



NEWSLETTER

July—August 2022

THE TEAM



Meghan Hobbs
Assistant
Resident Manager

Ashley Halstead
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Maintenance Technician

Office Hours

Monday-Friday:
8:30am-5:00pm

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607-215-1098

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607-739-1176

MESSAGE FROM THE MANAGER

We hope that everyone has a safe and happy summer!

Best,
Six67 College Avenue Staff

ELMIRA'S LARGEST HAPPY HOUR

Elmira's very own Summer Concert Series offering free family-friendly concerts all summer long.

Bring the family out and enjoy live music, great food, beverages, and more, all while supporting your local downtown businesses!



OUR WEBSITE

If you misplace your newsletter, remember you can always view the current newsletter on our [website](#).



ALIVE AFTER 5 SUMMER SCHEDULE

July 15 – Turtle Leaf Café

July 29 – 1157 North, Clemens Square

August 12 – Downtown Grind

August 26 – Bernie Murray's

September 9 – Hill Top Inn, Wisner Park

September 23 – EDD, Elmira College

***** Red White & Blue – 4th of July Poke Cake*****

Ingredients

- 1 box Betty Crocker™ Super Moist™ white cake mix
- Water, vegetable oil and whole eggs as called for on cake mix box
 - 1 box (3 oz) Jell-O™ strawberry-flavored gelatin
 - 1 cup boiling water
 - 1/2 cup cold water
 - 1 box (3.3 oz) Jell-O™ white chocolate-flavor instant pudding & pie filling mix
 - 1/2 cup cold milk
 - 1 container (8 oz) Cool Whip frozen whipped topping, thawed
 - 1 cup sliced fresh strawberries
 - 1/2 cup fresh blueberries

Steps

- Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake cake mix as directed on box for 13x9-inch pan. Cool on cooling rack 20 minutes.
- With tines of fork, poke holes almost to bottom of warm cake about every 1/2 inch. In medium bowl, stir gelatin and boiling water until dissolved. Stir in cold water. Carefully pour mixture evenly over top of cake. Refrigerate, loosely covered, at least 3 hours but no longer than 12 hours until serving time.
 - In large bowl, beat pudding mix and milk with whisk until blended and smooth. Gently stir in whipped topping. Drop by spoonfuls over top of cake; carefully spread until even. Arrange strawberries and blueberries on top of cake to look like flag. Store loosely covered in refrigerator.

