



SUGGESTIONS FOR YOU...



Happy Halloween

Halloween Horrors or Firework Faux pas ?

Halloween is a lot of fun for those taking part, just be aware that now the house is your responsibility e.g. Broken eggs will need to be cleaned off by Monday 2nd Nov. Broken windows will need replacing, you can organize it or we can on your behalf, either way the bill will be yours so please beware!

Soup for the soul...

Creamy Pumpkin Soup with Thyme

Ingredients

- 1.5L chicken stock: 1 1/2 teaspoons salt :400g fresh pumpkin, diced :1 onion, chopped
- 2 sprigs fresh thyme, stems removed:1 clove garlic, minced :5 whole black peppercorns :100ml double cream.

Why wasn't there any food left over after the monsters party? Because everyone was a goblin!!!

Preparation method

- Heat stock, salt, pumpkin, onion, thyme, garlic and peppercorns. Bring to the boil, reduce heat to low, and simmer for 30 minutes uncovered.
- Purée the soup in small batches using a food processor, blender or a strong mashing technique!
- Return to pot and bring to a boil again. Reduce heat to low and simmer for another 30 minutes, uncovered. Stir in double cream. Pour into soup bowls and enjoy.

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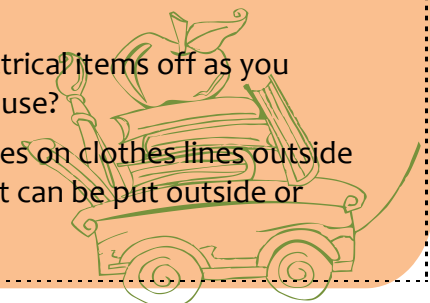
- If you want to make more of a meal of it add cooked Risotto Rice: a Green Chilli and 1tbls of Curry powder. 😊
- Read on to find out what you can do with the seeds, you are students – don't waste anything!

Talking about not wasting anything, have you thought about how Green your house is?

How about putting your heating on a timer?

Turning electrical items off as you leave the house?

Drying clothes on clothes lines outside or airers that can be put outside or taken in?



Why are there fences around cemeteries? Because everyone's dying to get in! ☺

## OTHER FOOD FOR THOUGHT?

### Have you invested in a mattress protector?

If your mattress is stained at the end of your tenancy we will replace it for the incoming tenant at a cost to you so get protected!

### Have you sorted out any insurance cover for your belongings and those of the landlords?

You could check out Endsleigh Insurance on our website; [www.studentlettingsagency.co.uk](http://www.studentlettingsagency.co.uk)

We have teamed up with them as we have found them to be the best for students.

We have recently heard of a break in and a lap top stolen, having your work go missing is just as heartbreaking as the equipment itself, always remember to back up your work on a USB regularly.

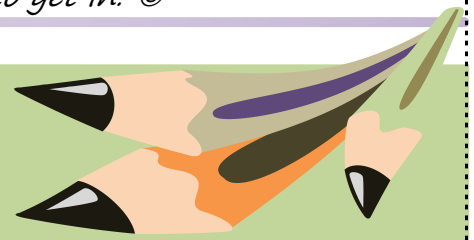
**T.Vs with DVD players** are available from us to rent if you wish to; the old flat screen style T.V. is only £100.00 for the year although we have the large flat screen lcd T.V and dvd players at a cost of £250.00 per house hold should you like your wide screen viewing option.

If the question is, "can I get sky" the answer is "yes".

**Bins**, how boring but necessary! Look after them bring them in once emptied they will cost you £42.50 to replace; it is not down to the landlord.

You should by now be aware of when your bin days and recycling days are, if not see [www.canterbury.gov.uk/recycling](http://www.canterbury.gov.uk/recycling)

**MICE & RATS ARE A COMMON FEATURE OF TOWN LIVING AND THEY ESPECIALLY LOVE YOU BECAUSE THERE ARE NO MUMS TIDYING UP THE RUBBISH! REMEMBER YOUR BIN DAYS AND IF YOU DO GET THEM YOU WILL NEED TO SET TRAPS OR CALL IN THE COUNCIL WHO WILL ATTEND TO YOUR PROBLEM.**



### Posters on your walls...

Please make sure you use white tac, so as not to mark your walls too badly

How about a notice board for your photos definitely the better option; you don't want a redecoration bill?

## Cinnamon Roasted Pumpkin Seeds

### Ingredients

- 500g pumpkin seeds, rinsed and dried :100g butter, melted :2 tablespoons dark brown soft sugar :1 teaspoon ground cinnamon :1/4 teaspoon salt :4 tablespoons Demerara sugar

### Preparation method

1. Preheat oven to 180 C / Gas mark 4: Combine ingredients in a bowl; stir to coat the seeds. Spread the seeds in a single layer on a swiss roll tin.
2. Bake in the preheated oven for 15 minutes; stir and return to oven for 15 minutes more; remove from oven and sprinkle 2 tablespoons demerara sugar over the seeds; stir to coat. Return to oven and bake another 15 minutes before removing again to do the same again.

