

BRISTOL POINTE APARTMENT HOMES

BRISTOLPOINTEAPTS.US

PAY RENT ONLINE

**UNAVAILABLE
UNTIL FURTHER NOTICE**

PLEASE DROP OFF YOUR CHECK OR MONEY
ORDER TO THE LEASING OFFICE.

LATE FEE POLICY

RENT IS DUE ON THE
FIRST OF THE MONTH.
LATE FEES ARE 5%.

CONSULT YOUR LEASE FOR MORE DETAILS.



SMOKE DETECTORS

IF YOUR SMOKE DETECTOR BEGINS TO
"CHIRP", PLEASE CALL THE
LEASING OFFICE AND
MAINTENANCE WILL
REPLACE THE BATTERY. DO
NOT DISCONNECT OR
DAMAGE THE DETECTORS.



TRASH

PLEASE ENSURE YOUR TRASH
MAKES IT TO (AND INSIDE)
THE DUMPSTER. PLEASE DO
NOT LEAVE TRASH IN FRONT
OF YOUR DOOR!



KEEP IT SLOW

PLEASE BE MINDFUL OF YOUR
SPEED AND KEEP IT SLOW
WHILE IN THE COMPLEX.



ELECTRIC GRILLS ONLY

FOR EVERYONE'S SAFETY AND PER THE LEASE AND
LOCAL FIRE DEPARTMENT: NO CHARCOAL
BURNING, GAS, PROPANE, SOLID
FUEL OR ANY OTHER OPEN-FLAME
COOKING DEVICES, HIBACHIS,
SMOKERS OF FIRE PITS ARE TO BE
USED OR STORED ON ANY OF THE
PROPERTY'S PATIOS OR BALCONIES.



PETS AND SERVICE ANIMALS

ALL PETS, INCLUDING ESA -
EMOTIONAL SUPPORT/
SERVICE ANIMALS, NEED
PROOF OF VACCINES.
REMEMBER TO LEASH
AND CLEAN UP
AFTER YOUR ANIMAL.



PACKAGES

PACKAGES MUST BE DELIVERED TO YOUR
DOOR. THEY WILL NOT BE ACCEPTED AT
THE OFFICE.



OFFICE AND AFTER HOURS
EMERGENCY NUMBER
970-776-9299
AND FOLLOW THE PROMPTS

★ LEASING OFFICE CLOSED
LABOR DAY, SEPT 1ST, 2025 ★

SEPTEMBER 2025

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 RENT DUE	2	3	4	5	6
7 🐎	8	9	10	11 🏢	12	13
14 🐎	15	16	17	18	19	20
21 🐎	22	23	24	25	26	27
28 🐎	29 🐎	30				

CEILING FANS

SUMMER: COUNTERCLOCKWISE (FORWARD)

IN SUMMER, YOU WANT THE FAN TO SPIN
COUNTERCLOCKWISE (WHEN LOOKING UP AT
IT). THIS PUSHES AIR DOWNWARD, CREATING
A WIND-CHILL EFFECT. THE MOVING AIR
HELPS SWEAT EVAPORATE FASTER, MAKING
YOU FEEL COOLER EVEN IF THE ROOM
TEMPERATURE DOESN'T ACTUALLY CHANGE.
THIS LETS YOU SET THE THERMOSTAT A FEW
DEGREES HIGHER AND STILL STAY
COMFORTABLE (SAVING ENERGY).

**WINTER: CLOCKWISE (REVERSE, AT LOW
SPEED)**

IN WINTER, WARM AIR NATURALLY RISES AND
COLLECTS NEAR THE CEILING. SPINNING THE
FAN CLOCKWISE AT A LOW SPEED GENTLY
PULLS COOLER AIR UP AND PUSHES THE WARM
AIR DOWN THE WALLS, REDISTRIBUTING IT
WITHOUT CREATING A DRAFT. THIS HELPS
HEAT SPREAD MORE EVENLY, REDUCING THE
NEED TO CRANK UP THE HEATER.

