

# The Tide Mill Bulletin

NOVEMBER 2016



## This Month:

- Quick Tips
- Upcoming Maintenance
- Happy Thanksgiving!
- Adoption of the Month
- Holiday Recipe



Make sure to like us on Facebook and follow us on Twitter to stay informed about Tide Mill happenings!

Tide Mill Office:  
(410) 546-1498



## Quick Tips

Yes, the cooler months are here yet again, and your furnace will be starting up, if not already. The first time you turn your heat on, you may notice a burning smell and your smoke alarms may want to chirp.

Though it may be alarming, this is completely normal. The dust build up on your system from the summer months is being burned off by the heat of your furnace. This burning of dust remnants should only last for approximately 10 minutes and only occurs on the first startup of your heating system.

In addition, for the up coming cooler months, firewood will continue to be supplied once a month for our residents. The wood will be located near the fire pit and picnic area and is free to all residents.

The 1st delivery of firewood will be approximately a week or two from



Thanksgiving, and then a week or two before Christmas.

Should you wish to use your fireplace, please feel free to take what you need, and please be courteous to your neighbors so that there will be enough for all to enjoy.

If any other concerns arise, please do not hesitate to contact our office to submit a work order. You may also submit a work order via your resident portal by visiting our website at [www.TideMillApartments.com](http://www.TideMillApartments.com)

## Upcoming Maintenance

November 21st through the 24th we will be servicing all chimneys on property.

A member of Safe Home Chimney & Duct will be entering your home to complete the necessary inspection and cleaning of your chimney.

Should you have pets, please be sure to secure them. The chimney cleaners will not enter your dwelling if any dogs are not secured. In addition, you will be charged \$120 for the cleaning service should we need to reschedule your home.

The Safe Home Chimney Representative will only need access to your living room area. Should you need a specific date scheduled, please contact our office.



We will do our best to accommodate your schedule. However, please do note that we will have 92 units to service in a limited timeframe.

As always, please feel free to contact us with any questions you may have.

[www.TideMillApartments.com](http://www.TideMillApartments.com)



Grab your turkey, stuffing, cranberries, and those whom your thankful for, **Thanksgiving** is here again!

Our office will be closed Thursday, November 24th, and will be open Friday, for a half day. Please stay tuned to our Facebook page for updated Office hours for the Holiday week.

We would like all of our community members to know that we're thankful for each and every one of you!

Have a safe and happy holiday with those you love the most.

## Adoption of the Month: Ming



Ming is a 1.5 year old, neutered male, Siamese Mix.

He is the sweetest love bug that loves people, but can be a little shy at first!

He has been at the shelter for a few months now and is ready to find his forever home. Stop by the Humane Society to pick him up today!

[www.wicomichumane.org](http://www.wicomichumane.org)

## Holiday Recipe - Mini Pumpkin Pies



1 refrigerated rolled pie crust (9" pie)

1 15oz Can pure pumpkin puree

1 6oz package of cream cheese at room temp.

½ cup caramel sauce, & extra for drizzle

1 tsp pumpkin pie spice

2 Large eggs

Flaky salt for topping

Whipped cream for serving.

1. Preheat oven to 425°F. Spray a muffin pan with cooking spray.

2. Roll out the pie crust into a 12" circle. Use a glass to cut out 12 circles of dough; set rounds in the cups of prepared muffin tin. Bake until golden brown (about 6 minutes). Let cool slightly.

3. Lower the oven temperature to 325°F.

4. Whisk together the pumpkin puree, cream cheese, caramel sauce, and pumpkin pie spice in a large bowl until smooth.

5. Whisk in eggs, and then divide mixture evenly among the muffin cups. Sprinkle a little flaky salt over the top of each cup.

6. Bake until the filling is set, lightly browned and domed on top (approx. 25 mins.). Let pies cool completely in the tin. Slide a butter knife around the inside of each muffin cup and under the bottom to loosen and remove the pies.

7. Serve topped with whipped cream, drizzled caramel and a sprinkle of flaky salt.