



Hilltop MHC OFFICIAL COMMUNITY NEWSLETTER

Hi Hilltop Community Residents!

We're excited to launch our first quarterly newsletter, 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.

As we roll out our first edition, we want to create a space that celebrates the unique and vibrant spirit of our community. 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 third page for the answer!



COMMUNITY REMINDERS

Below are some general reminders and tips regarding our pet policy, lease expiration, and future considerations for weather-proofing.

Pet Responsibility Reminder

We kindly ask all residents to clean up after their pets to keep our community clean and enjoyable for everyone. When walking your dog or letting them out to use the bathroom, please ensure they are on a leash and accompanied by you at all times. Dogs should not be left unattended on tie-outs, as this poses safety concerns for your pet and others. Thank you for your cooperation in maintaining a pet-friendly and respectful environment!

Lease Expiration Notices

To streamline the process of lease renewals, we typically send reminders via text or include notifications with monthly statements when leases are nearing expiration. If your lease is due to expire, please contact the office promptly to schedule an appointment to review your renewal options. Staying proactive helps us ensure that all residents have plenty of time to address any questions or concerns about their lease agreements.

Seasonal Tips: Preparing For Next Winter

Spring and summer are perfect for tackling maintenance projects to prepare your home for the colder months. After the extreme cold we experienced this past winter, it's clear that preparation is key to preventing issues like frozen pipes. To help protect your home from freezing temperatures next winter, we encourage you to:

- Inspect, repair, or replace your skirting to ensure it is intact and provides proper insulation all year round.
- Install or check your heat tape to ensure your pipes stay warm when temperatures drop.
- Inspect and repair your underbelly if needed to keep cold air out.

Taking these steps now can save you time, money, and stress during the winter. If you need assistance or advice on completing these tasks, feel free to reach out to the office—we're happy to help connect you with local resources!

Stay Connected with Us

This year we are encouraging all residents to schedule appointments to meet with the on-site manager. You can also reach out via phone (616-432-2560) or email use at hilltopmhc@osprey-management.com for any community-related needs to get the quickest response. Whether you have questions, need assistance, or want to address specific concerns, our team is here to help!

Dumpster Days Coming Soon!

Dumpsters will be available in designated areas of the community for you to put any large items you may need to get rid of. A detailed notice, including the exact dates and locations, will be distributed a few days before the event. Let's work together to keep our community clean and clutter-free!

Spring Inspections – Week of March 24th

Our team will be conducting spring inspections the week of March 24th. These inspections are a routine part of maintaining the appearance and quality of our community. Please ensure your home and yard are in compliance with community guidelines. If you have any questions or need clarification on specific rules, feel free to contact us in advance.

Local Activities

- **Great Lakes Glow Golf**

Fun you won't find anywhere else! This indoor minigolf is locally owned and family oriented. Enjoy indoor blacklight mini golf, free play arcade, and Aurora mini bowling. Located at 3494 Plainfield Ave. NE. Open Tuesday-Sunday. For more information visit greatlakesglowgolf.com



A. A penguin

Upcoming Community Event

Save the date for an Easter Egg Hunt on April 12th! Final details will be sent out on April 4th.

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!

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

HILLTOP
MICHIGAN
GRAND RAPIDS

WINTER
CHILLY
FROST

SNOWMAN
PLAYFUL
SNOWBALL

COMMUNITY
NEIGHBORS
SNOWFALL