



**PEMBROKE
CROSSING**

April 2025



Meet The Team

AUTUMN

Property Manager

BETH

Assistant Property Manager

IMARI

Leasing Specialist

DEMIK

Senior Maintenance Supervisor

KEITH

Maintenance Supervisor

CLAY

Event Coordinator

Celebrating this Month



4/1 - APRIL FOOLS' DAY

4/2 - WORLD AUTISM AWARENESS DAY

4/7 - NATIONAL BEER DAY

4/11 - NATIONAL PET DAY

4/13 - FIRST DAY OF PASSOVER

4/15 - TAX DAY

4/20 - EASTER

4/22 - EARTH DAY

4/23 - ADMIN PROFESSIONALS' DAY

Hampton Roads Happenings

4/5 - East Coast She-Crab Soup Classic

4/5 - *Snow White*, A Ballet Adventure, Sandler Center

4/11-4/13 - Va. Beach Spring Craft Market

4/12-13 - Bulls and Barrels Beach Rodeo

4/19 - Egg Hunt & Spring Fling, Hunt Club Farm

4/24-4/27 - Virginia International Tattoo

4/25-26 - Vibe Check Festival

4/25-27 - *Footloose* The Musical, Sandler Center

Pet of the Month

This is **Apollo**. He is super playful with those beautiful eyes and merle coat. He is 12 weeks old in this photo!



Resident Event Adopt-A-Plant

ADD A TOUCH OF **GREEN** TO YOUR HOME - A variety of pots & plants will be available. Join us outside the Leasing Office on **Thursday, April 24th** from 5:30p-7p to pick-up a potted houseplant! *while supplies last*



Crafts On-The-Go

Feeling Creative?

Stop by the Leasing Office to pick up your crinkle tissue paper Ladybug Craft Kit. *while supplies last*

Office Hours:

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

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



CRUNCHY CHILI LIME SHRIMP

Serves 8

- | | |
|---|---|
| 2 pounds uncooked shrimp (26-30 per pound), peeled and deveined | 1 medium lime |
| 4 garlic cloves, minced | 1 cup crushed tortilla chips |
| 1 teaspoon paprika | 1/4 cup chopped fresh cilantro |
| 1 teaspoon ground ancho chile pepper | 1/4 cup olive oil |
| 1 teaspoon ground cumin | 1 cup cherry tomatoes, halved |
| 1/2 teaspoon salt | 1 medium ripe avocado, peeled and cubed |
| 1/4 teaspoon pepper | Optional: Additional lime wedges and cilantro |

Directions

Preheat oven to 425°. Place first 7 ingredients in a greased 15x10x1-in. pan. Finely grate zest from lime. Cut lime crosswise in half; squeeze juice. Add zest and juice to shrimp mixture; toss to coat. In a small bowl, combine crushed chips, cilantro and oil; sprinkle over shrimp mixture. Bake until shrimp turn pink, 12-15 minutes. Top with tomatoes and avocado. If desired, serve with additional lime wedges and cilantro.

Cruisin' for a Brew-sin'

Monday, April 7 is **National Beer Day**, which is the perfect excuse to check out any of the fantastic craft breweries in Virginia Beach. Here are just a few suggestions:

- Back Bay Brew House - 614 Norfolk Avenue
- New Realm Brewing - 1209 Craft Lane
- Commonwealth Brewing Company - 2444 Pleasure House Road
- Reaver Beach Brewing Company - 1505 Taylor Farm Road
- Smartmouth Pilot House - 313 32nd St
- Wasserhund Brewing Company - 1805 Laskin Road



Beware Lethal Lilies

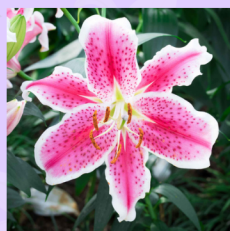
Spring is here, and many of us decorate our homes with fresh flowers to celebrate the season. **Cat owners take note though because lilies are extremely toxic to felines - especially "true lilies" like Easter lilies, Asiatic lilies, and Stargazer lilies.** If you think your cat has been exposed to lilies, take them to your veterinarian or a local emergency vet hospital immediately.



Easter lily



Asiatic lily



Stargazer lily

Breakfast To-Go

A BIG Thank You to everyone who came out and grabbed their Breakfast To-Go!



A Beautiful Day in the Neighborhood



Pembroke Crossing Team had a blast during the recent Beautification Day!

Have photos of life at Pembroke Crossing? Send them to marketing@pembrokerealty.com. They might be featured on social media or future newsletters.