

September 2026

ORANGE SUMMIT

NEWSLETTER



COMMUNITY REMINDERS

- Please dispose of trash properly. Do not throw trash in the road, parking areas or grass. Help keep our community clean.
- **POOL RULES:** We have noticed a few pool rules being broken especially on the weekends. Only 2 guests are allowed at the pool per household. Also, please make sure you are completely dried off and clothed before entering the clubhouse. Children under the age of 14 years old **MUST** be accompanied by a leasholder while using the clubhouse and/or pool.
- Bird houses- Please make sure bird houses are not being used on patios or balconies.
- Holiday Hours- Our Office will be closed on Monday, September 7TH for Labor Day! If you have a maintenance emergency, please contact 614-448-1424.

Thanksgiving Food Drive



Bring in your Donations to the Leasing Office by
Sunday, 10/25 at 5:00 PM

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



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Resident Event



**Ohio State vs Kent State
Football Watch Party!**

Saturday September 19th

12pm-3pm

Community Room



Pizza, Cookies, Chips and Soda will be provided

****While Supplies Last****

-20

-30

-40

-50

40-

30-

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RECEIPE

Ingredients

- 4 Tablespoons butter
- 1 cup sliced carrots
- 4 oz mushrooms, sliced
- 1 large or 2 small ribs celery, thinly sliced
- 1 large shallot or small onion, chopped
- homemade seasoned salt and pepper
- 2 cloves garlic, pressed or minced
- 1 teaspoon poultry seasoning
- pinch dried thyme
- 3 Tablespoons flour
- 2 cups chicken stock or broth
- 1 cup milk, any kind
- 12 oz package gnocchi
- 1-1/2 cups shredded chicken breast, ~1/2lb pre-cooked
- 1/2 cup frozen peas

One Pot Gnocchi Chicken Pot PieInstructions

- Heat a dutch oven or large soup pot over medium-high heat. Melt butter in pan then add carrots, mushrooms, celery, and shallots/onions. Saute until the mushrooms release their liquid and the liquid has evaporated, 3-4 minutes. Season with homemade seasoning salt and pepper then continue to saute, turning the heat down slightly if necessary, until vegetables are tender, another 6-7 minutes.
- Add garlic, poultry seasoning, and dried thyme then saute until garlic is very fragrant, 1-2 minutes.
- Sprinkle flour over vegetables then stir to coat and cook for 1 minute. Slowly pour in chicken broth while stirring to avoid lumps then add milk and turn heat up to medium-high. Bring mixture to a simmer, stirring occasionally, then add gnocchi and stir combine. Turn heat down to medium then simmer, stirring frequently, until gnocchi are tender, 5-6 minutes. Stir in chicken and peas then taste and add seasoned salt and/or pepper if necessary. Ladle into bowls then serve.