

# THE COMMUNITY NEWSLETTER

## Pumpkin Spice and Everything Nice



### Important Reminders

#### Fall into Safety This Season!

As the weather cools down and festive fall fun begins, we want to help everyone in our community stay safe and cozy!

- Stay Aware 🍂: Those colorful leaves may be pretty, but they can also be slippery! Be careful when walking around the community, especially after rain. Hold onto railings when available, and watch for puddles or icy spots as temperatures drop.
- Lock up 🚪: Always lock your home and car doors, even for quick stops. A small habit keeps everyone safe.
- Drive Safely 🚗: Slow down and be mindful of your speed through the community. Let's keep parking areas safe for everyone!

#### A Tidy Fall Starts With You!

Disposal Duty 🗑️: Keep your disposal running smoothly this season! Always run cold water when using it and avoid tossing in nut shells, eggshells, bones, grease, or large peels. A little care goes a long way to prevent clogs and keep things flowing all fall long!

#### Seasonal Decorations

As you decorate for the cozy season, keep safety in mind! Turn off lights when you're away and keep fall décor—like candles, wreaths, and pumpkins—away from heaters or fireplaces. Let's keep our homes warm, bright, and safe all season long!

#### Heaters

When you first turn on your heater, you might notice a slight smell from dust burning off—this is normal and should fade quickly. If it lingers or you have any issues, submit a service request through the Resident Portal. Stay warm and enjoy the cozy season! 🍁

#### 🦋 Trick or Treat!

Our offices will be open and handing out candy.

#### Holiday Hours

During the upcoming holidays, the leasing office at your community will be closed

#### 🍁 Thanksgiving

11/26/25 offices closed at 2:00 pm (Wednesday)  
11/27/25 Thanksgiving Day - closed (Thursday)  
11/28/25 offices opens at 12:00 pm (Friday)

#### 🎄 Christmas

12/24/25 offices closed at 12:00 pm (Tuesday)  
12/25/25 Observed closed (Wednesday)  
12/26/25 offices open at 12:00 pm

#### Helpful Reminders

We're here to help make your season smooth and stress-free! If you have any questions or concerns about your apartment, reach out to your Community Manager anytime — we're happy to help.

- For routine maintenance, please use your Resident Portal. For urgent matters, call Emergency Maintenance at 888-325-3488.
- Thinking about transferring or know someone who'd love to join our community? Ask about our Resident Referral Program — we're offering special incentives this season!
- And don't forget, you can pay rent online — it's secure, quick, and convenient with e-Check, debit, or credit card options.



# Fall Word Search

L K B Q N A O W V F  
 Q U I L T W T B N W  
 C Q R B O O T S F K  
 Q R W H E A T F R Y  
 P P I C N I C R O V  
 E E E S H U N A S A  
 L E C U P D J C T R  
 P K I A W R B S K G  
 A U P G N C O C O A  
 M N S F W W I T R O

WHEAT BOOTS COCOA MAPLE CRISP  
 PICNIC SCARF SPICE GRAVY PECAN  
 FROST QUILT

W I S E M M I L B O  
 V N B G I C O C O V  
 B K I V M B B S K G  
 G E O N B D T C L B  
 E E E S H N I V S V  
 S B I C N I C B O A  
 O B M H E V L E B A  
 C O B B O O L S L K  
 O N I G L M L B I M  
 G K B O N V O M A E

## Pumpkin Cookies with Cream Cheese Frosting

### Baking the Cookies

1. Preheat Oven and Prepare Baking Sheets: Preheat your oven to 350°F (175°C). Line baking sheets with parchment paper or silicone baking mats. Parchment paper prevents the cookies from sticking and makes cleanup a breeze.
2. Scoop and Shape the Dough: Use a cookie scoop or spoon to drop rounded tablespoons of dough onto the prepared baking sheets, leaving about 2 inches between each cookie. The cookies will spread slightly during baking, so it's important to give them enough space.
3. Bake the Cookies: Bake for 10-12 minutes, or until the edges are lightly golden brown and the centers are set. The baking time may vary depending on your oven, so keep a close eye on them. You want the cookies to be soft and slightly underbaked for the best texture.
4. Cool the Cookies: Remove the baking sheets from the oven and let the cookies cool on the baking sheets for a few minutes before transferring them to a wire rack to cool completely. This prevents the cookies from breaking apart while they are still warm and soft.

### Making the Cream Cheese Frosting

5. Cream Butter and Cream Cheese: In a large bowl (or the bowl of a stand mixer), cream together the softened cream cheese and butter until smooth and creamy. Make sure both the cream cheese and butter are at room temperature for the best results. This will ensure that the frosting is smooth and lump-free.
6. Gradually Add Powdered Sugar: Gradually add the powdered sugar, one cup at a time, beating on low speed until combined. Be careful not to add the powdered sugar too quickly, or it will create a cloud of dust! Mix until the frosting is smooth and creamy.
7. Add Vanilla Extract and Milk: Beat in the vanilla extract. Then, add milk (or heavy cream) one tablespoon at a time, until the frosting reaches your desired consistency. You may need more or less milk depending on the humidity and the consistency of your cream cheese and butter. The frosting should be thick enough to hold its shape but still spreadable.

### Ingredients

- For the Cookies:
- 2 1/2 cups all-purpose flour
  - 1 teaspoon baking soda
  - 1 teaspoon ground cinnamon
  - 1/2 teaspoon ground nutmeg
  - 1/4 teaspoon ground cloves
  - 1/2 teaspoon salt
- 1 cup (2 sticks) unsalted butter, softened
- 1 1/2 cups granulated sugar
  - 1 cup pumpkin puree (not pumpkin pie filling)
  - 1 large egg
  - 1 teaspoon vanilla extract



### For the Cream Cheese Frosting:

- 8 ounces cream cheese, softened
- 1/2 cup (1 stick) unsalted butter, softened
- 4 cups powdered sugar
- 2 teaspoons vanilla extract
- 2-4 tablespoons milk (or heavy cream), for desired consistency

## 'Tis the Season to Give Back ...

As the season of gratitude arrives, we're taking a moment to appreciate our blessings and give back to those in need. This year, we're continuing our tradition of supporting a local nonprofit that helps children and families.

We'll be collecting unwrapped gifts now through **Monday, December 8<sup>th</sup>**, at the Toy Drive display box in the leasing office. You can learn more about the organization by reading The Toy Drive flyer located there.

Let's make this holiday season brighter for families in our community — together, we can make a difference!

## We Thank you!

With Gratitude

Residents like you truly transform our apartments into homes and our property into a vibrant community!

We want to extend a warm welcome to all the new residents who have joined us in recent months, and a heartfelt thank you to those of you who have continued your residency here. We genuinely appreciate each of you and look forward to exceeding your housing needs in the future. Your lifestyle is our commitment.

## Fusion Community Highlight!

# ARTESIA CROSSINGS APARTMENTS



**New Leases Up to 1-MONTH FREE OAC! Call or stop by to learn more about our amazing apartment homes!**

**\*Select apartment homes, limited time.**

**Offer may end soon!**

**Call us at (562) 403-3621!**

Artesia Crossings Apartments offers modern, comfortable living in a vibrant community. Enjoy spacious one- and two-bedroom homes with sleek kitchens, wood-style flooring, and select fireplaces. The gated, pet-friendly community features on-site laundry and reserved parking, all just minutes from shopping, dining, and entertainment.