SO, THE FAN DOESN'T ACTUALLY HEAT OR
COOL THE AIR, IT
JUST MOVES IT IN
A WAY THAT
MAKES YOU FEEL
WARMER OR
COOLER
DEPENDING ON
THE SEASON.



BENEFITS OF HOUSEPLANTS IN YOUR APARTMENT

DID YOU KNOW THAT ADDING JUST A FEW
HOUSEPLANTS TO YOUR APARTMENT CAN MAKE
A BIG DIFFERENCE IN HOW YOU FEEL AT HOME?
BEYOND THEIR BEAUTY, PLANTS BRING SOME
SURPRISING BENEFITS:

CLEANER AIR: MANY PLANTS, LIKE SNAKE
PLANTS AND PEACE LILIES, HELP FILTER
INDOOR AIR BY ABSORBING CERTAIN TOXINS.

STRESS RELIEF: STUDIES SHOW THAT BEING
AROUND GREENERY CAN LOWER STRESS LEVELS
AND IMPROVE MOOD.

HUMIDITY BOOST: PLANTS NATURALLY
RELEASE MOISTURE INTO THE AIR, WHICH CAN

HELP WITH DRY SKIN AND EVEN EASE ALLERGY
SYMPTOMS.

PRODUCTIVITY PERKS: HAVING A PLANT
NEAR YOUR DESK OR READING NOOK CAN
BOOST FOCUS AND CREATIVITY.

IF YOU'RE WORRIED ABOUT MAINTENANCE,
START WITH EASY-CARE PLANTS LIKE POTHOS,
SUCCULENTS, OR ZZ PLANTS—THEY THRIVE
ON MINIMAL ATTENTION.

ADDING A LITTLE GREEN MIGHT BE ONE OF
THE SIMPLEST WAYS TO MAKE YOUR
APARTMENT FEEL FRESHER, CALMER, AND
MORE INVITING!

COMMUNITY MANAGER
ALANDRA REMUS
LEASING CONSULTANTS
ISAAC LEVIN
KAILYN INMAN
MAINTENANCE SUPERVISOR
BRIAN BARBRE

EMAIL: BRISTOLPOINTE-LEASING@SUMMITWESTPM.COM

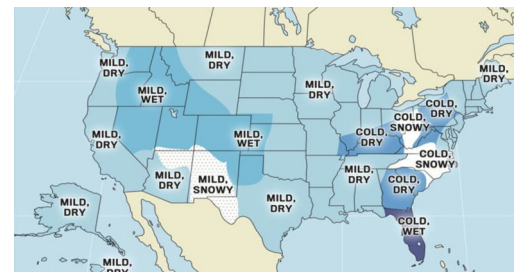
AIR CONDITIONERS

IN ORDER TO UTILIZE YOUR AIR
CONDITIONING UNIT PROPERLY, IT IS
IMPERATIVE THAT YOU DO NOT SET YOUR
THERMOSTAT BELOW 70 DEGREES,
REGARDLESS OF THE TEMPERATURE OUTSIDE.
SETTING THE THERMOSTAT TOO LOW WILL
CAUSE THE A/C UNIT TO FREEZE UP AND YOU
WILL NOT BE ABLE TO USE YOUR AIR
CONDITIONER, BUT IT CAN CAUSE THE
REASONABILITY OF
THE COST OF THE
REPAIRS TO FALL
ON YOU. PLEASE
ALWAYS BE
MINDFUL WHEN
TURNING ON YOUR
AIR CONDITIONER.

