



ISSUE 06
VOL 06

DECEMBER
2019



KALLISON RANCH

Review

Celebrate the Season with Enjoyable Desserts



Read More
on Page 2!

IMPORTANT NUMBERS

FIRSTSERVICE RESIDENTIAL SAN ANTONIO

3424 Paesanos Parkway, Ste. 100, Shavano Park, TX 78231

24-Hour Customer Care Center:210.829.7202, Opt. 0

Main Office Phone:.....210.829.7202

Office Hours: 8:00 am – 5:00 pm Monday-Friday

Email:.....info.sa@fsresidential.com

Community Manager | Yvonne Podufaly

Email:.....Yvonne.podufaly@fsresidential.com

Phone:..... 210.582.6019

DEPARTMENT EMAILS

ACCcasatx@fsresidential.com

Resalesresalessatx@fsresidential.com

Gates (Pool)gatessatx@fsresidential.com

ACCOUNTING EMAILS

Accounts Receivablearsatx@fsresidential.com

Accounts Payableapsatx@fsresidential.com

Collectionscollectionssatx@fsresidential.com

AMENITIES RESERVATIONS

Reservations Dept.SAReservations@fsresidential.com

At no time will any source be allowed to use The Reviews's contents, or loan said contents, to others in anyway, shape or form, nor in any media, website, print, film, e-mail, electrostatic copy, fax, or etc. for the purpose of solicitation, commercial use, or any use for profit, political campaigns, or other self amplification, under penalty of law without written or expressed permission from Peel, Inc. The information in The Review is exclusively for the private use of the residents Peel, Inc.

DISCLAIMER: Articles and ads in this newsletter express the opinions of their authors and do not necessarily reflect the opinions of Peel, Inc. or its employees. Peel, Inc. is not responsible for the accuracy of any facts stated in articles submitted by others. The publisher also assumes no responsibility for the advertising content with this publication. All warranties and representations made in the advertising content are solely that of the advertiser and any such claims regarding its content should be taken up with the advertiser.

* The publisher assumes no liability with regard to its advertisers for misprints or failure to place advertising in this publication except for the actual cost of such advertising.

* Although every effort is taken to avoid mistakes and/or misprints, the publisher assumes no responsibility for any errors of information or typographical mistakes, except as limited to the cost of advertising as stated above or in the case of misinformation, a printed retraction/correction.

* Under no circumstances shall the publisher be held liable for incidental or consequential damages, inconvenience, loss of business or services, or any other liabilities from failure to publish, or from failure to publish in a timely manner, except as limited to liabilities stated above.

(Continued from Cover)

Enjoyment Peppermint Pie

Prep time: 15 minutes

Cook time: 20 minutes

1 envelope unflavored gelatin

1/4 cup cold water

2 1/2 cups DairyPure Heavy Whipping Cream, divided

8 ounces soft peppermint candy

1 chocolate cookie crust

crushed peppermint candies, for garnish

Soften gelatin in water; set aside.

In small saucepan over low heat, cook 1/2 cup whipping cream with candy until candy melts.

Add gelatin; mix well.

Whip remaining whipping cream. Let gelatin mixture cool and fold in whipped cream, reserving 1/2 cup for garnish.

Pour into crust. Chill.

Before serving, top with reserved whipped cream and crushed peppermint candies.



Homemade Whipped Cream

2 tablespoons granulated or confectioners' sugar

2 cups DairyPure Heavy Whipping Cream

1 teaspoon vanilla extract or liqueur

In chilled glass bowl, add sugar to whipping cream. Using whisk or hand mixer, incorporate sugar into heavy whipping cream until it begins to thicken, leaving visible trails. Continue to whip until soft peaks start to form.

Fold in vanilla extract or liqueur. Serve immediately or refrigerate and remix 1-2 minutes before serving.

Whether you're huddled around the fireplace, gathered at the table or strolling through a winter wonderland, the holidays are all about enjoying pure and memorable moments with family and friends. With all of the seasonal gatherings, you can certainly expect that almost any host or guest will attempt to provide a classic holiday treat for everyone to enjoy.

This year, you can give your traditional holiday bake a refreshing twist sure to spread all kinds of holiday cheer with this Enjoyment Peppermint Pie topped with Homemade Whipped Cream, which can be easily whipped up with less than 10 ingredients total.

