



NOVEMBER 2009

Resident *Life*

A MONTHLY RESIDENT UPDATE

AMLI Upper West Side 1000 Henderson Street; Fort Worth, TX 76102 817.332.1670

AMLI FAMLI Food Drive

As a provider of food to hunger-relief agencies in 13 counties, the Tarrant Area Food Bank depends on donations from the food industry, community food drives and individuals. Donations of food and non-food household products are needed all year.

As a community we will be collecting can foods and other non-food household products from **Sunday, November 1st through Wednesday, November 18th** in order to support this cause and help give someone less fortunate food for the holidays. Donations can be brought to the front office.

Donations can include, but are not limited to: canned meats, canned fruit, canned vegetables, dried beans, boxed pastas, rice, canned soups, dehydrated soups, breads, pudding, juices, peanut butter, cereals, boxed meal helpers, snacks, powdered milk, baby formula, and common household products.

Gobble, Gobble – We Will Be Closed On Thanksgiving

In observation of the Thanksgiving Holiday the office will be closed on **Thursday, November 26th**. The office will reopen for normal business hours on Friday from 10:00a.m. – 6:00p.m. If you have a maintenance emergency please call 817.332.1670 and leave a message and our on call maintenance technician will return you call as soon as possible. All other emergencies please call 911. Have a safe and happy holiday!

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!

Orange and Grand Marnier Cranberry Sauce

Want to put a new twist on your Thanksgiving menu? Here's a new recipe for cranberry sauce that you'll love. This sauce is easy to make and a refreshing and delightful accompaniment to your Thanksgiving turkey. It can be made well ahead of time and kept in a covered container in the refrigerator for up to one week.

- 2 navel oranges, zested, all the sections removed, and reserve all the juice
- 1 lb. fresh cranberries
- ¼ cup sugar
- 1 stick cinnamon
- 2-3 Tbs. Grand Marnier (optional)

Zest and peel the oranges with a knife. Section the oranges and place in a bowl. Put the cranberries in a colander wash and pick through. Place the cranberries in a 2 quart pot with the zest and the juice and the sugar and the cinnamon. Reserve the orange sections on the bowl. Bring the cranberries to a boil and simmer uncovered for 10 minutes until most of the cranberries have popped. Let cool completely, and then add the sections and the Grand Marnier if desired. Chill in the refrigerator. Serve along with the turkey.

