



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.



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



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!





Food Trucks

Food Trucks of the past: Smoke 'n Fire and The Tater Tater.





Please be considerate and mindful of neighbors during Quiet Hours.

Share Why You Love Living Here!

Please take a moment to complete a Google Review for Alpine Village! We value your feedback and want to hear about your experience. Just scan the QR code and tell us what you think!





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

Life at Alpine Village

Recipe

Sausage Tortellini Soup

Ingredients

- 1 pound ground Italian sausage, hot or mild
- 1 small yellow onion, diced
- 3 cloves garlic, minced
- 3 Tablespoons flour
- 1 teaspoon dried basil
- ½ teaspoon oregano
- 1 pinch cayenne, optional
- 1 teaspoon hot sauce
- ½ teaspoon mustard powder
- ¼ teaspoon pepper
- 1 pinch red pepper flakes
- 1 cup heavy cream

- 5 cups chicken broth
- 2 cups kale, chopped
- 2 cups tortellini, just under 10 oz. (refrigerated or frozen)
- Salt to taste

Instructions

- 1. Remove the casings from the sausage if you purchased links. Cook and crumble the sausage and diced onions over medium-high heat until the onions are softened and the sausage is cooked through, 8-10 minutes. Drain grease. Add the garlic and cook for 1 minute.
- 3. Add the flour and cook for 1-2 minutes to remove the raw flour taste.

- 4. Add basil, oregano, cayenne, hot sauce, mustard powder, pepper, and red pepper flakes. Stir to combine.
- 5. Add the chicken broth and use a silicone spatula to "clean" the bottom of the pot. Slowly stir in the heavy cream. Bring to a boil, reduce to a simmer.
- 6. Add the kale and tortellini and simmer for 3-5 minutes. (If your tortellini needs longer cooking time, add the tortellini first, then the kale during the last 5 minutes.)
- 7. Taste the soup and add salt if desired. Start with ¼ tsp and add more after that if needed.
- 8. Transfer to serving bowls and serve!

Fall Bucket List

OUTDOOR ACTIVITIES



- bobbing for apples
- decorate your porch jump in leaves
- do a corn maze
- farmer's market
- fishing
- go to a football game play catch/football
- graveyard tour
- have a fall scavenger take a hayride
- Halloween trick-ortreating
- haunted house

- · hiking
- · jump in a corn pit
- · mini-golf
- · park
- · picnic at the park
- pumpkin picking
- take family pictures

winery

· visit a brewery or

INDOOR ACTIVITIES

- bake pumpkin pie/bread
- · bowling
- bounce house
- build a blanket fort
- · can your fruits and veggies from the summer
- · carve a pumpkin
- · children's museum
- cook a new recipe
- create a care box for * trampoline park our troops
- create a memory box or time capsule
- do a puzzle

- · eat/drink pumpkin spice everything
- · go go-karting
- · go to the movies
- · make apple pie
- · make candy apples
- make pumpkin seeds to eat
- · painting
- · play a board game
- rock climbing
- visit your local library
- · write a letter to a friend

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> 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.