Shakertown Newsletter

Winter Tips

Secured Entry Doors

IT'S COLD OUTSIDE!! Please close the entry door to the building after carrying your laundry, groceries etc. into the building. Also if you have children please remind them they must not prop the door open while playing outside.

Snow Clearing Request

Please back your car off the sidewalk when parking. Also leave some space between the cars. Tight parking makes it difficult to clear the sidewalks with a shovel or snowblower.

Dumpsters

Please close the lid and side doors on the dumpsters and don't leave trash next to the dumpster on the ground. Critters love a free meal!

THANK YOU!!

Office Hours

Monday—Friday

10-5pm

Saturday

12-5pm

Sunday

Closed

Phone:

330-494-6596

Email:

Shakertownapartments@gmail.com

Emergency

Maintenance

FIRE, FLOOD

330-244-7569

Happy New Year!

Welcome 2021!

THE SHAKERTOWN STAFF WISHES YOU A VERY SAFE AND PROSPEROUS HAPPY NEW YEAR!!!

HELLO! MEET THE TEAM

This month meet Sherri Pellegrene. She has been our leasing agent for 18 years. She has seen a lot of changes in that time but has been a dedicated employee. Some interesting facts about her are that she loves gambling trips with her daughter and spending time with her 7 year old grandson. Tell her "hi" and thanks for being here when you see her.

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WE LOVE OUR RESIDENTS

DECEMBER WINNER IS

We continue to give away a $25 gift card to a local area restaurant each month to one lucky resident. This months giveaway will be

ROYAL OAKS BREWING CO.

You can drop this in the night drop box by the front door

JANUARY ENTRY FORM

Resident_____

Apt.#_____

Phone#_____

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Creamy Hot Cocoa

This creamy hot chocolate makes a warm welcome after a day outside. Adding cool cream to the mug will cool it down quickly and make it ready for sipping.

Servings per recipe:4

Ingredients

1/3 cup unsweetened cocoa powder	3/4 cup sugar
1 pinch of salt	1/3 cup boiling water
3-1/2 cups milk	3/4 tsp vanilla extract
1/2 cup half & half	

Cooking Instructions

1. Combine the cocoa, sugar and salt in a saucepan. Blend in the boiling water. Bring this mixture to an easy boil while you stir. Simmer and stir for about 2 minutes. Watch that it doesn't scorch.
2. Stir in milk and heat until very hot (do not boil!!). Remove from heat and add vanilla. Divide between four mugs. Add the cream to the mugs of cocoa to cool it to drinking temperature.

YUMMY!!!!

The Shakertown Team

Miranda Thorne ……..Property Manager

SherriPellegrene……..……..Leasing Consultant

Darla Salvono…….Leasing Consultant

Ron Karstatter…….Maintenance

Aiden brown……..Maiintenanace Helper