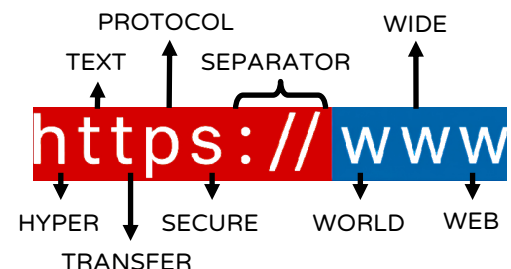


WINTER WEATHER PREDICTIONS

THE FARMER'S ALMANAC (SOMETIMES
CALLED THE OLD FARMER'S ALMANAC) IS A
YEARLY PUBLICATION THAT'S BEEN AROUND
SINCE THE LATE 1700S IN THE U.S. IT'S A MIX
OF PRACTICAL INFORMATION, PREDICTIONS,
AND GENERAL-INTEREST ARTICLES. HERE IS
WHAT IT IS SEES FOR US THIS WINTER.



WEBSITE BREAKDOWN

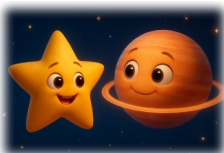


HOW ARE STARS AND PLANETS DIFFERENT?

EVEN ASTRONOMERS QUIBBLE OVER THIS ONE. IN THE MOST GENERAL TERMS, STARS AND PLANETS CAN BE DIFFERENTIATED BY TWO CHARACTERISTICS: WHAT THEY'RE MADE OF AND WHETHER THEY PRODUCE THEIR OWN LIGHT. ACCORDING TO THE SPACE TELESCOPE SCIENCE INSTITUTE, A STAR IS "A HUGE BALL OF GAS HELD TOGETHER BY GRAVITY." AT ITS CORE, THIS HUGE BALL OF GAS IS SUPER-HOT. IT'S SO HOT THAT A STAR PRODUCES ENOUGH ENERGY TO TWINKLE AND GLOW FROM LIGHT-YEARS AWAY. YOU KNOW, "LIKE A DIAMOND IN THE SKY."

IN CASE YOU DIDN'T KNOW, OUR OWN SUN IS A STAR. THE LIGHT AND ENERGY IT PRODUCES ARE ENOUGH TO SUSTAIN LIFE ON EARTH. BUT COMPARED TO OTHER STARS, THE SUN IS ONLY AVERAGE IN TERMS OF TEMPERATURE AND SIZE. TALK ABOUT STAR POWER! IN FACT, THE WORD "PLANET" IS DERIVED FROM THE GREEK PLAN TE ("WANDERER"). BY DEFINITION, PLANETS ARE OBJECTS THAT ORBIT AROUND STARS. AS FOR COMPOSITION, PLANETS ARE MADE UP MOSTLY OF ROCK (EARTH, MERCURY, VENUS, AND MARS) OR GAS (JUPITER, SATURN, NEPTUNE, AND URANUS). NOW HOLD YOUR HOROSCOPES! IF PLANETS CAN BE GASEOUS, THEN JUST WHAT MAKES URANUS DIFFERENT FROM THE STARS THAT FORM Ursa Major? WELL, UNLIKE STARS, PLANETS ARE BUILT AROUND SOLID CORES. THEY'RE COOLER IN TEMPERATURE, AND SOME ARE EVEN HOME TO WATER AND ICE. REMEMBER WHAT THE PLANET KRYPTON LOOKED LIKE IN THE SUPERMAN MOVIES? ALL RIGHT, SO GLACIAL KRYPTON IS NOT A REAL PLANET, BUT YOU GET THE POINT: GASEOUS PLANETS AREN'T HOT ENOUGH TO PRODUCE THEIR OWN LIGHT. THEY MAY APPEAR TO BE SHINING, BUT THEY'RE ACTUALLY ONLY REFLECTING STARLIGHT.

