



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.

Resident Event

We are excited to invite you to an important **Fire Safety Event** featuring our local Fire Marshal on **November 13th from 12 -1pm** in the 4th floor study. This is a fantastic opportunity to learn about fire prevention tips, common fire hazards, and how to keep yourself and your home safe.



We will also have a sign-in sheet for everyone who is present to be entered into a raffle to win a gift card!

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

- **Twin Tiers Comic-Con**
November 9th-10th, 11am-6pm.
Arnot Mall Event Center, 3300 Chambers Rd., Horseheads
- **Holiday Craft Fair**
November 16th 11am-5pm.
Arnot Mall Event Center, 3300 Chambers Rd., Horseheads



- **50th Annual Sparkle**
December 7th, 5-9pm.
1 West Market St., Corning
- **Holiday Market at The Federal Building**, December 14th 11am-4pm. 200 E Church St., Elmira



Office Closures

Thanksgiving
November 28th & 29th

Christmas
December 24th & 25th

Holidays

- November 1st – 2nd: Dios Los Muertos
- November 3rd: Daylight Savings Ends
- November 5th: Election Day
- November 11th: Veterans Day
- November 28th: Thanksgiving
- December 25th: Christmas
- December 25th – January 2nd: Hanukkah
- December 26th – January 1st: Kwanzaa
- December 31st: New Year's Eve



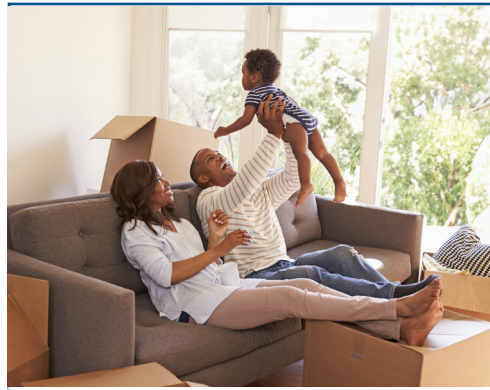
Find us on

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)

Remember

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



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!

Community Reminder

- With winter quickly approaching, it is time to plan for snow removal here at Six67. All snow removal updates will be sent via email. Due to the limited space in our lot, we will be using haul-away services this year. It is imperative that you remain on top of these updates. During the snow removal process, we will be requesting all vehicles be moved from our lot to the Elmira College Parking Lot located off Columbia Street. Once the snow team has completed the clearing of our lot, a second email will go out. At that time, all vehicles may be moved back on site.
- 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.

Hot Chocolate Marshmallow Cookies *Recipe*

Ingredients

- 1 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 3/4 cup brown sugar, packed
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup mini marshmallows (press into the dough before baking)
- Optional: 1/2 cup chocolate chips (milk, dark, or white)

Instructions

1. Preheat your oven to 350°F (175°C). Line two baking sheets with parchment paper.
2. In a large bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy. Add the egg and vanilla extract, mixing until well combined.

3. In a separate bowl, whisk together the flour, cocoa powder, baking soda, and salt.
4. Gradually add the dry ingredients to the wet ingredients, mixing just until combined. If using, fold in the optional chocolate chips.
5. Chill the dough in the refrigerator for about 20-30 minutes to make it easier to handle.
6. Roll the dough into 1 1/2-inch balls and place them on the prepared baking sheets about 2 inches apart. Press 2-3 mini marshmallows into the top of each cookie ball.
7. Bake the cookies for 10-12 minutes, or until the edges are set but the centers are still soft. Remove from the oven and allow the cookies to cool on the baking sheets for 5 minutes before transferring to a wire rack to cool completely.

Serve warm or at room temperature and enjoy!

