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**Next Issue:
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**Happy Holidays from
Your Radwyn Team!**

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**Best Holiday Wishes
from our Homes to Yours!**

Spread Holiday Cheer by Donating Toys to Children in Need

Let's make this year special for those who are less fortunate by letting them know we care! Help spread holiday cheer by donating new, unwrapped toys to The Salvation Army for children in need. You can drop off donations in the Leasing Office. Just put them in the blue box. Everyone who donates will be entered in a raffle for a special holiday gift. We thank you in advance for your participation and generosity!



Maintenance Corner

As the temperature continues to decrease, we may experience an increase in maintenance emergencies. The maintenance team would like to remind you that their emergency number is (215) 546-2525. Please add this number to your address book, and remember that this number is for "after hours" maintenance emergencies only.

Reserved Parking



The Radwyn Community recently began offering Reserved Parking for just \$35 a month. There are a limited number of spots and they are available on a first come, first served basis, so get yours while they are still available.

This program is the perfect option for someone who wants the assurance and convenience of knowing where they'll be able to park each and every day. Please note there will still be ample, free parking available for residents who do not wish to participate in this program. Please contact the Management Office for more information or to sign up!

Deliveries

Ordering online this holiday seasons, or expecting other deliveries? We will gladly receive your packages at Radwyn Management Office. Just don't forget to pick them up!

'Tis the Season for Snow...Tips to Make Snow Removal Go More Smoothly

When snow comes, our maintenance team will work tirelessly to clear all driveways and sidewalks in our community. We would like to be able to shovel and plow every area first, but that is impossible. Please be patient until our teams get to your area, and remember a "thank you" goes a long way. If you are considered an Emergency personnel employee, notify the office the morning a snowstorm is expected. We realize that some people must be at work no matter what the weather conditions, and we'll do our best to help.

It is a good idea to keep a snow shovel handy. We don't mean to plow your car in, but when we plow the driveways, snow is pushed to the side. As you are shoveling your car out, please don't throw the snow on the sidewalk.

Further, if you notice an icy area, please do not apply table salt. It causes the concrete to deteriorate. Call the office and we will spread an environmentally benign chemical compound designed to melt ice on sidewalks. Speaking of sidewalks, please do not park close to the sidewalk. If your vehicle overhangs the sidewalk, our maintenance will not be able to properly remove the snow.

Finally, you may have neighbors who are unable to shovel their cars out and need help. Please contact us with your name and phones numbers if you are willing to volunteer to help a neighbor out.

Local Fire Department Receiving Gift

In the spirit of the Holiday Season, Radwyn Apartments and Kaiserman Management Company will once again be presenting a \$1,000 check to the Bryn Mawr Volunteer Fire Department, in honor of their service and dedication to our community.

Great Winter Dessert Recipe – Cannoli Cheesecake!



Ingredients:

7 oz package cannoli shells
 3 tablespoons unsalted butter, melted
 2 tablespoons sugar
 4 cups whole milk ricotta cheese
 1 1/4 cups sugar
 1/4 cup flour
 1/2 cup whipping cream
 2 teaspoons pure vanilla extract
 1 teaspoon orange zest
 5 large eggs
 1/3 cup mini chocolate chips
 Confectionery sugar for sprinkling

Directions:

Preheat oven to 350 degrees. Line a 9 inch spring form pan with parchment. Crush cannoli shells in a food processor, add butter and 2 tablespoons sugar and continue to pulse until you have medium fine crumbs. Press crumbs firmly onto bottom of pan. Bake 10 minutes. Let cool.

Beat ricotta cheese, remaining sugar and flour using an electric mixer on medium until well blended. Add whipping cream, vanilla and zest and mix well. Add eggs, 1 at a time, mixing just until blended after each addition. Pour over crust.

Bake for 1 hour and 10 minutes then sprinkle the top with the chocolate chips delicately, pressing chips in lightly. Continue to bake 10 more minutes or until center is almost set. Run knife around rim of pan to loosen cake. Cool before removing rim of pan. Refrigerate 4 hours or more. Before serving, sprinkle with confectionery sugar. Top with whipped cream, if desired. Store leftovers in refrigerator. Serves 10.

Reminder to all Pets about their Masters



We absolutely love having you here at Radwyn! As a reminder, please be sure to walk your owner on the perimeters of the property only, and to keep your owner on a leash at all times. We have placed stations with bags and trash cans along the perimeter for your convenience. Want to let your owner off leash? We have a great place for that...the dog park! If you haven't seen it yet, it's located between A & B building. Thanks for you help!

Celebrate the New Years with Radwyn Apartments



Come to the leasing office on December 31st from 9 am – 11 am and enjoy some breakfast on us! Say goodbye to 2014 and HELLO to 2015! We'll have some bagels, hot coffee and more!