

November 2025

ORANGE SUMMIT

NEWSLETTER



COMMUNITY REMINDERS

- Our office will be closed on Thursday, 11/27 & Friday, 11/28 for Thanksgiving. If you have a maintenance emergency please contact 614-448-1424. Hope everyone has a great holiday!
- **GARDEN PLOTS:** We will be sending out an email when garden plots do need to be cleaned out. This is weather depending but will be sometime this month. We will send out an email in the Spring when sign ups will happen again. You do need to re-sign up for a garden plot and are not guaranteed your same box number.
- Going into the colder months all patios/balconies/front porch areas do need to be clear of bikes and scooters. Only outdoor furniture is permitted. Bikes & Scooters do need to be stored inside your home or garage.
- As a reminder, when your lease expires, you will automatically go month to month. We just require a 30 day written notice of move out.

*Happy
Thanksgiving*

RESIDENT REFERRAL

**REFERRAL
PROGRAM**

ORANGE SUMMIT
CONVENIENT RESORT LIVING



**REFER A FRIEND
AND RECEIVE
\$300 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

Come grab brunch to go Saturday,
November 22nd anytime from 10:30 AM-
12:00 PM. We will have donuts, fruit, juice,
and coffee! We look forward to seeing
everyone!



THANKSGIVING FOOD DRIVE



BYRON SAUNDERS FOUNDATION

HELP US PROVIDE THANKSGIVING MEALS TO
FAMILIES IN NEED THIS HOLIDAY SEASON!
DONATION BOXES LOCATED IN LEASING OFFICE!
MORE DETAILS ON NEXT PAGE!

Thanksgiving Food Drive



SUGGESTED FOOD ITEMS:

- \$20 Grocery Gift Cards for the Turkey
- Gravy
- Stuffing
- Canned Yams/ Sweet Potatoes
- Canned Corn
- Canned Green Beans
- Canned Fruit
- Cranberry Sauce
- Canned Pumpkin/ Pie Filling
- Boxed Potatoes
- Boxed Dessert Mix
- Roll or Muffin Mix
- Evaporated Milk

Help us provide Thanksgiving meals to families in need in Central Ohio



The Byron Saunders Foundation
P.O. Box 268
New Albany, OH 43054
614.554.0816

www.TheByronSaundersFoundation.org

Learn More



Donate Now



venmo

THANKSGIVING SIDE DISH

BROCCOLI CHEESE AND CRACKER CASSEROLE



Ingredients

- 3 sleeves round butter crackers, such as Ritz
- 3 IBS. broccoli, cut into florets
- 2 IBS. Velveeta cheese
- 1/2 cup milk
- 1/4 cup heavy cream
- Kosher salt and black pepper, to taste
- 1/4 tsp. cayenne pepper
- 1 Tbsp. dijon mustard (optional)

Directions

1. Preheat the oven to 350°F. Place the crackers in a large plastic, zip-top bag and crush slightly, leaving some large chunks. Set aside.
2. Plunge the broccoli into boiling water and allow to boil for 1 minute. Strain and set aside.
3. Cut the Velveeta into chunks. Throw it into a large pot with the milk, cream, salt, pepper, and cayenne. Melt, stirring occasionally, until totally smooth. Stir in the Dijon mustard, if using.
4. Add the broccoli to the cheese sauce, then add half the cracker crumbs. Stir to combine, then pour the mixture into a buttered 13-by-9-inch baking dish. Top with the remaining cracker crumbs, then sprinkle the top generously with black pepper.
5. Bake until the top is golden brown and the casserole is bubbly, 15 to 20 minutes.