



Mediterranean Place MHC

OFFICIAL COMMUNITY NEWSLETTER

Hi Mediterranean Place 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!



Spring Cleaning & Community Reminders

As the snow starts to melt and we prepare for Spring, it's a great time to take care of some important tasks around your home to ensure a safe and clean environment for the entire community.

Please clean up pet waste from your yard, and ensure your yard is mowed, weeded, and clear of any debris.

Now is the time to check your smoke detectors and change the batteries, clean your vents, replace your furnace filters, and ensure your fire extinguisher is in good working condition.

Home Insurance Reminder

Your lease requires homeowners to maintain insurance. Please submit proof of insurance for our records.

Pet Owner Responsibility

Pet ownership is a privilege, please remember to clean up after your fur babies, and keep your pets on a handheld leash at all times when they are outside. For the safety of all residents and your pet, please do not leave any pet outside and unattended.

Spring Inspections Are Coming!

The snow is melting and whatever is buried beneath will be revealed!

The next page has a list of items that should be addressed to avoid any violations or fines that may be imposed for health hazards and/or unsightly conditions. The management team will begin exterior home and lot inspections as soon as the weather permits.

Please note, if you do receive a violation from Osprey Management, you will be given up to 30 days to correct the violation. Safety hazards may need to be corrected within 5 days.

We hope you will take time to evaluate your home and lot and address any problems before the inspection. And we hope you share our goal – TO HAVE A SAFE AND BEAUTIFUL COMMUNITY OUR RESIDENTS CAN BE PROUD TO CALL HOME!

2025 Spring Inspection Checklist:

I. Condition of Exterior of Home

- Siding, Trim, and Skirting: Is repair, replacement, or painting needed?
- Windows and Shutters: Broken/missing windows require immediate repair.
- Proper Window Treatments: No blankets, towels, sheets, etc., can be used as window coverings.
- Exterior doors and windows are required to have working locks.

II. Condition of Improvements on Site

- Decks, Steps, and Railings: Is repair, replacement, or painting needed?
- Sheds and Carports: Is repair, replacement, locks, or paint needed?

III. Condition of Site

- Is garbage stored in proper containers with lids and placed out of sight.
- No outside storage items: Mattresses, tires, appliances, furniture, etc.
- Are all toys, bikes, etc. placed in locked sheds?
- Is the yard mowed, weeded, and trimmed?
- Is the yard clear of pet waste?

IV. Building Projects and Home Repair Work

- Unfinished building projects such as new sheds and decks must have park approval and a building permit on file.
- Unfinished building projects, siding and skirting replacement, etc. will be required to be completed within 30 days.

V. Vehicles

- Vehicles must be parked only in driveways, not behind homes or on vacant lots.
- Vehicles must be operable with valid license plates (no flat tires or use of jacks).
- Only one recreational vehicle stored on your parking pad. Recreational items brought into the community must have prior permissions from park management. Campers stored in the park cannot exceed 24 feet in length. Any approved recreational item must be stored on your own parking pad and not on an empty lot or cul-de-sac.

VI. Pets

Note: Pets are not allowed in the park without prior permission from management.

- No pets left loose or tied up and unattended outside.
- No pet waste in yard.

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!

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



A. A penguin

WISCONSIN
SLEDDING
NEIGHBORS

WINTER
CHILLY
FROST

SNOWMAN
PLAYFUL
COMMUNITY