



HEIGHTS MANOR APARTMENTS

OCTOBER 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

Help keep the property clean by not throwing trash out of your vehicle windows and keep all trash out of hallways and parking lots. NO trash is allowed to be placed in the hallway.

Throwing trash outside of dumpsters is not tolerable. It attracts wild animals, which causes damage. Please be sure when throwing out trash that it goes in the dumpster and not on the ground.

School is in full swing, please watch for children and school buses.

Please notify the office immediately if your household has any changes that includes but not limited to income going up or down, household members move in or out.

Great craft Idea:

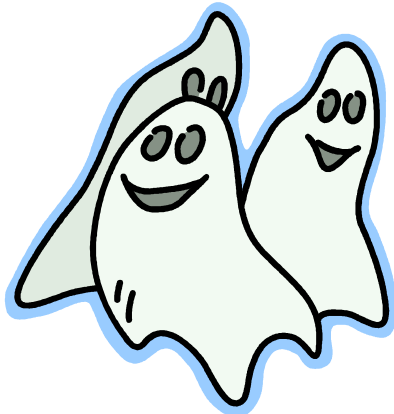
Gather some fall leaves and place in a picture frame to hang on wall. Makes a beautiful accent for the season.



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.

HAPPY HALLOWEEN



Trick or Treat

October 31st
6:00pm-7:30pm

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East Liverpool East End Plaza Trunk-or-Treat –

Sunday, October 28, 5:00-7:00 pm

East Liverpool- Advance America Trunk or Treat,
Giant Eagle Plaza, 15937 SR 170, Monday,
October 29, 4-6 pm



The back doors are to be kept closed at all times. Propping the doors open is not allowed. This poses a security risk. If caught doing so you could be found in violation of your lease and termination of your lease.

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RECIPE OF THE MONTH

Candy Corn Fudge

1 7oz jar marshmallow cream
1 ½ cups sugar
2/3 cup evaporated milk
2 Tbsp. unsalted butter
2 cups candy corn (about 12 oz)
1 cup semi-sweet chocolate chips
1 cup salted peanuts, chopped

These two are optional

1 oz semi-sweet chocolate chopped
1 oz white chocolate chopped

Line 8in square pan with foil; butter foil. Combine first 4 ingredients together in large heavy pan. Bring to a boil over medium-high heat. Cook stirring constantly, until mixture reaches 235 on a candy thermometer, 10-15 min.

Remove from heat, stir in candy corn, chocolate chips and peanuts, stir until chocolate melts.

Immediately transfer to foil-lined pan and smooth top until even. Chill until set. About 2 hours.