



NEIGHBORHOOD NEWS

Annual Community Food Drive

November is here and it's that time again to make a difference in your community. This month we will be collecting non-perishable food items to benefit the **Franklin Food Pantry**.

Donations may be dropped off at the Leasing Center between **November 1st and November 22nd.**

Remember, a little bit goes a long way.



Thanksgiving Holiday Office Hours

The Leasing Office will be closed from **Thursday, November 25th to Sunday, November 28th** for the Thanksgiving Holiday. We wish you a Safe & Happy Holiday.

Early Bird Winner

Congratulations to **Jason Hopper & Colin Higginbotham**, our Early Bird Winners this month. They have won \$50.00 off their next month's rent. Pay your rent early next month to be entered into our monthly drawing.

Contact & Staff Info

LEASING CENTER	(508) 528-8557
COMMUNITY FAX	(508) 541-7982
MAINTENANCE	(508) 528-8557
EMERGENCY MAINT.	(888)274-8960

COMMUNITY MGR.	Lillian Samayoa
OFFICE ASSISTANT	Brian Werner
OFFICE ASSISTANT	Megan Wilson
MAINTENANCE DIRECTOR	Jose Colon
MAINTENANCE TECH.	Hugo Pagan

LEASING CENTER BUSINESS HOURS

MON-FRI:	8:30 - 5:30
SAT-SUN:	Closed



Are you a FAN?



Become our fan on Facebook

...and be entered for a chance to win

a brand new

Apple iPad from

Franklin Landings!



Ask us today at the Leasing Office how you can enter to win this great prize.

Best Recipe Contest Winner

Congratulations to **Kimberly Mecogliano** the winner of our Best Recipe Contest.

Grandma's Tiramisu

- 1pkg Italian lady fingers
- 4 egg yolks
- 1/2 cup sugar
- 1lb mascarpone cheese
- 1 cup heavy cream
- 1/2 cup freshly made espresso coffee



In large bowl beat egg yolks with sugar until the mixture is thickened & light lemon color. Add the mascarpone cheese & mix thoroughly. In a medium bowl whip the cream until stiff peaks form. Fold the cream into the cheese mixture. Dip the Italian lady fingers in espresso & line them in a 9X13" pan. Pour half the cheese mixture & smooth. Add another layer of Italian lady fingers dipped in espresso. Pour the remaining cheese mixture on top & smooth. Chill for 2hrs dust with cocoa powder before serving.

Halloween Party 2010

Our Annual Halloween Party was a blast. Everyone looked wonderful in their costumes. Thank you to all who came by and had a fun time with us. Can't wait to see you at the next community event.



