

ESTATES AT BRENTWOOD LAKE

RESIDENT QUARTERLY NEWSLETTER

OUR COMMUNITY ANNOUNCEMENTS

- **FACEBOOK - LIKE OUR FACEBOOK PAGE TO KEEP UP WITH RESIDENT EVENTS & GIVEAWAYS!**
- **FITNESS CENTER - REMAINS OPEN 7 DAYS A WEEK FROM 5:00 AM - 11:00 PM - KEY CARD REQUIRED**
- **REFERRAL TIME! IF YOU REFER SOMEONE TO MOVE INTO OUR COMMUNITY, YOU CAN RECEIVE \$250.00 OFF YOUR RENT! *CONTACT OFFICE FOR DETAILS***



IMPORTANT DATES

4/1 - APRIL FOOL'S DAY

5/5 - CINCO DE MAYO

5/12 - MOTHER'S DAY

5/27 - MEMORIAL DAY

6/16 - FATHER'S DAY

6/19 - JUNETEENTH DAY

6/20 - FIRST DAY OF SUMMER

AVERAGE MONTHLY TEMPS

65°

AVERAGE
APRIL TEMPERATURE

75°

AVERAGE
MAY TEMPERATURE

83°

AVERAGE
JUNE TEMPERATURE



QUARTERLY GIVEAWAYS

APRIL

PICNIC SET WITH THE BLANKET

LIKE OUR POST FOR A
CHANCE TO WIN



MAY

BLACK WEEKENDER BAG

COMMENT YOUR DREAM
VACATION LOCATION BELOW
FOR YOUR CHANCE TO WIN



JUNE

SMORES SET

LEAVE A REVIEW ON FB FOR A
CHANCE TO WIN



SPRING TIPS AND TRICKS

VENTILATION: OPEN WINDOWS FOR FRESH AIR,
ENHANCING NATURAL VENTILATION.

SAFETY CHECK: REGULARLY INSPECT AND/OR TEST
SMOKE DETECTORS AND FIRE EXTINGUISHERS

NATURAL LIGHT: CLEAN WINDOWS FOR OPTIMAL
NATURAL LIGHT AND VISIBILITY.

PET GROOMING: BRUSH PETS OFTEN TO CONTROL
SHEDDING & INVEST IN FLEA & TICK PREVENTION.

HVAC EFFICIENCY: REPLACE AIR FILTERS ROUTINELY
FOR EFFICIENT HVAC OPERATION.

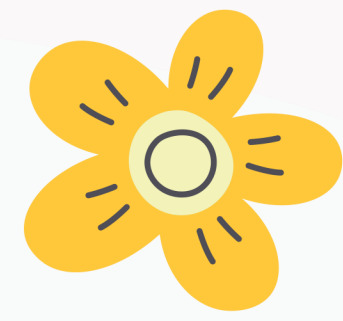
THERMOSTAT MANAGEMENT: SET AND ADJUST
THERMOSTATS FOR COMFORT, USING FANS TO
CIRCULATE AIR EFFICIENTLY.

RESIDENT EVENTS & AREA EVENTS



- 4/19 - LIFE OF THE PAWTY PET EVENT
- 5/17 - ARTS & CRAFTS IN THE OFFICE EVENT
- 6/14 - BREAKFAST ON THE GO

- 4/13 - GREATER COLUMBUS CHERRY BLOSSOM FESTIVAL
- 4/01 - 04/30/2024 - AFRICAN AMERICAN HERITAGE FESTIVAL
- 5/01 - 05/04/2024 - COSI SCIENCE FESTIVAL
- 5/16 - 05/19/2024 - SONIC TEMPLE ARTS & MUSIC FESTIVAL
- 6/15 - STONEWALL COLUMBUS PRIDE
- 6/15 - 06/16/2024 - JUNETEENTH OHIO CELEBRATION



Hello Spring



TEAM MEMBERS

- ELIZABETH G - SENIOR PROPERTY MANAGER
- MARCUS S - COMMUNITY DIRECTOR
- LESLEY I - LEASING SPECIALIST
- OLIVIA C - RECEPTIONIST
- SAMANTHA S - MAINTENANCE COORDINATOR
- MICHAEL P - MAINTENANCE TECHNICIAN
- ANTONIO S - MAINTENANCE TECHNICIAN
- JEFFREY B - MAINTENANCE TECHNICIAN
- AVONTE G - MAINTENANCE TECHNICIAN
- EMILY P - TURN TECHNICIAN

