

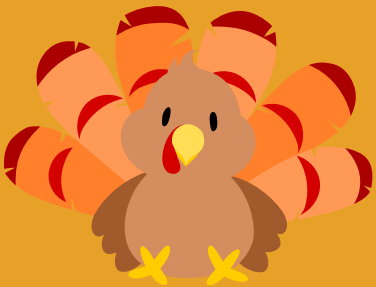
THE SPLASH

THE OFFICIAL NEWSLETTER OF LAKE + HOUSE

November
2024

Community EVENTS

KIDS TURKEY SCAVANGER HUNT



Lake + House
Apartments
Nov 18th

Turkeys like this one here will be hidden on the property. **This is a kids only event.** Find the turkey for a gift! Only **ONE** Turkey per household can be retrieved for a prize.

Turkey & Pie Giveaway!

Leasing Office
333 Wood Creek Rd
Wheeling IL 60090
Nov.9th- Nov. 22nd



Stop by the leasing office to fill out your raffle ticket for a chance to win! You can sign up Until November 22nd. **Only 1 ticket per household.**

Lake + House is thrilled to announce our partnership with the Wheeling Police Department for the 2024 Toys 4 Tots drive! We invite you to join us in spreading joy to children in need by donating new, unwrapped toys at our leasing office. Donations will be accepted from November 9th -December 12th. Your generosity can bring smiles to many young faces this holiday season. Let's come together as a community to make a difference and ensure every child experiences the magic of the holidays. Thank you for your support!

We are

So Thankful

to have you at Lake + House!



NOVEMBER



SUN

MON

TUE

WED

THU

FRI

SAT

| | | | | | | |
|---------------------|---|----|---|--|-------------------------------------|---|
| | | | | | 1 | 2 |
| 3 Office Closed | 4 | 5 | 6  Nacho Day | 7 | 8 | 9 Toys 4 Tots Begins |
| 10 Office Closed | 11  VETERANS DAY | 12 | 13 | 14  Pickle Day | 15 | 16 |
| 17 Office Closed | 18 | 19 | 20 | 21 | 22 Selecting Turkey & Pie Winner | 23  Adoption Day |
| 24 Office Closed | 25 | 26 | 27 | 28  Thanksgiving! | 29 | 30 |

Homemade Cranberry Sauce

Ingredients

- 12 oz fresh cranberries
- ¾ cup sugar can add more or less
- ½ cup fresh orange juice
- juice of 2-3 oranges
- ½ cup 100% pomegranate juice



Instructions:

- In a saucepan over medium heat, add cranberries, sugar, orange juice and pomegranate juice.
- Stir to dissolve the sugar.
- Let simmer over medium heat until almost all of the cranberries have popped.
- Stir occasionally and continue cooking until sauce has thickened and most of the liquid has evaporated.
- Pour into a serving dish.
- Sauce will thicken and set as it cools and gets better the next day.

Brown Butter Mashed Sweet Potatoes

Ingredients

- 3 pounds uncooked sweet potatoes washed, peeled and cubed
- 3 tablespoons unsalted butter
- 1/3 - 1/2 cup milk of choice
- 2 - 3 tablespoons maple syrup
- 1/4 teaspoon ground cinnamon
- 2 teaspoon finely chopped fresh rosemary
- Kosher salt and fresh ground black pepper to taste
- 2 tablespoons toasted chopped pecans



Instructions:

- Scrub the sweet potatoes under cold water. Peel and cut them into 1-2 inch cubes. Place the sweet potatoes in a large pot and cover them with cold water. Add salt to the water and bring it to a boil.
- Once boiling, lower the heat and let the potatoes simmer uncovered until you can easily slide a fork in and out of them, about 8-12 minutes.
- While the sweet potatoes cook, Add the butter to a small saucepan over medium heat. Melt the butter stirring frequently. Continue to cook the butter until brown bits form at the bottom of the pan. It will take about 6-8 minutes. Once the butter is brown remove from heat.
- Once the sweet potatoes are tender, drain them. Over low heat, add in the brown butter, milk, maple syrup, cinnamon, and rosemary to the sweet potatoes. Season with salt and pepper and use a potato masher to mash them. Add additional milk for a creamier mashed sweet potato. Garnish with the chopped pecans and additional brown butter and rosemary if desired.