
ORANGE SUMMIT

NEWSLETTER



COMMUNITY REMINDERS

- Parking through the community is tight, per your lease you **MUST** use your garage as a designated parking spot, all townhomes must be utilizing garages, and not parking in lots across from driveways.
- The clubhouse and outside area is unable to be reserved for parties or events. You are welcome to reserve the card rooms! Contact the leasing office to reserve.
- We will send out an email when the pool will be closing. It is currently planned for OCTOBER 2nd we will send out an email reminder.
- Rentpayment does send out an automatic email at the beginning of every month so as long as rent is paid you can disregard. Rent is due by the 5th to avoid a late fee!



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 EVENTS

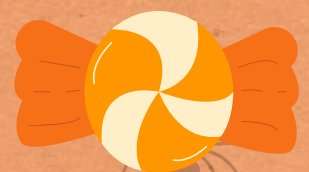
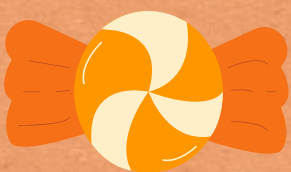
FALL DECORATING CONTEST

Decorate your Front Door and/or Balcony for the fall and submit a picture to the leasing office by 10/20 to compete against your neighbors. Top 3 will get a Gift Card! We will send out the details via email to the community!

TRICK OR TREAT!

Trick or Treat in the Community will be on FRIDAY, October 31st, from 6:00-8:00pm. If you wish to hand out candy, please leave your front porch light ON that evening.

Parents make sure to go with your children to assure they are not running through the streets and are using sidewalks. We want all our kiddos to have fun and be safe on Halloween!



PUMPKIN CHOCOLATE CHIP COOKIES



Ingredients

- 1 cup cold unsalted butter
- 2/3 cup Libby's Pumpkin Puree, room temperature
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar, packed
- 2 large egg yolks, room temperature
- 2 teaspoon vanilla extract
- 1 2/3 cup + 1 tablespoon all-purpose flour
- 2 1/2 teaspoons pumpkin spice
- 1 teaspoon baking soda
- 1/2 teaspoon fine sea salt
- 1 cup finely chopped chocolate bar or chocolate chips

Directions

1. Preheat the oven to 350 F. Line two baking trays with parchment paper and set them aside.
2. Brown the butter in a large stainless steel pan. Once browned, scrape the butter into a glass measuring bowl and place it in the fridge for 50-60 minutes, stirring it every 10-15 minutes until a thermometer inserted reads 75°F. The butter must be cool but still liquid!
3. Spread the pumpkin puree on a plate. Press a stack of paper towels into it and soak up the extra liquid. Repeat until the pumpkin feels pretty dry, like soft playdough, and now measures roughly 1/3 cup,
4. when the butter is cool, whisk in the brown sugar and granulated sugar for exactly 1 minute.
5. Whisk in the egg yolks, vanilla, and dried pumpkin puree until combined.
6. Fold in the flour, pumpkin spice, baking soda, salt, and chocolate chips until just combined.
7. Scoop the cookie dough with a 3 tbsp cookie scoop, roll them between your palms, then place them on the prepared baking trays spaced 2-3 inches apart. You will have roughly 15 cookies. For pools of melted chocolate, chop the chocolate into larger pieces and press more on top before baking!
8. Bake one tray at a time for 9-13 minutes or until the edges are golden brown but the middle is slightly underbaked. Let the pan cool on a wire cooling rack completely then remove the cookies and enjoy!