



# Happy New Year!

We at Pokegama Lake Resort MHC would like to wish each of you a blessed New Year & one that brings you and your family health, happiness, and joy.

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# Office Contact Information

As a friendly reminder, our property manager is Patricia K. You can reach her at (320) 385-1237 or by emailing [pokegamamhp@osprey-management.com](mailto:pokegamamhp@osprey-management.com)

Any questions, comments or concerns must be submitted in writing and mailed or delivered to 18909 Island Resort Road, Pine City, MN 55063. Scheduled appointments are preferable.

Our communication through Osprey Management is completed electronically. Please check spam/junk folders for statements, announcements, and notifications if you're not seeing them in your inbox.

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## Snow Removal Season is Here

Snow removal season is here. Our snow removal vendor typically begins clearing roads and driveways early in the morning, around 5:00 a.m., to keep the community safe and accessible.

When snow is expected, or when the vendor is actively on-site, please move vehicles into garages or relocate them as needed. This helps ensure the crew can clear the roads efficiently and do their job thoroughly.

Thanks for your cooperation in keeping our community safe this winter!

# Lot Rent Reminder

Friendly reminder that lot rent is due by the 5th of every month. Late fees will be applied to the account after that. You can also pay by using the RMResidents app, or by paying online by visiting <https://della.twa.rentmanager.com/Shared/Login/>

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## Recipe Corner

### Easy Baked Chicken & Veggies

*A simple, hearty meal – perfect for busy winter days.*



#### Ingredients

- 4 chicken breasts or thighs
- 2 cups baby potatoes, halved
- 1 cup carrots, sliced
- 1 cup broccoli or green beans
- 2 tbsp olive oil
- 1 tsp garlic powder
- 1 tsp Italian seasoning
- Salt and pepper to taste

#### Directions

- Preheat oven to 400°F.
- Place chicken and vegetables on a large baking sheet.
- Drizzle with olive oil and season with garlic powder, Italian seasoning, salt, and pepper.
- Toss to coat evenly.
- Bake until chicken is cooked through and vegetables are tender (35–40 minutes)

**Tip:** Swap in whatever vegetables you have on hand—this recipe is flexible and forgiving!

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**EXCITEMENT  
RESOLUTION  
WINTER  
COMMUNITY  
POKEGAMA**

**NEW YEAR  
JANUARY  
MINNESOTA  
FAMILY  
PINE CITY**