

Dahlgreen Courts
Apartments

2504 10th Street NE, #102
Washington, DC 20018
Phone (202) 618-8092

NEWSLETTER

October 2011



October CALENDAR

Columbus Day

Monday, October 10, 2011

The rental office will be closed in observance of this holiday.

Halloween

Monday, October 31, 2011

Birthdays

Clarence Grady- October 6th

Ligali Salu- October 7th

If we missed your birthday, we apologize and we will give notice in November.

Congratulations!

to Angela Polk on her promotion to Property Manager, effective September 12th. We are happy to have her here at Dahlgreen. Ms. Polk brings over 10 years of experience as a property manager, and most recently worked at Golden Rule Plaza. If you have not yet met her, please stop by the office and say hello.



Rental Payments

Effective October 1, 2011, Management will no longer accept partial rental payments. Please remember that rent is due on the first thru the fifth of each month, no checks will be accepted after the 5th. Rent received in the drop box after business hours on the fifth will not be charged a late fee. Rent received on the morning of the sixth will incur a late fee. All delinquent rents are submitted to the attorneys on the 15th of each month. **NO EXCEPTIONS.**

MEET & GREET

Tuesday, October 11, 2011

Come out to our meet-in-greet on Tuesday, October 11, 2011 from 9 am to 11 am to enjoy light refreshments with Ms. Polk and your neighbors.

RECERTIFICATION

Don't forget recertification is now being scheduled... If you have not had your recertification interview with Ms. Polk, it's extremely important that you contact her immediately to schedule a date.

Halloween

For your safety we ask that parents and children refrain from trick or treating in the building of Dahlgreen Courts. If you are planning to take your children out to trick or treat in the neighborhood, here are some helpful tips to ensure their safety:

Costumes

- ▶ Look for flame resistant materials
- ▶ Choose costumes that do not have sharp objects attached to the mask or body of the costume.
- ▶ Dress children in highly visible colors
- ▶ Attach each child's name; address and phone number to their clothes in case they become separated from adults.

Candy

- ▶ Do not allow children to eat any treats until they've been sorted and checked by an adult at home
- ▶ Throw candy away if it appears to have been unwrapped and rewrapped, or appears suspicious.
- ▶ Do not allow young children to have any items that are small enough to present a choking hazard.



Breast Cancer Awareness Month

October is National Breast Cancer Awareness Month - a time to promote regular mammograms and increase early detection of breast cancer. About 1 in 8 women in the United States will get breast cancer. Other than skin cancer, breast cancer is the most common kind of cancer in women. Mammograms can help find breast cancer early when there is the best chance for treatment.

According to the Centers for Disease Control and Prevention, breast cancer is the number one cause of cancer death in Hispanic women. It is the second most common cause of cancer death in White, Black, Asian/Pacific Islander, and American Indian/Alaska Native women.

ARE YOU PREPARED?

In light of the recent earthquake and hurricane, here are some tips to help prepare for future events:

- Locate your nearest evacuation route
- If you are accessible to a computer, log on to www.dc.gov for updates
- Create an emergency kit with items such as:
 - Extra Batteries
 - First Aid Kit
 - Flashlight
 - A five day supply of non-perishable canned food and a non-electric can opener
 - A five day supply of water
 - A week's supply of prescription medication

a delicious Fall dessert recipe...

Caramel Apple Cheesecake

Recipe courtesy of Paula Deen

Ingredients

- 1 (21-ounce) can apple pie filling
- 1 (9-inch) graham cracker crust
- 2 (8-ounce) packages cream cheese, at room temperature
- 1/2 cup sugar
- 1/4 teaspoon vanilla extract
- 2 eggs
- 1/4 cup caramel topping
- 12 pecan halves, plus 2 tablespoons chopped pecans

Preheat the oven to 350 degrees F. Reserve 3/4 cup of the apple filling; set aside. Spoon the remaining filling into the crust. Beat together the cream cheese, sugar, and vanilla until smooth. Add the eggs and mix well. Pour this over the pie filling. Bake for 30 to 35 minutes, or until the center of the cake is set. Cool to room temperature. Mix the reserved pie filling and caramel topping in a small saucepan and heat for about 1 minute, or until spreadable. Spoon the apple-caramel mixture over the top of the cheesecake and spread evenly. Decorate the edge of the cheesecake with pecan halves and sprinkle with chopped pecans. Refrigerate the cheesecake until ready to serve.

In the Community...

TASTE OF DC

October 8-10, 2011

The event will feature tastings and dishes from more than 80 of Washington DC's best restaurants, eateries and food trucks, a Farm-to-Fork zone, and the chance to get up close and personal with local chefs and wine makers.

Dates and Times

Saturday, 11am-10pm

Sunday, 10am-10pm

Monday, 10am-6pm

Location: Pennsylvania Ave NW, between 9th St. and 14th St., Washington, DC

KIDS EURO FESTIVAL

Copernicus' Star October 15th at 1:00pm. Join Copernicus' Star, a charming 90 minute animated film on the life of Copernicus and his brilliant revelations that changed astronomy forever. (FREE)

Located at:

Grosvenor Auditorium
National Geographic
1600 M St. N.W.
Washington, DC

