

### Meet The Team

BROOKE

PROPERTY MANAGER

BETH

ASSISTANT PROPERTY MANAGER

MONTIANA

LEASING SPECIALIST

**DEMIK** 

SENIOR MAINTENANCE SUPERVISOR

MIKE, TOREY, & RODNEY
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

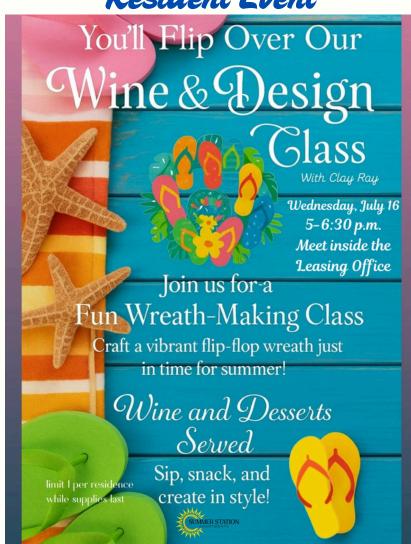
7/31 - National Mixed Breed Dog Day

#### **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 4<sup>th</sup>

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) 498-1581
Emergency Maintenance: (757) 671-3100
summerstation@pembrokerealty.com
summerstationapartments.com

#### STAY CONNECTED!

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



### 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**

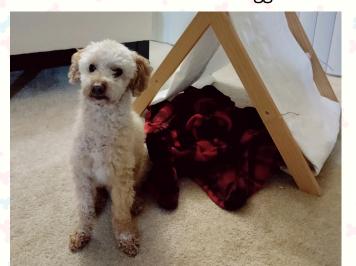
**Make buffalo sauce:** In a small saucepan over medium heat, melt butter. When melted completely, add garlic and cook until fragrant, 1 minute. Add hot sauce and stir to combine. Turn heat to low while you cook the shrimp.

**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

**Wheatley** is a Poodle who loves to take walks. He tilts his head when you ask him a question. He's an avid beef, chicken, and sweet potato eater and a notorious bed hogger.



### 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

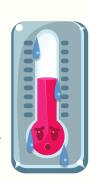
7/19 - Norfolk Latino Music Festival - Town Point Park 7/20 - Suffolk Pickle Palooza - Suffolk Visitor Center Pavilion 7/22 - Chicago - The Dome

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

Lolly's Creamery 4000 Virginia Beach Blvd Be Free Craft Ice Cream

2336 Elson Green Ave Ste 107

## SPLISH SPLASH WE HAD A BLAST

