



Winter Support & Spring Planning

As we finish out the winter season and look ahead to spring, we wanted to share a few important updates and upcoming projects at Five Oaks.

Professional Snow Plowing Support

For the remainder of the winter season, Five Oaks will be serviced by a professional snow plowing company to ensure safer and more reliable snow removal.

On-Site Staffing Updates

As we move into spring, we are planning to adjust our staffing model to provide full-time, on-site support at Five Oaks. Bobbi is excited to be permanently joining the community and is excited to host community events!

This change is intended to improve responsiveness, communication, and day-to-day service for residents.



Spring Projects on the Horizon

Once winter conditions allow, upcoming projects will include:

- Tree trimming and cleanup
- Paving and surface repairs following winter wear
- Replacement of outdated community signage
- Upgrades to shared community spaces to improve functionality and appearance

We appreciate your patience through the winter months and look forward to rolling out these improvements as the weather improves!

Recipe Corner

One-Pot Lemon & Herb Roasted Chicken with Root Veggies

A simple meal – perfect for busy near-spring days.



Ingredients

- Chicken thighs
- Halved baby potatoes
- Thick-cut carrots
- Olive oil
- Minced garlic
- Dried oregano & rosemary
- Salt & pepper to taste
- Whole lemon, sliced

Directions

- Preheat oven to 400°F.
- Place chicken and vegetables on a large sheet pan.
- Drizzle with olive oil and season with garlic, oregano, rosemary, salt, and pepper.
- Tuck the sliced lemon rounds between the chicken and veggies.
- Roast for 30-35 minutes until chicken is crispy and the potatoes are tender.

Tip: If you have some asparagus, toss those in for the last 10 minutes of roasting!