



Luxury Residential Apartment Community



4700 Lakes Edge Drive • West Chester, OH 45069

Monday-Friday: 9am-6pm / Saturday: 10am-5pm / Sunday: CLOSED.

(513) 870-9900 • hkelly@summitmanagementservices.net

December 2009

Staff

Property Manager Heather Kelly
Leasing Consultants ...
William Hague & Penney Messerschmidt
Service Technician ... Gary Jones

MAINTENANCE CORNER

The Lakes offers emergency maintenance. After business hours, simply call the office at 870-9900 and follow the prompts. That will page Gary and he will get back with you as soon as possible. Please only use this service if it is a true emergency. As stated in your lease, there is a \$25.00 lock out fee after hours. When calling, please speak slowly and give as much information as possible. E.G.: your name, a phone number where you can be reached, your address, and a description of the problem. If you talk to fast or omit information, our maintenance staff does not know who or where to call back. Thanks for your prompt attention to this matter.



HOLIDAY PARTY

Come join us for our holiday dinner on Thursday December 17th from 6:00pm to 8:00pm. We will provide ham, pasta, and beverages. Please bring a side item or dessert to share. If you would like to participate in the white elephant present exchange, bring a new wrapped ornament. Come get your picture with Santa, and have your face painted by Goldie the Clown. Mark your calendars and RSVP by December 12th. Please let us know if you intend on bringing a side or dessert. Hope to see you!

PET OWNERS

As a courtesy to others and for health and safety reasons, pet owners are required to clean up after their pets at all times. There are several dog waste receptacles located throughout the community; make sure you use these for pet waste only. Are you thinking about adding a pet to your family? Make sure you register them at the office.

HOLIDAY DECORATIONS

The Lakes is having a light contest this year for best outdoor decorated home. Contest winners will receive a rent credit in the amount of \$100, \$75, and \$50 dollars. Also, if you are planning on setting up a Christmas tree, make sure it is an artificial tree. Live Christmas trees pose a fire hazard to our community.

We thank you for your understanding!

Refer Friends

We love having you here at the Lakes, and there is no better way for us to show you our appreciation than to reward you for referring your family and friends to make The Lakes their next home. For each referral, you will receive \$200.00 off your next month's rent after your referral lives here for 30 days. It is very important that your referral tells us that you sent them when we first fill out a resident card on them. It's that simple. The Lakes is already a great community! Why not refer family and friends as neighbors to make the Community that much better!



Toys for Tots is an effort by the US Marines Corps Reserves to deliver through the gift of a new toy- a message of hope to youngsters that will motivate them to grow into responsible, productive, patriotic citizens and community leaders. Donate a new unwrapped toy or the gift of a cash donation to aid the effort. For more information, visit their website www.toysfortots.org

REMINDERS

- Rent is due by the 3rd of each month
- Wednesdays is Marco's pizza night
- **Save the Date:** Tentatively speaking Saturday January 16th for an afternoon at Skatetown USA

CHILI COOK-OFF WINNERS

Last month's chili cook-off Bengals/ Steelers game was a great success. The Bengals won, and many neighbors came out to enjoy each other's company. We would like to thank everyone who attended. The 3 best voted chilies were: 1st place winner John Vasquez, 2nd place winner Kerry Risenhoover, and 3rd place went to Kevin Conley. Thanks to everyone who brought an item to share; we were all winners!

RECIPE CORNER

Featuring: Kevin Conley

White Chicken Chili

Ingredients:

1-2 lbs. chicken breast
1 medium yellow onion
2 small cans of green chilies, chopped
1 tbsp minced garlic
1 cup Monterey Jack
1 tsp cumin
1 tsp salt
½ tsp pepper
1 cup heavy whipping cream
1 can chicken broth
1 cup sour cream
1 qt milk
2 cans of Great Northern beans

Directions:

Sauté chicken, onions, and garlic until the onions are soft and the chicken is cooked. Add beans, chilies, seasonings, and broth; simmers 30 minutes. Add cream, milk, sour cream, and cheese until you get your desired thickness. Serve!

Want your recipe featured in an upcoming newsletter? Drop your recipe off with detailed directions to the office. Attention: Bill

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