

The Murray Minute



Country Meadows Apartments, Sioux Falls.

Welcome!

Thank you for choosing Murray Properties. We are proud to introduce the first issue of The Murray Minute. This newsletter provides an opportunity for Murray Properties Staff to communicate with our tenants important information for the upcoming quarter.

Our first order of business? Please help us welcome Tammy Coats (Leasing) and Luis Cotte (Maintenance) to the Murray Properties Team!

Snow Removal

As winter gets closer, we want to remind everyone to be safe. Please walk slowly through the parking lots and on the sidewalks. Our maintenance staff will clear steps and sidewalks of snow and after 2 inches of accumulation, the parking lots will be plowed. Please note that commercial tenants are responsible for clearing the sidewalks immediately adjacent to the leased premises. Please refer to the City of Sioux Falls for any snow alerts at www.siouxfalls.org or call 605.367.8255.

Work Orders

Our office is aware that there are some outstanding work orders. Our maintenance team is now fully staffed and will work hard to get these completed in a timely manner. We thank you for your patience!

Pest Control

Please be mindful of where you purchase your furniture, groceries, and other items you are bringing into your home. These can all be carriers of unwanted pests. If you notice any pests in your household, please call our office immediately.

Large Item Removal

Onsite dumpsters are available for household garbage only. There will be a \$175 fine if you dispose of large items without management approval. Couches, mattresses, or dressers need to be disposed of at the city landfill (605.367.8162). Electronics such as televisions, computers, or stereos need to be disposed of at the household hazardous waste facility (605.367.8695). Slightly used furniture can be donated to the Union Gospel Mission (605.334.6732).

Quick Reminders:

Important Dates

- 1st: Rent is due
- 4th: Last day for rent without late fee
- 5th: Any payment arrangements must be in place
- 8th: 3 Day Eviction Notices if no payment arranged

Referral Program

If you have a friend or family in need of a new home, refer them to Murray Properties! After they have moved in, you will receive a \$200 bonus applied toward your rent. You can find out more about all of our properties by calling our office, visiting our website, and 'liking' us on Facebook.

Office Holiday Hours

CLOSED December 25
CLOSED January 1

Contact Information

Medical/Fire/Safety Emergency:
Dial 911

Main Office: 605.339.2978

Emergency Maintenance needs? Call
605.339.2978

Website:
www.murraypropertiesllc.com

333 N Phillips Avenue
Sioux Falls, SD 57104

MURRAY
PROPERTIES L.L.C.

Attitude of Gratitude

During this time of thanksgiving and celebration with friends and family, we would like to personally thank each of our tenants for choosing Murray Properties. We are dedicated to working hard to make sure we deliver first class customer service to all of our tenants. Happy holidays, and many blessings to you and your family in this season and into the New Year.

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Ski Sioux Falls

Experience the beauty South Dakota offers this winter on one of the city's Nordic Ski Trails!

Did you know that Sioux Falls has three different Nordic Ski Trails within city limits? There are paths for all levels of experience, whether this is your first winter or if you are a seasoned skier. Visit www.siouxfalls.org/ski-trails for more information.

Support Your Neighbors

Are you in need of some art supplies for holiday crafts? Do your kids want to make some homemade Christmas tree ornaments? **JAM Art + Supplies Store** is one of our commercial residents at Murray Properties, and they sell new and gently used donated art and craft supplies at discounted prices. Stop by **JAM Art + Supplies Store** to find inspiration for your next piece of art!

Visit them online at jamartandsupplies.com or visit them in person at:

JAM Art + Supplies
401 N Phillips Ave
Sioux Falls, SD

Holiday Word Search

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B Y K Z S P A A N H I C P C T U R K E Y
S H O V E L R P W H A W Z G A L E E O H
R A M S V B Q E P Q L N Z U T H A G I S
T W G Y V W G U S L S G N E N D N G A M
P F A M I L Y A G E E M S U N J F N X I
V C I S D J A H K Z N C I K K E I O X S
F U A P X Z B A O U Y T I T J A T G R T
H I Z R N P L P H O B V S D T S H F U L
C R K A O F E P F E R Z C W E E A F D E
P H W B W L T Y P C E X F I U R N A W T
Z K R O C Z S N H I R T R Q W X K S I O
X Z N I W Q H E R F F R I F E I S L N E
A S C J S C D W G B E W E I X I G A T U
M I O N V T F Y C B L K N R Q N I F E U
L P A K V R M E N O S T D E M W V O R G
T W D U A S K A S U I O S P G T I W Y A
Z W M C E P R R S J P C A L V X N I S L
T F S N H C C Y S N O W M A N F G I Y R
F W P U Q C H Z B H O K E C W N N Q C F
D T J O N B C G Q O S Y Y E T J Y R J A
    
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APPLECIDER	FAMILY	KWANZAA	SHOVEL
CAROLS	FIREPLACE	MISTLETOE	SNOWFLAKES
CHRISTMAS	FRIENDS	MITTENS	SNOWMAN
CRANBERRIES	HANNUKAH	PRESENTS	THANKSGIVING
EGGNOG	HAPPYNEWYEAR	SCARF	TURKEY
	ICICLE		WINTERY

Get in the Holiday Season with Sugar Cookies

What you need:

Cookies

- 1 Cup Unsalted Butter, Room Temperature
- 1 Cup Granulated Sugar
- 2 Large Eggs
- 1 Teaspoon Pure Vanilla Extract
- 1 Teaspoon Almond Extract
- 3-4 Cups All-Purpose Flour
- ½ Teaspoon Salt

Icing

- 6 Cups Powdered Sugar
- ¼ - ½ Cup Whole Milk
- ¼ Cup Light Corn Syrup
- 2 Teaspoons Almond Extract
- Gel Food Coloring

To Make the Icing:

In a bowl, combine the sugar and ¼ cup of milk. Add milk as needed to create a smooth texture, one tablespoon at a time. Add corn syrup and almond extract. Add food coloring one drop at a time until the perfect color is reached.

To Make the Cookies:

In a bowl, cream the butter and sugar on medium speed until light and fluffy (about 3 minutes). Add the eggs, vanilla and almond extracts, beat until combined. Add the salt and 3 cups of flour, and beat until you have a smooth dough. If the dough is sticky (meaning if you touch the batter and the batter sticks to your fingers) add more flour one tablespoon at a time until it is no longer sticky. Divide the dough in half and wrap each half in plastic wrap, and refrigerate the dough until it is firm enough to roll (about 1 hour). Preheat the oven to 375° F. Roll out the dough until it is ¼ inch thick on a slightly floured surface. Use a lightly floured cookie cutter to cut out the desired shapes and transfer them to a baking sheet lined with parchment paper. Put the sheet pans into the refrigerator for about 15 minutes to keep the cookies from spreading out as they bake. Bake the cookies for about 9-11 minutes or until the edges are just starting to brown. Remove the cookies from the oven with an oven mitt and let the cookies cool for about 5 minutes on the sheet pan before removing them. Decorate the cookies using the icing with piping bags, spoons, or even your fingers for a deliciously fun time with your friends and family!

Share your cookies with your neighbors to make new friends and share the holiday spirit!