Exhibit 10

From: "Fairmont Heritage Place The Cedars - Hendersonville (Asheville)" <sales@thecedarsresidences.com>
Sent: 11/13/2025 7:05 PM
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To: Larry Bag <laurencebag@gmail.com>
Subject: Coming Soon - Our Newest Tower and Townhomes

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Fairmont
HERITAGE PLACE
THE CEDARS

HENDERSONVILLE, NORTH CAROLINA

Coming Soon.
Our Second Tower and Townhomes.

We are getting ready to announce our second tower and a series of townhomes. Prices go up in January, so now is the time to lock in a unit.



Happy Thanksgiving, Larry.

As we continue to develop Fairmont Heritage Place The Cedars, we are getting ready to announce our second tower, the Dupont Tower, plus a series of private Townhomes surrounding the community. We have early prices and floorplans in this pre-construction, pre-announcement stage, and this is your last opportunity to get early pricing before we raise prices in January. We are able to offer you a selection of studios, 1-2-3 bedroom units, plus penthouses. We will also have Townhomes, some with private garages.

Give us a call or visit our Sales Gallery in Downtown Hendersonville to learn more.

Thanksgiving with Us.
Our Favorite Recipes.

Our Sales and Marketing Team Have Shared Some of Our Family Favorites

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Amy’s Southern Style Apple Crisp Pie

A Warm, Cinnamon-Spiced Cobbler Pie with Oat Crumble Topping

Description

A rustic Southern dessert that blends the best of an apple pie and a crisp. Tart Granny Smith apples are tossed with sugar, cinnamon, and nutmeg, then nestled into a classic pie crust. A buttery oat crumble forms the topping, baking into a golden, crunchy layer that contrasts beautifully with the soft baked apples underneath. Perfect on its own — unforgettable with ice cream.



Ingredients (Serves 8)

Apple Filling

- 4–6 **Granny Smith apples**, peeled and sliced
  (Avoid Golden Delicious or Red Delicious — they break down too much.)
- ½ cup **granulated sugar**

- ½ tsp **ground cinnamon**
- ½ tsp **ground nutmeg**

Crust

- 1 **pie crust**, store-bought or homemade
- Butter or nonstick spray to **grease** the casserole/pie dish

Crisp Topping

- 1 cup **old-fashioned oats**
- 1 cup **packed brown sugar**
- ½ cup **all-purpose flour**
- ½ cup (**1 stick**) **butter**, softened

Instructions

1. Prepare the Apples
In a large bowl, combine sliced Granny Smith apples with sugar, cinnamon, and nutmeg. Toss until the fruit is evenly coated.

2. Assemble the Pie
Grease a casserole or pie dish. Fit the pie crust into the dish, pressing gently along the bottom and sides.
Add the apple mixture on top of the crust, spreading into an even layer.

3. Make the Crisp Topping
In a mixing bowl, combine oats, brown sugar, flour, and softened butter.
Use your hands to work the butter into the dry ingredients until a coarse, crumbly mixture forms.
Sprinkle this mixture generously over the apples.

4. Bake
Preheat oven to **375°F**.
Bake for **30 minutes**, or until the topping is golden and the apples are tender when pierced with a fork.

5. Serve
Let cool slightly, then serve warm.
Pair with **vanilla ice cream**, **whipped cream**, or both.

Mark’s Cornbread Stuffing

with Bourbon, Sausage, and Pecans

An elevated Southern dressing featuring bakery cornbread, sage sausage, bacon, roasted butternut squash, and toasted pecans — all brought to life with a splash of Maker’s Mark bourbon, a hint of maple-sorghum glaze, and a buttery, herb-laced finish. It’s rich, aromatic, and unmistakably savory, with a depth that sets it apart from any standard Thanksgiving stuffing.



