

*Holidays*

- July 4th: Independence Day
- July 7th: Islamic New Year

**Office Closure**

Office will be closed July 4th – July 5th in observation of Independence Day

*The Team*

**Ashley Halstead**  
*Resident Manager*

**Aliyah Sexton**  
*Leasing Consultant*

**Adam Burns**  
*Maintenance Superintendent*

**Anna Fenton**  
*Cleaner*

**Office Hours**  
*Monday-Friday*  
8:00am-5:00pm

**Office Phone**  
(607) 735-2800

**After Hours Emergency**  
(607) 739-1176



**RIEDMAN**

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!



Find us on 

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](https://facebook.com/RiedmanApartmentLiving)

**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.*

*Local Events*

- **Wisner Market**, Every Thursday 10am-2pm, Wisner Park, 200 N Main St., Elmira
- **July 16: Brit Floyd's 2024 P-U-L-S-E World Tour**, 7:30pm, First Arena, 155 North Main St., Elmira
- **July 31- August 3: 182nd Chemung County Fair** 12pm-10pm, Chemung County Fairgrounds 170 Fairview Rd., Horseheads
- **August 18: Murder Mystery Dinner** at Grandma's Kitchen 3pm-6pm, Arnot Mall 3300 Chambers Rd., Horseheads



*Remember*

Dogs must be on a leash any time they are outside your apartment. And PLEASE clean up after your pet.

## Recipe

### Orange Creamsicle Bars

#### Ingredients:

##### Crust

- Cooking spray
- 10 graham crackers, finely crushed (about 1 1/2 c.)
- 1/4 c. granulated sugar
- 6 Tbsp. unsalted butter, melted
- 1/4 tsp. kosher salt

##### Vanilla Layer

- 8 oz. cream cheese, room temperature
- 1/2 c. powdered sugar
- 1 1/2 tsp. pure vanilla extract
- 2 c. Cool Whip

##### Orange Layer & Assembly

- 1 c. boiling water
- 6 oz. Jell-O orange flavor gelatin
- 3 1/2 c. Cool Whip, divided

#### Directions:

##### Crust

1. Lightly grease an 8"-by-8" baking pan with cooking spray and line the bottom with parchment, leaving a 2" overhang on 2 opposite sides. Lightly grease parchment with cooking spray.
2. In a medium bowl, mix crackers, granulated sugar, butter, and salt until mixture resembles wet sand and holds together when pressed.
3. Scrape cracker mixture into prepared pan and press into an even layer with the back of a spoon or measuring cup.

##### Vanilla Layer

1. In a medium bowl, using a handheld mixer (or in the large bowl of a stand mixer fitted with the whisk attachment), beat cream cheese, powdered sugar, and vanilla on medium-high speed until smooth and silky, about 3 minutes.



2. Using a spatula, mix 1 cup Cool Whip into cream cheese mixture to lighten the texture. Fold in remaining 1 cup Cool Whip.
3. Spread vanilla layer evenly over prepared crust. Refrigerate until ready to use.

##### Orange Layer & Assembly

1. In a medium heatproof bowl, pour boiling water over gelatin and whisk until gelatin is dissolved. Place bowl in refrigerator and let cool until mixture is room temperature, about 10 minutes. (Do not refrigerate for any longer—you don't want the gelatin to set, just slightly cool so it doesn't melt the whipped cream.)
2. Whisk in 2 cups Cool Whip until combined. Spread orange layer over vanilla layer. Cover and refrigerate until orange layer is set, at least 1 hour or up 3 days.
3. Spread remaining 1 1/2 cups Cool Whip in an even layer over orange layer.
4. Run a small offset spatula or thin knife around edges of pan. Using parchment overhang, lift bar out of pan and transfer to a cutting board. Slice into squares.

## Community Reminder

- We are a smoke-free building therefore smoking is not permitted anywhere on our property.
- For move-ins: Please breakdown all boxes and dispose of them properly in our cardboard bins at the end of each hall near the freight elevator. If this container is full, please take cardboard to our outside dumpster.
- For move-outs: Please dispose of all furniture and large items properly. Furniture and large items cannot be left outside on the sidewalk or in the parking lot.



### Good Neighbors make for Great Communities!

Refer a friend or family member to live at Six67 College Ave. and receive a \$250 check after they move-in!

