

Meet The Team

AUTUMN Property Manager

BETH

Assistant Property Manager

IMARI

Leasing Specialist

DEMIK

Senior Maintenance Supervisor

KEITH

Maintenance Supervisor

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

Office Hours:

Monday - Friday 8:00am-5:00pm Saturday 10:00am-5:00pm



Resident Giveaway

Enter to win a SCOUT STATEment bag filled with products made right here in Virginia plus a \$100 Amazon gift card! This giveaway runs July 7-31. Visit the Leasing Office for your chance to win!

one entry per resident, please



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.

Leasing Office: (757) 499-7472 Emergency Maintenance: (757) 671-3100 pembrokecrossing@pembrokerealty.com pembrokecrossingapartments.com

STAY CONNECTED! Don't forget to follow us

@pembrokecrossingvb





Monthly Recipe



Buffalo Shrimp Lettuce Wrap (serves 4) Ingredients

4 Tbsp. butter
2 garlic cloves, minced
1/4 cup hot sauce, such as Frank's
1 Tbsp. extra-virgin olive oil
1 lb. shrimp, peeled and deveined
Kosher salt

Freshly ground black pepper 1 head romaine, leaves separated 1/4 red onion, finely chopped 1 rib celery, sliced thin 1/2 cup blue cheese, crumbled

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

Coty is the sweetest big baby ever. To know Coty is to know love. He has never met a stranger and always looks forward to going to the Leasing Office, where he gets tons of love, especially from Autumn.



Hampton Roads Happenings

7/3 - Celebrate Freedom - Chesapeake City Park

7/4 - Stars and Stripes Celebration - VB Oceanfront
7/4 - Great American Picnic & Fireworks - Town Point Park
7/10 - Dierks Bentley - Veterans United Home Loans Amphitheater
7/12 - Virginia Zoo Adult Night

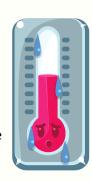
7/19 - Norfolk Latino Music Festival - Town Point Park 7/20 - Suffolk Pickle Palooza - Suffolk Visitor Center Pavilion 7/22 - Chicago - The Dome

7/25 - Nelly with Ja Rule - Veterans United Home Loans Amphitheater 7/29 - 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





Here's the Scoop

July is National Ice Cream Month
Celebrate with a scoop or two at these local spots:

Gilly's Creamery
3640 Dam Neck Rd

Get Lost 510 Virginia Beach Blvd

Blue Cow Ice Cream 2817 Shore Dr Ste 111

The Sweet Spot 1718 Atlantic Ave

Lolly's Creamery 4000 Virginia Beach Blvd Be Free Craft Ice Cream 2336 Elson Green Ave Ste 107

WE FLIPPED OUT!

