

# The Saxony

## APARTMENTS

November 2015

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	november				

- Nov. 1 – **So You Think You Can Dance**: TPAC
- Nov. 1 – **Sturgill Simpson**: Ryman Auditorium
- Nov. 1 – **Dierks Bentley Miles & Music for Kids**: Ascend Amphitheater
- Nov. 1-Dec. 6 – **“Charlotte’s Web”**: Nashville Children’s Theater
- Nov. 4 – **49th Annual CMA Awards**: Bridgestone Arena
- Nov. 5 – **The Milk Carton Kids**: TPAC
- Nov. 5-8 – **Nashville International Auto Show**: Music City Center
- Nov. 7 – **Nashville Predators vs. St. Louis Blues**
- Nov. 7 – **Jamfest**: Municipal Auditorium
- Nov. 7 – **Lettuce**: War Memorial Auditorium
- Nov. 7-8 – **Goodman Gun Show**: The Fairgrounds Nashville
- Nov. 8 – **Sam’s Place**: Ryman Auditorium
- Nov. 10 – **Nashville Predators vs. Ottawa Senators**
- Nov. 10-15 – **“Bullets Over Broadway”**: TPAC
- Nov. 11 – **Sufjan Stevens**: Ryman Auditorium
- Nov. 12 – **Nashville Predators vs. Toronto Maple Leafs**
- Nov. 12 – **Straight No Chaser**: Ryman Auditorium
- Nov. 12 – **Festival of Praise**: Municipal Auditorium
- Nov. 13 – **Shinedown**: Bridgestone Arena
- Nov. 13 – **Katt Williams**: Municipal Auditorium
- Nov. 14 – **Nashville Predators vs. Winnipeg Jets**
- Nov. 14 – **STS9**: War Memorial Auditorium
- Nov. 15 – **Tennessee Titans vs. Carolina Panthers**
- Nov. 16, 18 – **Joe Bonamassa**: Ryman Auditorium
- Nov. 17 – **Nashville Predators vs. Anaheim Ducks**
- Nov. 18 – **Dead & Company**: Bridgestone Arena
- Nov. 18-19 – **Neil DeGrasse Tyson**: TPAC
- Nov. 20 – **Mannheim Steamroller**: TPAC
- Nov. 20-Dec. 27 – **Dr. Seuss’ “How the Grinch Stole Christmas: The Musical”**: Grand Ole Opry House
- Nov. 23 – **WWE Raw**: Bridgestone Arena
- Nov. 23 – **Marshall Tucker Band**: Ryman Auditorium
- Nov. 27-29 – **Flea Market**: The Fairgrounds Nashville
- Nov. 27-Dec. 20 – **“A Christmas Story”**: Nashville Repertory Theater, TPAC
- Nov. 28 – **Nashville Predators vs. Buffalo Sabres**
- Nov. 28-29 – **From Crack to Christ**: TPAC
- Nov. 29 – **Tennessee Titans vs. Oakland Raiders**