SO BACK TO THE ASTRONOMERS: JUST WHAT ARE THEY QUIBBLING ABOUT? WELL, IT'S TOUGH AGREEING ON EXACT DEFINITIONS FOR STARS AND PLANETS WHEN THERE ARE A FEW CELESTIAL OBJECTS THAT FALL SOMEWHERE IN BETWEEN THE TWO. CASE IN POINT: BROWN DWARFS. BROWN DWARFS ARE TOO SMALL AND COOL TO PRODUCE THEIR OWN LIGHT, SO THEY CAN'T BE CONSIDERED STARS. YET THEY SEEM TO FORM IN THE SAME WAY STARS DO, AND SINCE THEY HAVE GASEOUS CORES, THEY CAN'T BE CONSIDERED PLANETS EITHER. SO WHAT TO CALL BROWN DWARFS? SOME SAY "FAILED STARS," "SUBSTARS," OR EVEN "PLANETARS." IN OUR VAST UNIVERSE, THERE'S PLENTY OF ROOM FOR AMBIGUITY.



TREES AND OCEANS



THE OCEAN ACTUALLY PRODUCES MORE OXYGEN THAN TREES.

HERE'S HOW IT BREAKS DOWN:

PHYTOPLANKTON (TINY PLANT-LIKE ORGANISMS IN THE OCEAN) PERFORM PHOTOSYNTHESIS JUST LIKE TREES AND PLANTS ON LAND.

SCIENTISTS ESTIMATE THAT AROUND 70% OF THE OXYGEN IN EARTH'S ATMOSPHERE IS PRODUCED BY PHYTOPLANKTON IN THE OCEAN.

FORESTS, INCLUDING THE AMAZON AND OTHER LARGE ECOSYSTEMS, STILL PLAY A MAJOR ROLE — NOT ONLY PRODUCING OXYGEN BUT ALSO STORING CARBON AND MAINTAINING ECOLOGICAL BALANCE.

SO WHILE TREES ARE ABSOLUTELY VITAL FOR BIODIVERSITY AND CLIMATE REGULATION, THE OCEAN IS THE SINGLE LARGEST OXYGEN PRODUCER ON THE PLANET.

THERE'S "RAIN" ON OTHER PLANETS

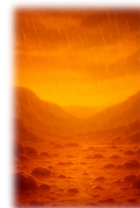
WHEN WE THINK OF RAIN, WE PICTURE WATER DROPLETS FALLING FROM CLOUDS. BUT ACROSS THE UNIVERSE, PRECIPITATION COMES IN SOME WILD VARIETIES.

ON SATURN'S MOON TITAN, IT RAINS LIQUID METHANE INSTEAD OF WATER—FORMING RIVERS AND LAKES THAT LOOK A LOT LIKE EARTH'S, BUT FILLED WITH NATURAL GAS.

ON VENUS, IT RAINS SULFURIC ACID, THOUGH THE EXTREME HEAT EVAPORATES IT BEFORE IT HITS THE GROUND.

ON SOME FARAWAY EXOPLANETS, ASTRONOMERS BELIEVE IT MAY EVEN "RAIN" GLASS OR DIAMONDS!

THESE STRANGE WEATHER PATTERNS REMIND US JUST HOW UNIQUE EARTH IS—AND HOW MUCH THERE IS LEFT TO DISCOVER IN OUR UNIVERSE.



SCHOOL LUNCH CHEESE PIZZA



INGREDIENTS

CRUST

- 2 1/2 TSP ACTIVE DRY YEAST
- 1 2/3 CUP WARM WATER 110°F
- 2 1/2 CUPS ALL-PURPOSE OR BREAD FLOUR
- 3/4 CUP INSTANT NONFAT DRY MILK
- 2 TABLESPOONS SUGAR
- 1/4 TSP SALT
- 1 1/2 TEASPOONS VEGETABLE OIL
- PLUS MORE FOR GREASING THE PAN
- 1 1/2 TABLESPOONS CORNMEAL

TOPPINGS

- 1 TABLESPOON PLUS 2 TEASPOONS MINCED DRIED ONION
- 1/2 TEASPOON GARLIC POWDER
- 1/4 TEASPOON BLACK PEPPER
- 2 TEASPOONS DRIED BASIL
- 2 TEASPOONS DRIED OREGANO
- 1 1/2 TEASPOONS DRIED MARJORAM
- 1/2 TEASPOON DRIED THYME

