



East Mountain Apartments
Team Members

Office Staff

Melissa Cullipher
Kristy Barner
Linda Grippa

Maintenance

Paul Galli
Dave Eichhorn
Josh Waldeck

Housekeeping

Amanda McPeck
Tearra Roberts

Landscaping

DaQuan Foster

Holiday Party

Join us in the Community Room on Thursday, December 13th for our annual Holiday Party from 6-8pm. Enjoy a seasonal buffet as you spend some time with your friends and neighbors.

Please RSVP by Friday, December 7th.

Seasonal Reminders

Keep your heat set at a minimum of 60° in order to prevent pipes from freezing.

Please park one vehicle close to the building so that neighbors may park close as well.

Going out of town? Please alert the office. We may ask that you leave your vehicle in a designated spot for plowing purposes.

Holiday Inn Wilkes-Barre News

12.14.18 Office Cocktail Party 6-9pm

12.31.18 NYE Celebration 8pm-2am

For reservations, call 570.822.1011

East Mountain Resident perks include:

- Room & restaurant discounts
- Shuttles to the airport
- Membership to pool, fitness center, sauna, business center, & more

Contact the Rental Office for more info

Rental Office Information

Monday thru Friday 9am—5pm

Saturday 9am—1pm

Rental Office & After Hours

Maintenance Emergencies:

570-822-4444

Holiday Hours

12.24.18 9am-3pm

12.25.18 CLOSED

1.1.19 CLOSED

December

| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|---------------------|--|-------------------------------|---------------------|-----------------------------|-----------------------------|----------|
| | | | | | | 1 |
| 2 Happy Chanukah | 3 | 4 | 5 | 6 | 7 RSVP for Holiday Party | 8 |
| 9 | 10 | 11 | 12 | 13 Holiday Party 6pm-8pm | 14 | 15 |
| 16 | 17 | 18 | 19 | 20 | 21 | 22 |
| 23 | 24 Christmas Eve Office Closes at 3 | 25 Christmas Office Closed | 26 Happy Kwanzaa | 27 | 28 | 29 |
| 30 | 31 | | | | | |

Ginger Snaps Recipe

| | |
|----------------------|---------------------------------|
| <i>Ingredients:</i> | 5 cups sifted all purpose flour |
| 1 cup canola oil | 1/2 teaspoon baking soda |
| 1 cup white sugar | 1 teaspoon salt |
| 1 egg | 2-3 teaspoons ground ginger |
| 1 cup molasses | 1 teaspoon ground cinnamon |
| 1 tablespoon vinegar | 1 teaspoon cloves |



Instructions:

Cream oil and sugar together and then beat in egg, molasses and vinegar. Sift together dry ingredients and add to wet mixture. Chill 3 hours. Roll out dough to 1/8" thickness on lightly floured surface. Cut into gingerbread shapes or whatever shape you like. Place on greased cookie sheet 1" apart. Bake at 375° for 5-10 minutes. Makes 5-6 Dozen. Enjoy!