

Meet The Team

JEANELLE PROPERTY MANAGER

KRYSTINAASSISTANT PROPERTY MANAGER

CHARLIE & TYLER LEASING SPECIALISTS

HARRISON SENIOR MAINTENANCE SUPERVISOR

LAMBO & WILLIE *MAINTENANCE TECHS*

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

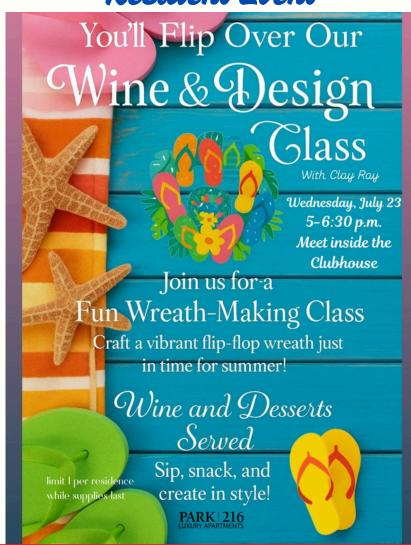
7/31 - National Mixed Breed Dog Day

Office Hours:

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



Resident 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.

Leasing Office: (757) 538-7188
Emergency Maintenance: (757) 671-3100
park216@pembrokerealty.com
park216apartments.com

STAY CONNECTED!

Don't forget to follow us **@park216apartments**



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



Vegas is a 7
month old
German
Shepherd. He
loves to play
with his ball and
play with his
friends at the
dog park.

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

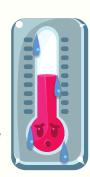
7/19 - Norfolk Latino Music Festival - Town Point Park 7/20 - Suffolk Pickle Palooza - Suffolk Visitor Center Pavilion 7/22 - Chicago - The Dome

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





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

The Mad Batter
149 N Main St Suffolk

Farmer's Table

Rick's Frozen Custard

13416 Benns Church Blvd Smithfield

2829 Airline Blvd Portsmouth

SPLISH SPLASH WE HAD A BLAST