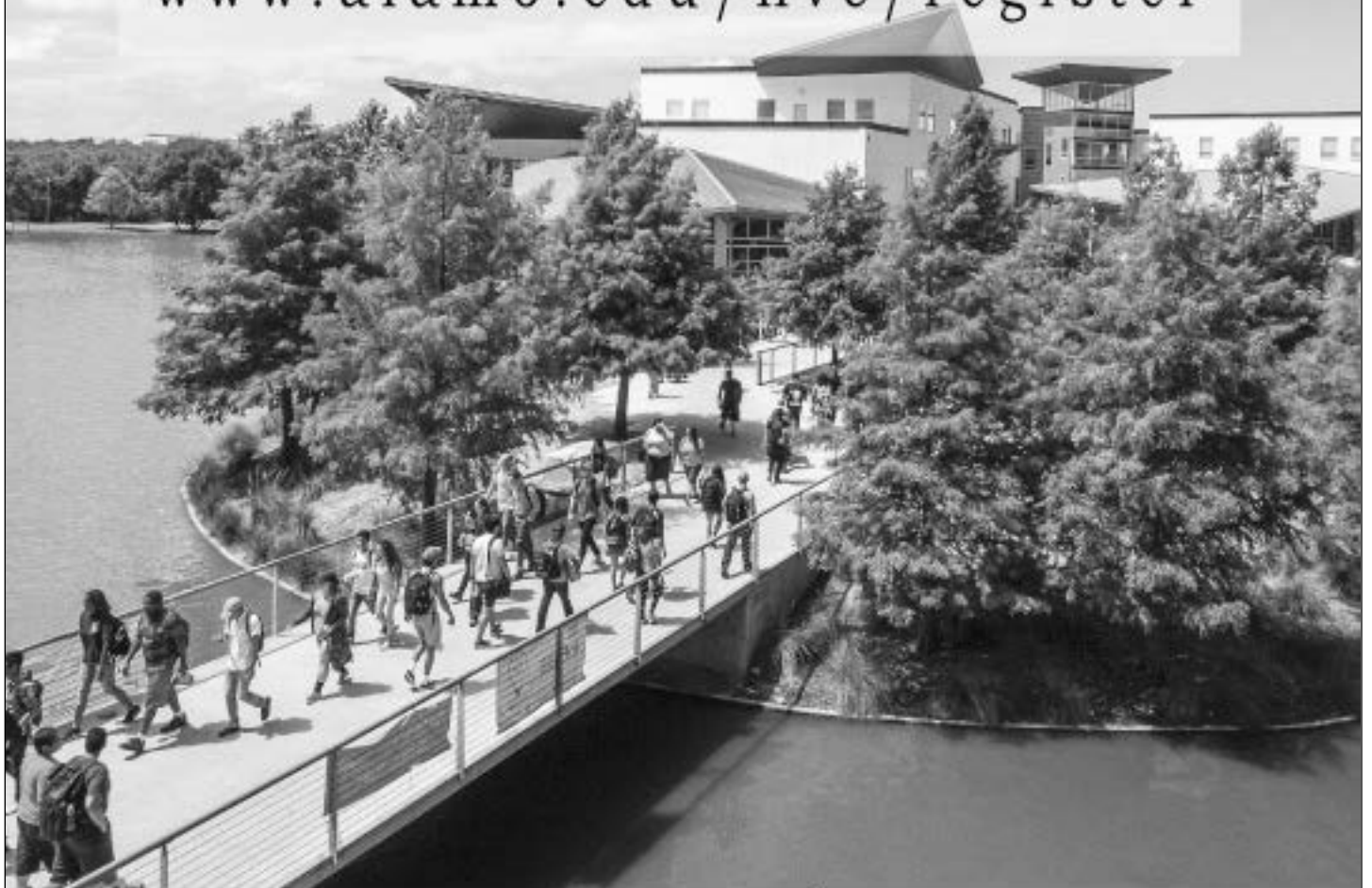
From pumpkin pies to gingerbread cookies and everything in-between, an option like DairyPure Heavy Whipping Cream can be a must-have kitchen staple this season, one you can feel good about knowing it's sourced from trusted dairies.

For more recipes for the holidays and every day, visit DairyPure.com, and find DairyPure on Facebook, Instagram and Pinterest. Downloaded from FamilyFeatures.com.

D O N ' T W A I T

REGISTER NOW

www.alamo.edu/nvc/register



**#1 Community
College in Texas
#6 In The Nation**



**ALAMO
COLLEGES
DISTRICT**

Northwest Vista College



PEEL, INC.

1405 Brandi Ln
Round Rock, TX 78681

PRSR STD
U.S. POSTAGE
PAID
PEEL, INC.

KAL

