



FOREST HILLS COOPERATIVE

2351 Shadowood Drive
Ann Arbor, MI 48108
Phone: 734-971-9270
Email: fhc@Foresthillscoop.org
Website: Foresthillscoop.org

We wish you and your families a warm and healthy holiday season!



Forest Hills Monthly Calendar

December 4	Gutter cleaning begins (weather permitting)
December 8	FHC Board Meeting 7:00 pm (Via Zoom)
December 24-25	Holiday-Office Closed
January 1	New Year's Day Office-Closed
January 4	Office reopens

New Office Hours

MONDAY	9:00 AM-5:00 PM
TUESDAY	9:00 AM-5:00 PM
WEDNESDAY	9:00 AM-5:00 PM
THURSDAY	9:00 AM-5:00 PM
FRIDAY	1:00 PM-4:00 PM
SAT/SUN	CLOSED

Tuesday office hours have changed back to 9-5 due to the lack of response in the extended hours. If necessary the hours will be reviewed at a later date.

SNOW REMOVAL

When the snow starts falling, maintenance will out be plowing (2 inches or more). Each individual event determines when the plowing will start and for how long the plowing will take place.

Maintenance first priority is in this order:

1. Plow the parking lots
2. Remove snow on the sidewalks
3. Clean up the extra areas & will salt

Please be patient. Wait for the plow truck to pass by and do not try to pull out or "beat" the plow.

Secondly, we encourage you to keep your portion of the sidewalk and porch clear for the mail carrier as well as any other delivery carriers. They will not deliver if they find it unsafe to proceed.

Ice Melt is available at the office \$9 for a 12 lbs. container



NOTICE OF CARRYING CHARGE INCREASE

Friendly reminder of the carrying charge increase as of January 1, 2021.

Townhouse Size	New Monthly Rate
One bedroom	\$562.00
Two Bedroom	\$681.00
Three Bedroom	\$746.00



PARKING REMINDERS

Naturally, the snow makes parking and getting around more difficult. Please take the extra time to be courteous to your neighbors.

- ≈ **Park** in your numbered space first.
- ≈ **Do not park** in someone else's numbered space.
- ≈ **Park** straight in between the lines.
- ≈ **Do not park** in a manner that impedes snow removal, i.e. over the sidewalk, blocking emergency vehicles or **trash/recycle** removal services.
- ≈ **Do not park** in the **blue lined spaces** during the winter months. This area is reserved for snow storage. Vehicles parked in the designated snow areas will be towed **immediately, at the owner's expense.**
- ≈ Only one vehicle per licensed driver, **no more than two (2) vehicles per household**, may be parked on cooperative property.

If you have any questions, please review the Parking Rules and Regulations in your membership handbook, check out our website or stop by the office for a copy.

Our favorite holiday cookie recipes...

Jennie's Favorite-Seven Layer Bars

- ½ cup unsalted butter
- 1 ½ cups graham cracker crumbs
- 1 cup semisweet chocolate chips
- 1 cup butterscotch chips
- 1 cup chopped walnuts
- 1 (14 ounce) can sweetened condensed milk
- 1 ½ cups shredded coconut

Preheat oven to 350 degrees F (180 degrees C). Place butter in 13 x 9-inch pan and melt in oven. Swirl to coat bottom and sides with butter. Spread graham cracker crumbs evenly over bottom of pan. Layer chocolate chips, butterscotch chips, and nuts over crumbs. Pour condensed milk over nuts. Sprinkle coconut over condensed milk. Bake until edges are golden brown, about 25 minutes. Let cool before cutting into bars.

Nicole's Favorite-QUICK-TO-FIX CHEW-O'S

- 1 small package butterscotch or vanilla pudding and pie filling (cooked type)
- ¼ cup light corn syrup
- 1/3 cup creamy peanut butter
- 4 cups Cheerios

Butter square pan, 9x9x2 inches. Blend pudding mix (dry) and corn syrup in large saucepan. Heat to boiling over medium heat, stirring constantly. Boil and stir 1 minute. Remove from heat; blend in peanut butter. Add cereal; stir until thoroughly coated.

Turn into pan, spread mixture evenly with buttered back of spoon. Cool about 30 minutes or until firm. Cut into 1 ¼ x ¾ -inch pieces. Makes about 6 dozen.

Lorina's Favorite-Chocolate Crinkles Cookies

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| 1 cup unsweetened cocoa powder | 2 cups all-purpose flour |
| 2 cups white sugar | 2 teaspoons baking powder |
| ½ cup vegetable oil | ½ teaspoon salt |
| 4 eggs | ½ cup confectioners' sugar |
| 2 teaspoons vanilla | |

In a medium bowl, mix together cocoa, white sugar, and vegetable oil. Beat in eggs one at a time, then stir in the vanilla. Combine the flour, baking powder, and salt; stir into the cocoa mixture. Cover dough, and chill for at least 4 hours.

Preheat oven to 350 degrees F (175 degrees C). Roll dough into one-inch balls. I like to use a number 50 size scoop. Coat each ball in confectioners' sugar before placing onto prepared cookie sheets. Bake in preheated oven for 10 to 12 minutes.