

Dates to Note



Daylight Saving Time begins Sunday, March 10th. Set your clocks FORWARD one hour.

March 17th – St. Patrick's Day March 31st – Easter April 8th – Solar Eclipse April 15th – Tax Day

Pet Reminder Dogs must be on a leash any time they are outside your apartment & they MUST NOT be staked outside alone. Please clean up after your pet.

April is Earth Month

Play Earth Month Bingo. See the board on page 2. Email photos to *ckim@riedmanapartments.com* to be featured in the next newsletter. One submission will win a prize!

The Team

Angela Smith

Multi-site Resident Manager

Claire Kim

Leasing Consultant ckim@riedmanapartments.com

Anthony Sprinkel

Maintenance Technician

Office Hours

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

Office Phone

607-385-3247

Fax

607-385-3141

Emergencies Only

607-739-1182



RIEDMAN

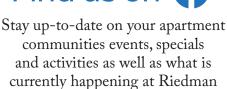
Hornell YMCA 5k Run for Shamrock

March 16, 9:30am Entree Fee 5k \$30 KidsFun Run \$5 Register online at RunSignUp.com

Good Neighbors make for Great Communities!

Refer a friend or family member to live at Fairlawn Hills and receive a \$250 check after they move-in!

-Find us on 📢



Apartments. Please "LIKE" our Facebook page "Riedman Apartments" and join in on the fun!

> facebook.com/ RiedmanApartmentLiving

- appfolio Property Manager

- Make online rental payments
- Set up automatic withdraws if you choose this option for rental Payments
- Please submit work orders, this is the best way for us to receive your order.

Please remember to keep your information up-to-date.

Life at Fairlawn Hills

Recipe

Oreo St. Patricks Day Treat

Ingredients

- 1 package Oreo Cookies
- · Black candy melts
- Gold sugar sprinkles
- Gold coin sprinkles available at Michaels
- Shamrock sprinkles available at Michaels
- Airhead Extreme Minis

Instructions

- 1. Line a baking sheet with waxed paper.
- 2. Melt black candy melts in a microwave safe bowl (according to package directions.) Heat on high for 30 seconds and stir. Repeat in 15 second increments, stirring each time, until completely melted. Do not overheat as the candy become



unusable. If the candy is too thick to pour from a spoon, stir in 1 teaspoon of coconut oil or vegetable shortening. Add up to 1 tablespoon as needed.

- 3. Drop cookie into melted chocolate and turn to coat completely. Place cookie in a fork, tapping the fork gently against the side of the bowl, allowing excess chocolate to return to the bowl. Pop any air bubbles with a toothpick.
- 4. Slide the coated cookie onto

- the baking sheet. Decorate with shamrock and coin sprinkles. Lightly sprinkle gold sugar over the coins. Press an Airhead Extreme Mini against the edge of the cookie at the top.
- 5. Allow cookie to set completely at room temperature or refrigerate for faster results.
- 6. Reheat the black candy melts if needed. Pour into a piping bag with a fine tip attached or zip top freezer bag with one small corner snipped. Line the edge of the "pot" from one side of the cookie to the other just below the coins. For a thicker line, repeat the step over the previous line.
- 7. Allow cookies to set completely. Store in an airtight container at room temperature.

Earth Month Bingo Board



Resident Reminders

- We are a non-smoking property.
 We have designated smoking areas located at the end of the property.
- Quiet hours begin at 10 pm. Please be mindful of others.

Play Earth Month Bingo!

Email photos to ckim@ riedmanapartments.com to be featured in the next newsletter. One submission will win a prize!