

Resort Report

November 2020

Happy Fall St. Moritz!

Scooter's Italian Ice will be back to provide complimentary dessert to our residents, as we know their last visit was a disappointment, with long wait times and some residents not being served at all. For this reason, their visit next week will include 2 trucks instead of 1!

So, join us outside of the leasing office on Wednesday, November 4 from 5:30pm to 8:30pm for a complimentary dessert!

We hope everyone is staying safe and healthy during this time. Our parking lots have been impacted by this pandemic, with more residents working from home and garages being used for various purposes. We have been lenient with the use of garages, however; we need to begin enforcing the garage rules. Therefore, we will be conducting garage inspections mid-November. Please use the next couple of weeks to ensure your garage is in compliance. This inspection will allow us to enforce the following policies as stated in your Lease Agreement and Rules and Regulations:

1. Garages are to be used for the parking of vehicles only and not solely for the storage of property. Garages must have a clear pathway from both the garage door and the apartment entry door. Additionally, the area around the washer and dryer and/or the storage cabinet should always be clear.
2. No part of the community shall be used by Tenant or their guests for car washing, painting, or otherwise servicing any vehicles, including changing oil. Landlord has the right to clean the premises of fluids discharged from vehicle and to charge such cleaning costs to Tenant and revoke parking privileges.
3. Commercial vehicles, recreational vehicles, boats, trailers, and inoperative vehicles shall not be parked or stored on the premises.

St. Moritz is a smoke-free property. Please refrain from smoking throughout the property, including amenity spaces and common areas, and remind your guests of this new policy.

The Resort Report

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Scooter's Italian Ice Truck



On Wednesday, November 4 from 5:30 p.m. – 8:30 p.m. we will welcome Scooter's Italian Ice Truck back at St. Moritz. These treats contain zero high fructose corn syrup, low calorie, gluten free, and fat free! Just to show our appreciation these treats are complimentary. Be sure to try their italian ice, or even the Chamoyada! We hope to see you there!

Pumpkin Mousse Recipe

Ingredients:

- 2 pkg (1 oz each) Jell-O Vanilla Flavor Sugar Free instant pudding
- 3 cups cold fat free milk (or any milk)
- 1 can (15oz) pumpkin
- 1 tsp pumpkin pie spice
- 1 cup thawed cook whip lite whipped topping

1. Beat pudding mixes and milk in medium bowl with whisk 2 min
2. Add pumpkin and spice; mix well. Stir in COOL WHIP
3. Refrigerate 1 hour



Apple Crisp Recipe

Filling

- 5 cups fresh sliced apples
- ½ cup granulated white sugar
- ½ tsp cinnamon
- 1 teaspoon vanilla extract

Topping

- ½ cup all purpose flour
- 1/3 cup old fashioned oats
- 2/3 cup packed brown sugar
- ¼ tsp salt
- ½ teaspoon cinnamon
- ¼ cup (1/2 stick) butter (melted)

1. Preheat oven to 350 degrees. Grease a deep-dish pie plate or large baking dish with butter or cooking spray and set aside.
2. Combine the sliced apples with the sugar, cinnamon, and vanilla extract in a large bowl and mix until all the apples are evenly coated. Pour into the prepared baking dish.
3. In a separate medium size bowl, combine the flour, oats, brown sugar, salt, and cinnamon. Pour in the melted butter and stir until well coated and crumbly. Sprinkle the crumb mixture evenly over the top of the apples.
4. Bake in the preheated oven for 45-60 minutes until fruit is soft and the topping is golden brown. Allow to cool slightly before serving. Serve warm with vanilla ice cream on top. Enjoy!

