



November/December 2024

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)

The Team

Mary Munro
 Resident Manager

Ken Kujkowski
 Leasing Consultant

Lauren Patterson
 Leasing Consultant

Brian Conroe
 Maintenance Team Lead

Office Hours
 Monday-Friday
 8:00am-4:30pm
 Saturday-Sunday
 Closed

Office Phone
 814-838-9640

After Hours Emergency
 877-275-6480



RIEDMAN

Message from the Manager

Happy Thanksgiving and Merry Christmas! I hope you and your families have a wonderful holiday season!

~Mary

Office Closures

Thanksgiving
 November 28th & 29th

Christmas
 December 24th & 25th

Party Time!



The Community Room at Willowood Village is available for our resident’s special functions on a first come, first serve basis.

Fee: \$150 Monday - Thursday
 \$200 Friday - Sunday
 per afternoon and/or evening.

Hours: 9:30 am – 10:00 pm
 Occupancy: 50 guests maximum.

For details and to reserve the Community Room contact the Willowood leasing office (814) 838-9640 Ext. 114

Community Events

Second Annual Food Drive for The Second Harvest Food Bank November 1- 21. Drop off donations to the Leasing office from 8am-4:30pm, Monday-Friday. Help support our community in need.

December Holiday Dress Up Your Pet with your favorite holiday outfit, email your pictures by December 20 to mmunro@riedman.com. We will have prizes for the pet dressed holiday 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.

Local Events

November

All Month: Erie Otters Games

1st – 3rd: Harvest Weekend at Presque Isle Wine Cellars.

1st: Haunted History Tours at Brewerie at Union Station, 9pm.

1st: Purr and Pamper Chair Massages at Purrista Cat Café, 11:30am-2:30pm.

7th: Tacos and Trivia at Voodoo Brewery- 6:30pm-8:30pm.

8th – 10th: Harvest Weekend #2 at 6 Mile Wine Cellars.

9th: Drawing at the Museum at Erie Art Museum 2pm-4pm.

9th – 10th: Holiday Craft and Gift Festival at Bayfront Convention Center.

15th: Medieval Feast Dinner Theater at Peek'n Peak- 7:30-11pm.

16th: Big Free Yogo at Ascend Erie, 8:30am-9:30am.

17th: Trans-Siberian Orchestra: The Lost Christmas at Warner Theater- Multiple Times.

23rd: 2024 MEF School House Craft Festival at McDowell Intermediate High School, 10am.

23rd: 2024 Fall Foster Erie Bingo at Perry Hi-Way Hose Company, 3-8:30pm

29th: Country Christmas at Port Farms, 9am-5pm.

29th - 30th: Festival of Trees at Bayfront Convention Center – 9am-6pm

December

All Month: Erie Otters.

All Month: Winter Wonderland at Asbury Woods, 5:30-8:30pm.

All Month: Presque Isle Lights at Presque Isle State Park, 6-9pm.

1st: Port Farms Christmas at Port Farms, 9am-5pm.

1st: AHN Saint Vincent Festival of Trees at Bayfront Convention Center, 9am-5pm.

6th: Purr and Pamper Massage Chairs at Purrista Cat Café, 11:30am-2:30pm.

6th: Downtown d'Lights at Perry Square, Downtown Erie, 5-8pm.

14th: BIPOC Affinity Session at Ascend Erie, 6-8pm.

21st: Big Free Yoga at Ascend Erie, 8:30am-9:30pm.

Recipe

Pumpkin Bars

Ingredients

Bars:

- 4 large eggs
- 1 ⅔ cups granulated sugar
- 1 cup vegetable oil, can substitute 1/2 cup applesauce for 1/2 cup oil
- 1 (15-ounce) can pumpkin puree
- 2 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1 teaspoon baking soda

Icing:

- 1 (8-ounce) package cream cheese, softened
- ½ cup butter or margarine, softened
- 2 cups sifted powdered sugar
- 1 teaspoon vanilla extract

Instructions

- Preheat the oven to 350° F.
- Using an electric mixer at medium speed, combine the eggs, sugar, oil and pumpkin until light and fluffy.
- Stir together the flour, baking powder, cinnamon, salt and baking soda. Add the dry ingredients to the pumpkin mixture and mix at low speed until thoroughly combined and the batter is smooth.
- Spread the batter into a greased 13 by 10-inch baking pan. Bake for 30 minutes.
- Let cool completely before frosting. Cut into bars.
- To make the icing: Combine the cream cheese and butter in a medium bowl with an electric mixer until smooth. Add the sugar and mix at low speed until combined. Stir in the vanilla and mix again. Spread on cooled pumpkin bars



Good Neighbors make for Great Communities!

Refer a friend or family member to live at Willowood and receive a bonus check after they move-in!

Remember

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

