

**Office Hours:**

**Monday-Friday  
9:00-6:00 pm**

**Saturday  
10:00-5:00 pm**

**Sunday  
Closed**

# Hillside Scoop

October 1, 2017

**Your Team**

~ ~

Jamie Herrera: Property  
Manager

Maggi Cannon: Assistant  
Manager

Steven Garrett: Leasing  
Consultant

George Preston:  
Maintenance Supervisor

**Also at your Service:**

- ◇ Stamps for purchase  
    \$0.49 individual  
    \$9.80 book
- ◇ Long Distance Faxing \$1.00/pg
- ◇ Free Gift Wrapping Service

## Resident Referral

\$\$\$

Keep sending your friendly ghouls and goblins! Refer your **FRIENDS** to us and have them mention your name. When they move in, we will pay you **\$150.00!!** **\*\*this amount will not be deducted from your rent\*\***

## Trick or Treat

We'll be giving away candy in the office on Tuesday the 31st for anyone who would like to stop by after work or school!

## Let us Wrap Your Gifts!

With the **Holidays** right around the corner, don't forget about our gift wrapping service. There's no charge. We can wrap it, or you can do it yourself with our supplies! This service is offered all year for birthday gifts as well.

## GO GREEN TIP

Use recycled paper to make decorations like spooky Halloween trees, and masks.



Like us on  
Facebook!

## MEET OUR NEW STAFF MEMBERS!



Jamie is our new Property Manager! She has been employed with Ball Homes for 3 years. She enjoys spending time with her family, boyfriend, friends, and fur baby Jada. In her spare time you can find her shopping, watching her nephew play baseball, reading, and watching movies.

She is looking forward to getting to know our residents and continuing to make The Tracery a great place to live!

George is our new Maintenance Supervisor! He has been employed with Ball Homes for a year and a half.

When he has spare time he enjoys fishing and playing music.

He looks forward to being at the Tracery and serving the residents of this community and the office staff.



## **Tired of taking your trash to the compacter?**



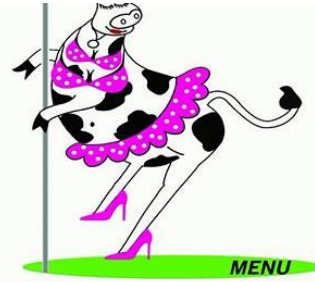
### ***We have a solution!***

The Tracery offers “Valet Trash” where we pick up your trash twice weekly from your doorstep.

It only cost \$25.00 a month! Call the office today to set it up.

# GoGo Burger Food Truck

Tuesday, October 10th  
5:00-8:00pm



## GO GO BURGERS

Classic Hamburger	\$6.50
Classic Cheese Burger	\$6.75
Bacon Cheese Burger	\$7.25
Jalapeno Cheese Burger	\$7.25
Western BBQ Burger	\$7.50
Big Bleu Cheese Burger	\$7.50
Hawaiian Burger	\$7.75
California Burger	\$7.75
Brazilian Burger	\$7.75
Mushroom Bacon Swiss Burger	\$7.75
New Mexico Green Chile Cheeseburger	\$7.75

## GO GO SANDWICHES

Rib-eye Steak Sandwich	\$9.50
Philly Cheese Steak	\$8.00
Grilled Chicken Filet	\$7.25
Fried Bologna Sandwich	\$5.50

## GO GO WINGS

10 Wings w/choice of Sauce	\$8.00
(ranch, bleu cheese, BBQ, buffalo)	



## GO GO SIDES

Crinkle Cut Fries	\$2.00
Homemade Onion Rings	\$3.00

## GO GO DRINKS

Soft Drinks	\$1.00
Water	\$1.00

## Have You Lost Something?

Remember, we have a community Lost and Found in the office! If you've lost anything check with us in the office to see if someone's turned it in. Same goes if you find a "lost something". Let's all help each other.



THE  
TRACERY  
APARTMENTS

We are now on Instagram!  
Follow us @thetracery.

# PUMPKIN PIE BITES

## Ingredients:

- 1 pkg (14 oz or 410 g) refrigerated pie crusts (2 crusts)
- 1 cup (250 mL) solid pack pumpkin (not pie filling)
- 1/3 cup (75 mL) evaporated milk
- 1/4 cup (50 mL) sugar
- 2 eggs
- 1 tsp (5 mL) ground cinnamon
- whipped topping (optional)



## Directions:

Preheat the oven to 375°F (190°C). Unroll the pie crusts and cut out 24 small rounds with a 2½" (6-cm) Biscuit Cutter. Spray the Mini Muffin Pan with nonstick cooking spray and gently press the rounds into the wells of the pan. In a medium mixing bowl, whisk together the pumpkin, evaporated milk, sugar, eggs, and cinnamon. Evenly distribute the filling among the pie shells. Bake for 20–25 minutes, or until a toothpick inserted into the filling comes out clean and the crusts are golden brown. Carefully remove the pies from the pan and cool them completely. Top the pies with whipped cream and serve.

New Products launched September 1<sup>st</sup>! Check out all of awesome new products and one pot recipes at [www.pamperedchef.com/pws/riley](http://www.pamperedchef.com/pws/riley) or pick up a catalog in the office! Have questions? Email me at [rileycantrall@gmail.com](mailto:rileycantrall@gmail.com)

## October 2017

Sun	Mon	Tue	Wed	Thu	Fri	Sat	
1 <i>Rent is due</i>	2	3	4	5	6 <i>\$50 late fee</i>	7	
8	9	10 <i>Go Go Burger</i>	11	12	13	14	
15	16	17	18	19 <i>Evaluate your life day</i>	20	21	
22	23	24	25	26	27	28	
29	30	31 <i>FREE CANDY!</i>					
			<i>Happy Halloween!</i>				