



A NOTE FROM MANAGEMENT

Thank you for your patience and understanding as we transition to our new landscaping company. We truly appreciate your continued patience while the new team works to catch up on landscaping and trimming throughout the community.

As always, if you have a landscaping request, please be sure to submit it before your scheduled landscape day so the team has an opportunity to address it during their visit.

Thank you again for your understanding and cooperation as we work through this transition!

UPCOMING EVENTS:

October 16th- Resident Appreciation Bar B Q

October 17th- Fall Community Garage Sale

October 30th- Halloween Bingo in the Gruene Haus

More info to come!

Kind Regards,
Kimberly Wade
Property Manager



AUGUSTA AT GRUENE

SEPTEMBER 2026 COMMUNITY CALENDAR

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1 10:00 AM Bible Study 10:00-11:00 AM Water Aerobics	2 9:00 AM Coffee Hour Celebrate Birthdays	3 10:00-11:00 AM Water Aerobics 1:00 PM Cards & Games 5:00 PM Games with Melba Harper	4 5:00 PM Friday Fun Game Night Bring a snack & favorite drink	5
6	7 10:00 AM-12:00 PM Crafty Friends 1:00 PM Cards & Games	8 10:00 AM Bible Study 10:00-11:00 AM Water Aerobics 11:00 AM Let's Eat Out at Montana Mike's	9 9:00 AM Coffee Hour	10 10:00-11:00 AM Water Aerobics 1:00 PM Cards & Games	11 5:00 PM Friday Fun Cafe Chicken Chalupas & fruit \$5 all you can eat	12
13	14 10:00 AM-12:00 PM Crafty Friends 1:00 PM Cards & Games	15 10:00 AM Bible Study 10:00-11:00 AM Water Aerobics	16 9:00 AM Coffee Hour	17 10:00-11:00 AM Water Aerobics 1:00 PM Cards & Games	18 5:00 PM Friday Fun Game Night Bring a snack & favorite drink	19
20	21 10:00 AM Book Club with Candis Hicks "The List" by Robert Whitlow 1:00 PM Cards & Games	22 10:00 AM Bible Study 10:00-11:00 AM Water Aerobics	23 9:00 AM Coffee Hour	24 10:00-11:00 AM Water Aerobics 1:00 PM Cards & Games	25 5:00 PM Friday Fun Cafe Baked Potato Bar \$5 all you can eat	26
27	28 10:00 AM-12:00 PM Crafty Friends 1:00 PM Cards & Games	29 10:00 AM Bible Study 10:00-11:00 AM Water Aerobics	30 9:00 AM Coffee Hour			



FALL FAVOURITE FOOD



Apple Cider Glazed Chicken with Roasted Sweet Potatoes

A warm, savory fall dinner with a slightly sweet apple cider glaze.

Ingredients

- 4 boneless chicken breasts or thighs
- 2 medium sweet potatoes, cubed
- 1½ cups apple cider
- 2 tablespoons brown sugar
- 1 tablespoon Dijon mustard
- 2 tablespoons butter
- 2 cloves garlic, minced
- 1 teaspoon dried thyme
- ½ teaspoon cinnamon
- Salt and black pepper
- 2 tablespoons olive oil
- Optional: sliced apples, fresh rosemary or pecans

Instructions

Instructions

1. Roast the sweet potatoes.
2. Preheat oven to 425°F. Toss sweet potatoes with olive oil, salt, pepper, and a small sprinkle of cinnamon. Roast for 25–30 minutes, flipping halfway through.
3. Cook the chicken.
4. Season chicken with salt, pepper, and thyme. Heat a large skillet over medium-high heat and cook for about 5–7 minutes per side, or until fully cooked. Remove and set aside.
5. Make the apple cider glaze.
6. In the same skillet, add garlic and cook for about 30 seconds. Pour in the apple cider, then stir in brown sugar and Dijon mustard.
7. Reduce the sauce.
8. Let the mixture simmer for 8–10 minutes until it begins to thicken. Stir in the butter.
9. Glaze the chicken.
10. Return the chicken to the skillet and spoon the apple cider glaze over the top. Let everything simmer together for another 2–3 minutes.
11. Serve.
12. Plate the chicken with the roasted sweet potatoes and drizzle extra glaze over everything. Make it extra fall: Add sliced apples to the skillet while the cider glaze is reducing. 🍂



Name: _____ Date: _____



AUTUMN WORD SEARCH



Find the words below in the word search.

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

SQUIRREL
ACORN
PUMPKIN
LEAF

CHESTNUT
HARVEST
RAIN
HEDGEHOG

SCARECROW
RAKE
SQUASH
JACKET