

# College Arms Reaching Out



D I L U C I A M A N A G E M E N T C O R P O R A T I O N

## WHO'S WHO AT COLLEGE ARMS



- **Jennifer Heim**  
Property Manager
- **Nathan Traylor**  
Maintenance supervisor
- **Dave Rodenbaugh**  
Maintenance Technician

## HAPPY HALLOWEEN

If you want to have  
trick-or-treaters knocking at your door,  
please post the  
attached pumpkin to your front door.

We ask parents to have their  
children knock only on those doors  
with pumpkins on them.



HAVE A SAFE AND HAPPY HALLOWEEN!

## OFFICE HOURS

Mondays: Closed  
Tues-Fri: 9-5  
Sat: 10-4  
Sun: Closed

## PHONE NUMBERS

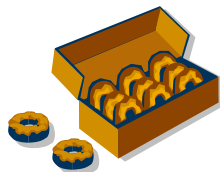
Office: 610-454-1370  
Fax: 610-409-2710

Emergency Maintenance:  
610-948-2367

E-mail: in-  
fo@collegearms.net

www.collegearms.net

## YOU'RE INVITED! COLLEGE ARMS FALL BRUNCH!



Please join us in the clubhouse  
Saturday Oct 15 between  
9 am to 12 noon for brunch.

All are welcome!



## MAINTENANCE CORNER

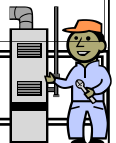
### SPECIAL NOTE TO RESIDENTS

With skyrocketing fuel costs and the prediction of another increase in the price of utilities, we are asking residents to please help us keep these costs down by keeping your windows locked tight and turning your thermostat down when you're not at home. We appreciate your efforts to conserve and will in turn keep your costs down.



DiLucia Management Corp

- With the cold weather closing in, please remember to park vehicles with front facing the buildings.
- Only emergency vehicles allowed to park rear end in.
- Please report any leaks to maintenance immediately.
- The heat has been turned on, please call if you experience any problems.
- We ask that you not dispose of personal trash in the laundry rooms.



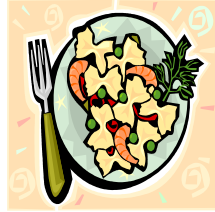
# A TASTE OF COLLEGEVILLE

## GOURMET RECIPE CORNER

### " BOW-TIE PASTA PUTTANESCA "



8 oz. mild or hot Italian sausage, casings removed, crumbled  
 1 jar (26 oz.) marinara pasta sauce  
 1/4 tsp. salt  
 1/2 cup pitted black olives, preferably Nicoise, sliced  
 3 Tbs. drained capers  
 12 oz. bow tie pasta  
 1/2 cup shredded Parmesan cheese  
 3 Tbs. chopped fresh basil



- In nonstick skillet over medium heat cook sausage, stirring occasionally, until browned, 2 minutes. Reduce heat; stir in sauce and salt.
- Cook, stirring occasionally, until sausage is cooked through, 20 minutes. Stir in olives and capers; cook until heated through, 1 minute.
- Meanwhile, cook pasta according to package directions; drain. Transfer to bowl. Pour sauce over pasta; toss to combine. Sprinkle with Parmesan and basil.

#### Make it lower in fat!

Substitute shrimp instead of sausage. Heat sauce with olives and capers; stir in cooked shrimp. You'll save 11 grams of fat.

Kitchen time: 30 minutes

Ready to serve in: 30 minutes

## IMPORTANT NOTICE TO RESIDENTS

### ANNUAL FIRE-EXTINGUISHER INSPECTION

On Wednesday October 19 we will be having our annual fire-extinguisher inspection. We are requesting you **leave your fire-extinguisher outside of your door by 8 am** to help facilitate this process.

If you do not leave your extinguisher out, we will need to enter your apartment to inspect your extinguisher.

Thank you for your cooperation.

If you have any questions regarding the inspection, please call the leasing office. 610-454-1370



If you have any questions or concerns, please feel free to call or come into the leasing office and we will be happy to help in any way we can. Thank you, DiLucia Management Corporation