



Village News



Embrace the possibilities

5221 Lakeshore Rd - www.pvm.org

March 2023

March Management Updates

Thank you to all that attended the community meeting this month. I just want to share some items that were discussed.



- Trash (including kitty litter) must be placed in trash bags and put in provided bins in trash rooms.
- No Smoking in our building. This is being enforced and those that are violating this House Rule will be in violation of their lease agreement.
- Please do not feed the animals. We have incurred expenses due to wild life chewing wiring on equipment that services our building.
- New Door system to be installed on entry door. This will include new push buttons.
- Phase II of our new building is starting. Trees will be being removed to make room for our expansion. Please see office if you have questions.

I would like to let everyone know, we have had someone accept the Wellness and Activities position! I will be sending a separate flyer with her introduction. We are excited to have her join our team!

If you have not completed your activity survey, please do so. I have attached for those that may not have been at the meeting.

Thank you! Jeni Loshaw, Administrator

Newsletter Highlights

- Administrator Notes
P. 1
- Sales-Leasing News
P. 2
- Office News
P.3
- Maintenance News
and
Housekeeping News
P. 4
- Resident Council
P. 5
- Birthdays
P. 6



The Village of
**Lake Huron
Woods**

A SENIOR LIVING COMMUNITY

 A Mission of Presbyterian Villages of Michigan

Look for PVM on:



KRISTINE'S MOMS IMPOSSIBLE PIE

Ingredients You'll Need to make this Impossible Cheeseburger Pie with Bisquick

- 1lb lean ground beef
- 1 cup dices yellow onion
- 1/2 cup diced fresh tomatoes
- 1 1/2 cups shredded cheddar cheese
- 1 cup of milk
- 1/2 cup of Biquick mix
- 2 eggs, large
- 1/2 tsp salt
- 1/2 pepper
- 1 tbsp onion powder

1. Preheat oven to 400F.
2. Dump the ground beef into a large saute pan over medium-high heat.
3. Add the diced onions to the pan with the ground beef.
4. Crumble the ground beef well as it cooks.
5. Once the ground beef is fully cooked remove the pan from the heat and drain the grease from the pan.
6. Add the diced tomatoes and 1 cup of the shredded cheese to the pan.
7. Stir all of the ingredients together well.
8. Dump the ground beef mixture into a greased 9 inch pie plate and spread it out evenly.
9. Pour the Bisquick mix, milk and eggs into a mixing bowl.
10. Whisk all of the ingredients together well.
11. Add the salt, pepper and onion powder to the bowl and whisk well again.
12. Pour the batter over the ground beef mixture in the pie plate.
13. Place the dish in the oven and bake for 20 minutes.
14. After 20 minutes remove the pie from the oven and sprinkle the remaining 1/2 cup of shredded cheese on top.
15. Return the pie to the oven and continue baking until the cheese on top is completely melted and just starting to brown. 8-10 minutes.
16. Remove the pie from the oven and allow it to sit for a few minutes before slicing and serving.
17. Enjoy!

My mom would make this on Sunday's using leftovers, it was quick and easy.

You can use anything to make this dish, ground sausage, taco meat, broccoli and left overs you may have. Get creative!

Tonight, I am making this with my leftover taco meat.



Kristine Skarbo, Sales and Leasing Specialist



The old saying "March comes in like a lion and goes out like a lamb." seems to be what is happening with our weather. I am hopeful Mother Nature is kind to us this month, and we start seeing signs of spring. It is refreshing to smell spring in the air when I come into work in the morning. Think Spring!

Renewal Update

I would like to thank residents who have turned in their Lease Renewals and MSHDA paperwork in a timely manner. I work on over 50 affordable housing files a year. It helps me tremendously when I'm working on Annual Recertification, and I can complete them before the due date. If you ever have questions, please come see me.

Thank you! -Lori Jones, Administrative Assistant

Resident Recipe of the Month

This recipe was submitted by Helen. She brought Better Made Caramel Corn Pops to the Happy Hour on February 24th and it was a hit! Please see instructions below.

Caramel Sauce for Corn Pops

-1/2 lb of butter

-1 cup brown sugar

-1/4 cup light corn syrup

Cook the above together for 2 mins in a 2 qt sauce pan

-Add 1 tsp of baking soda this will cause liquid to foam

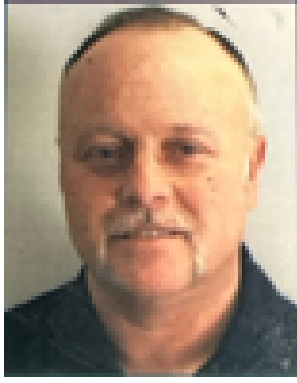
Pour mixture over corn pops and stir until mixed.

Place in a 250 degree oven for 45 mins.

Stir mixture every 10-15 mins.

Remove from oven and pour onto wax paper.

Break apart and enjoy!



**Rod Osantowski, Service
Lead**

Maintenance Updates
Saturday Trash Removal will not be occurring. We are asking that all residents have trash to the trash rooms in bags by 3PM on Fridays. Watch for notification of an apartment walk. We will be preparing for preventative maintenance and will need to enter the apartment to prepare for any work needed in your home for this purpose. Jeni may be joining me to make the notes needed. We should only be in your home for less than 5 mins.

Housekeeping Updates

We have recently changed service providers for our laundry room serving. Residents should not notice a difference. Coin machine will be operational and any issues with this machine or the washers and dryers should be brought to the office's attention so that they can request service.

Remember to clean out lint traps after each use of a dryer.

Please be mindful of times when using washers and dryers.

Please change over laundry and remove from dryers promptly so that machines are free for the next resident.

We appreciate your assistance.

Thank you! Teresa Harris, Housekeeper

Resident Council Meeting Minutes

**Meeting Held on Feb 4th
Next Meeting on March 4th at 1PM**

Jeni's Response to our concerns:

- 1. Boiler repairs are finished but the system is aging and estimates for a new system are being bid at this time.**
- 2. Van purchase progress- Pricing to be done by the end of first quarter.**
- 3. Vacuum and housekeeping carts are in the hallways during staff working hours only.**
- 4. Plants in hallways not being watered. Delores and Mary will water plants. Thank you!**
- 5. One-Call Communication: messages will be set to repeat two to three times to assist in understanding.**
- 6. Newsletter to be in a larger print.**
- 7. Smoking is not allowed in building. Resident have been given a copy of House Rules.**
- 8. More air fresheners are being added to hallways.**
- 9. Residents are reminded to return carts promptly after use to 1st floor closets and/or Activity Room.**
- 10. Rusty vents covers to be addressed during painting project.**
- 11. Doggie bag holders are installed at two first floor exits.**
- 12. Activity Surveys are being collected to see what activities are desired by residents. Your opinion matters. See office for copy.**

Continued Next Page...

Resident Council Continued...

New Topics

1. Front Doors- System is on order.
2. Clarification: Emergency buttons are only charged \$10 if pressed for a non emergency.
3. No phone calls in Dining Room. If you receive a call please move to lobby to speak.
4. Progress on Wellness and Activities Director. Jeni says she has a candidate selected. More details to come.
5. Can Buffets be reinstated for holiday meals?
6. Is recycling possible at LHW?

Happy

BIRTHDAY

Birthday Celebration!

The Birthday Party will be held on Friday, March 10th. Join us in the Activity Room at 2:00pm for refreshments!

Lake Huron Woods Celebrates our Resident's with March Birthdays!

George 3/3

Dorothy 3/4

Marilyn 3/4

Betty 3/18

Barbara 3/19

Charles 3/23

Nancy 3/29

George 3/31