



## November CALENDAR

### Daylight Savings Ends

Sunday November 6, 2011

Don't forget to set your clocks  
back an hour!

### Veterans Day

Friday November 11, 2011

The office will be closed in obser-  
vance of this holiday.

### Thanksgiving

Thursday & Friday

November 24 and 25, 2011

The office will be closed in obser-  
vance of this holiday.

## Birthdays

Patricia Fiore November 17  
Melvin Ware November 23

HAPPY BELATED BIRTHDAY  
TO BILL STEWARTSON, WHOSE  
BIRTHDAY WAS OCTOBER 3

If we missed your birthday, we  
apologize and we will give notice  
in December.



## In the Community...

**Building Zone** at the National Building Museum (401 F Street NW, Wash-  
ington DC 20018) *Monday - Saturday: 10am - 4pm; Sunday: 11am - 4pm;*  
The Building Zone introduces children, ages 2-6, to the building arts through  
play in an interactive gallery of hands-on activities for the Museum's young-  
est visitors. For more information, call 202-272-2448.

### Veterans Day Events in Washington, DC

*Veterans Day was originally established to honor Americans who had served  
in World War I. The national holiday is celebrated on November 11, the an-  
niversary of the day World War I ended in 1918. Today Veterans Day honors  
veterans of all wars for their patriotism and willingness to serve in the mili-  
tary and sacrifice for our country.*

**Navy Memorial** November 11, 2011, 1 pm. (701 Pennsylvania Ave. NW,  
Washington, DC). The Naval District of Washington will lay a wreath at the  
Lone Sailor Statue in commemoration of Veterans Day. (202)737-2300

### Black Student Fund, 39th Annual School Fair

*Sunday, November 20, 2011, from 2pm-5pm at the Walter E. Washington  
Convention Center - 801 Mount Vernon Place NW, Washington, DC 20020.*

The Black Student Fund (BSF) is a 47 year old nonprofit organization that  
recruits, refers and assists African-American children in grades Pre-kinder-  
garten through twelve from low to moderate income households to attend  
independent schools in the Washington DC Metropolitan area.

The BSF holds its signature 39th Annual School Fair at the Walter E. Wash-  
ington Convention Center. The Fair is the oldest and largest of its kind in the  
region. It offers families of students grades Pre-K through 12 an opportunity  
to learn about independent school admissions, financial aid, testing and  
curriculum directly from over 60 day and boarding schools in the metro area  
(DC, MD, VA) and beyond. The event is free and open to the general public.  
For additional information, please visit [www.blackstudentfund.org](http://www.blackstudentfund.org)

## BULK TRASH PICK-UP

Residents who are in need of bulk  
trash pickup (sofas, chairs, tables,  
bed frames etc.) please call the  
office Monday through Friday at  
(202) 471-0150 to speak with  
Ms. Polk for scheduling before  
discarding your items. Items dis-  
carded without scheduling will be  
charged a \$ 25.00 fee per item.

## Construction Updates

The construction team is working on  
bringing in new utilities to the site.  
This includes upgrading electrical  
service and adding new water and  
sewer lines. Over the next couple of  
months, there will be more and more  
activity at the front of the buildings. If  
you have any concerns, please let the  
management office know.

# Thanksgiving Safety Tips

- ▶ Thanksgiving would not be the same without turkeys, yet very few people take the time to learn how to handle them properly. Any poultry needs special attention when handling. Thawing a frozen turkey the proper way is important to the safety of your family. Never thaw a turkey at room temperature because this promotes the growth of dangerous bacteria. The safest way to thaw a turkey is to thaw it in the refrigerator. You should do this with the turkey still in its own unopened wrapper, breast facing up and placed on a tray. The accepted rule of thumb for time is 1 day refrigerator thawing for every four pounds of turkey.
- ▶ Start holiday cooking with a clean stove and oven.
- ▶ Keep the kitchen off-limits to young children and adults that are not helping with food preparations to lessen the possibility of kitchen mishaps.
- ▶ When cooking, do not wear clothing with loose sleeves or dangling jewelry. The clothing can catch on fire and the jewelry can catch on pot handles, causing spills and burns. Cook on the back burners when possible and turn pot handles in so they don't extend over the edge of the stove.
- ▶ Never leave cooking unattended. If you must leave the kitchen while cooking, turn off the stove or have someone else watch what is being cooked.
- ▶ Keep Thanksgiving decorations and kitchen clutter away from sources of direct heat.



## CITRUS-GLAZED CARROT CAKE

*This dessert combines the best features of two ingredients into one great cake: the texture of grated carrots and the moistness of pumpkin puree. Feel free to substitute your favorite cream cheese frosting for the citrus glaze.*

### Ingredients

- 3/4 cup (1 1/2 sticks) unsalted butter, room temperature, plus more for pan
- 5 1/4 cups all-purpose flour (spooned and leveled), plus more for pan
- 4 1/2 teaspoons baking powder
- 3/4 teaspoon baking soda
- 2 teaspoons coarse salt
- 2 1/4 teaspoons ground cinnamon
- 2 1/4 teaspoons ground ginger
- 1 1/3 cups light-brown sugar
- 3 large eggs
- 1/2 cup buttermilk
- 1 can (15 ounces) pure pumpkin puree
- 1 3/4 cups finely grated carrots (about 7 medium carrots)
- 1 1/2 cups toasted walnuts, roughly chopped



Preheat oven to 350 degrees. Butter and flour a 14-cup angel-food cake pan. In a large bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, and ginger. In another large bowl, using an electric mixer, beat butter and brown sugar on medium-high until light and fluffy, 4 minutes. Beat in eggs, one at a time, scraping down bowl as needed. In a medium bowl, whisk together buttermilk and pumpkin puree. With mixer on low, add flour mixture to butter mixture in three additions, alternating with two additions pumpkin mixture. Scrape down bowl as needed. Fold in carrots and walnuts.

Spread batter into pan, using a small spatula to fill any air pockets. Smooth top and firmly tap pan on a flat surface several times to remove air bubbles. Bake until a wooden skewer inserted in center of cake comes out clean, 70 to 75 minutes. Let cool completely in pan on a wire rack. Remove cake from pan. To serve, spoon glaze over top.