

MARCH 2026

ORANGE SUMMIT

NEWSLETTER



COMMUNITY REMINDERS

- **PET OWNERS:** Please make sure you are cleaning up your dog waste. With the snow melting we have noticed lots of dog waste throughout the community not being picked up. This is a lease violation and looks very unsightly in the community. Dog waste stations are placed throughout the community for your convenience.
- **PARKING:** If you have a townhome, please make sure you are utilizing your garage and driveway space for parking. Any other vehicles do need to utilize overflow parking. If you have a garden style apartment and have a garage, please utilize your garage for one of your vehicles. All other parking is going to be outside the front of your building or overflow.
- All kids under the age of 14 years old do need to be accompanied by an adult while in the clubhouse.
- **COMMUNITY GARDEN SIGN UPS:** Watch for sign up information coming in April!



RESIDENT EVENT

COUNT THE RAINBOW

Stop by the leasing office anytime during the month of March to guess the number of skittles in the jar! Closest guess wins a gift card!



NATIONAL OREO COOKIE DAY

Stop by the Clubhouse Friday, 3/6 anytime during office hours for a pack of Oreo Cookies.



ST PADDYS DAY DESSERT

SUGAR COOKIE BARS

Recipe from Classictasty.com



Ingredients

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1/2 cup brown sugar
- 2 large eggs
- 2 tsp vanilla extract
- 3 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt

Directions

- Preheat your oven to 350°F (175°C) and grease a 9x13 inch baking dish.
- In a large bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy.
- Add the eggs one at a time, mixing well after each addition. Then stir in the vanilla extract.
- In another bowl, whisk together the flour, baking powder, and salt. Gradually mix this into the wet ingredients until no dry streaks remain.
- Spread the batter evenly in the prepared dish and bake for 20-25 minutes or until golden brown. Allow to cool completely before frosting.