

WELCOME HOME!

WHAT TO KNOW WHILE LIVING IN THE TOWNHOUSES

Welcome to your new home away from home! The RAs and I are very excited to welcome you into the community and to get to know you throughout the year.

The Townhouse Times will be delivered to your door every month and will cover updates in the community, upcoming programming, and opportunities to engage with the community around you.

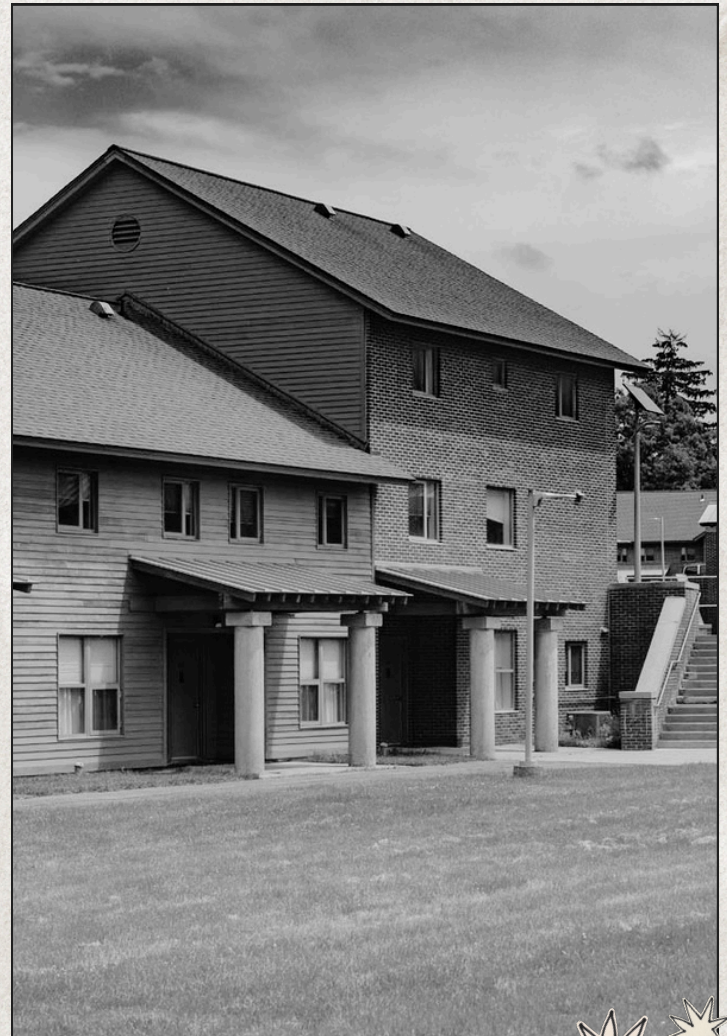
We will have a section called Townhouse Treats that will feature a new recipe every month. These recipes can be followed along in your own apartment kitchens, or if you prefer to follow along in person, we will have a monthly program where

we'll show you how to make that month's Townhouse Treat--which you can take back home and enjoy with your roommates.

After you get settled in, make sure to join the RAs for a community meeting to meet your neighbors and get more information about living in the Townhouses. We are offering three different meeting times to attend based on your schedule--2-3pm, 5-6pm, and 6-7pm on Sunday, August 23rd.

We hope this year brings you new connections, new opportunities, and a comfortable space to come back to after a long day. Here's to a great year!

— Mia Verdugo
Residence Hall Director



WORD SEARCH

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

Word Bank

*TOUCHDOWN SCHEDULE
COMMUNITY OPPORTUNITY
NEIGHBORS SUPPORT
TREAT SUCCESS*



Roomate Rewind



What's your favorite
way to unwind?

TOWNHOUSE TREATS

Ingredients

- 2 cups flour
- 1 tsp baking powder
- ½ baking soda
- ½ tsp salt
- ½ cup butter, softened
- 1 cup sugar
- 2 eggs
- 1 tsp vanilla extract
- 3 ripe bananas
- ½ cup sour cream or yogurt
- ⅔ cup chocolate chips

CHOCOLATE CHIP BANANA BREAD

Equipment: 2 large bowls, 1 small bowl, whisk/electric mixer, & 1 loaf pan

Directions

1. Preheat your oven to 325°F degrees
2. Mix flour, baking powder, baking soda, and salt in large bowl.
3. In a separate bowl, cream butter (with an electric mixer or by hand) and gradually add in sugar.
4. In a smaller bowl, mash bananas, sour cream/yogurt, eggs, and vanilla. After combined, mix into the butter/sugar mixture.
5. Add wet ingredients into the bowl with the dry ingredients.
6. Mix in chocolate chips.
7. Bake in a loaf pan for 65-70 minutes or until a toothpick inserted into the loaf comes out clean.

