

August 2025

ORANGE SUMMIT

NEWSLETTER



COMMUNITY REMINDERS

- We are still noticing kids playing in the streets and running in front of moving vehicles. Please monitor your kids while they are outdoors! We do not want any accidents to happen! We have gotten many complaints about kids almost getting hit not paying attention.
- Speed limit in the community is 15 MPH!
- Reminders regarding rent! To clarify, as stated in your lease agreement:
 - Rent is due on the 1st of each month
 - A 4-day grace period is provided, through the 5th
 - Late payments made on the 6th or later, will incur a late fee equal to 5% of the total rent-Therefore, please remember that if you pay your rent after the 5th of the month, you must include BOTH your total rent amount PLUS your 5% late fee.
 - Beginning August 1st, we will be strictly enforcing this policy to ensure fairness and consistency across our community.
- All trash needs be put in the trash compactor and not on the floor in the trash compactor room. Boxes need to be broken down and thrown in the compactor as well. For bulk items or furniture Fire Dawgs Junk Removal is a very affordable option. Contact Shawn at 614-569-9219.

PARKING REMINDER

1. Residents who live in a townhome and have an attached garage **MUST** use the garage and the parking space in the driveway behind the garage. You may **NOT** park in front of any building.
2. A resident who lives in a garden (one level) apartment may park in front of their own building. If you have no building next to you, you are welcome to park behind your garage as well.
3. Guests, including anyone not listed as a party to the lease may **NOT** park in front of any buildings. Residents at all times are responsible for enforcing this policy with their guests. They must park in the overflow parking.
4. There are no reserved parking spaces.
5. All cars that belong to residents must be registered with the office, if you get a new car, please send us the make/model/license plate so we can update your file.

RESIDENT EVENT

*End of Summer
Pool Party*

*Saturday, 8/23
12:00-3:00 PM*



*Enjoy food,
drinks and music*

**Residents only*

RECIPE

Southwestern Pasta Salad



HOW TO MAKE

- Bring a large pot of salted water to a boil. Boil the corn until tender, 4 to 5 minutes. Remove the corn from the pot with a fine mesh strainer and rinse with cold water to cool.
- Add the pasta to the same pot of boiling water and cook for 1 minute longer than the package directions. Drain, rinse with cold water, and let cool.
- In a blender, combine the sour cream, mayonnaise, ranch seasoning mix, 2 chipotle peppers, lime zest, lime juice, and cumin. Blend until smooth. Taste, and blend in a third chipotle pepper, if you like.
- Cut the corn off the cobs. In a large bowl, combine the corn, cooled pasta, tomatoes, beans, avocado, bell pepper, onion, cilantro, and cheese. Fold to combine. Gently fold in the dressing. Serve chilled.

INGREDIENTS

- 2 ears corn, shucked
- 1 (16-oz.) box medium shell pasta
- 3/4 cup sour cream
- 3/4 cup mayonnaise
- 1 (1-oz.) packet ranch seasoning mix
- 2 to 3 chipotle peppers in adobo, seeded
- 1 tsp. lime zest plus 1 tbsp. lime juice
- 1/2 tsp. ground cumin
- 1 pt. cherry tomatoes, halved
- 1 (15-oz.) can pinto beans, drained and rinsed
- 2 avocados, diced
- 1 orange bell pepper, seeded and chopped
- 1/2 medium red onion, chopped
- 1 cup chopped fresh cilantro
- 1 cup shredded Mexican cheese blend

Recipe by The Pioneer Woman

