



Resort Report

October 2020

Happy Fall St. Moritz Residents!

Scooter's Italian Ice is coming to St. Moritz with complimentary treats for our residents! On October 7, come up to the leasing office parking lot between 5:00 p.m. and 8:00 p.m. to get a delicious dessert! We look forward to seeing you there!

Thank you for everyone's patience and understanding during our asphalt project! We have a couple areas that will require touch-up and this work will be performed on October 7, 2020. Please keep an eye out for signage the day before and make sure your vehicle is not parked in one of those areas.

As a reminder, as of October 1, all rents are due on the 1st and will be considered late if received after the 3rd of the month. Additionally, we have added Resident Direct, a RealPage payments service product, which will allow us to continue accepting rent payment by credit card, however; the transaction fee charged by the vendor will now be the responsibility of the resident.

Please call our office should you have any questions regarding the information above. Have a great weekend!!



**HAPPY
HALLOWEEN**



The Resort Report

October 2020

Scooter's Italian Ice Truck



On Wednesday, October 7 from 5:00 p.m. – 8:00 p.m. we will welcome Scooter's Italian Ice Truck 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 mini donuts, brownie sundaes, or even the Chamoyada! We hope to see you there!

Halloween S'mores Dip



- Ingredients:
- 3 cups Chocolate Chips
 - 2 cups Peanut Butter Chips
 - 1 1/4 cup Heavy Cream, divided
 - 11 Halloween Peeps, or more depending on pan size

- Instructions:
1. Preheat oven to 400°F.
 2. Place chocolate chips in a small bowl.
 3. In the microwave heat 3/4 cup of heavy cream until it boils (approximately 45 seconds)
 4. Pour the hot cream over the chocolate chips. Let the mixture sit for 1 minute then stir until the chocolate chips are all melted and the mixture is smooth. You may microwave it for 15 seconds at a time if you need to melt the chocolate chips a little more.
 5. Repeat the process with the peanut butter chips and the remaining 1/2 cup of heavy cream.
 6. Pour the melted chocolate into an 8-inch cast iron skillet, or an 8x8 inch casserole dish. Then pour the peanut butter over the chocolate. Use a spoon to swirl them together.
 7. Arrange marshmallow peeps on top of the chocolate and peanut butter.
 8. Bake in oven for 5-7 minutes, or until the marshmallows are nicely toasted.
 9. Remove from the oven and serve immediately with chocolate graham crackers.

Pumpkin Butter



Ingredients

- 5 cups pureed pumpkin/squash
- 1 cup apple juice
- 1 cup brown sugar
- 3 tsp cinnamon
- 1 tsp ginger
- 1/2 tsp allspice
- 1/2 tsp nutmeg
- juice of one lemon

Instructions

- Combine all the ingredients in a medium saucepan. Stir until mixed.
- Place on med-high heat stirring frequently until the mixture starts to boil
- Reduce heat to low and allow to simmer for 30-45 min or until the desired thickness has been achieved
- Ladle into clean jars.

Top 7 on Netflix

Take advantage of the time to sit home and relax! Grab some popcorn, get cozy and press play!

1. Schitt\$ Creek
2. The Good Place
3. Easy
4. The Ranch
5. Dead to Me
6. New Girl
7. Grace & Frankie

