

# Giadanj Lake Estates

# 2023

## Happy Holidays

We want to take this opportunity to say "Happy Holidays" to ALL of our residents and their loved ones. We hope the season will bring joy to all of you.

Your Management Team:

*Adam, Phil and Missy*

## 5 Holiday Fire Safety Tips

- \* Test ALL of your smoke alarms. Replace batteries as needed
- \* Check your fire extinguishers - every home should have at least one. Have it serviced yearly or replace per manufacturers instructions.
- \* One out of every four home Christmas tree fires is caused by electrical problems
- \* Keep space heater and candles away from Christmas trees. A heat source being too close to a tree causes 25% of ALL Christmas tree fires.
- \* Be careful when burning candles. The top three days for home candle fires are Christmas Eve, Christmas and New Years Day.



The Holidays can be difficult for families, especially those with children and teenagers. There are so many great ways to help others have a wonderful holiday. One of the ways that you can help is to donate an unwrapped gift to the Great Toy Holiday Drive.

We have our donation box in the office again this year.

**Now thru December 12th, 2023**

The past several years have been a great success and we know that this year will be too.

# Santa's Reindeer Christmas Word Search

M R M B T J R L P Z  
E M R E L U M O R L  
B A M E D I P R A Q  
T O H O C H T U N R  
C P L A I N E Z C E  
C P R E H S A D E N  
H U V I X E N D R N  
C Q P G F S E C R O  
L R S I X A K H X D  
X G K Y D X W I Q P

Blitzen, Comet, Cupid, Dancer, Dasher, Donner, Prancer, Rudolph, Vixen

## Reindeer Cookies Recipe

### Ingredients

1 package (17-1/2 ounces) peanut butter cookie mix  
1/3 cup canola oil  
1 egg  
60 miniature pretzels  
60 semisweet chocolate chips  
30 red-hot candies

### Directions

In a large bowl, beat the cookie mix, oil and egg until well combined. Shape into a 7-1/2-in. roll; wrap in plastic wrap. Refrigerate for 1 hour. Unwrap and cut into 1/4-in. slices.

Place 2 in. apart on ungreased baking sheets. Using thumb and forefinger, make a slight indentation one-third of the way down the sides of each slice. Press in pretzels for antlers, chocolate chips for eyes and a red-hot for the nose.

Bake at 350° for 9-11 minutes or until light brown. Remove to wire racks to cool.

**Yield:** 2-1/2 dozen.

