



NOVEMBER 2009

Resident *Life*

A MONTHLY RESIDENT UPDATE

AML I at 7th Street Station
2601 West 7th Street; Fort Worth, TX 76107
817.877.1977

Daylight Savings

It's time to fall back! Daylight Savings time ends on **Sunday, November 1st** it will once again be time to set your clocks back an hour.

Pizza Night

Little Caesars will be at the main entrance on **Thursday, November 12th** for our \$5.00 Pizza Night! This event will be held from **5:00p.m. - 7:00p.m.** They will be selling cheese and pepperoni pizza's. If you would like a different topping please email your suggestions to 7thstreetstation@amli.com. Please have your cash ready as you enter the community!

Thanksgiving Dinner

We will be hosting our Annual Thanksgiving Dinner on **Thursday, November 19th** starting at **6:30p.m.** We will provide the main entrée and sides, and as usual residents will bring the dessert. If you plan on bringing a dish please send an email to let us know. We hope to see everyone there!

Office Closed

The leasing office will be closed due to the Thanksgiving holiday on **Thursday, November 26th**. Please call 817.877.1977 and follow the prompts to report maintenance emergencies. We will re-open for normal business hours on Friday, November 27th at 10:00a.m.

Eyes of Hope Program

Vision Service Plan (VSP) is partnering with AMLI Residential to promote the Eyes of Hope Program. This program serves over a billion people globally who cannot afford or do not have access to eyewear. Donated glasses will be refurbished, cleaned, and labeled to benefit those in need. Please bring your used glasses to the office and donate them to a worthy cause!





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Ultimate Pumpkin Pie

For the Crust:

2 cups all-purpose flour, plus more for dusting
5 tsp sugar
Salt
12 tablespoons unsalted butter cut into small pieces

For the filling and topping:

1 15-ounce can or pure pumpkin
2 tbsp unsalted butter, softened
Salt
3 large eggs, plus 1 egg white
½ cup sugar
1 cup heavy cream
1 tsp ground cinnamon
½ tsp freshly grated nutmeg
½ cup pecans
1 cup fresh (or frozen thawed and drained) cranberries,
1 2.3 ounce pkg amaretto cookies (12)

Directions: Make the crust: Combine the flour, sugar and a pinch of salt in a large bowl. Mix in the cold butter with a pastry blender or your hands until the mixture resembles coarse crumbs. Work in 3 tablespoons ice water until the dough holds together without being too sticky. If it's still crumbly, add more ice water, 1 teaspoon at a time. Form into a ball, wrap in plastic and refrigerate for at least 30 minutes. On a floured surface, roll out the dough into an 11- to 12-inch circle with a floured rolling pin. Ease into a 9-inch pie pan; press firmly into the bottom and sides. Trim the excess dough, and then pinch the edges. Refrigerate until ready to fill. Place a baking sheet on the bottom oven rack and preheat to 375. Make the filling: Whisk the pumpkin in a bowl with the butter and a pinch of salt. Whisk in 3 eggs and the sugar. Stir in the cream, cinnamon and nutmeg. Pour the mixture into the pie shell. Lightly beat the egg white, and then brush onto the pastry edges. Carefully place the pie on the preheated baking sheet, lower the oven temperature to 325 and bake until the pie is set but still jiggles slightly, about 50 minutes. Let cool completely. Meanwhile, make the topping: Toast the pecans on a baking sheet in the oven for about 10 minutes; cool. With a knife or food processor, coarsely chop the pecans, cranberries and cookies; sprinkle over the cooled pie.

