

September 2025

ORANGE SUMMIT

NEWSLETTER

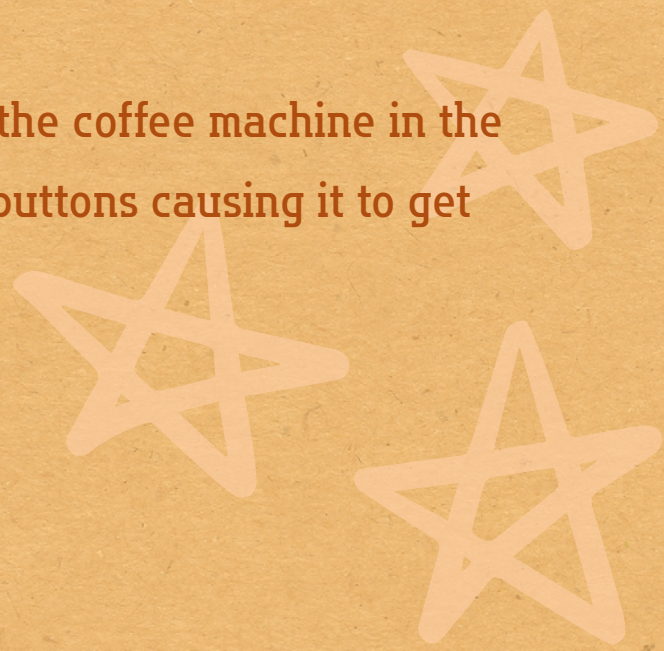


COMMUNITY REMINDERS

- Please be mindful of noise in your home as walls are shared, especially during night/early morning hours. We want everyone to be able to enjoy their homes!
- As a reminder we are closed for Labor Day, Monday 9/1! If you have a maintenance emergency please call (614) 448-1424.
- Please do not leave dog waste bags or trash sitting outside. This does attract bugs and looks unsightly in the community.
- We will send out an email when the pool will be closing. It's weather depending but we are hopeful to keep it open through September!
- Parents please make sure you are supervising your kids outdoors! Many kids are not paying attention and running in front of moving vehicles. We do not want any accidents! As a reminder, speed limit in the community is 15 MPH.

CLUBHOUSE REMINDERS

1. Residents under the age of 14 **MUST** be accompanied and supervised by an adult (18+) at all times when using the clubhouse facilities.
2. Chairs in the card rooms, game rooms, and business center need to be put away after use, please do not leave the stools in the door ways in front of the video games, as this is a fire hazard.
3. Guests, including anyone not listed as a party to the lease, must be accompanied by a resident at all times when using the facilities.
4. Please do not play loud music or turn the tv's up extremely loud in the clubhouse especially during office hours. It is very distracting when we are giving tours or working.
5. Adults are only to use and operate the coffee machine in the cafe. Kids have been playing with the buttons causing it to get clogged.



RESIDENT EVENT

Guess and Win!

Guess the number of back to school erasers in the jar and
win a Giftcard!!

One entry per household, winner will be drawn on 9/30!



Hope all our OS Kids have a great school year!!

RECIPE

Ingredients

- 1 Tbsp. extra-virgin olive oil
- 1 medium white onion, finely chopped
- 5 medium zucchini, finely chopped
- 1 chicken bouillon cube
- 1/2 cup water
- Kosher salt
- Freshly ground black pepper
- 3/4 lb. rigatoni
- 1 cup finely grated Parmesan, plus more for serving
- Juice of 1/2 lemon
- Pinch of crushed red pepper flakes
- Fresh basil leaves, for serving



Directions

1. In a large pot over medium heat, heat oil. Add onion and cook, stirring, until softened, about 7 minutes. Stir in zucchini, bouillon cube, and water; season with salt and black pepper.
2. Reduce heat to low and cover pot. Cook, stirring often, until zucchini is falling apart, about 4 hours (it will be mushy, and that's good!).
3. Meanwhile, in another large pot of boiling salted water, cook pasta, stirring occasionally, until al dente according to package instructions. Drain and add to pot with zucchini.
4. Add Parmesan, lemon juice, and red pepper flakes to pasta mixture and toss well to combine.
5. Divide pasta among shallow bowls or plates. Top with basil and more Parmesan.