



October

Birthdays

ALLEN, NATALIE M
BELL, JOSEPH
BIRNEY, ROBERT W.
BRADFORD, NOLAN P.
Brinkley, Amanda
BROCK, MARIAH
EDWARDS, JANESEA
FORBES, TRINITY
HAMILTON, DAVONTA
Herman, Lisa W.
HEWITT, ESALINA W.
HUGHES, KHOLE
HUMPHRIES, MARISSA D.
JACKSON, CARRENTER
JACKSON, LAWANDA
JOHNSON, AIKEIMA
KELLEY, AIDAN
KELLEY, ALYSSA
KELLEY, AMARCUS
KING, AUNUSTY
LEMIEUX, KARINA N.
MILLER, ARMONIE
PARKER, DEBORAH LYNN
PATTERSON, LENNYX
Pompee, Javan
RHODES, MARKO
SIRMONS, SEMAJ
STEWART, SAMUEL
TURNER, BELINDA
TURNER, NADINE
WATTS, LAURYN
Whitman, Gavin
WIGLEY, RHONDA S.

IMPORTANT DATES & NOTICES

Oct 10-DLD/SCHOOL

OCT 13-14 - Early Release/Parent
Teacher

Please see attachment

Things to do :

It's for the BIRDS!

Come join us on Friday, October 3rd at 3:30pm to make pinecone bird feeders to donate to the Paulding County High School Research Team for their bird banding program. We will have everything you need! This activity is for children AND adults, so come one, come all! We will be set up in front of the DHA office.

Location: DHA Leasing

****Please note, this activity will involve the use of peanut butter.**

Karaoke Music at Hopp Frogg Music

Saturday, October 4, 2025

7:00pm-10:00pm

318 Main Street Dallas, GA 30132

Moonlit Movie

Friday, October 10, 2025

7:30pm-9:30pm



Monthly Recipe

Million Dollar Spaghetti Squash

For the Spaghetti Squash:

**2 large spaghetti squashes
(about 4-5 lbs each)**

2 tablespoons olive oil

1 teaspoon sea salt

1/2 teaspoon black pepper

For the Meat Sauce:

1 pound ground beef (or ground turkey for a lighter option)

1 pound Italian sausage (casings removed; opt for mild or spicy based on preference)

1 medium onion, finely chopped

4 cloves garlic, minced

1 (28-ounce) can crushed tomatoes

1 (15-ounce) can tomato sauce

1 tablespoon tomato paste

1 teaspoon dried oregano

1 teaspoon dried basil

1/2 teaspoon red pepper flakes (optional for heat)

1 teaspoon sugar (to balance acidity)

Salt and pepper to taste

For the Creamy Layer:

16 ounces ricotta cheese

1 cup grated Parmesan cheese

2 large eggs

1 teaspoon Italian seasoning

1 cup shredded mozzarella cheese (for topping)

Optional Garnishes:

Fresh parsley, chopped (for garnish)

Extra Parmesan cheese for serving

Crushed red pepper flakes for added heat

Step 1: Choose and Cook the Spaghetti Squash

Select a medium-sized spaghetti squash, ensuring it is firm and has a vibrant yellow hue.

Preheat your oven to 400°F (200°C). Cut the spaghetti squash in half lengthwise and scoop out the seeds.

Step 2: Roast the Spaghetti Squash

Place the squash halves cut-side up on a baking sheet. Drizzle each half with olive oil and sprinkle with salt and pepper. Roast them in the preheated oven for about 30-40 minutes, or until the flesh is fork-tender.

Step 3: Prepare the Sauce

While the squash is roasting, heat a large skillet over medium heat. Add 1 tablespoon of olive oil. Sauté minced garlic for 1-2 minutes until fragrant.

Be careful not to burn it!

Step 4: Incorporate Tomato Sauce and Cream

Pour in your choice of tomato sauce and add heavy cream to the skillet. Stir the mixture to combine well. Allow it to simmer for 10 minutes, which enhances the flavors.

Step 5: Add Cheese and Seasoning

Stir in 1 cup of ricotta cheese, 1 cup of grated Parmesan, and 1 teaspoon of Italian seasoning. Mix everything thoroughly until the cheese melts and the sauce is creamy.

Step 6: Shred the Squash

Once your squash is roasted, remove it from the oven and allow it to cool for a few minutes. Use a fork to scrape the flesh into spaghetti-like strands.

Step 7: Combine and Serve

Incorporate the spaghetti squash strands into the creamy sauce. Toss them together gently to ensure even coating. Once mixed, let it cook together for another 2-3 minutes.

Step 8: Garnish and Enjoy

Scoop the mixture into serving bowls. Sprinkle with additional grated Parmesan and fresh parsley for garnish. Serve immediately and enjoy your Million Dollar Spaghetti Squash Pasta!