

DECEMBER
EDITION
2012

Franklin Highlands Newsletter

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

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For Questions, Please
Contact Us:

162 Seaver Street
Dorchester, MA 02121

Phone:
617-427-7677

Email:
info@fpdta.com

Or visit our website:
www.fpdta.org

No Residents' Meeting

We will not be having a Residents Meeting in December. The next meeting will be Monday, January 7th, at 6pm.

Christmas Party

Each household that plans to attend the Christmas party with the children has to register and give us the childrens' names and ages. By **December 12th**. If you do not register your children, they will not be able to attend the party. We will not be servicing any child who does not live in the development. The Christmas Party is Saturday, December 22nd, from 2-6pm. **Contact Pat or Juanita at: 617-427-7677**

Computer Classes

Hello Residents.

I will be running a basic computer class starting in January for the adult residents. The class will run for 7 weeks. At the conclusion, residents who have finished all 7 weeks, will receive a certificate of completion.

The class will include information on internet use, email use, Microsoft Office, Windows 7, internet security and safety, and more. Feel free to attend even if you are computer proficient.

You must sign up for the class by December 15th if you are interested at all. On December 15th, I will pick a date and time that works the best with the most schedules.

Jay

Vacation Days

The Community Center will be closed from Dec. 22nd—Jan 7th. Please see the last page for the Management office schedule.

Happy Holidays!

¡Atención!

Por favor, háganos saber si usted está interesado en recibir una versión en español del boletín. No hemos recibido ninguna regeneración en Noviembre.

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.

The parking restrictions are over for the season as of December 2nd. The restrictions do not start back up until April first.

Mulled Cider and Pineapple Cocktail

Prep Time: 15 Min

Chill: 2 Hrs.

Servings: 6 to 8

Ingredients:

½ Gallon apple cider	Pineapple juice
8 Cinnamon sticks	Rum
8 Star anise	Pineapple spears



Directions:

1. In a large saucepan, bring cider, cinnamon, and star anise to a simmer. Reduce heat and simmer 5 minutes. Cool and transfer to a pitcher. Chill 2 to 4 hours.
2. To serve, in a cocktail shaker combine ½ cup spiced cider, ¼ cup pineapple juice, ¼ cup rum, and ice. Shake to combine and strain into 2 glasses. Add a pineapple spear to each. Reserve remaining cider for additional cocktails.

Computer Learning Center

Come visit the new and improved Franklin Highlands Computer Center!

The Computer Center is open Monday - Thursday. 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

President's Letter

We wish you and your family happy holidays. We ask that in your prayers you remember the people affected by hurricane sandy, who are not fortunate enough to have housing or electricity. It should teach us that we should never take anything for granted.

Patricia Mayo
President

Upcoming Events

- FPDTA Christmas Party— Sat. December 22nd, 2-6pm
- Christmas—December 25th
- Job Fair—February—If your son or daughter will be 14 by July 1st, 2013, they will be eligible for a summer job. They will receive a letter in the mail in January about attending the job fair. Please look out for the January and February newsletters for more information

Blueberry Compote for pancakes

Prep Time: 15 Min

Cook: 7 Min.

Ingredients:

1/3 cup sugar

1 Tbsp. cornstarch

3 cups fresh or frozen blueberries

1/3 cup orange juice

1/3 cup orange juice

1/4 cup mild-flavored molasses

3 Tbsp. blueberry brandy or orange juice

Directions:

1. In a large saucepan, combine sugar and cornstarch. Stir in 2 cups of blueberries, the orange juice, molasses, and brandy. Bring to boiling; reduce heat. Cook and stir over medium heat until thickened and bubbly. Stir in remaining blueberries and cook 2 minutes more. Cool slightly.
2. To store, cover and chill for up to 2 weeks. Makes 2 1/2 cups.



"Make this jam up to two days ahead and refrigerate it. Its bright, sweet berry flavor goes really well with the richly flavored Molasses Spice Cake."

Molasses Spice Cake

Prep Time: 25 Min.

Bake: 18 Min.

Cool: 10 Min.

Ingredients:

2 1/2 cups all-purpose flour

1 tsp. baking soda

3/4 tsp. ground cloves

1/2 cup butter, softened

3/4 cup packed brown sugar

2 eggs

3/4 cup mild-flavored molasses

2/3 cup milk

1 recipe Fresh Blueberry Jam compote

Finely shredded lemon peel

Directions:

1. Preheat oven to 350 F. Grease and lightly flour three 8x2-inch round pans; set aside. In a small bowl, stir together flour, baking soda, and cloves; set aside.
2. In a large bowl, beat butter with an electric mixer on medium speed for 30 seconds. Add brown sugar; beat until well mixed. Beat in eggs until fluffy. Beat in molasses on low speed.
3. Alternatively, add flour mixture and milk, beating on low speed after every addition just until combined. Divide batter evenly into prepared pans, spreading to level.
4. Bake 18 to 20 minutes or until a toothpick inserted near center comes out clean. Cool in pans on wire rack for 10 minutes. Remove from pans; cool completely on rack.



"Great with Blueberry Jam Compote, but equally good with just a sprinkling of powdered sugar."

Thank You

Dear Residents,

We want to thank all of you who voted on Tuesday, November 6, 2012, and those who tried to vote.

Special thanks and respect goes out to our younger residents (18-31) who turned out in numbers to help elect President Obama for a second term. Your unexpected votes across the country probably made the difference in the overwhelming number of electoral college votes President Obama received. It has been historical.

All of you who voted in the election at a young age have demonstrated your ability to take on leadership responsibilities. We hope to hear and witness more about your positive role in the community in the near and distant future.

For those registered voters who did not try to vote, there's another election next year. Thanks again.

Written by: Visama Kariba

Franklin Highlands Newsletter

- Each backdoor has been equipped with an alarm. The alarms will go off for about 2 minutes. They will go off when the door is closed properly.
- The Management Office will like to remind residents that your rent is due **NO LATER THAN THE 6TH OF THE MONTH.**
- Reminder: No personal items are allowed in the common hallways, ie: trash bags, shoes, strollers, umbrellas, etc. Please bring your trash directly out to the dumpsters when you remove it from your unit.

- **Vacation Hours:**

The Management Office will close at 12:30pm on December 14th, and at 1:00pm on December 21st. We will be closed Dec. 22nd—26th, and reopen on the 27th. On December 31st, we will close at 12:30pm, and stay closed through Jan. 2nd. We reopen on Jan. 3rd.



Merry Christmas!