



Community News

October, 2020

Fenton Oaks Fall Checklist

The time is now to make sure your home and site are ready for the colder, winter months by following these steps listed:



- Check heat tape; prevent frozen pipes.
- Make sure skirting is secure and in place.
- Make sure furnace is working properly and filter is clean.
- Remove hoses from spigots and winterize to avoid freezing.
- Check insulation around water crock, meter, and pipes.
- Remove window air conditioners.
- Remove all outside storage.

Parking:

Once again, we ask that everyone be mindful with the holiday seasons coming up that we are utilizing parking spots appropriately. Visitor parking is for visitors ONLY. Residents should not be using these parking spot as their designated parking areas. It is important that we are sharing our visitor spaces so that everyone's guests can park comfortably while visiting.



Office Information:

Bobbie Hunt, Manager

Phone: 810-714-3668
Fax: 810-714-3835

Email: manager@fentonoakshomes.com

Website:
FentonOaksHomes.com

[Facebook.com/FentonOaksMHC](https://www.facebook.com/FentonOaksMHC)

Office Hours:
Monday-Friday
8:30 a.m. – 5:30 p.m.
Saturday/Sunday by appointment



Happy Birthday to Fenton Oaks residents celebrating their big day in October! We hope you have a wonderful day!

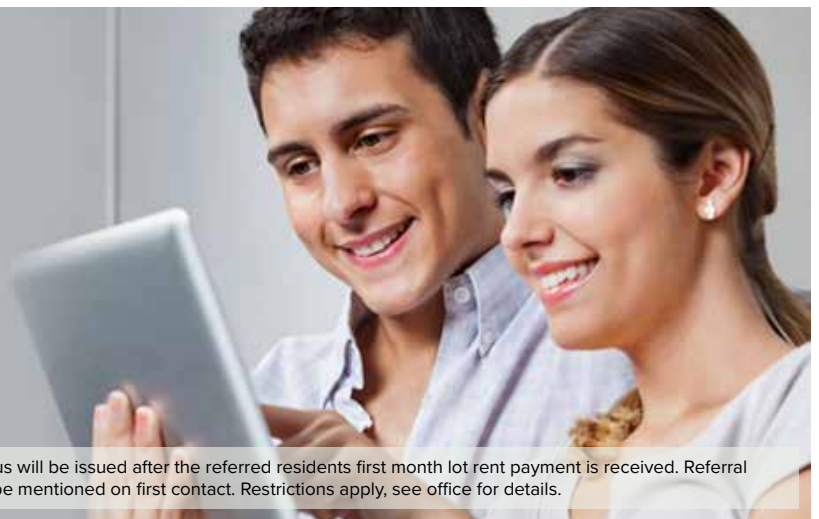
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Fenton Oaks is now on Facebook! Visit for community information, interesting stories and more.
[facebook.com/fentonoakshomesMHC](https://www.facebook.com/fentonoakshomesMHC)



Refer a Friend
and receive
ONE MONTH
FREE
LOT RENT!*

*Referral bonus will be issued after the referred residents first month lot rent payment is received. Referral source must be mentioned on first contact. Restrictions apply, see office for details.





Have You Reviewed Us On Google?

We would love for you to give us a 5 STAR review. Your great review will help others find us while they are searching for housing. We want everyone to know how great our community is! If you think we need to fix something before a 5-star rating, we'd love to hear your feedback. Call the business office and let us know!

Simply go to www.google.com enter our community name and city and our community will pop up in the right-side column. Once there, simply click on write a review.

Military and Veterans Program

Attention Veterans and Active Military Families! Bring a copy of your military paperwork to the office and receive \$25 off your lot rent for 12 months!

*Restrictions apply, see office for details.

We Can Sell It For You!

Are you planning to sell your home this year? While we certainly do not want you to leave us, we understand that circumstances change and people need or want to move to another home.



The Fenton Oaks sales staff can help you sell your home. For more information on how we can help, stop by the office between 8:30am and 5:30pm, Monday through Friday or give us a call at 810.714.3668.



Worlds Best Lasagna

Ingredients

- 1 pound sweet Italian sausage
- 3/4 pound lean ground beef
- 1/2 cup minced onion
- 2 cloves garlic, crushed
- 1 (28 ounce) can crushed tomatoes
- 2 (6 ounce) cans tomato paste
- 2 (6.5 ounce) cans canned tomato sauce
- 1/2 cup water
- 2 tablespoons white sugar
- 1 1/2 teaspoons dried basil leaves
- 1/2 teaspoon fennel seeds
- 1 teaspoon Italian seasoning
- 1 1/2 teaspoons salt, divided, or to taste
- 1/4 teaspoon ground black pepper
- 4 tablespoons chopped fresh parsley
- 12 lasagna noodles
- 16 ounces ricotta cheese
- 1 egg
- 3/4 pound mozzarella cheese, sliced
- 3/4 cup grated Parmesan cheese

Directions

In a Dutch oven, cook sausage, ground beef, onion, and garlic over medium heat until well browned. Stir in crushed tomatoes, tomato paste, tomato sauce, and water. Season with sugar, basil, fennel seeds, Italian seasoning, 1 teaspoon salt, pepper, and 2 tablespoons parsley. Simmer, covered, for about 1 1/2 hours, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Cook lasagna noodles in boiling water for 8 to 10 minutes. Drain noodles, and rinse with cold water. In a mixing bowl, combine ricotta cheese with egg, remaining parsley, and 1/2 teaspoon salt.

Preheat oven to 375 degrees F (190 degrees C).

To assemble, spread 1 1/2 cups of meat sauce in the bottom of a 9x13 inch baking dish. Arrange 6 noodles lengthwise over meat sauce. Spread with one half of the ricotta cheese mixture. Top with a third of mozzarella cheese slices. Spoon 1 1/2 cups meat sauce over mozzarella, and sprinkle with 1/4 cup Parmesan cheese. Repeat layers, and top with remaining mozzarella and Parmesan cheese. Cover with foil: to prevent sticking, either spray foil with cooking spray, or make sure the foil does not touch the cheese.

Bake in preheated oven for 25 minutes. Remove foil, and bake an additional 25 minutes. Cool for 15 minutes before serving.

From Allrecipes.com 9/18/2019