

July 2025

THE APARTMENTS AT

Hallstead Reserve

Meet The Team

BERNARD
PROPERTY MANAGER

KRYSTINA
ASSISTANT PROPERTY MANAGER

CHARLIE & MACKENNA
LEASING SPECIALISTS

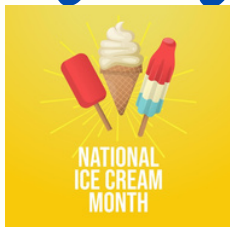
HARRISON
SENIOR MAINTENANCE SUPERVISOR

DELVIN
MAINTENANCE TECH

WILLIE
MAINTENANCE TECH

CLAY
EVENT COORDINATOR

Celebrating July



7/1 - Canada Day

7/3 - Dog Days of Summer Begin

7/4 - Independence Day

7/10 - National Kitten Day

7/11 - National Slurpee Day

7/13 - National French Fry Day

7/14 - Bastille Day

7/14 - Mac and Cheese Day

7/17 - World Emoji Day

7/27 - Parent's Day

7/30 - International Day of Friendship

7/31 - National Mixed Breed Dog Day

Resident Event



**In observance of Independence Day,
the Leasing Office will be CLOSED Friday, July 4th**

A reminder to all residents that fireworks, sparklers, bottle rockets, and any other explosives are **NOT** allowed anywhere on the property and may not be discarded in any trash can or trash compactor.

Office Hours:

Monday - Friday 8:00am-5:00pm

Saturday 10:00am-5:00pm



Leasing Office: (757) 251-0992

Emergency Maintenance: (757) 671-3100

hallstead@pembrokerealty.com

apartmentsathallstead.com

STAY CONNECTED!

Don't forget to follow us

@apartmentsathallstead



Monthly Recipe



Buffalo Shrimp Lettuce Wrap (*serves 4*)

Ingredients

4 Tbsp. butter	Freshly ground black pepper
2 garlic cloves, minced	1 head romaine, leaves separated
1/4 cup hot sauce, such as Frank's	1/4 red onion, finely chopped
1 Tbsp. extra-virgin olive oil	1 rib celery, sliced thin
1 lb. shrimp, peeled and deveined	1/2 cup blue cheese, crumbled
Kosher salt	

Want your favorite dish featured?

Submit your recipe to
marketing@pembrokerealty.com

Directions

Make buffalo sauce: In a small saucepan over medium heat, melt butter. When melted completely, add garlic and cook until fragrant, 1 minute. Add hot sauce and stir to combine. Turn heat to low while you cook the shrimp.

Make shrimp: In a large skillet over medium heat, heat oil. Add shrimp and season with salt and pepper. Cook, flipping halfway, until pink and opaque on both sides, about 2 minutes per side. Turn off heat and add the buffalo sauce, tossing to coat.

Assemble wraps: Add a small scoop of shrimp to the center of a romaine leaf, then top with red onion, celery, and blue cheese.

Pet of the Month

Your four-legged friend could be featured here as our next Pet of the Month!



Send a photo of your pet with a brief description to
hallstead@pembrokerealty.com.

The winning pet receives recognition in the newsletter and a goody bag!

Hampton Roads Happenings

Every Saturday - Portsmouth Olde Towne Farmers Market

7/3 - Celebrate Freedom - Chesapeake City Park

7/4 - Stars and Stripes Celebration - VB Oceanfront

7/4 - Great American Picnic & Fireworks - Town Point Park

7/4 - Stars and Stripes Spectacular - Constant's Wharf Park & Marina

7/10 - Dierks Bentley - Veterans United Home Loans Amphitheater

7/12 - Virginia Zoo Adult Night

7/19 - Norfolk Latino Music Festival - Town Point Park

7/20 - Suffolk Pickle Palooza - Suffolk Visitor Center Pavilion

7/22 - Chicago - The Dome

7/25 - Nelly with Ja Rule - Veterans United Home Loans Amphitheater

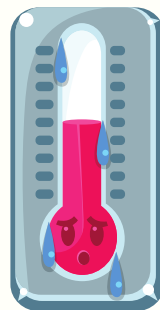
7/26 - Saturday Cinema: Despicable Me 4 - Bennett's Creek Park

7/29 - Outlaw Music Festival - Veterans United Home Loans Amphitheater

Don't Sweat Your Energy Bill

Summer's high heat can lead to even higher energy bills. Follow these tips to save energy, and money, during the hot months:

- Raise the thermostat 2-3 degrees during peak hours (2-9 p.m.) and rely on fans to keep your home cool
- Use thermal drapes or blackout curtains to keep heat outside your home
- Run appliances such as dishwashers, washing machines, and clothes driers at night only; use cold water settings when possible
- Unplug electronics when not in use



Feeling Crafty?



Visit the
Leasing Office
and pick up the
**Craft of the
Month!**

while supplies last

Here's the Scoop

July is National Ice Cream Month

Celebrate with a scoop or two at these local spots:

Cone Slingers

15141 Carrollton Blvd Carrollton

Farmer's Table

13416 Benns Church Blvd Smithfield

The Mad Batter

149 N Main St Suffolk

Rick's Frozen Custard

2829 Airline Blvd Portsmouth

WE FLIPPED OUT!

