

JULY 2025

ORANGE SUMMIT

NEWSLETTER



COMMUNITY REMINDERS

- Please do not touch or throw landscaping rocks. This includes the small rocks around the fire pit as well.
- Reminder: You are allowed 2 guests per household at the pool!
- We are still noticing kids playing in the streets, messing with landscaping and riding bikes in between vehicles. Please monitor your kids while they are outdoors! We do not want any accidents to happen!
- Parking Reminders! If you have a garage, please make sure you are utilizing your garage as a designated parking spot. You also need to park in front of your garage if you have a townhome, or in front of your building. Residents without a garage are to park anywhere in front of their building.
- As a reminder, we are a smoke free community! Smoking of any kind is strictly prohibited inside your home or on your balcony/patio.
- Speed limit in the community is 15 mph! Please make sure you are slowing down and using caution!

WORKORDER REMINDER

If you need your password reset link please reach out to the leasing office!

MAINTENANCE REQUESTS

For maintenance requests weekdays between the hours of 8 am - 4:30pm please submit through Buildium



*Please note that submitting a service request is permitting permission to enter.
If you would like a call first, please note this in your request!*

EMERGENCY MAINTENANCE SERVICES

ORANGE SUMMIT

Emergency services always offered:

614-448-1424

1. NO HEAT (DURING THE SEASON)
2. NO HOT WATER
3. NO UTILITIES
4. SEWAGE BACKUP
5. GAS LEAK SMELL
6. ELECTRIC SPARKING
7. STRUCTURAL DAMAGES
8. BROKEN TOILET, IN A ONE TOILET HOME
9. SMOKE DETECTORS "CHIRPING"

**** Please note that air conditioning maintenance is not considered an emergency:
however, we will give it a priority status ****

Subject to the availability of contractors, suppliers, and appropriate working factors):

WE STRIVE TO PROVIDE YOU WITH THE BEST POSSIBLE MAINTENANCE SERVICES!

RESIDENT EVENT

ICE CREAM BAR

We will have ice cream and toppings
available for build your own sundaes!



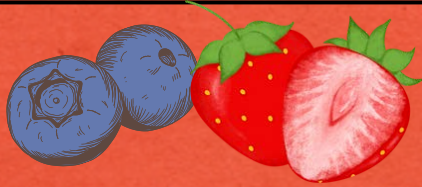
Sunday, July 27 from 2-4pm

HOLIDAY HOURS

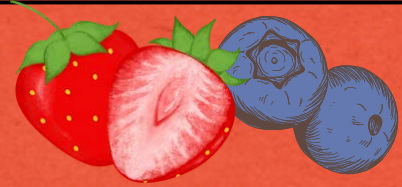
Thursday, July 3rd : 10AM-3PM

Friday, July 4th : CLOSED

4th
of July



RECIPE



Red White and Blue Berry Trifle



HOW TO MAKE

- In a small bowl, combine the vanilla pudding mix with the milk and whisk for two minutes; set aside.
- In a large bowl, beat the cream cheese on medium speed until smooth and creamy, 2 to 3 minutes. Reduce the speed to low and gradually add the powdered sugar. Once all of the sugar is incorporated, increase the speed to medium and beat for 1 minute, or until thoroughly combined and smooth.
- Add the prepared pudding to the cream cheese mixture and gently fold and stir with a rubber spatula until completely combined. Add the Cool Whip to the bowl and fold it into the mixture until no white streaks remain.
- To assemble the trifle, alternate layers of angel food cake, blueberries, the pudding mixture, strawberries and so on, until you get the top. Add a final layer of the pudding mixture, then arrange the remaining strawberries and blueberries in a decorative pattern. Serve immediately or cover and refrigerate until ready to serve.

INGREDIENTS

1 angel food cake, cut into cubes

3.4 ounce (96.39 g) box instant vanilla pudding mix

2 cups (488 ml) cold milk

8 ounces (226.8 g) cream cheese, at room temperature

1 cup (120 g) powdered sugar

8 ounces (226.8 g) Cool Whip

2 pints (946.35 ml) blueberries, rinsed

2 pints (946.35 ml) strawberries, rinsed, hulled and sliced