



# Oak Center Times

A Community Newsletter *Read all about it!*



## A Word From our Site Administrator

Welcome Residents!

**Inside this issue:**

<b>A Word from our Site Administrator (Reminder-Recertify!)</b>	<b>1</b>
<b>Halloween Quick Ghost Cookies!</b>	<b>1</b>
<b>10 Smart Tips to Help You Prepare for Thanksgiving</b>	<b>2</b>
<b>Contact Information</b>	<b>2</b>

*Hello everyone!*

Say goodbye to Summer, it's Fall once again at Oak Center Homes! Take a moment to read our Fall Newsletter. Come and be a part of our Community Development Center!

**Just a reminder**

**A reminder to all Residents—**  
It's time to schedule your Annual 2018 Recertification appointment

with the Office Before October 1, 2018. Remember to please Contact the Office to Schedule your appoint right away thank you! You will receive a letter in the mail on October 1, 2018 and November 1, 2018 as a reminder to Recertify that your Recertification is not complete.

Have a fun and safe Halloween and Thanksgiving!

*Paula Butler, Site Administrator*

Also, visit our website at:  
[www.oakcenterhomes.com](http://www.oakcenterhomes.com)

**Residents!**

**We welcome your input!**

Oak Center Homes is a wonderful place to live and we'd like to hear from you!

Let us know your thoughts and input, maybe a favorite recipe to share?

Special tips?

See page 2 and contact us!



## HALLOWEEN —Quick Ghost Cookies!

**Ingredients:**

- 1 Pound White candy coating, coarsely chopped
- 1 Package (1 pound) Nutter Butter peanut butter cookies
- Semisweet chocolate chips, melted
- Wooden pop sticks

**Directions:**

In a microwave, melt candy coating; stir until smooth. Dip cookies into coating, covering completely; allow excess to drip off. Place on waxed paper.

Brush ends with a pastry brush dipped in coating where fingers touched cookies. Let stand until set. If desired, use melted chocolate chips to pipe faces onto cookies. Insert pop sticks into cookies. Store in an airtight container.

**Nutrition Facts**

2 each: 254 calories, 12g fat (8g saturated fat), 0 cholesterol, 93mg sodium, 34g carbohydrate (25g sugars, 0 fiber), 2g protein.



# OAK CENTER HOMES



*The Community that cares!*

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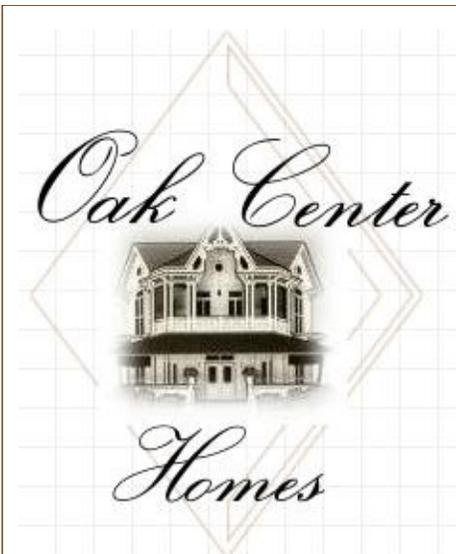
### NOTIFICATION OF NONDISCRIMINATION ON THE BASIS OF DISABILITY STATUS

Alton Management Corporation, the managing entity representing the owners, does not discriminate on the basis of disability status in the

The person named below has been designated to coordinate compliance with the nondiscrimination requirements contained in the Department of Housing and Urban Development's regulations implementing Section 504 (24 CFR, part 8 dated June 2, 1988).

**Ms. Fatima Hutton** 504 Coordinator  
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## 10 Smart Tips to Help You Prepare for Thanksgiving

By Kelli Foster, November 11, 2017 @Kitchn



Thanksgiving is right around the corner. If you're not quite ready yet, don't worry — that's why we're here. When hosting Thanksgiving, as with any dinner party, last-minute tasks have a way of sneaking up on you and really gobbling up your time. This is why it's so helpful to get as much as you can done in advance — starting with these 10 smart things you can do right now.

1. Check your cookware and kitchen tools. In addition to planning your menu, it's just as important to make sure you have all the cookware and kitchen tools you'll need to prepare dinner. Do you need a roasting pan, more pie dishes, or a meat thermometer? If you haven't already, now's the time to take inventory and figure out what you still need.
2. Get ready to start thawing your turkey. If your turkey is frozen, it's time to start thinking about thawing it. A completely frozen turkey needs a day to thaw for every four pounds in weight. And if you plan to brine your turkey, it needs to be defrosted one day sooner.
3. Know how to cook your turkey without a roasting pan. A roasting pan can be an expensive piece of cookware to buy, considering it only gets used a couple times a year, at best. If you don't have one and are still unsure about buying one, relax — there are plenty of ways to cook your bird without one.
4. Make and freeze the gravy. You can never have too much gravy on Thanksgiving, so why not tackle this essential now? Don't worry about the drippings; you can always add turkey drippings to the gravy at the last minute for authentic flavor.
5. Make the cranberry sauce. While cranberry sauce is essential on Thanksgiving, my family has a knack for forgetting it once in a while. To be sure you don't sit down to dinner without it, make your cranberry sauce now. Since it contains a lot of sugar, it's essentially a quick jam that can be frozen or kept in the refrigerator until the big day.
6. Make and freeze the mashed potatoes. While potatoes don't have a good track record for freezing well, mashed potatoes are the exception. As long as your potatoes are coated with plenty of butter and cream, they're perfectly freezer-friendly.
7. Make and freeze the dinner rolls. Whether you enjoy rolls along with your meal, or prefer to save the bread for a small turkey sandwich after the initial food coma has worn off, this is one recipe that's easy to make ahead and freeze until your holiday dinner.
8. Make the pie crust. It doesn't matter whether your plans include apple, pumpkin, or pecan pie, get a jump on pie prep by making the crust this weekend.
9. Or go ahead and make the whole pie now. This doesn't work with custard-based pies, like pumpkin, but if you're planning to make any fruit-filled pies this year, it's easy to get a head start. Make the whole pie now, freeze it in the pie dish, and then bake it right before Thanksgiving.
10. Make a schedule of events for Thanksgiving day. Even if you've done a lot of the heavy lifting ahead of time, it's helpful to have a schedule of how the day will play out and what needs to happen when — especially when it comes to dishes that have to go in the oven.



### COMPUTER CLASSES OFFERED IN THE COMPUTER LAB

*Come check out our Community Development Center  
 For more information, call the CDC at 510-465-5137*

Members, as you walk our wonderful grounds this Fall and Winter think of items for our newsletter. If you have a recipe to share with the members, please let us know for our next issue. Call, email or write for additional information. Contact information listed above.

***We want to hear from you!***