



#### OFFICE INFORMATION

David Steffens - Property Manager  
Ashly Preussler - Assistant Property Manager  
Constance McCorkle - Leasing Consultant  
John Gratton - Maintenance Supervisor  
Jerimy 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  
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@liveattheenclave

#### **Extra Cash for the Holidays**

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 management for move in requirements!

#### **Our Wish This Holiday Season is YOU!**

We totally sleighed it this month with our batch of NEW residents! Welcome home!

#### **We Are Thankful For You Year Round!**

Our returning residents are the reason for the season! We are so glad to have you!

#### **Ring the Bells and Light the Candles!**

Happy birthday to our residents celebrating their day in December.

## Dear Residents,

The community is beginning to light up with reflections of the holidays! This is a beautiful time of the year to take a stroll, drive, or bike ride to see all the wonderful decorations in our neighborhood. Please share some of your favorite locations to visit, we're looking forward to the return of the holiday train on December 9th and the tree lighting ceremony.

As a reminder real holiday trees are not permitted on property per Milwaukee fire code and stated in your lease agreement. Please be extra vigilant with monitoring lights and candles this season to prevent a visit from the Tosa Fire Dept. Together we can continue to provide a safe place for everyone to call home.

We will be holding our Annual Door Decorating Contest through Dec. 20th! Be sure to have your decorations ready for judging to take place during office hours on the 20th. Our team will walk the property taking pictures and voting will take place on Wednesday, Dec. 21st. While we encourage you to get creative be considerate of the halls being shared spaces and ensure there are no tripping hazards. When hanging things outside your door we encourage you to use command hooks/strips, please do not put holes in the hallway walls or doors. Get creative and have fun, we can't wait to see what you all come up with!

We are hosting a Toys for Tots drive this month, all donations can be brought to the 1200 building! Thank you for your generosity!

2023 is just around the corner, however before we reach this new year we wanted to take a moment and reflect on a wonderful 2022! Over the last year we have accomplished so much to make The Enclave the best place to call home. We helped with a local blood drive in January; we hosted our month of Kindness in February; in March we started our large scale exterior improvement project and celebrated David and Ashlys birthdays; in April we found spring gnomes roaming around the property and our residents helped return them to the office for a reward; we celebrated all the moms in our community on Mother's Day by handing out carnations in May; June held our annual pool opening party as well as brought on our community garden and installed our Bark Park- what a great month to celebrate Jackie's birthday as well; July hosted our annual ice cream social and what better way is there to celebrate Johns birthday than with ice cream; we celebrated Jerimy's birthday in August and handed out so cookies for National Chocolate Chip Cookie Day; September is one of the most favorite fur-resident events each year- our annual doggy dip pool closing party, we also celebrated David's 5th year anniversary with Inland; in October, we all got just a wee bit smarter in our second round of traveling trivia nights; in November, we turned our focus on our neighbors and collected items to donate with our first Giving Tree, and in December we will be collecting for Toys for Tots and hosting our gift wrapping station again! Whew! We did a lot this year and we hope you enjoyed the events and improvements made. It has been another great year celebrating milestones with each and every one of you, enjoying games, puzzles, and conversation as you visited the office with your pups. We cannot wait to see what 2023 has in store for our community, we look forward to another great year with you!

Happy Holidays!

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

# December

## 2022

				Rent is Due	RENT LATE	Holiday Pop Up at The Landing 10a-3p
				1	2	3
National Cookie Day		St. Nicholas Day	Pearl Harbor Remembrance		Holiday Train 430p Tosa Tree Lighting following	
4	5	6	7	8	9	10
		National Cocoa Day		Tosa Village Sip and Stroll 5p-8p		
11	12	13	14	15	16	17
Hanukkah Start	Inlands Two Year Anniversary at The Enclave	Door Decorating Contest Deadline	Start of Winter			Christmas Eve Office Closed
18	19	20	21	22	23	24
Christmas	Hanukkah End Kwanzaa Start Boxing Day Office Closed					New Years Eve Office Closed
25	26	27	28		30	31

### THE BEST PAVLOVA ROLL -

## Easy Meringue Roulade

PREP TIME  
15 MIN.

COOK TIME  
14 MIN.

TOTAL TIME  
2 HR., 29 MIN.

Recipe and design courtesy of [www.bonappetit.com](http://www.bonappetit.com). For more "all-in-one" recipes for the curious foodie, please visit [www.bonappetit.com](http://www.bonappetit.com). You'll find more pictures and notes pertaining to the recipe and other delicious recipes to explore!

### INGREDIENTS

4 EGG whites  
1 CUP caster sugar / superfine sugar 210g / 7.4oz  
1 TSP cornstarch / cornflour  
1 TSP vinegar  
1 TSP vanilla essence  
1 TSP vegetable oil  
1 TSP icing sugar / powdered sugar to coat baking paper

### WHIPPED CREAM

300 ML thickened cream heavy cream  
2 TSP icing sugar / powdered sugar

### INSTRUCTIONS

- Pre-heat oven to 160°C / 320°F. Using a brush or paper towel, oil a baking tray then line with baking paper and smooth it out to the edges.
- Using a mixer or beaters, whip egg whites on medium until you have soft peaks. Start to slowly pour in the caster sugar, then beat on high for 8-10 minutes until glossy and smooth. The sugar should be dissolved at this point.
- Add cornflour, vinegar and vanilla essence and fold through on low until mixed through for around 30 seconds.
- Spread meringue mixture out on the lined baking tray, leaving a 2cm / 1 inch gap around all sides. Bake for 14 minutes or until you see it begin to brown.
- Meanwhile, prepare another piece of baking paper the same size as the tray and powder with icing sugar.
- Remove pavlova from the oven and flip out onto the powdered baking paper. Carefully peel and remove the original baking paper and allow the pavlova to cool completely (around half an hour).
- Meanwhile, whip the thickened cream and icing sugar on high until thick and fluffy (around 1-2 minutes). Reserve around ½ cup of whipped cream for the topping. Slather the remaining cream onto the base of the pavlova. Top with half the blueberries and sliced strawberries.
- Using the paper, begin to fold the pavlova up and away from you. You can roll the long edge for a longer roll, or roll the short edge for a taller but shorter roll. Once rolled into a roulade, with the edge on the bottom, use the baking paper to cover the roll, then wrap in a tea towel and place in the fridge to set for a minimum of 2-3 hours.
- Once ready to serve, unwrap from the paper and place on a serving plate. Top with the reserved whipped cream, blueberries and strawberries, or any other toppings of your choice.

