

Life at The Hammocks

AT SOUTHERN HILLS



November/December 2024



Located in the Clubhouse waiting for your donation to support The U.S. Marine Corps for this Holiday gift giving season.

Please donate a new unwrapped toy by December 14th.

The Team

Susan Augustine

Resident Manager

saugustine@riedmanapartments.com

Cheryl Paige

Assistant Resident Manager

cpaige@riedmanapartments.com

Barry Beckman

Maintenance Supervisor

Brent Bertram

Maintenance Technician

Bob Spinnelli

Maintenance Painter

Office Hours

Monday-Friday

8:00am-5:00pm

Saturday

10am-3pm

Office Phone

585-425-4444

After Hours Emergency

585-399-7771



RIEDMAN

Our Annual Holiday Party

December 18th from 4:30-7pm

Stop by the clubhouse for some Holiday cheer while visiting with your fellow neighbors.

We will be serving Holiday food and having some gift give aways.



Winter Reminders

- We do need all items including door mats removed from your front doorway area for maintenance to do snow removal
- Please winterize your patios & balconies by removing all items that can blow away. Use appropriate fitted coverings – no tarps.

Office Closures

Thanksgiving

Thursday Nov. 28th through

Sunday Dec. 1st

Christmas

Tuesday Dec. 24th &

Wednesday Dec. 25th

New & Exciting!

Barry will be hosting Euchre cards at The Clubhouse.

The 2nd Tuesday of each month: Nov. 12th & Dec. 10th, from 6-8pm.

Come and enjoy a relaxing night out with your neighbors and friends.

We will have some snacks & soft drinks for you card players as well.



Coffee Time

The second Tuesday of each month from 10am till noon.

November 12th & December 10th.

Enjoy some tasty treats and neighborly conversation.

Recipe



Pumpkin Dog Biscuits

Let's not forget our furry friends this Holiday!

Ingredients

- 2 eggs
- 1/2 cup canned pumpkin
- 1/2 teaspoon salt
- 2 tablespoons dry milk
- 2 1/2 cups flour or wheat
- Water

Directions

- Preheat oven to 350 degrees F.
- Blend eggs and pumpkin together; add salt, dry milk, and flour.
- Add water as needed to make the dough somewhat workable. The dough should be dry and stiff, don't be concerned with crumbs being left in the bowl. You will need to mix this with your hands because it is too stiff for an electric mixer.
- Roll to 1/2-inch thick.
- Cut into shapes.
- Place 1" apart on ungreased cookie sheet.
- Bake for 20 minutes on one side, then turn over and bake another 20 minutes.

Good Neighbors make for Great Communities!

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

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

All Pets need to be registered with the management office.

Proof of required vaccinations and breed (restrictions do apply) are required for any new and visiting pets.

A fine may be imposed if resident does not comply with these rules and restrictions as defined in our pet policy.

The policy is to create a harmonious co-existence of all in our community living by fostering an attitude of respect, cooperation, and consideration.

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.

Recipe



Five-Minute Fudge Wreath

Ingredients

- 1 (12-ounce) bag semisweet chocolate morsels
- 9 ounces (3/4 of a 12-ounce bag) butterscotch morsels
- 1 (14-ounce) can sweetened condensed milk
- 1 teaspoon vanilla extract
- 1 (8-ounce) can walnut halves
- 1/2 cup (a couple of handfuls) currants
- 8-inch cake pan, lightly greased with softened butter
- Candied cherries, red and green, for garnish, optional

Directions

- Place a heavy pot on the stove and preheat it over low heat. Add chips and milk and stir until chips are melted and milk combined. Save the empty condensed milk can. Stir in vanilla and remove fudge from heat. Add nuts and currants and stir in immediately.
- Cover empty condensed milk can with plastic food wrap and center it in the greased cake pan. Spoon fudge into pan around can, making sure to recenter can if it drifts.
- The fudge will set up almost immediately. Garnish can only be added in the first minute or 2 the fudge is in the pan. Decorate your wreath with "holly" made from cut candied red and green cherries. Chill covered in the refrigerator and slice fudge very thin when ready to serve.