

FEBRUARY
EDITION
2013

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

Attention Residents!

When notices are put on the door, bulletin board, or the wall, these notices are for everyone in the building. Please do not remove these notices. Thank you.

Stop the Press, Stop the Press!!!

The Franklin Park Development Tenant Association Job Fair is here!

February 19, 2013

Time: 10AM Sharp – 12 Noon

Location: 162 Seaver Street

We have a number of employees that look forward to meeting you, and hopefully hiring you for Summer Employment.

Please look out for flyers on the buildings

- 14 year old youth, we are looking forward to meeting you & assisting you in obtaining Summer Employment
- If you are 15 and have not registered for the Hopeline, please bring you Social Security Card so that you can register here!!
- Casual dress is required. **No jeans!! No sneakers!!**
- Here are some of the companies that will be attending:

The New England Aquarium, The Franklin Park Zoo, The Franklin Park Coalition, Girls Leap, T.L.C., Learn 2 Teach / Teach 2 Learn, & many more.

February Residents' Meeting

The next All Residents Meeting will be held Monday, **February 4th at 162 Seaver Street**. The meeting starts promptly at **6:00pm**.

Light refreshments will be served.

Computer Classes

The computer classes will be postponed until later in the Spring. Please watch for information in the next newsletter.

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.

Skillet Fried Apple Pie



Cook: 10 Min.

Servings: 8 - 10

Ingredients:

Oil, for frying	2 tablespoons ground cinnamon plus more for dusting
2 cans large buttermilk biscuits	Flour, for rolling
1 (21-ounce) can apple pie filling	Whipped cream, for garnish, optional
1/4 cup sugar, plus more for dusting	Confectioners' sugar, for garnish, optional

Directions:

1. Pour the oil into a large cast iron skillet about 1/2-inch up the sides and heat to about 350 degrees F.
2. Remove biscuits from cans, flour them and roll each 1 out to a 5-inch round. Place 1 heaping tablespoon of fruit filling on a round leaving a 1/2-inch edge all around. Place another rolled out round on top of the filling, pressing around the edges to seal. You should dip your fingers in water and wipe around the edge of the bottom biscuit to enable it to stick to the top biscuit. Dip end of dinner fork in flour and press continuously around edge to insure a proper seal. Repeat with remaining biscuits.
3. Makes 8 or 10 pies depending on the amount in your biscuit can. Place 3 or 4 of the pies in the preheated cast iron skillet. Fry for about 2 minutes per side or until golden brown. Transfer to paper towels to drain and sprinkle with cinnamon and sugar while still hot.
4. Serve with whipped cream and confectioners' sugar, if desired.

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.

Spring Hours: Monday 8am-3:00pm
Tuesday, Wednesday, Thursday 8am-4:30pm



Located at 162 Seaver Street

February is Black History Month!

We have just elected our first Black President to his second term in office. We must show our pride by voting in each and every election, be it councilman, selectman, or senator, so that we can make his job easy.

Support your neighborhood centers and businesses by empowering yourself. This is how you can show your blackness.

Regardless of your nationality, we are all Black, so rise to the occasion.

Shrimp and Wild Rice

Casserole

Prep Time: 10 Min

Cook Time: 1 Hour

Servings: 6 - 8



Ingredients:

1 10 3/4 ounce can condensed cream of mushroom soup
 1/2 onion, chopped
 1/2 green bell pepper chopped
 2 tablespoon butter
 Salt and pepper

1 lb medium shrimp, peeled and
 divined
 1 package wild rice
 2 cup grated sharp cheddar cheese

Directions:

1. Cook the rice according to package directions minus 1/4 cup water. Let cool.
2. Bring 2 cups water and 1/2 tablespoon salt to a boil in a medium saucepan and cook the shrimp for 1 minute. Drain immediately and set aside.
3. Heat the butter in saucepan and saute the pepper and onion until soft, about 5 minutes.
4. Preheat oven to 325 degrees.
5. In a large bowl, combine the rice, soup, 1 1/2 cups of cheese, shrimp and vegetables. Add salt and pepper to taste. Mix well.
6. Spray a 9 inch square aluminum cake pan or an 11 by 7 inch glass casserole dish with vegetable spray. Place the mixture in the pan and top with remaining 1/2 cup cheese. Bake for 30 minutes, until bubbly.

Franklin Highlands Newsletter

- The Management Office will like to remind residents that your rent is due **NO LATER THAN THE 6TH OF THE MONTH.**
- We have been receiving many complaints regarding noise. Please be aware that quiet time per your lease is between 10:00pm – 8:00am.
- All trash should be put inside the dumpsters and not left in any common areas on the property.
- Rice, meat, eggs, pasta and bones **ARE NOT** allowed in the garbage disposals. These items cause backups to the drain lines.
- All air conditioners should be removed from windows. This will help to keep apartments warm during the winter season.
- **Please note that the Management Office will be closed on Monday, February 18th.**

