

CPM Connections

Newsletter for Columbus Property Management Residents

September 2021

We are here for you!

We are here for you! The Resident Services Department is here to support you and your family's needs during the COVID-19 crisis, and beyond. If you need any support, whether a need for food or navigation local government resources, please contact a member from our team for assistance.

- Brigitte Johnson, 202-394-4748, bjohnson@columbuspm.org
Available Monday-Friday 9 am-5 pm

OFFICE CLOSURE: Columbus Property Management's Offices will be closed on Monday, September 6th in observance of Labor Day.

We hope all residents take positive ownership and collective responsibility of their Community!

Community Reminders:

1. We are a community, so just remember to treat other community members with respect. We are in this together.
2. If you would like to host your own workshop or class in CPM community spaces please contact Resident Services.
3. Please take COVID serious, we are not out of the woods yet.



STILL AVAILABLE!!!!

If you owe any back rent, or if you would like to apply for up to 3 month's rent in advance, please reach out to Resident Services, Property Management, or you can do it yourself via www.stay.dc.gov.

Capital Area Food Bank (CAFB) Grocery Plus Program Food Delivery Thursday September 7th at 12pm Community Room

If you are interested in joining this program receiving a monthly food package, please be sure to come to the community room at the designated time/date or contact Resident Services. Please reach out to Resident Services or Property Management staff in advance if you need to designate another person to take your package on the day of distribution.



Brought to you by



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PROPERTY MANAGEMENT

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*CPM Connections is written
by CPM's Resident Services
Department.*



Events at SeVerna on K - September

Black Resource & Career Fair Thursday, September 2nd, 2:00 PM - 6:00 PM - Golden Rule Apartments, 901 New Jersey Avenue Northwest (Playground Area) - Join us for our resource and career fair. Learn about the senior resources and job opportunities in the area.

Northwest Children's Library Program Thursday, September 23rd - SeVerna on K Community Room - Northwest One Children's library is excited to work with us and provide a paint party for the kids.

National Dance Day - Afro Zumba Tuesday, September 21st - SeVerna Circle - Join us on National Dance Day! This is an easy workout for all. Come out and have a good time with your neighbors and Resident Services.

International Coffee Day Coffee & Conversation Wednesday, September 29th - 9:00 AM- 10:00 AM - Community Room - Stop by and share a cup of coffee and conversation with your Resident Services Team.

Voter Registration Drive: Have you registered to vote? More details to come.

September Word Search

APPLE	COLOR	AUTUMN	FRIENDS
ACORN	PUMPKIN	BACKPACK	SEPTEMBER
SCHOOL	OWL	BOOK	SUNFLOWER
FALL	FOOTBALL	BUS	CLASSROOM
LEAVES	CORN	TEACHER	PENCIL



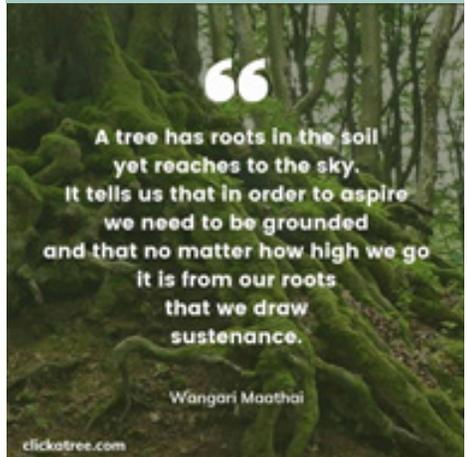
Jokes of the Month



There's a fine line between a numerator and a denominator. (...Only a fraction of people will get this clean joke.)

What do dentists call their x-rays? Tooth pick!

Did you hear about the first restaurant to open on the moon? It had great food, but no atmosphere.



RECIPE: Easy Chicken Pot Pie



Ingredients

- 1 box Pie Crusts (2 Count), softened as directed on box
- 2 cups diced cooked chicken
- 2 cups frozen mixed vegetables, thawed
- 1/4 teaspoon dried thyme leaves
- 1 (12-oz.) jar roasted chicken gravy

Steps

1. Heat oven to 400°F. Soften pie crust as directed on package. Remove 1 crust from pouch; unfold crust. Place crust in bottom and up sides of 1-quart casserole.
2. In medium saucepan, combine all filling ingredients. Bring to a boil over medium-high heat, stirring frequently. Pour into crust-lined casserole.
3. Remove second crust from pouch; unfold crust. With small cookie cutter or sharp knife, cut holes in crust. Top casserole with crust; seal edges with fork or flute, trimming edges if necessary.
4. Bake at 400°F. for 20 to 30 minutes or until filling is bubbly and crust is golden brown. If necessary, cover edge of crust with strips of foil after 15 to 20 minutes of baking to prevent excessive browning.

Recipe and photo from Pillsbury.com