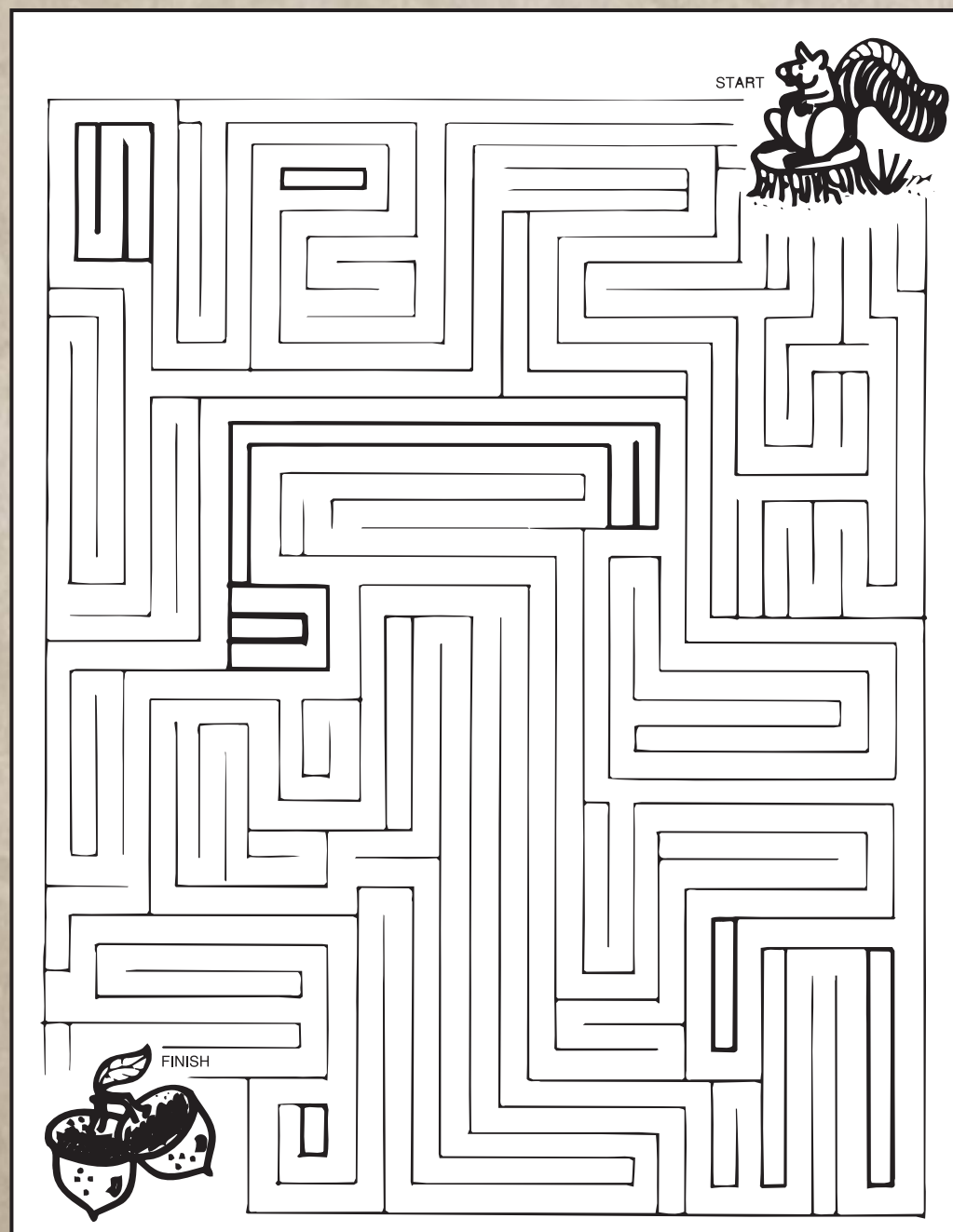
All dates subject to change without notice

### A Huge Thanks

We know you’ve got choices and we want to tell each of you “THANK YOU” for continuing to choose our community as your home. When it’s time, we will be happy to renew your lease! We have truly enjoyed having you as residents and hope you plan to stay with us for a long time. Just call the office and we’ll prepare the paperwork for your lease renewal.

### Heating Tip

To get the most out of your heating unit, we suggest that you don’t block heating vents with furniture. And to heat your home more evenly, close or partially close the vents in rooms that are nearest to the unit. This will force the air to blow towards those rooms farthest away.



*Laundry Hours*  
 Open 24 Hours

*Fitness Center*  
 Open 24 Hours

*Pest Control*  
 Wed., Nov. 11  
 Bldgs. 6-9

1126

### Fall Back

Turn your clocks back one hour on Sunday, November 1 as Daylight Saving Time officially ends. This is a great time to change the batteries in your smoke and carbon monoxide detectors. You’ll want to mark the first of every month as a date to check your detectors to see if they are performing well. Every second in a fire counts—make sure you can count on your detectors.

### Veterans Day

Armistice Day commemorated the end of World War I on November 11, 1918. The day became a remembrance for those who fought for freedom and lost their lives. It served as a reminder of the price of war.

After World War II, Armistice Day became known as Veterans Day to honor all who served or fought for the United States in any branch of the armed forces. Today we thank all the men and women who have served or those currently serving in the Armed Forces and pay tribute to those who bravely gave their lives so we could be free.

### Happy Thanksgiving!

During this season of thanksgiving, as we count our blessings, we are thankful for you—our residents. We know you could choose to live anywhere and we appreciate you calling our community home. We are grateful for your choice. Our team looks forward to the opportunity to provide you with great service all year long so you will be thankful for making The Saxony your home. Have a wonderful holiday.

Our offices will be closed for the Thanksgiving holiday on **Thursday, November 26**. Our staff wishes you and your family the very best!

*Staff*  
**David Hummer**  
 Property Manager  
**Brittany Ambrose, NALP**  
 Assistant Manager  
**Rodney Allison**  
 Maintenance Supervisor  
**Kevin Norton**  
 Maintenance  
**Joshua Zambrano**  
 Groundskeeper  
**Officer Wright**  
 Courtesy Officer

*Office/Clubhouse Hours*  
**Monday-Friday**  
 8:30am - 5:30pm  
**Saturday**  
 10:00am - 4:00pm  
**Sunday**  
 Closed







## Thanksgiving CHECKLIST

What can be fun and stressful at the same time? Thanksgiving celebrations! While we love visiting with family and friends, the stress leading up to the holiday can be a nightmare. We've created a checklist to help get you through the days ahead.

