

# Willow Properties

## Fall 2011

Although you might not be prepared to let Summer go, Fall is in the air. Below are some helpful hints on preparing for the season...

### Gutters

If gutters are clogged water will spill over the sides of them. If you see this happening, please submit a work request in writing to our office.

### Lawn

Although it seems that your grass quits growing in the fall, the roots are growing deeper to prepare for winter. Fall is the best time to fertilize and reseed your lawn.

### Trees/Shrubs/Bushes

All small trees, bushes and shrubs need to be pruned back after the leaves turn to encourage healthy growth. If you see large tree limbs that hang over your roof or touch the house please submit a work request in writing to our office.

### Yard



Leaves laying on the ground can damage your grass and flower beds. To make the job easier, pick them up as they fall.

### Hoses

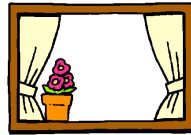
To prepare for winter, disconnect all outdoor hoses and put an outdoor faucet cover on. This is best to do now, so when the weather gets cold and you get busy it is already done.

### Gas Powered Equipment

Make sure you empty all your fuel from your gas powered equipment. If it sits, it will create sediment and will not work properly next year without a tune up.

### It's Getting Cold Outside

Clean or replace your furnace filters to ensure your furnace is working properly throughout the winter. Also, vacuum out cadet heaters to remove the accumulated dust from spring and summer months. If you have a fireplace and you are not using it, make sure the damper is closed to keep your heat from escaping. Remember to keep all heating vents clean. And keep furniture away to prevent fire hazards and heat your home more efficiently.



### Mildew/Mold in Window Sills

Please make sure you remember to open your blinds and circulate the warm air by your window.

Leaving your blinds down and/

or putting heavy curtains or blankets over your window will create condensation, mildew and mold. This can ruin the window sill or create a larger problem. If you need a refresher, please read your "Got Mold" flyer handed to you at move in or request another copy via email.

### Getting rid of junk mail

Tired of receiving junk mail. You can go to [www.cityoftacoma.org/junkmail](http://www.cityoftacoma.org/junkmail) to receive helpful hints and websites to clean out your mailbox. A few free websites are [www.dmachoice.org](http://www.dmachoice.org), [www.directmail.com](http://www.directmail.com), [www.optoutprescreen.com](http://www.optoutprescreen.com) and [www.catalogchoice.org](http://www.catalogchoice.org)



**u-pick pumpkins, corn mazes, caramel apples, pumpkin shooting ... a fun way to celebrate the Holidays and Fall**

Maris Farms

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

24713 Sumner Buckley Highway

Buckley, WA

Rutledge Corn Maze

<http://www.rutledgecornmaze.com/>

302 93rd Ave SE Olympia, WA

Spooner Farms

<http://www.mazeplay.com/spooner-farms>

9710 State Rte 162 E Puyallup, WA

Mosby Brothers Farms

<http://www.mazeplay.com/mosby-brothers-farm>

3200 SE Auburn/Black Diamond Rd. Auburn, WA

### Holiday Office Hours:

Our office will be closed on November 23rd, 24th and 25th for the Thanksgiving holiday and December 23rd and 26th for the Christmas holiday. You can drop anything in the door slot or leave us a message on voicemail and we will get back to you as soon as possible. Be safe and enjoy your holiday season!!

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### Cranberry and Apple Crumble

This sweet-tart crumble is best served warm, topped with whipped cream or vanilla ice cream. To be sure you're using the freshest berries, you'll want to choose fruit that has bounce in it. Or you can put it to the water test. Small pockets of air trapped in fresh cranberries make them bounce -- and float in water.

- 1/2 C. flour
- 1/4 C. plus 2 TBSP sugar
- 1/4 C. packed brown sugar
- 1/4 C. chilled butter, cut into small pieces
- 6 C. peeled and sliced (about 1/2 in. thick) apples (we like Braeburn or Granny Smith)
- 1 C. fresh or frozen cranberries
- 1/3 C. fresh orange juice
- 1 TBSP cornstarch

<http://familyfun.go.com/recipes/cranberry-and-apple-crumble-687082/>

1. Heat the oven to 375°. Combine the flour, cup of the sugar, the brown sugar, and the butter in a bowl. Mix the ingredients with your fingertips to create pea-size crumbs. (Alternatively, pulse the mixture in a food processor 10 times or so.)
2. Combine the apple slices and cranberries in a large bowl. Mix the juice, remaining 2 tablespoons of sugar, and cornstarch in a small bowl. Pour the mixture over the fruit and toss well.
3. Spoon the fruit into a 2-quart baking dish and sprinkle on the flour mixture. Bake the crumble until bubbly and golden brown, about 40 minutes. Serves 6 to 8.

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6514 Steilacoom Blvd. SW  
Lakewood, WA 98499

