

THE COMMUNITY NEWSLETTER

Twinkling Lights & Warm Nights



❄️ Winter Maintenance Corner 🔧

As the temperatures drop and the holiday season approaches, we're committed to keeping everyone warm, comfortable, and well-supported throughout the winter months.

🔥 Heater Tips

When turning on your heater for the first time this season, you may notice a slight burning smell—this is normal and should fade quickly. Your heater works more efficiently when vents are clean and not blocked by furniture. A quick check can help keep your home warmer and your energy use lower!

If the smell persists or your home isn't warming properly, please submit a service request through the Resident Portal. We're here to help you stay comfortable!

🔧 Winter Plumbing Reminders

Cold weather can affect plumbing, so remember to:

- Avoid flushing large objects and wipes of any kind
- Keep sinks free of grease and oils from holiday cooking and remember your garbage disposal is used for small soft food scraps.

❄️ Fun Fact of the Month

Did you know?

Keeping your thermostat set consistently (instead of constant adjustments) can help reduce energy use.

🔔 Maintenance Team Tip

Now's a great time to test your smoke detectors and carbon monoxide detectors.

Snow & Cheer Are Here!

Stop by our offices to see all the holiday events happening this season!

Holiday Hours

During the upcoming holidays, the leasing office at your community will be closed



Christmas

12/24/25 offices close at 12:00 pm (Wednesday)
12/25/25 Christmas Day - closed (Thursday)
12/26/25 offices open at 12:00 pm (Friday)

New Years



12/31/25 offices close at 2:00 pm (Wednesday)
01/01/26 Observed closed (Thursday)

Helpful Reminders

Emergency Maintenance

- For any urgent issues that can't wait such as flooding, fire, electrical hazards or loss of heat. Please call Emergency Maintenance at 888-325-3488. Our team is available to assist with after-hours emergencies to help keep your home stable and comfortable.

Paying Rent Made Easy

- Rent can be paid quickly and securely through your Resident Portal. Online payments are available 24/7 and can be made with e-Check, debit, or credit card, making it simple and convenient — especially during the busy winter season.

FUSION

PROPERTY MANAGEMENT



EQUAL HOUSING OPPORTUNITY

Winter Word Search



BELLS DREAM FIRE GLISTEN RING
SLEIGH SNOW SONG WALKING WINTER



Gingerbread Cookie Bars

Baking the Cookies

1. Preheat oven to 350°F (177°C) and place the rack in the center. Line a 9×13-inch baking pan with parchment paper, leaving overhang on the sides.
2. In a large bowl, whisk together the flour, baking soda, spices, and salt. Set aside.
3. In a medium bowl, whisk melted butter, brown sugar, granulated sugar, and molasses until smooth. Add the egg and vanilla.
4. Pour the wet ingredients into the dry ingredients and mix until fully combined. The dough will be thick and glossy. Press evenly into the prepared pan (it will be a thin layer).
5. Bake for 23-26 minutes, until the top is set but still soft and a toothpick comes out with a few moist crumbs. Do not overbake.
6. Cool in the pan on a rack for at least 1 hour before lifting out and slicing.

Making the Spiced Cream Cheese Frosting

1. Beat cream cheese and butter on medium-high speed until smooth (about 2 minutes). Add powdered sugar, spices, and vanilla. Beat on low for 30 seconds, then on high for about 2 minutes until creamy. Add a pinch of salt if needed. Spread over cooled bars, add sprinkles if desired, and refrigerate for 30 minutes to set.
2. Lift bars out using the parchment, cut into squares, and serve. Store frosted bars covered in the refrigerator for up to 5 days. Unfrosted bars can be kept at room temperature for up to 3 days or refrigerated for up to 1 week.

Ingredients

For the Cookies:

- 2 1/4 cups all-purpose flour
- 1 1/2 teaspoon baking soda
- 2 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- Small pinch of ground black pepper
- 1/4 teaspoon salt
- 3/4 cup unsalted butter, melted
- 1/2 cup packed light or dark brown sugar
- 1/2 cup granulated sugar
- 1/2 unsulphured molasses
- 1 large egg at room temperature
- 1 teaspoon pure vanilla extract

Spiced Cream Cheese Frosting

For the Frosting:

- 6 ounces (170g) full fat brick cream cheese, soften to room temp
- 2 tablespoons unsalted butter, softened to room temperature
- 1 and 1/2 cups confectioner's sugar
- 1 teaspoon pure vanilla extract
- small pinch of ground ginger, cinnamon & allspice
- optional for garnish: sprinkles



'Tis the Season for Community Fun!

As the holiday season comes to a close, we're looking ahead with excitement to all the fun and engaging events planned across our communities. Our teams are busy preparing experiences designed to bring neighbors together and make your home even more enjoyable in the months ahead.

Be sure to stop by the leasing office to learn about the exciting events coming up at your property we can't wait to share what's planned and see you there!

grateful to have you in our community

We're truly grateful for all our wonderful residents! Whether you're new to the community or have been with us for a while, you're a big part of what makes this place feel warm and welcoming. Thank you for being here we're excited to continue supporting you and making your living experience the best it can be!

Up to 1 MONTH FREE OAC!

Select apartment homes. Limited-time offer.
This promotion may end soon — don't miss out!
Call or stop by Via Ventura Apartments today to learn more about our beautiful apartment homes and amazing community amenities!
Contact leasing at (805) 642-3700

Via Ventura Apartments offers modern & comfortable living in a welcoming CA community. Enjoy spacious one and two-bedroom floor plans with contemporary finishes, open layouts, and private patios. Our pet-friendly, gated community features a sparkling pool, spa, fitness center and convenient on-site services all close to local shopping, dining, and everyday essentials!

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APARTMENTS