- Write out your guestlist and your menu.
- Decorate your home for the holidays.
- Clear out cupboards or pantry of any old or non-used food items.
- Clean out your refrigerator and freezer to make room for any food you can prepare ahead of time.
- Buy your turkey early for best prices and size allowing plenty of time for thawing.
- Shop for groceries the weekend before Thanksgiving to miss the "last minute" crowd.
- Clean your home the weekend before the big day and touch up the night before.
- Prepare your cooking plan for the week of Thanksgiving. What can be done ahead of time?
- Set the table the Monday before Thanksgiving. You'll be able to see if you're missing any items that you need to purchase.



CHECK US OUT ON  
Hassle Free Newsletter

PIN YOUR FAVORITES!  
<http://www.pinterest.com/hfnnewsletter/november-2015>

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## FALL FUN FILL-IN



Fill in the crossword puzzle using these words.

**4 LETTERS**    **5 LETTERS**  
CORN            FAMILY  
FALL            FEAST  
                    MAIZE

**6 LETTERS**    **7 LETTERS**    **8 LETTERS**  
LEAVES        HARVEST        GRATEFUL  
THANKS        HOLIDAY        KINDNESS  
TURKEY        PUMPKIN        NOVEMBER

## ★ THE GREAT AMERICAN ★ SMOKEOUT

Today, about 1 in 5 US adults smoke cigarettes (roughly 43.6 million people). 87% of lung cancer deaths in men and 70% in women are thought to result from smoking. Another 8.6 million people live with serious illnesses caused by smoking.

We've made great strides! From 1965 to today, cigarette smoking decreased from 42% to around 18%.

November 19 is the National Great American Smokeout. Quitting is hard, but you can increase your chances of success with help, such as these:

Telephone smoking-cessation hotlines (1-800-227-2345)  
Stop-Smoking groups | Online quit groups | Counseling  
Nicotine replacement products | Guide books  
Prescription medicine to lessen cravings  
Encouragement and support from friends and family

Try not smoking for 24 hours and go from there!

# Thank You

IS NEVER ENOUGH

We honor our veterans, but what do you say to the veterans you meet, the ones who are your neighbors, your friends? Because you never know if they are suffering from PTSD, here are some safe things to say and ones that you truly mean.

Never be afraid to say "Welcome home."

We can always say "thank you for your service." Even though they may not like everything they've done, they were willing to perform a service to our country.

Pay for their meal or coffee. It goes a long way in showing your appreciation.

Ask them how they are doing? And be prepared to listen – without judgment, without interrupting.

Tell them you appreciate what they have had to go through. Let them know you are proud to be their friend and will be there for them.

## HOLIDAY SHOPPING 101

**BLACK FRIDAY**  
★ SALE ★

Have a list – do your planning and research before you leave your home. Bring your ads with you. Ask for gift receipts.

Plan your shopping with mobile apps and let them direct your steps. Download on your phone or tablet.

Not wanting to go out to shop? 70% of doorbusters were available briefly on store websites on Black Friday.

Electronics are some of the best deals, but before you buy, double check Amazon and Walmart for deals to beat.

It's true! On Black Friday the early bird does get the worm in inventory and selection! So get out there as soon as you can!

**CYBER MONDAY**  
★ SALE ★

Before you even go into work, you can nab some great deals online. Again, have a list and plan on what you want to purchase.

There are lots of apps to help you navigate through the Cyber Monday maze. Check out TGI Cyber Monday, Cyber Monday 2015, GeoQpons, among many others.

Search for coupon codes on the internet before you checkout of any purchase.

Many of your well-known retailers offer point rewards, earning you points or cash bonuses for your Cyber Monday purchases. Take advantage of rebates.

To be safe make sure you share only your basic data, don't let the website store your details, stick to trusted websites and beware of public computers and public Wi-Fi.

Follow us on Instagram and post a picture of your dish!  
#hfnrecipe15

## Roasted Vegetables

2 Cups Irish Potatoes  
2 Cups Sweet Potatoes  
1 Squash (Large One – Either Yellow or Green)  
1 Large Onion  
2 Cups Baby Carrots  
2 Cups Bell Peppers (Assorted Colors)  
Broccoli And Cauliflower Pieces (Optional)

Wash and peel both kinds of potatoes, cut into chunks. Wash squash, cut off ends and cut into chunks. Clean onion, and chop into chunks. Cut carrots into chunks (if you use a package of baby carrots, just cut one time). Prepare bell peppers (use different colors for taste and color). Cut out inside membrane and cut peppers into chunks. If you wish you may add broccoli and cauliflower pieces. Put all vegetables into a large container and drizzle olive oil over all of the vegetables. Add 2 TSP. of onion powder and 2 TSP. of garlic powder. Use black pepper and salt if desired. Mix all ingredients together well. Use a jelly roll pan or large Pyrex dish. Grease the pan/dish with olive oil. Place the vegetables in pan/dish and put in 350 degrees oven. Cook for about 40 minutes-test it with a fork to see if it is cooked enough. Turn oven to broil and let it cook for about 5 minutes – watching it carefully. This will allow the vegetables to brown on top.

