Happy Holidays from the Manager

The cold weather has come early to the south this year. A few things you can do to prevent a water line from freeze up in and around your home.

- Disconnect all garden hoses from the outside faucets.
- Close up any opening in the skirting (under pining) of the home.
- Open cabinet doors under the sinks so warm air can circulate from within the home.
- **DO NOT** keep water running or dripping out of faucets.

I am still receiving complaints of dogs being allowed to roam within the community. All pets must be kept on a hand-held leash of no more than six feet (6’) in length (retractable leases are not permitted) and under control at all times. Pet owners are responsible for the clean up after their pets at all times. Pets which create a disturbance or unpleasantness shall, at the request of the community owner, be removed from the community.

As the holidays approach many residents will have guests visiting Crossroads. Please inform all guests of the speed limit of 14 MPH within the community. Let’s make this holiday season Happy and Safe for everyone.

Happy Holidays to all

Until next month

Larry

Happy Holidays from the Manager

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**Holiday Potluck**

December 12, 2014 - 1pm–5pm.
Everyone bring your favorite holiday dish. Call Keirra at The Crossroads Office to sign up. We are looking forward to more participation for this upcoming event.

**Bingo**

Anyone interested in playing BINGO? Come sign up at the Crossroads Office and get more information about the Bingo event that will be hosted by your very own Kathern Caldwell.

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If you need to contact Jensen Crossroads management after hours, call the office number at 803-642-5702. We have an answering service who will notify management regarding any urgent situations pertaining to the community. For other emergencies call 911.
Four kids having 5 rocks each were playing a game in which they need to throw the rock at a solid area in the water.

Kid 1—Succeeded in throwing 3 rocks at a solid area but one of the rocks sunk.

Kids 3—His aim was so bad that all his rocks sunk.

Kid 4—He was awesome and none of the rocks sunk.

Kid 2—was the winner but was struck in the head and died.

- who killed kid 2 ??_

**Holidays and Special Days**

December 1, 2014—World Aids Awareness

December 25, 2014—Christmas Day

December 31, 2014—New Years Eve

**Birthdays**

Paul Caldwell—12/2

Janice Bryant—12/8

Edward Morgan—12/9

Tyrone Cullum—12/10

Tonya Kooy—12/13

JoAnn Shackford—12/16

Jason LaSalle—12/18

Mitzi Bennett—12/19

Joseph Chauvin—12/24

James Thompson—12/28

**Aiken Public Schools**

December 3, 2014—Early Release

December 16, - 19, 2014—Semester Exams

December 19, 2014—Last Day of Class

December 22—31, 2014—Winter Recess—No Classes

Happy Holidays!
I hope everyone had a wonderful Thanksgiving filled with family, good health and safe travels!

I would like to take this opportunity to introduce myself to those of whom I have not had the pleasure of meeting yet. My name is Brian Perry and I am absolutely thrilled to be taking on the role of your new Sales Professional. I was born in Augusta, GA and since birth raised in New Ellenton, SC. Being here for so many years it seems as if I know the Aiken/Augusta area better than I know the back of my hand. I met my magnificent wife five years ago, two of those years we’ve been married, in fact our anniversary just passed and I actually remembered it! In the spring of 2013 we’re blessed with a beautiful baby girl who has just brought a new meaning of life to my wife and I. I’ve done my fair share of traveling through the years, I met my wife on a Sturgis trip in South Dakota. I made a wrong turn, showed up in Rapid City, SD and my life has never been the same! Ha-ha.

My wife and I both worked for an advertising publication company. I was the sales and Marketing director. She is a graphic designer. After I placed in a new system for client care, she was offered the chance to work remotely. We saw the opportunity as our shot to move back to our home in Aiken! Ultimately after a year of residence in Gillette we decided that we just couldn’t call any place aside from South Carolina our home. We love being here and being on the path that life is guiding us down. Jensen Communities is a fantastic and well-rounded company that I am proud to be a part of. Jensen Crossroad’s is a beautiful community filled with wonderful people who take pride in their home, and the pride you all feel in your community is what motivates me and gives me the drive to succeed as I bring us new residents who will be excited to call Crossroad’s their home! I’m hoping to meet all of you personally as time goes on here!

Remember, word of mouth is the best way to fill your community! When you refer your friends, family members, and co-workers you are making a huge effort in assisting your community! Not only that, you could end up with a month or two free of land rent! Just remember to give me the name of who you told about us before they contact me. If they decide to become a resident by purchasing a home, you could save your rent money for something else!

Thank you for being such a great community!

Brian Perry

Have a Merry Christmas!

Local Events

December 5, 2014—Christmas Craft Show
9am–6pm
Odell Weeks Center
December 5, 2014—Annual Downtown Tree lighting Ceremony 6:30 pm—7:30 pm
Center of Laurens Street and Richland Ave
December 9, 2014—Story time with Mrs. Claus

December 12, 2014—Christmas in Hopeland 6pm—9:30pm Hopeland Gardens

December 13, 2014—Holly Day in Downtown Aiken 10am–5pm

December 13, 2014—Breakfast with Santa 8:30 am—10:30 am Odell Weeks Center
**Recipe of the Month**  
*Cheesy Mashed Potato Bake*

**Ingredients**

- 1 tablespoon butter  
- 4 pounds russet potatoes, peeled, cut into 1-inch pieces  
- 1 cup whole milk  
- 1/2 cup (1 stick) butter, melted  
- 1 1/2 cups grated mozzarella  
- 1 cup freshly grated Parmesan  
- Salt and freshly ground black pepper  
- 2 tablespoons plain dry bread crumbs

**Directions**

Preheat the oven to 400 degrees F. Coat a 13 by 9 by 2-inch baking dish with 1 tablespoon of butter and set aside.

Cook the potatoes in a large pot of boiling salted water until they are very tender, about 15 minutes. Drain; return the potatoes to the same pot and mash well. Mix in the milk and melted butter. Mix in the mozzarella and 3/4 cup of the Parmesan. Season, to taste, with salt and pepper. Transfer the potatoes to the prepared baking dish. Stir the bread crumbs and remaining 1/4 cup of Parmesan in a small bowl to blend. Sprinkle the bread crumb mixture over the mashed potatoes. Recipe can be prepared up to this point 6 hours ahead of time; cover and chill.

**Health Tip**

Kale is a low in calorie, high in fiber and has zero fat. It is great for aiding in digestion and elimination with great fiber content. Kale is high in iron and really has more iron than beef. It is filled with powerful antioxidants to fight against various cancers. Kale is a great anti-inflammatory food that is high in vitamin A and vitamin C. It is also high in calcium and makes a great detox food.

**Facts about Spinach**

Anemia—The high grade content of iron in spinach, makes it a great blood builder.

Cancer—Studies have shown that properties in spinach slow down cancerous cell division, breast, cervical, prostate, stomach and skin.

Digestive Tracts—excellent help for constipation, colitis, poor digestion or stomach ulcers.

Pregnancy and Lactation—Consumption of spinach juice improves the quality and quantity of a lactating mother.