

SADDLEWOOD 2018



Message from Manager

Hello Everyone,

It's the most wonderful time of the year... I want to wish everyone a very Merry Christmas and Happy New Year. It is my wish that you all have a healthy, safe and blessed Christmas. I hope you guys have been nice and not naughty!!!

This has been an amazing year for me and I am so happy to be here with you. We have sold 3 homes in the last 4 months and we are excited to get the new ones ready to sell. We should have them ready before the end of the year. We have a new one coming in that will be set up at 144 Brewster Way.

It takes the entire team here at Saddlewood to make things happen. I want to thank Jason, Paul, and Keirra for all that they do. We just met each other a few months ago and we are becoming a very strong team. We are a new team but we are committed to our jobs, this community and being the best, we can for the success of this community. I would also like to thank our corporate office staff and our VP, Joe Esposito. THE BEST IS YET TO COME!!!!

Thanks to all of you for your support, understanding, patience, and for just being opened to all the changes that are in place. The most important part of any community, is you... the residents. Jensen's Communities has proven themselves over the last 91 years that they are committed to the lifestyle of our communities and to our residents. We will continue to strive to be the BEST at providing you with affordable housing, and a safe well-maintained community that you are proud to call home!

The weather has played a big part of the pool not being finish, but we will get it done. It looks like it will be a BIG Christmas gift for us!! Once the pool is finish, we will get a code for the new lock that will be install at the side door by the pool. That way you can come in and out for the amenities and start to enjoy them. We are all blessed to be a part of this community and I look forward to the New Year as your community manager and remember my door is always open for your hellos, ideas, suggestions, concerns and your thoughts.

Treat people the way you want to be treated. Talk to people the way you want to be talked to.

Respect is Earned- Not Given

Life is short- Live It

Love is Rare- Grab It

Anger is Bad- Dump It

Fear is Awful- Face It

Memories are Sweet----- Cherish Them

"You can focus on what is going wrong or what is going well. Each focus will take you down a different path. YOU CHOOSE." (Lucy MacDonald)

Enjoy your blessing and always be kind,

Clubhouse Rules & Regulations:

The clubhouse can be reserved by any residents so if you would like to reserve it at any time,

Please let us know. Please **DO NOT MOVE ANYTHING IN THE CLUBHOUSE** except the table and chairs!!! We have furniture and décor and we do not want it moved!!

Dates to Remember

December 1 - Christmas for the Birds 10am

December 9 - International Children's Day

December 13 - Ice Cream Day

December 15-23 - Christmas in Hopelands

AIKEN PUBLIC SCHOOLS

DECEMBER 17-20 - SEMESTER EXAMS

DECEMBER 21-31 - WINTER BREAK

December 25 - Christmas Day

December 31 - New Year's Eve



DesiComments.com

Clubhouse

Birthday parties, baby showers and small meetings!! Why not enjoy them in our lovely clubhouse! If you are ever interested stop by and get a copy of our clubhouse rules!



Birthdays

Janice Bryant -12/8

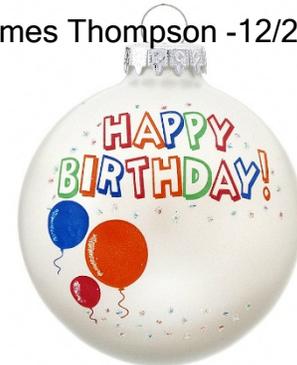
Edward Morgan- 12/9

Tyrone Cullum - 12/10

Tonya Kooy - 12/13

Jason Lasalle - 12/18

James Thompson -12/28



Let's Talk Sales

Hello everyone,

We hope you and your family had a safe and Happy Thanksgiving. Thanks to all of the folks that came to the office to wish us well.

Things are really moving quickly. We will be opening our second model home at 808 Meeting Place this month. The 3rd model home has an impressive layout with 2 large master suites, a half bath, a den and a kitchen design with a large center island and Beautiful wood cabinets. Our latest 4th model home is already here and they poured the concrete slab. That we located on Brewster Way. So, we will have a great selection of homes to choose from.

Our pool is looking great. They just did a great job finishing the deck. Help us spread the word and get those referrals for the holidays.

A friend is a gift you give yourself.

The harder you work, the luckier you get.

Never underestimate the power of a kind word.

Thanks everyone,

Paul Lobosco

Sales Representative



We 
Referrals

Recipe of the Month

Garlic Roasted Turkey

INGREDIENTS

A 12 to 14-lbs. Turkey, (we prefer a free-range bird.)

2-stalks celery, chopped.

4-large carrots, chopped.

2-yellow onions, sliced.

1-cup low-sodium chicken broth.

7-tablespoons grass-fed butter.

Cracked black pepper and crushed Himalayan pink salt.

3-cloves minced garlic.

¼-cup fresh sage, chopped.

1-lemon, juice squeezed and zest grated.

1-cup parsley, chopped.



DIRECTIONS

Heat the oven to 400F. Pat the turkey dry with towels and leave to meet room temperature. Season the cavity with the parsley, salt, and pepper. Tie the legs together and fold the wings under the body. Place on a wire baking rack with the breast facing up.

Add the veggies to a baking dish and drizzle with coconut oil, place the wire rack into the roasting dish.

Take a small mixing bowl and add the remaining parsley with the sage and garlic, along with 1-teaspoon of the lemon juice, the lemon zest, and the melted coconut oil. Mix until combined.

Lift the turkey and rub the seasoning mix all over the skin. Place the turkey in the oven and roast for 30 to 45-minutes. Add the broth to the baking dish and cover the bird in aluminum foil. Reduce the oven temperature to 375F and cook the bird for another 2-hours. Preserve all the turkey drippings and vegetables for the gravy. Let the turkey rest for an hour before carving