Early Bird Contest

Every month every one paying their rent before the 1st of the month. Their name will be placed in a hat. We will draw one name and that person will



receive \$25.00 off their next months RENT! The Winner for November is T-3. Take \$25.00 off December's rent!!!

Maybe A Hobby?

you might not get in your everyday life. The allow you to do something that's just for you that can help you forget your daily problems, to wind after a hard day and give you a lot of pleasure.

If you can find like inded people in your area, an outside pursuant also be a great adventures, whether that's taking on a new trail or going to a knitting convention.

10 Inexpensive Hobbies:

- 1. Hiking All you need it the great outdoors and a good pair of shoes that you probably have.
- 2. Blogging All you need is a few dollars to buy your domain name and hosting. It's free to market your blog on social media.
- 3. Reading Reading is such an easy (and often free!) hobby.
- 4. Teach yourself a language You can use lots of free resources online to help you. Try downloading some podcasts and listening to them during the evening - you'll be speaking another language in no time.
- 5. Scrap booking Another hobby that can be expensive but with a little self control you can create beautiful things and gifts for very little.
- 6. Guitar If you've always wanted to learn a musical instrument, the guitar is a great place to start. My brother purchased a used guitar and taught himself from a program on Delicious the computer.
- 7. Cooking Some of the best people in my life love to cook and I love to visit them! 8. Ballroom Dancing - Sign up for a class and grab a partner.
- 9. Sewing Sewing is a great hobby to have. Buy a used machine or moderately priced one and buy 2 dollar patterns at Walmart and material on sale. I made the nicest witch for Halloween all material came 12 fresh sage leaves from retired clothing with embellished with old lace from an old shirt!
- 10. Explore Where you live Exploring all of the streets, tunnels and bridges in the area you live in, can be fascinating. Take photos maybe photography is your thing!

THE EDGERTON EAGLE HAPPY THANKSGIVING! **NOVEMBER 2016**

How to Make a Thankful Wreath: 1. Cut a halfcircle from the center of a paper plate. 2. Cut out leaves in autumn colors (orange, red, brown, yellow) from construction paper. 3. Glue the leaves around the rim of the paper plate. 4. In the bottom center of the paper plate, ask your child to write, "I am thankful for" with a marker or crayon, Hobbies often provide a creative outlet that then draw or write on each leaf something he or she feels thankful for.

Friendly Reminder's: Winter is coming any recreational vehicles, motorcycles, campers, trailers should be removed from the parking lots and stored. This is necessary for efficient snow removal. Don't way to meet new people and experience newforget you can drop of your rent after hours in the drop box located in the front door of the leasing office.

> Don't forget if you need to shampoo your carpets you can use ours with a \$65.00 cash security Deposit! Holidays are coming.

> The Maintenance Emergency Number is 627-6366

1 Tbl. Salted butter 3 Tbl. Olive oil 1 sm yellow onion diced 2 bay leaves 1 tsp. Plus 1 tsp. Sea salt Half tsp. Freshly ground blk pepper Ouarter tsp. Freshly grated nutmeg lg. Sweet apple, Pink Lady or Golden 2 cans pumpkin puree (not pumpkinpie filling) 2 Tbls. Maple syrup 4 cups (1quart) reduced-sodium chicken stock 1/3 cup heavy cream 5 slices of bacon



Pumpkin-Ginger Soup: Melt the butter with the oil in Dutch Lots of activities come to a halt oven over medium-low heat. Add the onion, ginger, garlic, bay leaves, 1 tsp. Salt, pepper, and nutmeg, and cook, stirring often, until onions are translucent, 6 mins. Add the apple and cook, stirring occasionally 5 mins. Add the pumpkin puree, maple syrup, and chicken stock. Cook, stirring occasionally, 20 mins. Meanwhile, make the garnish: Cook the bacon in a skillet over med-low heat, turning occasionally for even cooking, until crisp on both sides, 5 to 8 mins. Per side. Remove the bacon to drain on paper towels, reserving the fat in the pan. Increase the heat to medium and add the sage. Cook turning once, until the leaves are crisp, Remove crumble bacon and sage together. Remove bay leaves from soup and process in a blender in two batches until smooth. Return to soup to the pot, stir in the cream, and check seasoning; if needed, add the remaining salt. Serve and garnish with bacon/sage topping. Yield: 8 servings

As we express our gratitude, we must never forget that the highest appreciation is not to utter words, but to live by them.

- John Fitzgerald Kennedy

NOVEMBER

Facts about November. According to the Georgian calendar, November is the eleventh month of the year. In the early Roman calendar, it was the ninth month. The Roman Senate elected to name the eleventh month for Tiberus Caesar, and since Augustus time, it has had only 30 days. Originally, there were 30 days. then 29. then 31. Novemberi comes between the fall and winter months. The leaves are almost completely gone from the trees, and the rest have lost most of their color. The Anglo-Saxons referred to November asi the 'wind month' and the 'blood! month' - probably because this is the month they killed their animals for food.

in November. The crops have been harvested and either put in storage, or sent to processing plants or mills. Farmers already



know if their year has been successful or not. Football is the main sport of the month. The weather is

usually beautiful for this kind of sport.

ENJOY THE SEASON!

HAPPY THANKSGIVING!

I COME FROM A FAMILY WHERE **GRAVY IS** CONSIDERED A BEVERAGE.

ERMA BOMBECK