

December

GROVE CITY
Summit

Convenient Living

2019

COMMUNITY EVENTS

EGG NOG & CHEER

Join us in the club house to meet the new office staff! Cozy up to the fire and enjoy egg nog & treats. Date & time TBA.

FITNESS CLASSES W/YVONNE

Thursday 12/5, 12/12, 12/19, 12/26 @ 7:00 PM in the Fitness Center. Bring a towel and water!

12 DAYS OF GIFT CARDS!

Everyone who pays rent on or before the 1st will be entered in a drawing for name brand gift cards!

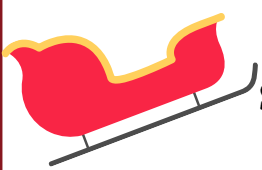


Through Angel Tree, thousands of local children will find gifts waiting under their Christmas trees! Stop in to pick up your Angel now through December 17th.



Find us on Facebook

GROVE CITY HIGHLIGHT



Saturday 12/7 @ 10am



Get FREE pictures with Santa!

Enjoy a picture by Amy Scoles Photography. There will also be face painting, snacks and crafts! If you are able, please take a toy to donate to Firefighters for Kids. Then go downtown and watch the parade that evening!

Hosted by The Antry Team at Saxton Real Estate
3703 Broadway, Grove City, Ohio

COLUMBUS BLUE JACKETS

SCHEDULE



DECEMBER

- 12/3 - Coyotes @ 7PM
- 12/5 - Rangers @ 7PM
- 12/7 - Panthers @ 7PM
- 12/9 - Capitals @ 7PM
- 12/12 - Penguins @ 7PM
- 12/14 - Senators @ 1PM
- 12/16 - Capitals @ 7PM
- 12/17 - Red Wings @ 7:30PM
- 12/19 - Kings @ 7PM
- 12/21 - Devils @ 7PM
- 12/23 - Islanders @ 7PM
- 12/27 - Capitals @ 7PM
- 12/29 - Blackhawks @ 5PM
- 12/31 - Panthers @ 7PM





Spiced Mexican Hot Chocolate

Recipe Courtesy of Country Living website

- | | |
|-----------------------|-----------------------------|
| 4 c. whole milk | 10 oz. 70% dark chocolate |
| 2 c. half-and-half | 2 tsp. pure vanilla extract |
| 1/2 c. dulce de leche | 1/4 tsp. Kosher salt |
| 2 Cinnamon sticks | 1/2 c. bourbon |

1. Whisk together milk, half-and-half, dulce de leche, and cinnamon sticks in a large saucepan.
2. Bring to a simmer over medium heat, stirring occasionally. Remove from heat; cover and let stand 10 minutes.
3. Return mixture to a simmer over medium heat. Gradually whisk in finely chopped 70 percent dark chocolate, whisking until melted and smooth.
4. Remove from heat and stir in pure vanilla extract, kosher salt, and bourbon, if desired. Discard cinnamon sticks.

Serve warm.

Let's Get Crafty



DIY HOLIDAY TREAT HOLDER

Supplies you will need:

- Red Yarn
- White Yarn
- Glue Gun
- glue sticks
- flower pots
- black buttons
- finger guards (optional)

Directions:

1. First, run a small band of glue around the base of your flower pot. Quickly add your red yarn and hold in place until glue dries. This is where you'll be glad you use the finger guards.
2. Continue to wrap red yarn around the flower pot until you reach the lip of the pot. Then continue to wrap yarn around and around. I did three layers of yarn. Glue end using your glue gun.
3. Run a small band of glue around the top of the flower pot and glue white yarn in place. Continue to wrap white yarn around the entire top of the flower pot.
4. Add two black buttons to front of flower pot and now it's time to fill our DIY Holiday treat holders! You can fill with few with homemade cookies for a fun neighbor gift and teacher gift. It also makes a cute little flower pot when you're finished with your treats!

Enjoy!

