



## Happy New Year!

We at Dorwood MHC would like to wish each of you a blessed New Year & one that brings you and your family health, happiness, and joy.

Exciting things are in progress: we're updating the septic systems and have 4 homes added to our demo list.

# **Winter Home Maintenance Reminder**

Please make sure all skirting around your home is fully intact and secured. Proper skirting helps protect plumbing and insulation during cold weather. In addition, ensure that any heat tape is installed correctly and functioning properly as temperatures drop. Taking these steps now can help prevent frozen pipes, damage, and costly repairs throughout the winter months.

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## **Snow Plowing Reminder**

To help us plow roads efficiently and safely, please park vehicles in your driveways or designated overflow parking areas during winter weather. Keeping roadways clear allows snow removal crews to do their job properly and helps prevent damage to vehicles. Your cooperation ensures quicker, more effective snow removal for the entire community.

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## **Spring Clean-Up & Annual Inspections Notice**

We will be doing annual Spring clean up and inspections. We will be looking to make sure park rules are followed. All lots should be clean and neat. We will be looking at homes to see if power washing is needed. Checking also to make sure health department violations are addressed. Checking the condition of steps and sheds that all are to code.

## Recipe Corner

# Easy Baked Chicken & Veggies

*A simple, hearty meal – perfect for busy winter days.*



### Ingredients

- 4 chicken breasts or thighs
- 2 cups baby potatoes, halved
- 1 cup carrots, sliced
- 1 cup broccoli or green beans
- 2 tbsp olive oil
- 1 tsp garlic powder
- 1 tsp Italian seasoning
- Salt and pepper to taste

### Directions

- Preheat oven to 400°F.
- Place chicken and vegetables on a large baking sheet.
- Drizzle with olive oil and season with garlic powder, Italian seasoning, salt, and pepper.
- Toss to coat evenly.
- Bake until chicken is cooked through and vegetables are tender (35–40 minutes)

**Tip:** Swap in whatever vegetables you have on hand—this recipe is flexible and forgiving!