

October 1, 2010

# The Overlook

## Announcements

- Our annual fall festival will be held on Thursday, October 21st! We still need a few volunteers to help out with games! Contact Monisha at the office, 919-876-9110!



- We will be taking food donations from now until November 19th, to help out the less fortunate. Please bring by canned goods or other dry foods by the office to help out!
- Are you Alive N' Kickin'? Prove it at the Alive N' Kickin' interest meeting on Wednesday, October 20th at 10:00am. We will have fun and games, exercising, and a few guest speakers!

- Do you enjoy a walk in the fresh air with a few good friends? Then come on down to the clubhouse on Monday, October 11th for our first Walk Club get together. We will be walking at 7:00am and 6:00pm around the property. See you then!
- Our last community yard sale of the year will be November 6th!



- We do not encourage trick-or-treating within the community. The mall is a good place to go to fulfill your need for candy!

## Special Requests

- Please keep patios and balconies clean and free of indoor furniture and things that can be stored in your outside storage unit.



## Reminders

- It's inspection time again and we will be doing our 3rd and final inspection within the next few weeks. We have seen a few new dogs around, please register them with the office! We will be checking soon for unauthorized pets and guests. Running water, leaks and filters will also be addressed at this time. This is mandatory and there will be no exceptions!
- Dogs must be kept on a leash and cleaned up after! Please do not leave them unattended on porch or balconies.
- Since we don't allow grills on the patios, feel free to use the grilling area!

**Mary Gerende**  
Property Manager  
**Gabriela Rowe**  
Assistant Manager  
**Courtney Schoneman**  
Leasing Consultant  
**Monisha Morrison**  
Leasing Consultant  
**Ron Ford**  
Maintenance Supervisor  
**Ahmed Mohamed**  
Maintenance Technician  
**Jimmy Gibbs**  
Leasing Consultant

### Office Hours

Monday- Friday  
8:30am-5:00pm  
Saturday  
10am-4:00pm  
Sunday  
1:00pm-4:00pm

### Computer Lab

Monday- Friday  
8:30am-4:30pm  
Saturday  
10:00am-3:30pm  
Sunday  
1:00pm-3:30pm

### Fitness Center

Open 24 hours

### Quiet Hours

11:00pm-7:00am

## Did you know?



- Pumpkins are really squash, they come from the same family as a cucumber.
- If your pumpkin shrivels up after it is carved, you can soak it in water overnight to restore it.
- There are no words in the dictionary that rhyme with orange, purple or silver!

## Classic Pumpkin Pie Recipe

- 1 cup Sugar
- 1/2 cup packed Brown sugar
- 1/4 teaspoon Salt
- 2 teaspoon Ground Cinnamon
- 2 Eggs
- 1 Can (15 ounce) Pumpkin (Not pumpkin pie mix)
- 1 Can (12 ounce) Evaporated milk
- 1 9-ince unprepared pie crust

Preheat oven to 350 degrees Fahrenheit.

In a large mixing bowl, stir together sugar, brown sugar, salt, and cinnamon. When these ingredients are well mixed, stir in the eggs followed by the pumpkin and evaporated milk. Transfer mixture to the pie crust.



Bake at 350 degrees F (175 degrees C) for 1-1/2 hours, or until a toothpick inserted into the pie comes out clean. Cool before serving.