



Community Standards Reminder

Please help us keep our community clean, safe, and enjoyable for everyone by maintaining your lot in accordance with community standards. Lots should be kept free of debris, trash, and any potential safety hazards at all times. This includes removing clutter, properly disposing of household items, and ensuring walkways and yards are clear. Keeping your lot well maintained helps protect property values, improves safety, and creates a more pleasant environment for all residents.

Dumpster Area Reminder

Please remember that tire disposal is not permitted in or around the dumpster area. Tires and other debris must be disposed of properly at an approved disposal or recycling facility. Leaving tires near the dumpsters creates safety hazards, attracts pests, and can result in additional costs for the community. Going forward, violations of this policy will result in fines being issued accordingly. We appreciate your cooperation in keeping common areas clean, safe, and accessible for everyone.

Office Contact Information

You can reach the office by calling 618-629-7515 or by emailing rocwood@osprey-management.com.

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)