



Sunday, May 9th is Mother's Day. We would like to wish all our the moms a very happy day!

Need Help?

Orange County Housing Helpline is helping families that is in need, If you feel you need assistance feel free to call 919-245-2655 Monday-Friday 10am-4pm or you can email them at Housinghelp@orangecountync.gov also if you have not signed up to get your child free lunch brought out to your home, come by the office so I can give you the information pamphlet.



On Line Payments!

Remember that you can pay your emember that you can pay your rent on-line with a credit card or an e-check. Visit our website at www.thetimbersmhc.com and look for the "Pay Your Rent Online" box located at the top right of the homepage. You can make a one-time payment or sign up to have your payments withdrawn each month.

May Dates:

MAY 5- HAPPY CINCO DE MATO
MAY 9- HAPPY MOTHER'S DAY
MAY 31- HAPPY MEMORIAL DAY

Your Staff

Shannon Abbott - Manager

Office Hours

Mon - Fri: 8 am – 4:30 pm
Saturday/Sunday by appointment

Contact Us

Phone: (919) 245-7700
Email: manager@thetimbersmhc.com
www.thetimbersmhc.com

Refer a Friend
and receive
ONE MONTH
FREE
LOT RENT!*

*Referral bonus will be issued after the referred residents first month lot rent payment is received. Referral source must be mentioned on first contact. Restrictions apply, see office for details.



Driving Reminder

Please drive slowly in the community. Spring & Summer is approaching and we have a lot of Kids in here that play, walk and run in the street. We want to help keep them safe.



Military and Veterans Program

Attention Veterans and Active Military Families! Bring a copy of your military paperwork to the office and receive \$25 off your lot rent for 12 months!

*Restrictions apply, see office for details.

Covid-Testing Or Vaccinee

Feel free to stop by the office so I can get you signed up. We have had a lot of residents already vaccinated when the mobile unit came out. They are planning on coming out once a month. If you would like to get the vaccinee and have not been, stop by the office.

Selling Your Home?

Let the office help you! We have the experience and expertise to get top dollar for your home. Call the office for details!



Happy Birthday!

We would like to wish all of our residents who will be celebrating their special day during this month a Big HAPPY BIRTHDAY, we hope you have the best day ever!



B G S T Y A Y U F Q H L S Q D
U F N R D L O O R I M Z P D X
F F W I I W R V B E N K E Z O
L V L M R E J U Z U P X C Y M
L R A O V A V I P Q I R I R H
P F F E W B C H J I M B A O A
P E R Y T E X W T N G O L Z C
S M Z S S G R S D U H H M A F
R E H T O M A S K F E D L M U
Q K M L U F A M A M A W O Y Y
Z O O V K C H I L D R E N A Y
B V R A L G U W F K T L Y M C
E M E Q F K I S S E S F V C Z
V R O K F J T R T D O H Z Q X
B A X M U V C B C T B I Y G N

Mother's Day Word Search

Breakfast
Family
Heart
Mama

Mommy
Unique
Caring
Flowers

Kisses
May
Mother
Children

Forever
Love
Mom
Special

Recipe of the Month:

Oreo Cookie Balls

What You'll Need

- Oreos- This is the base for the cake inside of these Oreo cake balls.
- Cream cheese- This ingredient makes the Oreo cake moist and creamy.
- White candy melts- Once melted, these create the candy shell around each ball.
- Heavy cream- This is used to thin out the candy melts if they are too thick for smooth dipping.

Steps

Crush the Oreo cookies. In a food processor, mix the Oreos at high speed until they become a coarse powder.

Add the cream cheese. Add the softened cream cheese to the powder and pulse until it is thoroughly mixed and smooth.

Shape the cake balls. Using a medium cookie scoop, scoop out the dough into your hands and shape it into spheres. Then place them on a parchment-lined cookie sheet. Freeze for 15 minutes.

Melt the candy. Place the candy melts in a microwave-safe bowl and heat them at 20-second intervals. If they are too thick, add a little hot cream. Dipping aid chips also work well.

Dip the Oreo cake balls. Using a fork, dip each ball into the melted candy and then place them back on the parchment-lined cookie sheet. Allow them to sit while they set.

Decorate. You can either stream melted chocolate over the tops of these Oreo cake balls or you can sprinkle Oreo cookie crumbs on top. If you use the cookie crumbles, make sure to do it while the outsides of the balls are still wet or the crumbs will not stick.