



HEIGHTS MANOR APARTMENTS

NOVEMBER 2018 NEWSLETTER

Heights Manor Staff

| | |
|---------------|------------------|
| Kathy Buzzard | Property Mgr. |
| Mark Stewart | Maintenance Mgr. |
| Randy Simmons | Maintenance |
| Tammie Hill | Maintenance |
| Chuck Keyes | Maintenance |

Maintenance Emergency #

330-853-8626

Maintenance phone number 330-385-4047
Monday thru Friday 8 - 4:00 p.m.

Office Hours:

Monday – Friday 8:00 to 4:00 p.m.

heightsmanor@yahoo.com

330-385-4047

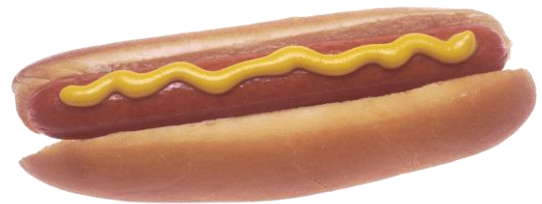


Equal Housing
Opportunity

Reminder

Save the date:

Please join us on Monday November 12, 2018
from 12:00 p.m. to??? for a WEENIE ROAST
& CORNHOLE TOURNAMENT.



*Corn hole teams will be drawn on the
day of:*

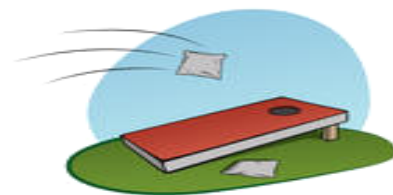
\$50.00 gift card to 1st place team

\$30.00 gift card to 2nd place team

*We will serve hot dogs, chips, and
drinks!*

Please RSVP by November 5, 2018

We look forward to seeing everyone!



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NOTICE

For any resident receiving a utility check from us we ask that you cash the check within 30 days. If you do not receive your reimbursement check on any given month please call the office by the 20th of the month and let me know.

Things you should know:

Reminder- Election Day is Tuesday, November 6. The voting location for Heights Manor residents is United Brethren In Christ Church located at 528 Grandview Street, East Liverpool



Veterans Day is November 11th

Please Veterans Day to all the veterans!!!!

The staff of Heights Manor Apartments would like to wish everyone a

“HAPPY THANKSGIVING”

The office will be closed on Thursday November 22nd and Friday November 23rd 2018.



Shortbread Cookies IV

Ingredients:

- 1 cup of white sugar**
- 2 cups of butter, softened**
- 3 ½ cups all –purpose flour**
- 1 cup white rice flour**
- 2 tablespoons white sugar**

Directions:

- 1. Preheat oven to 350 degrees F**
- 2. In a medium bowl, cream butter and 1 cup of sugar until very fluffy. Gradually add the flour and rice flour. As the dough gets stiffer, turn it out onto a well-floured surface, and knead it until smooth.**
- 3. Press dough into a 10x15 jellyroll pan, score into bars and prick with a fork. Sprinkle remaining sugar over the top, and bake for 30 to 35 minutes in the preheated oven, until golden brown. Cut along scored lines into bars while still warm. Cool before serving!**

Enjoy!!!



Daylight savings time ends November 4th. Don't forget to turn your clocks back Saturday night 1 hour.