

POWELL GRAND NEWSLETTER

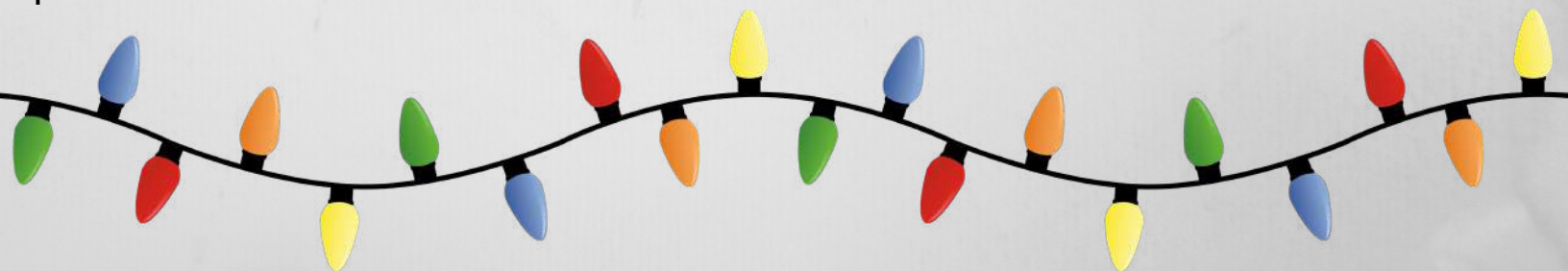
Community Information

COMMUNITY REMINDERS

We offer complimentary salt at the leasing office. Please bring a container and help yourself! It is located to the right of the entrance door.

Snow Removal Tip - If you live in one of the 3 story buildings, please make sure your vehicle is not blocking the sidewalk/walkways. This helps ensure proper clearing of the snow.

Parking on the street is becoming more of a problem lately. Regardless of the season, street parking is strictly prohibited. This is especially important during the winter months due to hazardous driving conditions and snow removal processes.



POWELL GRAND PRESENTS:



ANNUAL HOLIDAY
DECORATING CONTEST

DECORATE YOUR HOME FOR A CHANCE TO WIN
CREDIT TOWARDS YOUR JANUARY 2020 RENT!

1ST PLACE - \$75

2ND PLACE - \$50

3RD PLACE - \$25

PLEASE CONTACT THE LEASING OFFICE BY DECEMBER 18TH TO ENTER.
WINNER WILL BE ANNOUNCED ON DECEMBER 20TH!



YOU'RE INVITED TO AN

UGLY

SWEATER BRUNCH



THE UGLIEST SWEATER
WINS A PRIZE!

SATURDAY, DECEMBER 14TH

FROM 11:00AM - 1:00PM

Join us for delicious food, a hot cocoa bar,
letters to Santa and more!

In And Around Powell



Holidays in Powell | Tree Lighting in Village Green Park

Saturday, December 7th from 2:00 pm-5:30 pm followed by the tree lighting at 6:00 pm.

Admission to the event is free and includes crafts, activities and photos with Santa and Mrs. Claus. Guests must be in line by 5:00 pm to visit with Santa Claus. Join Santa Claus and Mrs. Claus at 6:00 pm in Village Green Park as they illuminate the City's Christmas Tree.

Wildlights is back at the Columbus Zoo and Aquarium this year as a fantastic holiday tradition, and you won't want to miss this event powered by AEP Ohio. From Friday, November 15, 2019 – Sunday, January 5, 2020, you can check out the Columbus Zoo Christmas lights and festivities featuring displays of millions of LED lights and holiday fun. Now in its 30th year, Wildlights just keeps getting better and better!



We would like to wish everyone a safe and happy holiday season.

Please note our holiday office hours.

Tuesday, December 24 - CLOSED

Wednesday, December 25th - CLOSED

Tuesday, December 31st - CLOSED

Wednesday, January 1st - CLOSED

Recipe of the Month

GINGERBREAD MEN COOKIES

No holiday treat platter would be complete without gingerbread man cookies!

1/2 cup butter, softened
3/4 cup packed dark brown sugar
1/3 cup molasses
1 large egg, room temperature
2 tablespoons water
2-2/3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons ground ginger
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice
Frosting of choice



- Cream butter and brown sugar until light and fluffy.
- Beat in molasses, egg and water.
- In another bowl, whisk together remaining ingredients minus frosting; gradually beat into creamed mixture.
- Divide dough in half.
- Shape each into a disk; cover. Refrigerate until easy to handle, about 30 minutes.
- Preheat oven to 350°.
- On a lightly floured surface, roll each portion of dough to 1/8-in. thickness.
- Cut with a floured 4-in. gingerbread man cookie cutter. Place 2 in. apart on greased baking sheets.
- Bake until edges are firm, 8-10 minutes. Remove to wire racks to cool completely. Frost as desired.