

May 2026

ORANGE SUMMIT

NEWSLETTER



COMMUNITY REMINDERS

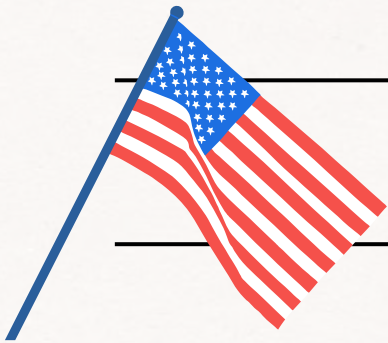
- Pool season is approaching! We will be sending out a separate email when the pool will be opening along with our pool rules!
- Spring Clean Up: Only outdoor furniture is to be on patios and balconies, and are to be kept in clean, safe, and orderly manner. They are not to be used for storage or to put old furniture or trash.
- Trash needs to be taken to the trash compactor immediately and not put on patio/balconies or by your front door. This can cause issues with bugs/animals and looks unsightly in the community.
- As a reminder with warmer weather, please assure you are going the speed limit and not going over 15 miles per hour in the community. Also, kids do need to be monitored while outdoors. Balls do not need to be kicked or thrown against buildings. Please respect other residents space and personal belongings in the community.
- We ask that you please do not let kids play in the landscaping such as rocks, mulch beds and irrigations lines. Those are not to be messed with.

RESIDENT EVENT

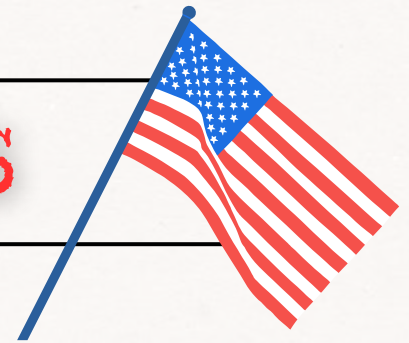


MUFFINS WITH MOM

Happy Mother's Day to all our wonderful Mom's here at Orange Summit! Mom's stop by with your kids Saturday, 5/9 anytime from 10 AM- Noon for a muffin and drink.



HOLIDAY HOURS



Our office will be closed for Memorial Day on Monday, 5/25! If you have a maintenance emergency please contact 614-448-1424!

Recipe of the Month

Berry Trifle

Ingredients

- 1/4 cup plus 2/3 cup sugar
- 1/4 cup fresh lemon juice
- 1/4 teaspoon almond extract
- 1 premade angel food cake, cut into 1-inch slices
- 1 pound cream cheese, at room temperature
- 2 cups heavy cream, at room temperature
- 2 pints blueberries
- 2 pints strawberries, hulled and sliced

Directions

1 Heat 1/4 cup sugar, the lemon juice and 1/4 cup water in a saucepan over medium-high heat, stirring, until the sugar dissolves. Remove from the heat and stir in the almond extract.

2 Brush both sides of each slice of cake with the syrup. Cut the slices into 1-inch cubes.

3 Beat the remaining 2/3 cup sugar and the cream cheese with a mixer on medium speed until smooth and light. Add the cream and beat on medium-high speed until smooth and the consistency of whipped cream.

4 Arrange half of the cake cubes in the bottom of a 13-cup trifle dish. Sprinkle evenly with a layer of blueberries. Dollop half of the cream mixture over the blueberries and gently spread. Top with a layer of strawberries. Layer the remaining cake cubes on top of the strawberries, then sprinkle with more blueberries and top with the remaining cream mixture. Finish with the remaining strawberries and blueberries, arranging them in a decorative pattern. Cover and refrigerate 1 hour.

