



Exciting News!

The time has come that we are rehabbing lot 54 and lot 69. This is very exciting for the Community. These 2 lots have been sitting empty for over 2 years, and it will be nice to have them looking like they are part of this wonderful community.

Winter Reminder

With the cold weather upon us and the snow falling, please be safe out there. We will continue to keep the mailbox area clear for you as you get your mail. Please remember to be careful when shoveling your sidewalks, decks, and patios. Bundle up and stay warm!

We'd Like to Thank You

Thank you all for being part of this amazing community. Let's continue to do our part to keep it the *best* mobile home park in the Burlington area.

Patio Reminder

Friendly reminder that we should be keeping our patio and decks clear of items that don't belong. All toys should be put away, including bikes. We want our homes neat and clean. Since it is cold and snowy, it is okay to have your shovels, salt, or sand out for use.

Light Posts

Please remember to check your light post. If they are not lit and you have changed the bulb but it's still not working, reach out to management so we can get you on the list for getting it fixed! Our goal is to have every lot's light working for much needed light to our community.

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!

