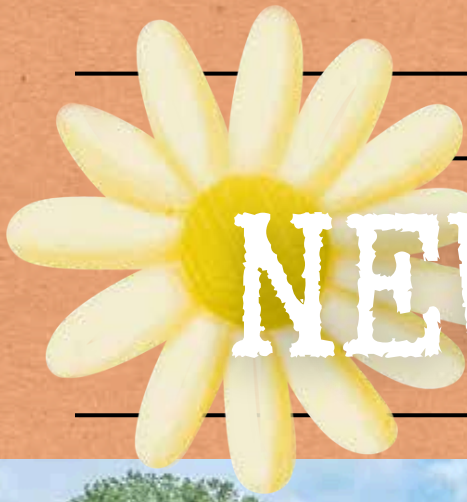


AUGUST 2026

ORANGE SUMMIT

NEWSLETTER



COMMUNITY REMINDERS

- Please keep patios, balconies, and breezeways free of trash and anything that is not outdoor furniture. Bikes and scooters are NOT to be stored in the breezeway.
- As a reminder, anyone under the age of 14 years old does need to be accompanied by a leaseholder while in the clubhouse and/or pool. Please do not let others into the pool as they must use their key card to enter.
- Please make sure ALL pool rules are being followed to avoid loss of keycard privileges. If you have any questions, please reach out to the leasing office.
- Dog Owners: Please make sure you are cleaning up your pet waste and properly disposing of it. There are pet waste stations throughout the community for your convenience.
- Please make sure you are throwing trash in the trash compactor and not on the compactor floor.

Resident Event



Guess How Many Erasers?



Guess the number of erasers for a chance to win a gift card! Located in leasing office.



Starts 8/1 and guesses must be in by 8/23.

Winner will be announced 8/24!



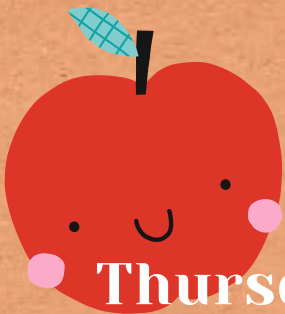
Back to School Treat

Kids stop by

Thursday, 8/20 anytime from 3:00–5:00 PM

for a special back to school treat!

****While supplies last****



Hope all the kids at OS have a great first day!



RECEIPE

Ingredients

- 2 cups all-purpose flour
- 1 cup old-fashioned oats
- 3/4 cup brown sugar
- 1/2 cup granulated sugar
- 1 teaspoon ground cinnamon (for crust and topping)
- 1/2 teaspoon salt
- 1 cup cold butter, cut into small cube
- 4 cups peeled, chopped fresh apples
- 2 teaspoons cornstarch
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon (for apple filling)
- 1/4 teaspoon nutmeg (optional)
- 1/2 cup powdered sugar
- 1-2 tablespoons milk



Instructions

1. Preheat the oven to 350°F (175°C) and line a 9×13-inch pan with parchment paper.
2. In a large bowl, combine flour, oats, brown sugar, granulated sugar, salt, and the first portion of cinnamon. Cut in the butter until the mixture resembles coarse crumbs. Set aside 1½ cups of this mixture for the topping.
3. Press the remaining mixture evenly into the prepared pan and bake for 10-12 minutes until lightly golden.
4. Meanwhile, toss the chopped apples with cornstarch, lemon juice, vanilla extract, the second portion of cinnamon, and nutmeg. Let the mixture sit for a few minutes so the flavors combine.
5. Spread the apple mixture evenly over the baked crust. Sprinkle the reserved crumb mixture on top.
6. Bake again for 30-35 minutes or until the topping is golden and the apples are bubbly around the edges.
7. Allow the bars to cool completely before lifting them out of the pan. Drizzle the glaze over the cooled bars or enjoy them plain.