

# Resort Report

**September 2020**

*Hello St. Moritz Residents!*

To keep St. Moritz in its best condition, we have planned to add a new coat of asphalt, also known as slurry, through the parking lots and drivable areas throughout the property. This project will take approximately four weeks to complete and will occur every Tuesday and Friday throughout the month of September.

1. Daily work schedule is from 8:00AM to 6:00PM.
2. There will be NO GARAGE ACCESS on your scheduled day. Please park your vehicle/s in another area of the property. Keep in mind there is additional parking on Summerfield. Make sure you are not parking in a red zone or a No Parking area. Again, there will be no garage access after 8:00AM on your scheduled day, so make sure you have moved your vehicle by 7:30AM.
3. Vehicles found parked in an area that is scheduled for work WILL BE TOWED and removed from the property at the vehicle owner's expense.
4. PARKING POLICY – Towing of vehicles without a St. Moritz parking permit or safelist during the hours of midnight to 5am will be temporarily suspended from 9/7/2020 through 9/27/2020. During this time, you may park your vehicle on the property in any open space, without a permit or safelist. We will resume with our normal parking policies, including towing, on Sunday, September 27, 2020.
5. Please do not drive or walk on the surface areas that are being repaired. Cones or tape will mark these areas. Those found causing damage to these areas will be charged with the cost of the repair.
6. Please notify your guests, housekeepers, water delivery people, etc. of these restrictions. You may also want to consider rescheduling any pickup or deliveries you have set up.
7. If for any reason, the schedule in your area must be postponed due to weather or other issues, you will be notified of the new schedule date.

Thank you in advance for your assistance, patience, and cooperation. If you have any questions, please feel free to contact our office at 949-362-6012.

# The Resort Report

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The Aliso Viejo Community Association is holding a Drive-In Concert at The Commons (Trader Joe's Center) on Friday, September 25 from 7:00 p.m. – 9:00 p.m. Tickets are on sale now and range from \$20-\$35 per vehicle. To purchase your ticket, please visit [avcity.org/events](http://avcity.org/events). Additionally, the city let management know that there may be some sound from this event. The Gates will open at 5:00 p.m., and if you have any further questions, please contact 949.425.2550.



## Pumpkin Pie Parfaits



### Ingredients:

- 3.4 oz instant vanilla pudding mix
- 2 cups cold milk
- 15 oz can puree pumpkin
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/8 teaspoon ground cloves
- 1 cup of vanilla sandwich cookies 8 oz
- 8 oz frozen whipped topping thawed

### Instructions:

1. In a large bowl, whisk together pudding mix and milk. Let set for 5 minutes.
2. Stir in pumpkin, cinnamon and nutmeg.
3. Crush the vanilla sandwich cookies in a blender or food processor to make crumbs.
4. In small 1/2 pint jar or glasses layer cookie crumbs, pumpkin pudding and whipped topping. Repeat the layers twice and end with cookie crumbs.
5. Chill until you're ready to serve. Enjoy!

## Candied Bacon Recipe

### Ingredients

- 1 Pound thick cut bacon
- 1 tablespoon fresh ground black pepper
- 1 cup light brown sugar

### Instructions

1. Preheat oven to 375°F.
2. Place a wire rack on a foil lined baking sheet. Arrange the bacon on the wire rack and sprinkle with the black pepper. Lightly pat the brown sugar on top of the bacon to create a thin layer.
3. Transfer the baking sheet to the oven and bake for 25 minutes or until the brown sugar has melted and the bacon is crisp.
4. Remove from the oven and allow to cool for 10 minutes. Using tongs, transfer the bacon to a parchment lined baking sheet and allow to cool to room temperature.



## Top 8 on Netflix

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

1. Lucifer
2. Hoops
3. The Umbrella Academy
4. Million Dollar Beach House
5. Trinkets
6. The Legend of Korra
7. High Score
8. The Office

