



NOVEMBER 2019 | VOL. 11

POWELL GRAND NEWSLETTER

Community Information

COMMUNITY REMINDERS

As a preventive measure for the cold weather, keep your thermostat set between 60 and 65 degrees while you are at work or away on vacation. This ensures your apartment will not be an icebox when you return home.

Bring in all balcony furniture and outdoor decorations, so that you can store them over the winter to prevent weather wear and tear.

Watch out for black ice! Keep a small bag of road salt handy just in case your front porch or parking area gets icy. Salt is complimentary at the leasing office during the winter months.

We are still collecting items for our food drive through November 7th. You can bring the items into the leasing office. We appreciate everyone that has participated so far!

Stop by the leasing office to guess how many M&M's are in the jar. The winner will receive a \$25 gift card!

In And Around Powell

Join your fellow neighbors at the Powell Turkey Trot on Thanksgiving, November 28th at 8:30 am. Come and celebrate family, friends and fitness as we indulge in the beauty of Historic Downtown Powell while completing this 4-mile tree lined course. The Thanksgiving festivities will begin at Village Green Pavilion. There will also be a Wobble 'till You Gobble Kid's Fun Run. For more information and to register visit www.powellturkeytrot.com.



We would like to wish everyone a safe and happy Thanksgiving.

Please note our holiday office hours.

Tuesday, November 26th - 10:00 am-4:00 pm

Wednesday, November 27th - 10:00 am - 6:00 pm

Thursday, November 28th - CLOSED

Friday, November 29th - CLOSED

POWELL GRAND PRESENTS

CHILI

Cook off

Sunday

November 17th

1-3 pm

ATTENTION RESIDENTS!

Bring your favorite chili recipe for a chance to win a prize. Prizes will be awarded for 1st, 2nd and 3rd place!

All residents are invited to come choose the winners!

BRING
THE
HEAT!

Recipe of the Month



THANKSGIVING LEFTOVER CASSEROLE

Thanksgiving Leftover Casserole combines all the flavors of the big meal in a simple, easy to make, never dried out dish. This is the best way to use up those leftovers!

3 cups turkey shredded
1 1/2 cups cranberry sauce
4 cups mashed potatoes
2 cups corn
2 cups turkey gravy
1/3 cup milk
4 cups stuffing
1/4 cup chicken broth or to taste



- Preheat oven to 400-degrees.
- Combine turkey and cranberry sauce and spread evenly on the bottom of a 9x13 glass baking dish.
- Evenly press on leftover mashed potatoes and sprinkle corn over the top.
- Mix together milk and leftover gravy and spread evenly over potatoes and corn.
- Sprinkle on leftover stuffing and lightly drizzle chicken broth over the top (this will keep the stuffing from drying out).
- Cover with tin foil and bake at 400-degrees for appx. 35-40 minutes or until heated through.