



# TALK OF THE TRAIL

Ardmore at the Trail | Indian Trail, NC

## JANUARY ACTIVITIES & EVENTS



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 New Year's Day - Office Closed Rent Due	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20 MLK Day - Office Closed	21	22	23	24	25
26	27	28	29	30	31	

THERE'S SNOW PLACE LIKE HOME!

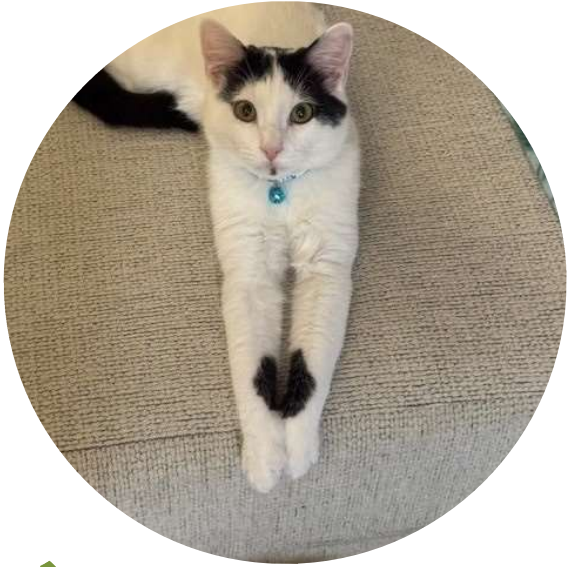
**REWARD: \$300**

GET **\$300** WHEN YOU REFER FRIENDS OR FAMILY TO SIGN A LEASE WITH US. REFERRAL NAME MUST BE ON THE APPLICATION AND PAYABLE 30 DAYS AFTER THE LEASE BEGINS.

EMAIL [INFO@ARDMOREATTHETRAIL.COM](mailto:INFO@ARDMOREATTHETRAIL.COM) FOR DETAILS!



## PET OF THE MONTH

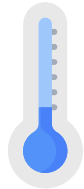


**Meet Murphy, our January pet of the month! We love our furry friends!**

**Want to be our next pet of the month? Email [info@ardmoreatthetrail.com](mailto:info@ardmoreatthetrail.com)**



## MAINTENANCE CORNER



## Freeze Warning & Precautions!



1. Let your faucet drip.
2. Turn on heat & leave it at 65 degrees minimum.
3. Leave cabinet doors open in bathrooms & kitchen.

## COMMUNITY SPOTLIGHT



**Our gym has all the equipment you need for a great session and plus it's**

**OPEN  
24/7**

# JANUARY EVENT DETAILS

## HOLIDAY OFFICE CLOSURES

WEDNESDAY, 1/1/25 - OFFICE CLOSED

MONDAY, 1/20/25 - OFFICE CLOSED

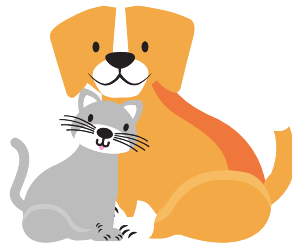


## BUBBLE BATH RAFFLE

WINNER WILL BE CHOSEN: 1/31

Come in the office & guess the number of skittles in the jar to win a bubble bath spa basket!

Cutest



## PET CONTEST

January 1-7

Winner will be announced on January 8th!

Bring or send a photo of your pet to be showcased in our leasing office!

Join us for our  
Breakfast Bagel Bar!

Tuesday January 21st  
9:30am-12:00pm  
In the leasing office



# PEANUT BUTTER DOGGIE TREATES

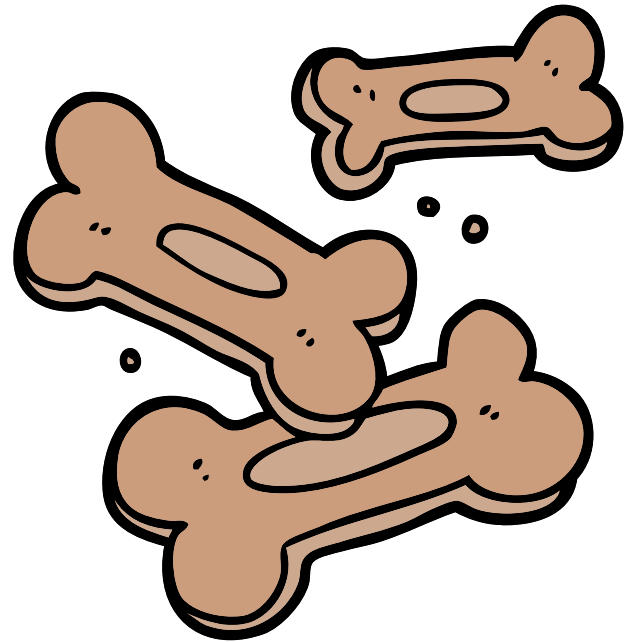
COURTESY OF [HTTPS://WWW.BROWNEYEDBAKER.COM/GONE-TO-THE-DOGS/](https://www.browneyedbakery.com/gone-to-the-dogs/)

YIELD: 12 BONES

PREP TIME: 10MINUTES MINS

COOK TIME : 20MINUTES MINS

TOTAL TIME: 30MINUTES MINS



## INGREDIENTS:

- 2 cups (250 g) whole-wheat flour
- 1 Tablespoon baking powder
- 1 cup (258 g) natural peanut butter
- 1 cup (236 ml) low-fat milk

## INSTRUCTIONS

- Preheat oven to 375 degrees. In a bowl, combine flour and baking powder. In another bowl, mix peanut butter and milk. Add wet mixture to dry, and mix well.
- Turn out dough on a lightly floured surface and knead. Roll out to 1/4-inch thickness and cut out shapes. Place on a greased baking sheet and bake 20 minutes or until lightly brown. Cool on a rack and store in an airtight

