



Our Fall Quarter Kudos winner is A. Dodson...

You have the opportunity to be entered into the Kudos drawing when we do a walk-through or a drive-by and see that you are taking exceptional care of the property. Each quarter we award a \$50 gift card to a place of your choice to the family whose name is drawn. Next quarter, the winner could be YOU!

Susan's cell
206.271.9622

Office phone
253.630.0123



The office will be closed
December 24 — January 2
for the Christmas holiday.



Christmas Trivia

1. What is the best-selling Christmas song ever?
2. What real-life department store is the movie "Miracle on 34th Street" based on?
3. Where was baby Jesus born?
4. In the movie "It's a Wonderful Life", what happened every time a bell rang?
5. Who wrote, "Christmas doesn't come from a store, maybe Christmas perhaps means a little bit more"?

(Answers on the next page)

Property Meld to the Rescue!

We will be using a service called Property Meld to help us with your maintenance requests. Later this month, we will send you an invitation email. We ask that you click "Confirm Your Information" to register. We'll also send you info on how you can submit maintenance requests directly from your smartphone home screen without installing a new application. This will make submissions and scheduling so much easier. So please look for our email in the next week or so and join us in Property Meld!

**"JOY TO THE WORLD,
THE LORD IS COME,
LET EARTH RECEIVE
HER KING."**

"Joy to the World"



Something Savory—Something Sweet

Sharing our favorite recipes of the season

Cocktail Meatballs

- 1 (32 oz.) jar grape jelly
 - 2 (12 oz) bottles tomato-based chili sauce (Heinz)
 - 1 pinch cayenne pepper (optional)
 - 1 (6 lb.) bag frozen cocktail-sized meatballs
1. Combine grape jelly, chili sauce and cayenne pepper (optional) in a saucepan over medium-high heat; cook until warm, 5-10 minutes.
 2. Place meatballs in a slow cooker and top with grape jelly mixture.
 3. Cook on Low for 3-4 hours.



Chocolate Chip Pumpkin Bread

- 3 cups white sugar
 - 1 (15 ounce) can pumpkin puree
 - 1 cup vegetable oil
 - $\frac{2}{3}$ cup water
 - 4 large eggs
 - 3 $\frac{1}{2}$ cups all-purpose flour
 - 1 tablespoon ground cinnamon, or to taste
 - 1 tablespoon ground nutmeg, or to taste
 - 2 teaspoons baking soda
 - 1 $\frac{1}{2}$ teaspoons salt
 - 1 cup miniature semisweet chocolate chips
 - $\frac{1}{2}$ cup chopped walnuts
1. Preheat the oven to 350 degrees F. Grease and flour three 9x5-inch loaf pans
 2. Combine sugar, pumpkin, oil, water, and eggs in a large bowl; beat with an electric mixer until smooth. Blend in flour, cinnamon, nutmeg, baking soda, and salt. Fold in chocolate chips and nuts. Evenly divide batter
 3. between the prepared pans; they should be $\frac{1}{2}$ to $\frac{3}{4}$ full.
 4. Bake in the preheated oven until a knife inserted in the center comes out clean, about 1 hour.
 5. Remove from the oven and let cool on wire racks before removing from the pans.



Trivia Answers

1. White Christmas by Bing Crosby
2. Macy's
3. Bethlehem
4. An angel got his wings
5. Dr. Seuss

