

Holidays

September

- 2nd: Labor Day
- 7th: Ganesh Chaturthi
- 16th: Mawlid

October

- 2nd-4th: Rosh Hashanah
- 11th-12th: Yom Kippur
- 16th-18th: Sukkot
- 31st: Diwali
- 31st: Halloween

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



Local Events

September

- 14th: Flo-Rida Tag's Summer Stage Concert, 3pm. 3037 NY-352, Big Flats
- 28th: Elmira College Octagon Fair - 10am-3pm. One Park Place, Elmira

October

- 1st: The Price is Right Live Show - 7:30pm. LECOM Event Center
- 24th: Spooky Halloween Five Course Prix Fixe Dinner 6:30pm-8pm. Grandma's Kitchen, Arnot Mall





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!

Office will be closed on September 2nd in observance of Labor Day

Community Reminder

- Please use the parking lot for resident parking only. Elmira College has a lot for us to use for guest parking. It is Lot P on Columbia St.
- Trash cannot be left on the floor in the hallway or trash room. If the chute is full, there is an extra dumpster outside in the parking lot.
- We have cardboard bins located near the freight elevators, and boxes must be broken down before being placed in there.
- Please be courteous to your neighbors here at Six67 and be mindful of your noise levels. We want everyone in our community to be comfortable and feel at home!
- We are a smoke-free building; therefore, smoking is not permitted anywhere on our property.
- Please do not park in the EV charging spots. These spots are only for electric vehicles that are actively charging.

Life at Six 67 College Avenue

-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

Kemember

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

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.

Apple Cheesecake

Ingredients

Crust:

- 1 cup graham cracker crumbs
- ½ cup finely chopped pecans
- ¼ cup unsalted butter, melted
- 3 tablespoons white sugar
- ½ teaspoon ground cinnamon

Filling:

- 2 (8 ounce) packages cream cheese, softened
- ½ cup white sugar
- 2 large eggs
- ½ teaspoon vanilla extract

Topping:

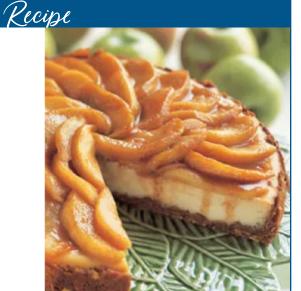
- 4 cups apples peeled, cored and thinly sliced
- 1/3 cup white sugar
- ½ teaspoon ground cinnamon
- ¼ cup chopped pecans

Directions

Preheat the oven to 350° F.

To make the crust: Mix graham cracker crumbs, pecans, melted butter, sugar, and cinnamon together in a bowl until well combined.

Press the graham cracker mixture into the bottom of a 9-inch springform pan. Bake in the preheated oven for 10 minutes. Remove from the oven; leave the oven on.



To make the filling: Beat cream cheese and sugar in a mixing bowl with an electric mixer on medium speed until smooth. Add eggs, one at a time, beating well after each addition. Beat in vanilla extract. Pour filling into the baked crust.

To make the topping: Place apples in a bowl. Stir sugar and cinnamon together in a smaller bowl; pour over apples and toss to coat. Spoon sugared apples over filling, then sprinkle pecans over top.

Bake in the oven until edges are puffed, 60 to 70 minutes. Run the tip of a table knife around the edges of the pan, set the pan on a wire rack, and allow the cheesecake to cool at room temperature, for about 1 hour.

