

FEBRUARY 2025

ORANGE SUMMIT

# NEWSLETTER



## COMMUNITY REMINDERS

- Rentpayment does send out automatic emails that say you owe rent at the beginning of every month! If you already paid rent you can disregard, as those are automatic emails that are sent to anyone that's used rentpayment.
- As a preventative measure for the cold weather, please keep your thermostat set at 65 degrees minimum to prevent frozen pipes. Other tips to protect your home include, leaving your cabinet doors in bathrooms/kitchen cracked and letting your faucets drip.
- Work Orders! When you put a work order in Buildium, you are giving us consent to enter your home and complete the work order. Those are done during the week within 48 hours! If a certain day works better please let us know in the work order, but we can not schedule times as its too hard on our maintenance team. If an outside vendor needs to come out, we will let you know the date. Please plan accordingly and put all pets away if you will not be home. On weekends, for emergencies only, you can call 614-448-1424.

# REFERRAL PROGRAM

ORANGE SUMMIT  
CONVENIENT RESORT LIVING



**REFER A FRIEND  
AND RECEIVE  
\$200 OFF YOUR  
RENT!!**

**SCHOTTENSTEIN**  
REAL ESTATE GROUP

*Live Your Dream*

**\*\*CERTAIN RESTRICTIONS  
APPLY\*\* ASK THE LEASING  
OFFICE FOR MORE DETAILS!\*\***

# RESIDENT EVENT

## GRAB & GO BRUNCH



Stop by Saturday, 2/8 anytime from 10:30 AM-12:30 PM for our grab & go brunch! We'll have donuts, juice, coffee, yogurt and fruit!

WHILE SUPPLIES LAST

Happy  
Valentine's Day



# RECIPE OF THE MONTH

## Cherry-Streaked Gelatin Cake

### Ingredients

#### \*Cake\*

- 1 pkg. white cake mix
- 1 1/4 cups water
- 1/4 cup oil
- 3 egg whites

#### \*Topping\*

- 1 (3-oz.) pkg. cherry flavor gelatin
- 1 cup boiling water
- 1 cup cold water
- 1 (8-oz.) container frozen fat-free whipped topping, thawed
- 1/2 cup powdered sugar
- 1 teaspoon almond extract
- 3 to 4 drops red food color

#### \*Garnish\*

- 12 gumdrop hearts, if desired



### Instructions

#### Step 1

Heat oven to 350°F. Lightly spray 13x9-inch pan with nonstick cooking spray. Prepare cake mix as directed on package using 1 1/4 cups water, oil and egg whites. Pour batter into sprayed pan.

#### Step 2

Bake at 350°F. for 30 to 40 minutes or until toothpick inserted in center comes out clean. Cool in pan 30 minutes.

#### Step 3

Meanwhile, in large bowl, combine gelatin and boiling water, stirring until gelatin is dissolved. Add cold water; stir until gelatin is cooled.

#### Step 4

With handle of small wooden spoon or with chopstick, poke holes randomly into top of cake, varying depth of holes. Slowly pour cooled gelatin over top of cake.

#### Step 5

In medium bowl, combine whipped topping, powdered sugar and almond extract; mix gently to blend. Add food color until of desired color. Spread over top of cake. Refrigerate at least 2 hours or until serving time.

#### Step 6

Just before serving, garnish with gumdrop hearts. Store in refrigerator.