



Luxury Residential Apartment Community



4700 Lakes Edge Drive • West Chester, OH 45069
Monday-Friday: 9am-6pm / Saturday: 10am-5pm / Sunday: CLOSED.
(513) 870-9900 • www.lakesatwestchester.com

November 2009

Staff

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

GOOD LUCK!

The Lakes would like to thank Nick for his dedicated service. We wish Nick the best of luck on his future endeavors. We are sad to see Nick go; however, we are confident that Gary Jones will do a great job during this transition period. While we are searching for the right fit to join our team, Summit is sending down a maintenance employee from Akron to help during this process.

MAINTENANCE CORNER

Does your kitchen sink stink when you use your garbage disposal? Pouring a little bleach down the drain will kill any odor causing bacteria. Disposal of orange or lemon peel grinds give it a fresh scent. Do the blades seem dull or take a while to dispose of food? Put a few ice cubes down the disposal to sharpen the blades.

KICK OFF FOR THE HOLIDAYS

It is less than 2 months away, and many of you have not started your holiday shopping, yet. Here's your chance to kick off your shopping for the holidays. This Thursday, November 5th from 6 to 9, the Lakes will host a gift party. On site will include: a professional masseuse, a representative from Mary Kay, Pampered Chef, some jewelry, and other gifts.

We hope to see you there!

CHILI COOK-OFF

The Lakes is hosting the November 15th Bengals/ Steelers game at the clubhouse. This event is a potluck chili cook-off. Please bring an item to share. We'll provide a fun atmosphere, keg of beer, snacks, and soda. Please RSVP to the office, 513-870-9900, by Wednesday the 11th.

PUMPKIN PIE SOCIAL

On Tuesday the 24th from 6 to 8 pm, we will host a pumpkin pie social. Please RSVP by November 18th. We hope to see everyone there to share in each others' company. We at the Lakes are truly thankful for each and every one of our residents that make this community such a great place to live!

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!

AVOID SWINE FLU

Risk of contacting the Swine Flu (H1N1) or the seasonal flu is growing. You can protect yourself by following a few simple, common sense precautions:

- Wash your hands! It is the most important way to fight infection. Suds your hand up with soap for 15 to 20 seconds.
- Use antibacterial cleansers. During times of heightened alert, you may want to use hand sanitizers and carry wipes for door knobs and other surfaces where germs can live for up to 2 hours.
- Avoid touching your face and take care of yourself. Eating healthy and getting 8 hours of sleep helps insure that your body has the resources to fight off illness.
- Pay attention to the local health authority. Follow any advise they have to offer

. If you are sick, please see your family doctor. Remember you should not be around people until at least 24 hours after a fever has broke. Stay healthy!

RECIPE CORNER

Source: Pampered Chef

Jalapeño Popper Mini Pizzas

Ingredients:

- 1 (11 oz.) packaged refrigerated thin crust pizza dough
- 4 slices of bacon
- 1 small red pepper, finely diced
- 2 jalapeno poppers, chopped
- 4 oz. of cream cheese, softened
- 1 cup of shredded cheddar cheese, divided
- ½ cup of crushed corn chips

Directions:

Preheat 425°. Place unrolled dough on cutting board and cut into 24 disks. Flatten disk and place in a pan. Bake 11 to 13 minutes or until golden brown. Chop bacon to ¼ in. pieces and brown. Drain off excess fat. Over medium high heat, use 1 tsp. of the bacon pan drippings and sauté the chopped bell pepper and jalapeno popper 3 or 4 minutes until tender. Combine the cream cheese, ½ of the cheddar cheese, bacon, and peppers; mix well. Spread mixture evenly over the pizza crust. Top with remaining cheddar cheese and crushed chips. Bake 4 or 6 minutes until cheese is melted, serve immediately.

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

IN OUR THOUGHTS

The Lakes would like to send our deepest condolences to the family of Patrice Battle. The Battle family is in our thoughts and prayers during this difficult time. The Family has set up a fund at any National City Bank to help Patrice's daughter, Aman. Please give what you finances will allow. God Bless.

REMINDERS

- Rent is due by the 3rd of each month
- Wednesdays is Marco's pizza night
- **Save the dates:** December 17th, will be the annual Holiday Party

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