

OCTOBER
EDITION
2012

Franklin Highlands Newsletter

162 SEAVER ST. DORCHESTER, MA 617-427-7677

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For Questions, Please
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Or visit our website:
www.fpdta.org

October Residents' Meeting

The next All Residents Meeting will be held Monday, **October 15 at 162 Seaver Street.** The meeting starts promptly at **6:00pm.**

Light refreshments will be served

Halloween Party

The Halloween Party will be Saturday, October 27th, from 2 to 6pm. The location is 162 Seaver Street, in the Community Room. All residents and their children can attend.

We also ask that the residents provide a bag of candy by October 19th for the Halloween Party.

Computer Classes

Hello Residents.

Some of you have told me that you are interested in computer training classes. I would like to start a small class, but I need to know what you want to learn. Stop by the Computer Center at 162 Seaver Street and let me know.

Jay

Voter Registration Deadline

October 17th is the Voter Registration Deadline (so you can vote in the November 6th election). Go to http://www.cityofboston.gov/elections/voter_reg.asp

State Election Day

It's Tuesday, November 6th.

Computer Hours

The Computer Center hours have changed, and are on page 2.

Recycling Program

Franklin Highlands Apartments is participating in Boston's recycling program. There are blue recycling bins in the rear of your buildings for your use. Acceptable items include:

Newspapers, Milk Cartons, Flattened Cardboard Boxes, Empty Pizza Boxes, Glass Bottles, Tin/Aluminum Cans, All plastic Containers.

For the complete list, or questions, contact the management office at 617-442-1500.

Cinnamon Roll Dutch

Apple Pie

Prep Time: 30 Min.

Total Time: 3 Hours



Ingredients:

Crumb Topping

- 1 cup all-purpose flour
- 1 cup packed brown sugar
- 1/2 cup butter, softened

Crust

- 1 can (12.4 oz) Pillsbury® refrigerated cinnamon rolls with icing

Filling

- 6 medium Granny Smith apples, thinly sliced
- 3/4 cup granulated sugar
- 2 tablespoons all-purpose flour
- 1 1/4 teaspoons apple pie spice
- 2 tablespoons lemon juice

Directions:

1. Heat oven to 375°F. In medium bowl, mix Crumb Topping ingredients with fork until large clumps form. Refrigerate. Spoon icing from can of rolls into small microwavable bowl; cover and refrigerate.
2. Lightly flour rolling pin and work surface or cutting board. Separate dough into 8 rolls. With rolling pin, roll each cinnamon roll, cinnamon side up, into 4- to 5-inch round.
3. In ungreased 9-inch glass pie plate, place 1 dough round in center. Arrange remaining 7 dough rounds around center round and up side of plate, overlapping slightly as necessary. With fingers, press dough to seal together in bottom and up side of pie plate to form crust. Flute edge.
4. In large bowl, gently mix Filling ingredients. Spoon filling into cinnamon roll-lined pie plate. Sprinkle crumb topping over top to completely cover filling.
5. Bake about 1 hour or until top is golden brown and apples are tender. Cool on cooling rack at least 1 hour.
6. Before serving, microwave icing on High 10 to 15 seconds or until runny enough to drizzle. Drizzle back and forth over top of pie.

Computer Learning Center

Come visit the new and improved Franklin Highlands Computer Center!

The Computer Center is open Monday - Friday. If you have work to do, please feel free to use our facilities. Or, you can simply use the internet for browsing, email, etc. Its free for the use of Franklin Highlands Residents. Also, users are allowed up to 8 pages of free printing per day.

Hours: **Monday, Wednesday** **1:30pm-5pm**
 Tuesday, Thursday **8am-4:30pm**



Located at 162 Seaver Street

Cookie Apple Cobbler

Prep Time: 15 Min.

Total Time: 1 Hour

Servings: 6

Easy refrigerated sugar cookie dough makes the tender and sweet crust in this updated take on the classic apple cobbler.



Ingredients:

- | | |
|---------------------------------|--|
| 6 cups sliced peeled apples | 1/2 teaspoon ground allspice |
| 1 cup packed brown sugar | 2 tablespoons lemon juice |
| 2 tablespoons all-purpose flour | 1 roll (16.5 oz) Pillsbury® refrigerated sugar cookies |
| 1 1/2 teaspoons ground cinnamon | 2 tablespoons granulated sugar |

Directions:

1. Heat oven to 350°F. In large bowl, mix apples, brown sugar, flour, 1 teaspoon of the cinnamon, the allspice and lemon juice; toss to coat apples well. Spoon into ungreased 9 1/2-inch glass deep-dish pie plate or 8-inch square pan.
2. Spoon cookie dough, by scant teaspoons, evenly over apples. In small bowl, mix granulated sugar and remaining 1/2 teaspoon cinnamon; sprinkle evenly over cookie dough.
3. Bake 35 to 45 minutes or until top is golden brown and apples are tender.

Franklin Park Coalition

The Franklin Park Coalition is having a Fall Festival this weekend!

Saturday, September 29th, 12-4pm

Shattuck Picnic Grove-

1-3pm—Wilderness hike through Olmstead's forest

2-4pm—Watercolor Painting Workshop

4-5:30—Fall Foraging & Edible Plant Walk

Kickball, facepainting, and hula hoops all day long!

Franklin Park Coalition (cont.)

Sunday, September 30th, 2-6pm

Shattuck Picnic Grove-

2-4pm—Exercise and agility stations

4-5pm—Zumba with Helena

5-6pm—Line dancing with Boston Rhythm



FRANKLIN
PARK
COALITION

All ages and abilities are welcome!

For more information, visit; <http://goo.gl/aEHdR>

Franklin Highlands Office

- Please be aware of your children when they are playing outside. Make sure that they are not throwing balls against the building and are not causing disturbance to your neighbors.
- **Reminder:** The Management Office is back to regular Fall hours. The office is open between the hours of **8:30AM – 4:30PM.!**