



# Life at 176 DENISON

September/October 2024

## Coffee Hour

October 15th at 10:30am in the Club Room. We will be providing cider and doughnuts.



## The Team

**Sarah Tuttle**

*Property Manager*

**Jessy Sanford**

*Leasing Consultant*

**Chris Tuttle**

*Maintenance Technician*

**Dan Dailey**

*Maintenance Technician*

**Julie Walker**

*Cleaner*

**Office Hours**

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

**Office Phone**

*607-654-4400*

**After Hours Emergency**

*607-739-1177*



# RIEDMAN

## Manager's Message

Happy Fall everyone! We want to sincerely thank you all for the constant support & patience you have had with us since taking on a second property; believe me it hasn't gone unnoticed. On a much lighter note, I hope everyone is ready to wind down for the upcoming holiday season.

*~Sarah*

## Club Room Rental

Interested in having a gathering and looking for a great area to host it, we rent the Club Room for only \$75 with a \$150 security deposit. Please reach out to the office for additional information.



## Wine Happy Hour

In the Club Room every second & fourth Thursday of the month at 4:30 bring a bottle of wine & dish to pass and mingle.

**Office Closed on  
September 2nd for  
Labor Day**

## Local Things To Do

- **Corning Farmers' Market** – Thursdays 10am-3pm at Riverfront Park
- **Apple Picking** with cider & fresh doughnuts – Apples & Moore located in Watkins Glen. Open Monday & Thursday-Sunday 9am-6pm.
- **Harvest Fest** – September 20-21 4pm-9pm on Market Street. Live performances, hayrides, vendors, on-street dining, photo ops and more.
- **Big Flats Community Days** September 19th-21st. All day event located on River Street. Enjoy family rides, live entertainment, numerous vendors & fireworks.
- **Finger Lakes Hot Air Balloon & Music Festival.** September 27-29th at Castel Grisch Winery, Watkins Glen, 6am-8pm





## Good Neighbors Make For Great Communities!

Refer a friend or family member to live at 176 Denison and receive a \$250 check after they move-in!

*We have had several referrals this summer, so thank you to all that have referred!*

## Please take a moment to complete a Google Review for 176 Denison!

We value your feedback and want to hear about your experience.

Just scan the QR code and tell us what you think!



## Trash Talk

Please be mindful of the following when using the Recycling/ Trash compactors.

- Boxes are to be broken & placed in the chute in a manner it will not clog it. If it does not fit set the box outside of the chute.
- Please do not leave items that are not trash or recycling (mattresses, dressers, desks, etc.)

## 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.*

Join us for

## GAME NIGHT!

Wednesday's at 6:00 in the Club Room

## Remember

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

## Recipe

### Homemade Applesauce

#### Ingredients

- 6 medium apples, chopped into 1-inch pieces
- ½ cup water
- ½ teaspoon ground cinnamon
- 2 tablespoons brown sugar (optional, for a sweetened version)

#### Instructions

1. Combine apples, water, cinnamon, and brown sugar (if using) into a medium saucepan and bring to a boil over high heat.
2. Reduce the heat to low, cover, and simmer for 15-20 minutes, until apples are soft and tender.
3. Purée the applesauce using an immersion blender directly in the



4. Serve warm or chilled.
- saucepan, or transfer the sauce mixture to a stand-up blender and purée until smooth, about one minute. For a chunkier consistency, mash the apples using a potato masher or fork instead.