# THE COMMUNITY NEWSLETTER HELLO PUMPLIN



# **Important Reminders**

#### Stay safe and enjoy the season!

As fall brings cooler weather and festive activities in your city, we want to ensure you stay safe during this time of year.

- Stay Aware: Always be mindful of your surroundings. Watch your step cautious while walking around the community. Wet leaves and puddles can lead to slips, and ice may occasionally be present. When railing are available, hold onto them as a guide.
- Lock Up: Make it a habit to lock your home and car doors, even for quick stops.
- Drive Safely: Watch your speed while driving through the community. Excessive speeding in parking lots can be hazardous.

#### **Disposal Duty**

Many garbage disposal issues can be prevented by following these simple measures:

Always run cold water before, during, and after using the disposal to flush the unit and lubricate the bearings. Here are some items that your disposal cannot handle: Nut shells, and eggshells, bones, grease, large vegetable peels By being mindful of what goes into the disposal, you can help keep it running smoothly!

#### Seasonal Decorations

If you're planning to decorate for the holidays, we encourage you to do so safely, especially when using lights. Please remember to turn off holiday lights when you're not at home. Additionally, keep all decorations, such as holiday trees and gifts, clear of heaters and gas fireplaces to ensure safety. Enjoy your festive decorating!

#### **Heaters**

Please be aware that when you first use your heater, there may be a slight odor as dust burns off the burners and ducts. This is normal and should dissipate quickly. If you notice any issues with your heating system or if the odor persists beyond a reasonable period, please don't hesitate to reach out for assistance. You can easily log a service request through the Resident Portal. Your comfort is our priority, and we're here to ensure your heating needs are met throughout the season. Stay warm and cozy!

# Trick or Treat!

Our offices will be open and handing out candy.

### **Holiday Hours**

During the upcoming holidays, the leasing office at your community will be closed

## Thanksgiving

11/27/24 offices closed at 2:00 pm (Wednesday) 11/28/24 Thanksgiving Dayclosed (Thursday) 11/29/24 offices opens at 12:00 pm (Friday)

#### Christmas

12/24/24 offices closed at 12:00 pm (Tuesday) 12/25/24 Observed closed (Wednesday) 12/26/24 offices open at

12:00 pm

#### **Communicate With Us**

If you have any issues or concerns about your apartment, please feel free to contact your Community Manager. We're here to assist you and ensure your comfort this season.

- For routine maintenance requests, please use your Resident Portal. For urgent matters, it's best to call Emergency Maintenance at 888-325-3488.
- Check for available or upcoming apartments if you're considering a transfer or want to refer friends, family, or coworkers. This helps you participate in our Resident Referral Program! We're currently offering incentives. Please reach out to your management office for more details.
- Pay your rent online! It's secure, fast, convenient, and flexible, with options including e-Check, debit, and credit cards









## Pumpkin Chocolate Chip Cookies

Pumpkin Chocolate Chip Cookies

Forget what the calendar says: Fall hasn't officially begun until you've had your first pumpkin dessert of the season. These cakey, spiced pumpkin cookies are generously studded with chocolate chips and finished with stripes of glaze, and they're a great way to get into the

#### Instructions:

- 1. To make the pumpkin chocolate chip cookies: Preheat the oven to 375°F. Lightly grease two baking sheets, or line them with parchment paper.
- 2. Whisk together the flour, baking powder, soda, salt, and spices in a medium bowl
- 3.In a separate bowl, beat together the butter and sugars. Scrape down the sides of the bowl, and beat briefly, just until smooth.
- 4. Add the pumpkin, eggs, vanilla, and orange zest, beating to blend
- 5. Slowly add the dry ingredients, beating to blend. Stir in the chocolate chips and walnuts.
- 6. Using a tablespoon cookie scoop or soup spoon, drop the dough onto the prepared baking sheets in 1.1/4" balls. Bake them on the middle oven rack for about 18 minutes, until the edges are lightly browned. Remove the cookies from the oven, and let them cool on the baking sheets 5 minutes before transferring them to racks.
- 7. If desired, press two chocolate chips into each warm cookie to make eyes for the pumpkin.
- 8. To make the glaze: Stir together the sugar, milk and vanilla until the glaze is smooth. Dip the tops of the pumpkin chocolate chip cookies in the glaze; or drizzle the glaze over the
- 9. Place the pumpkin chocolate chip cookies back on the rack for the glaze to set. Wrap loosely, and store for several days at room temperature; freeze for longer storage.

Ingredients
Cookies
2 1/4 cups (270g) King Arthur Unbleached All-Purpose

Flour 1 teaspoon baking powder 1/2 teaspoon baking soda 1/2 teaspoon table salt 1 1/2 teaspoons cinnamon

11/2 teaspoons cinnamon
1/2 teaspoon ginger
16 tablespoons (227g) unsalted butter, softened
1/2 cup (106g) light brown sugar or dark brown sugar,
packed
1/2 cup (99g) granulated sugar
2 scant cups (425g) or one 15-ounce can pumpkin purée
2 large eggs
1 teaspoon King Arthur Pure Vanilla Extract
zest of 1 orange, optional

2 cups (340g) semisweet chocolate chips 1 cup (113g) walnuts, chopped



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We would like to take this moment to reflect on all the blessings that we have in our lives and hope that you share in our sentiments in wanting to give back to those who are less fortunate.

This year, we are continuing tradition of giving back to our community. We have joined with a local nonprofit organization that helps children and families in need. We will be collecting unwrapped gifts from now through December 11 (Wednesday). Contributions can be collected at your community leasing office at the Toy Drive display box. For more information about the nonprofit organization please read through The Toy Drive flyer displayed in the leasing office. Our goal is to make this holiday season extra special for the individuals in need. Together, we can make a difference! Thank you.



# Thank You ..

#### With Gratitude

Residents like you truly transform our apartments into homes and our property into a vibrant community!

We want to extend a warm welcome to all the new residents who have joined us in recent months, and a heartfelt thank you to those of you who have continued your residency here. We genuinely appreciate each of you and look forward to exceeding your housing needs in the future. Your lifestyle is our commitment.



# **Fusion Community Highlight**

Up to 1-MONTH FREE! Call or stop by to learn more about our amazing apartment homes! \*Select apartment homes, limited time. Offer may end at any time. Call 702 -307-5400

Welcome to Millennium East Luxury Apartments, where your journey to elevated living begins. Nestled in the vibrant pocket of North Las Vegas, Nevada, our community is designed to stand apart from the rest, offering a level of premier living that redefines the standard. Enjoy a world of convenience with our onsite amenities, such as our striking resortstyle pool and sundeck. With an exceptional team, superb amenities, and a prime location just off I-15, we've created an environment that exceeds expectations. Explore our spacious one-, two-, and three-bedroom floor plans, each thoughtfully detailed for your comfort and convenience. At Millennium East, you'll discover not just an apartment, but a place where your wants come to life!

Thinking of relocating to a sister property or another state, visit FusionPMC.com for availability.



