more if you like) and add to a small sauce pan, Turn heat to medium and bring to boil. Reduce to a hard simmer and let cook until reduced by half, about 10 minutes.
5. Place the sandwich rolls in a 9x13 pan and spoon meat into each roll. Top with provolone cheese. Cover with foil and bake at 350 degrees for 5 minutes or until the cheese is melted.
6. Serve immediately with the sauce on the side for dipping.



Warning these are all excellent !!!