

Life at ALPINE VILLAGE APARTMENTS

July/August 2024

Maintenance Spotlight

Our Maintenance Teams Are Rockstars!

Their dedication to outstanding service has earned Riedman recognition and glowing resident reviews on Google.

Let's give a big shout-out to our team for going above and beyond and helping us stand out!



The Team

Raquel Smith *Resident Manager*

Cheryl Dylewski Leasing Consultant

Office Hours Monday-Friday 8:00am-4:30pm Saturday-Sunday Closed

Office Phone 814-838-9640

After Hours Emergency 877-275-6480



The Office will be closed Thursday July 4th and Friday July 5th in Observance of Independence Day

Remember Dogs must be on a leash any time they are outside your apartment & they MUST NOT be staked outside alone. And PLEASE clean up after your pet.

July 12 & 13: Panegyri Greek

July 17-20: North East

Firemen's Cherry Festival

July 19-21: Waterford Heritage

July 22-28: Discover Presque

July

Festival

Days

Isle

Food Trucks

July 5 **Tater Tater** 5-7pm in the lot by the pool

July 25 **The Big Cheese** 5-7pm in the lot by the pool



Erie Events

August

Aug. 1-3: Dan Rice Days Festival in Girard

Aug. 3 & 4: Erie's Blues and Jazz Fest

Aug. 9-11: St. Paul's Italian Festival

Aug. 16-18: CelebrateErie

Aug. 18-24: Crawford County Fair

Aug. 23-25: Zabawa Polish Festival

Aug. 25-31: Erie County Fair

Aug. 31 & Sept. 1: German Heritage Fest at St. Nick's Grove

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Life at Alpine Village

No Bake Summer Berry Icebox Cake

Ingredients

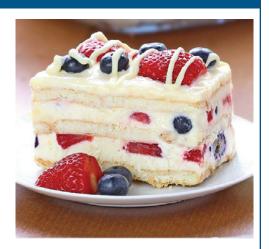
- 19 oz graham crackers
- 8 oz cream cheese, softened
- 2 (3.4 oz) packages Vanilla Instant Pudding
- 2-1/2 cups cold milk
- 12 oz Cool whip (or homemade whipped cream)
- 3 cups fresh strawberries, sliced
- 1-1/2 cups fresh blueberries
- 2 oz white chocolate chips

Instructions

- 1. Beat cream cheese and dry pudding mixes in large bowl with mixer until blended.
- 2. Gradually beat in milk.
- Gently stir in Cool Whip or homemade whipped cream, reserving ½ cup.

<u>Recipe</u>

- 4. Spread a thin layer of cool whip in a 9x13 pan just to coat the bottom.
- 5. Layer 5 graham crackers across the center of the pan, then 2 more, breaking them as needed to fit around the top and bottom edges.
- 6. Spread a layer of pudding mixture over grahams and top with a layer of blueberries and sliced strawberries.
- 7. Place graham crackers on top of berries, then pudding mixture, then layer of berries again.
- Repeat the graham-puddingberries layers 1 more time (3 times total) and you should reach the top of the pan.
- 9. Refrigerate for at least 4 hours or overnight until the graham crackers have softened completely.



- 10. When ready to serve, melt white chocolate chips in a bowl as directed on package and drizzle over dessert.
- 11. You can use a spoon to drizzle it over the tops of the berries or you can put it into a small zip-top bag and snip of the corner for an easy "piping bag."

appfolio Property Manager

- Make online rental payments
- Set up automatic withdraws if you choose this option for rental Payments
- Please submit **work orders**, this is the best way for us to receive your order.

Please remember to keep your information up-to-date.

Find us on **F**

Stay up-to-date on your apartment communities events, specials and activities as well as what is currently happening at Riedman Apartments. Please "LIKE" our Facebook page "Riedman Apartments" and join in on the fun!

facebook.com/ RiedmanApartmentLiving

We Are A SMOKE-FREE Community!

Just a friendly reminder.... Our community is smoke-free! Residents and all visitors please smoke outside. Thank you for your cooperation.

Good Neighbors make for Great Communities!

Refer a friend or family member to live at Alpine Village and receive a \$250 check after they move-in!

