



Lakeview Estates MHC OFFICIAL COMMUNITY NEWSLETTER

Hi Lakeview Estates Community Residents!

This newsletter is designed to bring a little extra joy and connection to our community. Each issue will be packed with helpful tips, important updates, and fun activities that are sure to make life in our community even better. From home maintenance advice and local events to easy recipes, lighthearted jokes, we hope this newsletter will become a staple you look forward to every season.

We want to create a space that celebrates the unique and vibrant spirit of our park. Whether you're new here or have been a resident for years, there's always something new to learn, share, and enjoy together. We welcome your feedback, suggestions, and any contributions you'd like to share—this is YOUR newsletter!

Stay tuned for tips on home upkeep, energy-saving strategies, and ways to get involved in our upcoming community activities. And don't forget to check out the fun games and jokes we've included—perfect for sharing with family, friends, and neighbors. We're looking forward to making this newsletter a bright and engaging part of your mailbox every quarter.

[Want to hear a joke?](#)

What do you call a penguin with no eye?

Check the bottom of the last page for the answer!



Community Rules Reminder

We'd like to take a moment to kindly remind the community on some rules.

1. Parking on the street is not allowed. The roads must be kept clear for the plow.
2. Trailers and campers are not allowed to be parked in driveways or vacant lots. In the event that a trailer is being used or a camper is being prepped/maintained for use, please contact the office explaining why and how long the usage is expected for.
3. Residents need to be courteous of neighbors and other residents at all times.
4. Residents are responsible for their guests.

Upcoming Events

Dumpster Days & Spring Cleaning will be held in May. Dates to be announced closer to day of, as it is based on weather.

Trash pickup is now on Monday! As a courtesy for the issues Lakeview has been having with the trash pickup, the trash fee for **all residents** will be waived for the month of March **only**.

Storage lot clean out will begin in the Spring, weather permitting. All items will need to be removed from the storage lot so we can clean out the old items that don't belong. Thank you for your help with this!

Referral Opportunity

Earn lot rent credit when you refer an eligible applicant! We're offering credit towards future lot rent when an approved referral moves into a new home in our community at Lakeview Estates. The credit will be applied to your account after the successful

Recipe of the Month: Hearty Chili!

Warm up with a classic hearty chili!

Prep Time: 10 minutes

Cook Time: 50 minutes

Total Time: 60 minutes

Servings: 6

INGREDIENTS

- 5 strips uncooked bacon chopped
- 1 large yellow onion diced (~1 cup)
- 1 red bell pepper diced
- 3 cloves garlic minced (~1 Tablespoon)
- 1 lb ground beef (455g)
- 1 Tablespoon brown sugar
- 1 Tablespoon chili powder
- 1 ½ teaspoons smoked paprika
- 1 teaspoon cumin
- 1 teaspoon onion powder
- ¾ teaspoons ground black pepper
- ½ teaspoon salt
- ⅛ teaspoon cayenne pepper
- 1 ¼ cup beef broth (295ml)
- 15 oz can dark red kidney beans rinsed and drained (425g)
- 15 oz can black beans lightly rinsed and drained (425)
- 14.5 oz can diced fire roasted tomatoes undrained (411g)
- 7- oz can fire roasted green chilis (198g)
- ¼ cup tomato paste (66g)
- 1 Tablespoon Worcestershire sauce
- Preferred toppings (sour cream, shredded cheddar cheese, and corn chips)

INSTRUCTIONS

1. Place chopped (uncooked) bacon in a large pot or Dutch oven and cook over medium heat until crisp and cooked through. Remove bacon to a paper towel lined plate and drain all but 1 ½ Tablespoons of grease.
2. Add onion and pepper and cook until softened, about 3-5 minutes.
3. Add garlic and cook until fragrant (about 30 seconds).
4. Add beef, breaking apart with a spatula as you cook. Once meat is partially (about 50%) browned, add sugar and all spices (chili powder, paprika, cumin, onion powder, black pepper, salt, cayenne pepper) and stir well.
5. Add all remaining ingredients (beef broth, beans, tomatoes, tomato paste, chilis, and Worcestershire sauce) and your cooked bacon and stir well.
6. Bring to a boil and cook 1-2 minutes, stirring frequently.
7. Reduce heat and simmer uncovered for 30 minutes, stirring occasionally.
8. Serve with your preferred toppings (sour cream, shredded cheddar cheese, and corn chips are a must!)



WORD SEARCH

Find the words hidden forward, backward, or diagonally in our search below!

A	P	N	R	C	R	E	I	P	M	X	B	R	E	O
N	E	M	G	Z	L	Y	L	W	K	H	Q	T	V	C
N	P	M	S	L	G	A	E	C	Y	H	U	B	G	H
S	Z	D	P	Q	Y	I	J	H	U	W	T	G	V	I
R	Q	L	E	F	V	V	T	Y	W	X	O	W	V	L
O	I	P	U	E	A	P	G	V	B	H	P	P	P	L
B	K	L	K	C	N	O	F	V	F	D	U	A	P	Y
H	D	A	W	T	O	A	H	X	V	M	A	B	J	B
G	L	T	W	S	T	M	M	R	A	F	D	N	L	J
I	V	N	O	O	B	X	M	W	B	R	R	P	J	C
E	C	W	P	R	P	V	E	U	O	C	G	I	L	S
N	S	R	S	F	R	K	F	W	N	N	Y	N	L	V
X	E	E	O	R	E	T	N	I	W	I	S	M	A	D
M	M	I	C	H	I	G	A	N	C	D	T	K	G	Y
Z	I	L	X	M	L	O	G	B	I	Z	U	Y	I	M



A. A penguin

LAKEVIEW
MICHIGAN
NEIGHBORS

WINTER
CHILLY
FROST

SNOWMAN
PLAYFUL
COMMUNITY