THE MAYFAIR NEWS

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Mayfair Realty and Development



@mayfairrealty



Mayfair Realty 6 Putnam Road Foxboro, MA 02035 508-543-4697

www.mayfairrealty.com Monday-Saturday 10AM-5PM

Now	- Apr	il 30th

Winter Parking Ban in Affect



December 6th

Glassblowing Class

6-8 PM at Luke Adams Glassblowing Studio

\$55 P/P. Friends and family are welcome. Please stop by the office to sign up and pay ASAP.

Dates To Remember

Left, Right & Center

December 12th

7 PM Held at the Hillcrest Village Clubhouse



December 13th *Mayfair Office Early Closure*

Our office will be closing at 12 on Thursday. Please call the on call maintenance technician if you have an emergency. For routine maintenance issues, please leave a message or call the office on Friday, December 14th.

December 23-25

Christmas

Our office is closed.
Please call the on call
maintenance technician
if you have an
emergency. For routine
maintenance issues
please call the office on
Wednesday, December
26th

March 28th

Phantom of the Opera

7:30 PM @ PPAC

\$33 P/P. Friends and family are welcome. Please stop by the office to sign up and pay no later than December 10th.

GLASSBLOWING CLASS

Thursday, December 6th @ 6PM - Norwood, MA

We're super excited about this interactive class at Luke Adams Glassblowing Studio. Everyone will create one unique glass piece. We will have many choices to pick from, including an ornament, paper weight, pumpkin, cactus garden decor etc. Luke Adams Studio will provide this amazing learning experience, but most importantly we will spend time with our friends and neighbors while learning firsthand about the art of glassblowing.

Feel free to bring food and drinks, including wine and beer, to enjoy and share. Please bring any appropriate paper goods for your refreshments.

The cost for this awesome event is only \$55 P/P. Space is limited to only 15 people. Please be sure to sign up and pay ASAP. Friends and family are welcome. As always, all sales are final. Transportation to this event is not provided. We will meet at the studio located at 416 Lenox St., Norwood, MA at 6PM. Plan to arrive at least five minutes early.

PHANTOM OF THE OPERA

Thursday, March 28, 2019 @PPAC

Critics are raving that this rendition of Phantom of the Opera is "bigger and better than ever before" and we certainly don't want to miss it! This Andrew Lloyd Webber original will feature a new scenic design by Paul Brown, original costume design by Maria Björnson, lighting design by Paula Constable, new choreography by Scott Amber, and new staging design by director Laurence Connor. The production, overseen by Matthew Bourne and Cameron Mackintosh, will boast many exciting special effects including the show's legendary chandelier. The beloved story will be performed by a cast and orchestra of 52, making this Phantom one of the largest productions now on tour. With songs like "Music of the Night," "All I ask of You," and "Masquerade," this will certainly be a performance to remember.

We've sold our initial 30 tickets but got the ok from PPAC to keep selling them at just \$33 P/P. Please be sure to stop by the office or call to sign up no later than December 10th. Friends and family are welcome and as always, all sales are final.

December 2018

WINTER PARKING BAN NOW IN EFFECT

Winter is just around the corner and we'd like to briefly touch upon snow removal expectations: Please do not move your vehicle out of your parking space until you have been requested to do so by a Mayfair employee; When we knock on your door to move your vehicle, please do so quickly; Stay in your vehicle until we have finished plowing your parking lot; Please park your vehicle back in your parking lot as soon as we are done plowing it. It is imperative that no vehicles are left on the street as they impede the ability of emergency vehicles gaining access to your building as well as your neighbors. Thank you, in advance, for your cooperation.

FOUNDRY ARTISTS HOLIDAY SHOW

If you're looking to shop local for the holidays and support a good cause this is the Holiday Show for you! The Foundry Artists Association gather once a year in the historic Pawtucket Armory. You will find everything from handmade clothing, jewelry, glass, ceramics & paintings. In lieu of an admission fee, they ask that you bring a canned good to help support the Rhode Island Food Bank. While there be sure to participate in the silent auction that will benefit Friends Way in Warwick, RI. Friends Way is the only family bereavement center in RI. It serves families throughout Southeastern New England by providing peer support to children and their families in a safe and nurturing environment, free of cost.

Show dates and hours are as follows:

Friday, November 30th, 12-8pm Saturday & Sunday December 1st & 2nd, 10-6pm Friday, December 7th, 12-8pm Saturday & Sunday December 8th & 9th, 10-6pm

Parking is free and all purchases are tax free. Don't forget to bring a canned good for admission.

SOWA WINTER FESTIVAL

If going into the city is more your speed, the SoWa Winter Festival might be the place for you! Check out the 4th annual SoWa Winter Festival in Boston. You will find the perfect handmade gifts, sip on winter cocktails, and discover the best of the SoWa Art & Design District. This festival is spread out over the Maker Marketplace at the SoWa Powerstaion, Thayer Street & the Winter Wonderland Tent. This is a family friendly event. Check out the website for additional information www.sowaboston.com

Festival dates and times are as follows:

Friday, November 30th, 5pm-9pm Saturday, December 1st, 11am-7pm Sunday, December 2nd, 11am-5pm Friday, December 7th, 5pm-9pm Saturday, December 8th, 11am-7pm Sunday, December 9th, 11am-5pm

There is no admission fee for this event. Parking is \$10, cash only.

CRANBERRY BRIE BITES

Ingredients:

- *cooking spray, for pan.
- *flour, for surface
- *1 wheel of brie(8oz)
- *½ cup whole berry cranberry sauce
- *¼ cup chopped pecans
- *6 sprigs of rosemary, cut into 1" pieces

Directions:

- 1. Preheat oven to 375 degrees and grease a mini muffin tin with cooking spray. On a lightly floured surface, roll out crescent dough, and pinch together seams. Cut into 24 squares. Place squares into muffin tin slots.
- 2. Cut brie into small pieces and place inside the crescent dough. Top with a spoonful of cranberry sauce, some chopped pecans, and one little sprig of rosemary.
- 3. Bake until the crescent pastry is golden, about 15 minutes.

NETWORK WITH YOUR NEIGHBORS

*This month's *Left, Right and Center* is **Wednesday, December 12th, at 7PM** in the Hillcrest Clubhouse. Please bring 6 - one dollar bills. Call Jim Calabrese at 774-215-0860 for more information. Look for each month's winners on our Facebook page.

*We are accepting credit cards for social events. Payment is due at the time of signup. Please look to our Facebook page for information about upcoming trips in the works.

*We are paying a \$100 referral fee for sending a qualified renter to Mayfair. The referral fee will be credited to your rent the month after the new resident moves in.

December 2018