Ingredients (Serves 10–12)

Bread Base

- 8 cups **bakery cornbread**, cubed or crumbled and lightly toasted
- 4 cups **day-old white bread**, cubed and toasted

Meats

- ¾ lb **sage pork sausage**
- ¾ lb **thick-cut bacon**, chopped

Vegetables & Aromatics

- 2 cups **yellow onion**, finely chopped
- 1½ cups **celery**, finely chopped
- 2 cups **butternut squash**, small cubes
- 3 cloves **garlic**, minced
- 1 tbsp **fresh sage**, chopped
- 1 tbsp **fresh thyme leaves**
- 1 tbsp **fresh parsley**, chopped
- 1 tsp **black pepper**
- 1 tsp **kosher salt** (adjust to taste)
- Optional: ½ tsp **smoked paprika** or a few dashes **hot sauce**

Liquids & Binding

- 3 cups **turkey or chicken stock**, warmed
- ½ cup **heavy cream**
- 2 **large eggs**, lightly beaten

Flavor & Texture

- ¼ cup **good quality bourbon**
- 2 tbsp **pure maple syrup** *(or sorghum syrup)*
- ¾ cup **toasted chopped pecans**
- ½ cup (1 stick) **unsalted butter**, melted

Instructions

1. Prepare the Breads
Cube or crumble your bakery cornbread and white bread. Toast at 300°F for 10–15 minutes until lightly dry and golden. Set aside.

2. Cook the Meats
In a large skillet, cook bacon until crisp. Remove with a slotted spoon. Add sausage to the same pan and brown thoroughly, breaking it apart. Leave about 2 tablespoons of the rendered fat in the pan for flavor.

3. Deglaze with Bourbon
With the pan still hot, pour in the ¼ **cup Maker's Mark bourbon**. Stir and scrape up any browned bits from the pan's bottom. Let it simmer for 30–45 seconds until the alcohol cooks off and the aroma deepens.

4. Build the Flavor Base
Add butter, onions, and celery to the pan. Cook 8 minutes until softened. Stir in garlic, sage, thyme, salt, pepper, and paprika. Add the butternut squash and cook 5 minutes more. Stir in **maple or sorghum syrup** for a gentle glaze.

5. Combine Everything
In a large mixing bowl, combine toasted breads, cooked sausage, bacon, vegetable mixture, pecans, and parsley. Toss gently.

6. Add Liquids
Whisk together warm stock, cream, and eggs. Pour gradually over the mixture, stirring lightly until evenly moistened but not soggy.

7. Bake
Spread into a buttered 13x9-inch casserole dish. Bake uncovered at **375°F for 45–50 minutes**, until the top is golden brown and the center set.

8. Finish with Bourbon Butter Glaze (optional but spectacular)
Mix **1 tbsp Maker's Mark**, **1 tbsp melted butter**, and **1 tsp maple syrup**.
Brush this mixture over the top halfway through baking or again right after removing from the oven. It gives a glossy, aromatic finish that defines the dish.

9. Serve
Before serving, spoon 2–3 tablespoons of **turkey drippings** over the top for richness. Garnish with extra thyme or parsley.

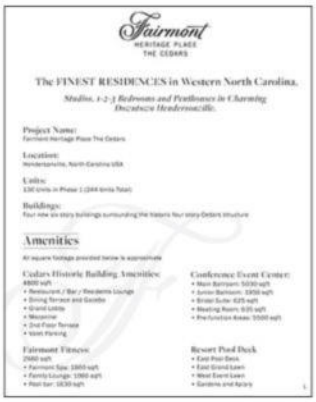
Welcome Home.

You're home at the foot of the famous Blue Ridge Mountains, but just two blocks from the historic Main Street. So, it's the best of all worlds in this special place where each of the four seasons is memorable and inviting.





Fairmont Heritage Place The Cedars
Brochure


Fairmont
HERITAGE PLACE
THE CEDARS

The FINEST RESIDENCES in Western North Carolina.

Amenities

Fairmont Heritage Place The Cedars
Fact Sheet

Luxury. Service. Style.







Fairmont Heritage Place The Cedars residences are sold “furniture ready”, and are expected to be completed in 2026. The community offers superb services and amenities that are the hallmarks of the Fairmont experience. And, now, it’s your opportunity to live here.

Downloads

Visit our website

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Zilbert

EQUAL HOUSING OPPORTUNITY

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