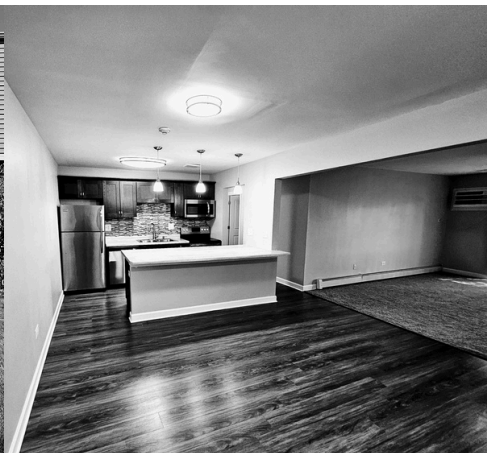


# Willowbrook Apartments Newsletter October 2024



## HALLOWEEN

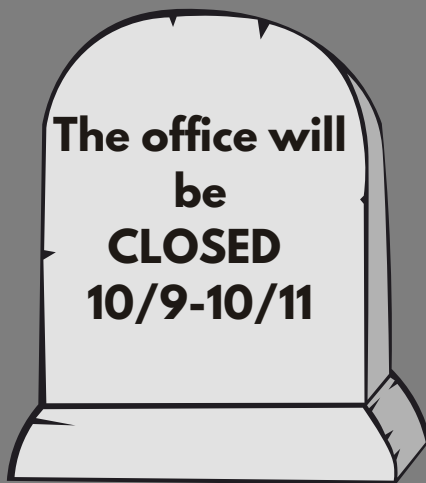


Sandie - Property Manager  
Bridget - Leasing Consultant  
Cezary - Maintenance Supervisor  
Dennis - Maintenance Technician



Tuesday -Thursday 9am to 6 pm  
Friday 9am to 5 pm  
Saturday 10am to 4 pm  
Sunday & Monday Closed

Welcome to our spookiest edition to our Resident Newsletter! We have some tricks and treats found in here for you! Enjoy!



In the event of an emergency  
Dial 9-1-1.

For emergency maintenance,  
please call  
630-280-7454

7440 Tennessee Drive  
Willowbrook, Il. 60532  
630-986-5780

[willowbrookapartments.com](http://willowbrookapartments.com)



# Willowbrook Apartments Community Info

October  
2024



## THE LAST STRAW

Sunday, October 6 • 12:00-4:00P

Gregg House Museum

Bring the whole family and experience bales of fun at the Gregg House Museum. The Garden Club of Downers Grove will help you make a great scarecrow for your yard.



Willowbrook Trick or Treating Hours  
3:00pm - 7:00pm



  
Indian Prairie  
Public Library

Explore, connect, and be inspired.



Want to start a book club?

Step One: Invite your friends

Step Two: Reserve one of IPPL's Book Club to Go bags-- it has everything you need complete with 10 books and discussion questions.

Step Three: Host your friends and enjoy. Stop by the display on the first floor to take one home.

[Click Here](#)

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# Willowbrook Apartments Maintenance Spot

October  
2024



**The office will be CLOSED October 9, 10 & 11.  
Maintenance will NOT be onsite.**

**We will return for business  
Saturday October 12th at 10 am with  
Maintenance Returning October 14th.**

**Please enter maintenance requests thru the  
resident portal. Requests will be taken care of  
in the order received. We will also need to  
know if you give permission to enter.**



**All garbage must be taken and disposed  
of in our dumpster corrals located  
throughout the community. Piling  
garbage bags outside of your  
apartment, in the hallway, on your  
patio/balcony or next to the dumpster  
is not allowed and attracts  
animals/insects looking for food. Please  
place all garbage in the proper place.  
NO LARGE ITEMS.**

## Hearty Sweet Potato Pumpkin Chili

### INGREDIENTS

- 1 tablespoon avocado oil
  - 1 pound ground beef
  - 1 pound spicy pork sausage
  - 1 yellow onion large
  - 2 cups sweet potato
  - 2 bell peppers I used red and green
  - 15 ounces pumpkin puree 1 can
  - 43 ounces canned diced tomatoes 1 large & 1 small can
  - ¼ cup coconut aminos
  - 2 cups beef bone broth
  - 2 tablespoons chili powder
  - 1 tablespoon cumin
  - 1 tablespoon smoked paprika
  - ½ tablespoon garlic powder
  - ½ tablespoon salt
  - ½ tablespoon black pepper
  - ½ teaspoon tumeric
  - ½ teaspoon cayenne pepper
- Parsley avocado, red onion, hot sauce for garnish



### INSTRUCTIONS

Set Instant Pot to sauté. Add avocado oil.

Add ground beef and pork to Instant Pot and chop into small pieces. Once meat starts to brown, add diced onions. Sauté until onions become translucent. Add all spices to the pot and heat through. Dice bell peppers and sweet potato.

When the spices become fragrant, add bell peppers, sweet potato, pumpkin purée, diced tomatoes, bone broth and coconut aminos. Stir well.

Close lid and set to seal. Pressure cook 40 minutes on high and manually release pressure when finished. Sweet potatoes should be cooked through. If not, cook for an additional 5 minutes. Stir well.

Garnish with diced red onion, avocado and minced parsley. Drizzle hot sauce for some additional heat.