MONTHLY COMMUNITY DATES



APRIL

- 4/1 - RENT DUE
- 4/4 - PEST CONTROL
- 4/5 - RENT LATE - LATE FEES APPLY
- 4/11 - PEST CONTROL
- 4/18 - PEST CONTROL
- 4/19 - RESIDENT EVENT
- 4/25 - PEST CONTROL

MAY

- 5/1 - RENT DUE
- 5/2 - PEST CONTROL
- 5/5 - RENT LATE - LATE FEES APPLY
- 5/9 - PEST CONTROL
- 5/16 - PEST CONTROL
- 5/17 - RESIDENT EVENT
- 5/23 - PEST CONTROL
- 5/27 - MEMORIAL DAY - OFFICE CLOSED
- 5/30 - PEST CONTROL

JUNE

- 6/1 - RENT DUE
- 6/5 - RENT LATE - LATE FEES APPLY
- 6/6 - PEST CONTROL
- 6/13 - PEST CONTROL
- 6/14 - RESIDENT EVENT
- 6/19 - JUNETEENTH - OFFICE CLOSED
- 6/20 - PEST CONTROL
- 6/27 - PEST CONTROL

QUARTERLY RECIPE SPRINGTIME BEIGNETS & BERRIES



PREP: 25 MIN. + CHILLING COOK: 25 MIN - MAKES 4 DOZEN

1/4 CUP BUTTER, ROOM TEMPERATURE
3/4 CUP SUGAR
1/2 TEASPOON SALT
1/2 TEASPOON GROUND CINNAMON
1/2 CUP PLUS 2 TABLESPOONS WARM WATER (120°
TO 130°), DIVIDED
1/2 CUP EVAPORATED MILK

1 PACKAGE (1/4 OUNCE) QUICK-RISE YEAST
1 LARGE EGG
3-1/4 TO 3-3/4 CUPS ALL-PURPOSE FLOUR
OIL FOR DEEP-FAT FRYING
CONFECTIONERS' SUGAR
BERRIES AND WHIPPED TOPPING, OPTIONAL

- BEAT BUTTER, SUGAR, SALT AND CINNAMON UNTIL CRUMBLY. BEAT IN 1/2 CUP WATER AND EVAPORATED MILK. IN ANOTHER BOWL, DISSOLVE YEAST IN REMAINING 2 TABLESPOONS WATER; ADD TO MILK MIXTURE. BEAT IN EGG UNTIL BLENDED.
- ADD 2 CUPS FLOUR; MIX UNTIL WELL BLENDED. STIR IN ENOUGH REMAINING FLOUR TO FORM A SOFT DOUGH (DOUGH WILL BE STICKY). PLACE IN A GREASED BOWL, TURNING ONCE TO GREASE THE TOP. COVER; REFRIGERATE 4 HOURS OR OVERNIGHT.
- BRING DOUGH TO ROOM TEMPERATURE. ON A FLOURED SURFACE, ROLL DOUGH INTO A 16X12-IN. RECTANGLE. CUT INTO 2-IN. SQUARES. IN A DEEP CAST-IRON SKILLET OR DEEP-FAT FRYER, HEAT OIL TO 375°. DROP BEIGNETS, A FEW AT A TIME, INTO HOT OIL. FRY UNTIL GOLDEN BROWN, ABOUT 1 MINUTE PER SIDE. DRAIN ON PAPER TOWELS. DUST WITH CONFECTIONERS' SUGAR. IF DESIRED, SERVE WITH ASSORTED BERRIES AND WHIPPED TOPPING.

NUTRITION FACTS PER SERVING: CALORIES: 1 BEIGNET: 74 CALORIES, 3G FAT (1G SATURATED FAT), 7MG CHOLESTEROL, 36MG SODIUM, 10G CARBOHYDRATE (3G SUGARS, TRACE FIBER), 1G PROTEIN
[HTTPS://WWW.TASTEOFHOME.COM/RECIPES/SPRINGTIME-BEIGNETS-BERRIES/](https://www.tasteofhome.com/recipes/springtime-beignets-berries/)

OUR HOURS

M-F | 8:30 - 5:30

SAT | 9-5

SUN | CLOSED

FOLLOW US ON SOCIAL MEDIA

