



Happy New Year!

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

We're happy to share that the pavilion is almost completed, and the new playground equipment is coming together nicely. This space is shaping up to be a great addition for families and community gatherings. We're excited to see residents enjoying it once everything is finalized. More details coming soon as we cross the finish line!

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.

Snow Plowing Reminder

To help us plow roads efficiently and safely, please park vehicles in your driveways. Parking in roadways is not allowed during the winter season. Vehicles left in the road make it difficult, and sometimes impossible, for plow trucks to do their job properly. This slows down snow removal, creates unsafe driving conditions, and impacts everyone in the community. Keeping roadways clear helps ensure quicker, safer plowing for all residents.

Tree Removals

We are continuing with another round of tree removals from our approved tree list. This ongoing effort helps improve safety, visibility, and overall property conditions. Thank you for your patience as crews work through this phase. These improvements are part of our long-term plan to keep the community well-maintained and safe.

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!