



**OFFICE INFORMATION**

David Steffens - Property Manager  
Ashly Preussler - Assistant Property Manager  
Constance McCorkle - Leasing Consultant  
John Gratton - Maintenance Supervisor  
Jeremy Rademacher - Maintenance Technician  
Jacqueline Martinez - Housekeeper

**IMPORTANT NUMBERS**

Management Office:  
414-238-2121  
After Hours Maintenance:  
414-238-2121 (press #3)

**OFFICE HOURS**

Monday - Thursday: 9:00 am - 6:00 pm  
Friday: 9:00 am - 5:00 pm  
Saturday: 10:00 am - 4:00 pm  
Sunday: Closed

1200 N 62nd Street  
Wauwatosa, WI 53213  
414-238-2121

LiveAtTheEnclave.com  
info@liveattheenclave.com  
facebook.com/liveattheenclave  
@liveattheenclave



**Dear Residents,**

This month is National Breast Cancer Awareness Month. There are many ways to help research on this disease other than contributing yourself. You could help by raising money through walkathons, or just visiting patients in the hospital to lift their spirits and provide encouragement!

Even though October is the tenth month of the year, its name is derived from the word 'octo' meaning 'eight'. In the early Roman calendar, it was, in fact, the eighth month of the year, although this was overlooked when they changed the calendar to 12 months. Speaking of trivia, we would like to host our second annual traveling trivia team! We will be meeting at BigHead Brewery every other Wednesday night at 7p and Crafty Cow Tosa every other Tuesday night at 7p. If you are interested in joining The Enclave Traveling Trivia Team please send an rsvp to info@LiveAtTheEnclave.com the day before you wish to attend at either location! We will be at Crafty Cow on Oct 4th and 18th, and BigHead Brewery on Oct 12th & 26th!

Do you have fun plans for Halloween this year? If you're dressing up we'd love to see your costumes! We will be holding our first ever Halloween costume contest through out the month. Be sure to snap a picture at your gatherings and send in your costume for a chance to win! Please submit pictures by Nov. 1st to info@LiveAtTheEnclave.com.

We will be handing candy out in the office on Saturday Oct 29th and Monday October 31st to celebrate Halloween, make sure to add our office to your list of Trick Or Treat stops!

**Candy and Friends, Who Needs More?**

Come by the office for some treats on Monday, October 31st. Don't forget to be in costume!

**Pick Your Peck of Pumpkins**

Refer a friend, relative, or co-worker to our community and you will receive \$500 rent credit applied the month after they move in. Contact the management office for move in requirements!

**Our New Residents Are Such Characters!**

Welcome to our web of happy residents! You'll be frightfully delighted to be here.

**Home is Where the Haunt is!**

Welcome back to our Renewals! You "leaf" us humbled.

**Happy Booday to Our October Birthdays!**

Carving memories one cake at a time, we wish you a very Happy Birthday!

**Quote Of The Month**

"Let's spark up October and make it better than September." - Unknown

Sunday

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Saturday

# OCTOBER 2022

 Rent is Due  
 Tosa Farmers Market

1

 Patriots @ Packers  
 325p

Trivia at Crafty Cow 7p

World Teachers Day

Tosa Farmers Market

2

3

4

5

6

7

8

 Giants @ Packers  
 830a (in London)

Columbus Day

 Trivia at Big Head  
 Brewery 7p

 Sweetest Day  
 Last Day of the  
 season for Tosa  
 Farmers Market

9

10

11

12

13

14

15

Jets @ Packers 12p

Boss's Day

Trivia at Crafty Cow 7p

16

17

18

19

20

21

22

 Packers @  
 Commanders 12p

 Trivia at Big Head  
 Brewery 7p

23

24

25

26

27

28

29

Packers @ Bills 720p

Happy Halloween, stop by the office for a treat!

30

31

# TRICK OR TREAT

HAPPY HALLOWEEN



## Easy Ginger Kisses Biscuits

### Instructions

- 1<sup>1/2</sup> cups** self raising flour  
**3 tsp** ground ginger  
**1/2 tsp** ground cinnamon  
**75 g** butter softened  
**1/2 cup** sugar  
**2 Tbsp** golden syrup  
**2** eggs

### For the filling

- 60 g** butter  
**3/4 cup** icing sugar  
**1 tsp** golden syrup

### Ingredients

- Using a mixer or wooden spoon, beat the sugar, softened butter and golden syrup together until the mixture lightens and softens.
- Add in the eggs and continue beating for another minute or two.
- Pour in the flour, ginger and cinnamon in two or three portions. Mix as you go with a beater or wooden spoon until everything is well combined into a dough.
- Chill for 15 minutes in the fridge. Pre-heat the oven to 180°C / 360°F.
- Spoon out a tablespoon of mixture for each biscuit and lightly roll into a ball (alternatively, use a piping bag). Place on a lined baking tray, leaving a 4cm / 1 inch gap between each to allow the biscuits to expand.
- Cook for 8-10 minutes or until golden brown on top, then remove from the oven and allow to cool on the tray.

 PREP TIME:  
 5 MIN.

 COOK TIME:  
 10 MIN.

 TOTAL TIME:  
 5 MIN.