1/2 CUP PLUS 2 TABLESPOONS TOMATO PASTE

1 1/3 CUPS WATER

5 1/4 CUPS SHREDDED MOZZARELLA*

*FOR THE GROUND BEEF VERSION, REPLACE HALF OF THE CHEESE WITH JUST UNDER 1 POUND OF GROUND BEEF THAT YOU'VE COOKED BEFORE TOPPING THE PIZZA WITH IT.

INSTRUCTIONS

1. FOR THE CRUST: PREHEAT THE OVEN TO 475°F. FOR A CONVECTION OVEN, PREHEAT TO 425°F.
2. STIR THE YEAST INTO THE WARM WATER UNTIL IT'S MOSTLY DISSOLVED AND LET IT SIT FOR 5 MINUTES TO BECOME FOAMY.
3. COMBINE THE FLOUR, DRY MILK, SUGAR, AND SALT IN THE BOWL OF A STAND MIXER. MIX WITH THE WHISK ATTACHMENT ON LOW FOR 4 MINUTES. I'M NOT EXACTLY SURE WHY THE MIXING TIME IS SO LONG HERE, BUT IT'S IN THE HISTORICAL RECIPE.
4. AFTER THE DRY INGREDIENTS HAVE MIXED, ADD THE YEAST MIXTURE AND THE VEGETABLE OIL AND MIX ON MEDIUM SPEED FOR 10 MINUTES.
5. WHILE THE BATTER MIXES, COAT A HALF SHEET PAN WITH OIL, THEN SPRINKLE IT EVENLY WITH THE CORNMEAL.
6. ONCE THE BATTER IS READY, SPREAD IT EVENLY INTO THE PREPARED PAN. IF YOU'RE HAVING TROUBLE GETTING IT TO SPREAD, LET IT SIT FOR A FEW MINUTES, THEN TRY AGAIN. THIS ALLOWS THE BATTER TO RELAX AND BECOME MORE
7. SPREADABLE.
7. BAKE FOR 10 MINUTES IN A REGULAR OVEN, OR 7 MINUTES IN A CONVECTION OVEN. IT SHOULD ONLY BE PARTIALLY BAKED AT THIS POINT, AND IT'S TIME FOR TOPPINGS.
8. FOR THE SAUCE: IN A SAUCEPAN, STIR TOGETHER THE SEASONINGS WITH THE TOMATO PASTE AND WATER. BRING TO A SIMMER, THEN CONTINUE TO SIMMER FOR ABOUT 10 MINUTES.
9. TO ASSEMBLE: KEEP THE OVEN TEMPERATURE AT 475°F FOR A REGULAR OVEN, OR INCREASE IT TO 450°F FOR A CONVECTION OVEN.
10. SPRINKLE 1 1/2 CUPS OF THE CHEESE EVENLY OVER THE PARBAKED PIZZA CRUST.
11. SPREAD THE SAUCE EVENLY OVER THE CHEESE. THE SAUCE AND CHEESE WILL LIKELY END UP MIXING TOGETHER, AND THAT'S OKAY. THE MOST IMPORTANT PART IS TO MAKE SURE THE SAUCE IS SPREAD EVENLY OVER THE WHOLE PIZZA TO THE EDGE OF THE PAN.
12. SPRINKLE THE REMAINING CHEESE OVER THE PIZZA, ALL THE WAY TO THE EDGES.
13. BAKE FOR 10 TO 15 MINUTES, OR UNTIL IT BROWNS ON TOP.
14. SLICE THE PIZZA INTO HOWEVER MANY SLICES YOU WANT. SERVE IT FORTH WITH YOUR FAVORITE NOSTALGIC SCHOOL LUNCH STAPLES LIKE CHOCOLATE MILK.