



WESTWOOD LAKE
MOBILE HOME COMMUNITY



Spring Has Sprung

Warm weather is finally peeking through, which means it's time to shake off the winter chill and get our community looking its best! We have several updates regarding upcoming events, property maintenance, and community guidelines to ensure a safe and beautiful season for everyone.

Spring Clean-Up: April 28 – May 10

To help with your seasonal tidying, community dumpsters will be available on-site from April 28 through May 10. This is the perfect time to clear out larger household items and clutter.

- **Lawn & Leaf Bags:** We are selling 30-gallon bags at the office for \$1.00 each. These bags are strictly for leaves, grass clippings, and small twigs or sticks.
- **Lot Standards:** As part of our spring standards, please ensure your lot is clean and neat, and that your home's skirting is secure and in good repair.

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LAWN & GRASS CLIPPINGS,
LEAVES & SMALL TWIGS
ORGANIC YARD MATERIALS ONLY!

Save the Dates: Summer Fun

We are currently finalizing the details for our community celebrations! Keep an eye on your inbox and the community board for updated information regarding:

- Memorial Day Picnic
- 4th of July (Summer Picnic)

These events are a fantastic way to meet your neighbors and enjoy the sunshine, so stay tuned for official times and locations.

Pet Policy Reminders

We love our furry residents, but to keep the community safe and organized, please remember the following:

- **Prior Approval:** All dogs must be approved by management before they are brought into your home.
 - **Annual Paperwork:** Dog owners are required to provide updated proof of licensing and vaccination records to the office on a yearly basis.
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Parking & Safety

To ensure emergency vehicles and neighbors can navigate our streets safely, there is no parking allowed on the streets.

Vehicles parked in the street are subject to being towed at the owner's expense. Please utilize designated driveways or overflow parking areas.

Recipe Corner

Salmon Tacos with Mango Corn Salsa

Super easy tacos with a delicious, sweet salsa



Ingredients

- 1 lb. salmon fillet
- 2-3 teaspoons taco seasoning
- 2 teaspoons avocado oil

Mango Corn Salsa

- 1 large mango, diced
- 1 cucumber, diced
- 2 ears sweet corn, kernels cut off the cob
- 1/4 cup finely chopped red onion
- 1/2 cup finely chopped cilantro
- 1 tablespoon honey
- Zest and juice of 1 lime
- 1/2 teaspoon salt

Extras

- 1, 14-ounce can refried beans
- 8 corn tortillas
- 1/4 cup avocado oil for softening

Directions

- Preheat oven to 425°F. Line a baking sheet with parchment paper.
- Toss the salmon with the taco seasoning and avocado oil until well-coated.
- Bake the salmon for 8 minutes, until it slips apart easily when pressed with a fork.
- While the salmon is baking, chop up your salsa ingredients and toss together in a bowl. Season to taste.
- To soften the corn tortillas, wrap the tortillas in a few damp paper towels and microwave for 30 seconds to steam them.
- Spread refried beans on the bottom of the tortilla. Add a couple pieces of salmon. Top with a big scoop of the salsa.
- Finish with lime squeezes and a drizzle of honey!

Find it online: <https://pinchofyum.com/salmon-tacos>