

JANUARY 2026

ORANGE SUMMIT

# NEWSLETTER



## COMMUNITY REMINDERS

- As a reminder, we do have salt located by the front doors to the leasing office that is available during office hours. Just bring a container with you.
- Pet Owners! We have noticed a lot of pet waste not being cleaned up throughout the community. Pet waste needs cleaned up immediately and not doing so is in violation of your lease agreement. Fines will be assessed for those that choose not to pick up their pet waste. Dog waste stations are located all around the community for your convenience.
- Resident Referral! Know anyone that's looking for a new home? Refer them to Orange Summit and receive \$300 off one month of rent! Certain Restrictions Apply!
- As a reminder, we are a smoke free community! Smoking of any kind is prohibited in your home, balcony/patio, garage or driveway space. You must be 20 ft from any building.

*happy new year*

2026

# FREEZE WARNING TIPS

## Freeze WARNING TIPS

- 1 Have faucets on a minimal drip to allow water circulation and prevent frozen pipes.
- 2 Keeping curtains and blinds closed will help keep the maximum amount of heat inside your home.
- 3 Keep your thermostat set to a temperature of 60-65 degrees at minimum.
- 4 Open cabinet doors in kitchen and bathrooms allowing the warm air to circulate around plumbing to prevent frozen pipes.
- 5 Snow will be removed at 3in from all parking lots and from behind shared driveways

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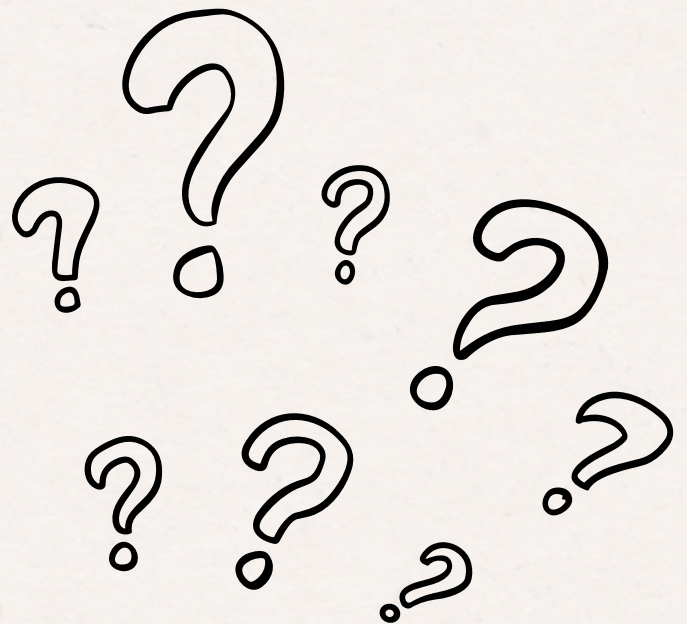
RESIDENT EVENT

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# Guess the Amount of Candy in the Jar!

Closest guess wins a gift  
card!

Place your guess in leasing  
office from 1/7-1/25



# NEW YEARS RECIPE

## LITTLE SMOKIES

## Ingredients



- 1 cup ketchup
- 1/3 cup packed dark brown sugar
- 1/4 cup apple cider vinegar
- 2 Tbsp. Worcestershire sauce
- 2 Tbsp. yellow mustard
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1/2 tsp. kosher salt
- 1/4 tsp. black pepper
- 3 chipotle peppers in adobo, minced, plus 1 Tbsp. adobo sauce
- 2 (12-oz.) packages cocktail franks

## Directions

- In a 6-quart slow cooker, whisk together the ketchup, brown sugar, vinegar, Worcestershire sauce, mustard, garlic powder, onion powder, salt, pepper, chipotle peppers, and adobo sauce. Add the cocktail franks and toss to combine.
- Set the slow cooker on high and cook until heated through, about 2 hours.
- Alternatively, combine all the ingredients except the cocktail franks in a medium saucepan and bring to a simmer over medium heat, stirring frequently. Add the cocktail franks and cook until heated through, about 5 minutes.