



Erie, PA

Resident Newsletter

May, 2022



Welcome May, Hello Sunshine!

The sun is starting to regularly shine, the temps are getting warmer, and the maintenance techs are making the pools ready. You know summer is just around the corner!

Our pools will be **opening Saturday, May 28th** at Lake View Apartments and Shadow Pines Apartments, weather-pending. All Maleno apartment residents are permitted use of the pools. If you don't have your fob to enter, call our property office to schedule a pickup time. Remember, the old codes have gone away, and sharing fobs is not permitted.

Just a reminder for those free spirits-- swimmers must wear bathing suits in the pool. No shorts, jeans, cut-offs, nonswimwear, swim diapers, or diapers allowed (they are not leak proof and are a public safety issue).

The American Red Cross has a **free** online class: <u>Water Safety</u> <u>for Parent and Caregivers.</u> Quick, easy, and informative!

Enjoy your summertime pool amenity!

Summer Fun & Maleno Community Events

We're going to mix it up this year! Instead of a single large block party, we've got multiple events planned at multiple locations--something for everyone!

Get involved. Socialize. Have some fun! You'll enjoy meeting new people in your apartment community, we promise. Check your email for more details!

Here's a preview of a few upcoming events:

Twisted Bar - Pretzels, Beer, & Soda Tuesday, 5/17 | 4:30 - 6:30 p.m. | at both Property Offices A salty happy hour!

Music with Mike & Marie Acoustics

Tuesday, 6/21 | 6:00 -9:00 p.m. | at The Village Patio Easy and breezy, a relaxing time!

Shadow Pines Pizza/Pool Party with DJ Tony B Saturday, 7/16 | Noon - 2:00 p.m. | at Shadow Pines Pool Heating it up with Erie's premier DJ!

Lake View Pizza/Pool Party with DJ Tony B

Saturday, 8/27 | Noon - 2:00 p.m. | at Lake View Pool Wrapping up summer with a splash!



How to Handle a Wet Phone



It can happen when you least expect it, and when it does, you need to act fast! Overheating from a hairdryer and debris from a bowl of rice can do more harm to your phone than good. Try these steps instead:

1. Turn off your phone, and make sure it's unplugged to prevent a short circuit.

2. Remove any accessories, such as a protective case, SIM card, memory card, and stylus, that may trap liquid.

3. Dry your phone using a soft towel, tissue paper, fan, or vacuum cleaner from a safe distance. Use compressed air for charging ports and speakers. Do *not* use a hair dryer as its heat can melt some parts and the circuit.

4. Try sitting your phone upright in an airtight container with silica gel packets to absorb moisture for 72 hours.

5. Try turning on the phone. If the damage is minimal, it should start functioning again. If it doesn't, you'll have to take it to the authorized service center.

"My cell phone is my best friend. It's my lifeline to the outside world." —Carrie Underwood

Friendly Reminders

- Quiet Hours for all communities are between 10:00 PM and 7:00 AM
- Parking If there are any unauthorized vehicles on the property, they will be towed at the owner's expense and responsible for actual costs associated. In addition, inoperable vehicles will be towed which includes but is not limited to, flat tires, expired registration, or vehicles sitting in the same spot for more than 10 days. Recreational vehicles and trailers are NOT permitted to be parked on site.
- After hours emergency line (option 9) is for actual emergencies like no heat or A/C, and plumbing issues involving running water. Anything else that can wait, please leave a message on our regular line (option 2) and we will address it as soon as possible. For nonemergency service requests, you can also submit via <u>AppFolio</u>.



Trash Pick Up & Schedule

improperly disposing of trash can result in pests and health issues, as well as affecting the beauty of your community.

It is pertinent that all trash (including cigarette butts) is disposed of properly. Do not place trash in common walkways, on back balconies, in common areas and grounds, or at garages. In other words, trash should only be stored in trash receptacles or **inside** dumpsters, not on the outside.

As a reminder, pick up schedules are:

Shadow Pines:

• Regular trash - Monday / Thursday Recycling - Tuesday/Friday

Village on Pacific:

• Regular trash - Monday/Wednesday/Friday Recycling - Monday/Thursday

Lake View:

• Regular trash - Monday/Wednesday/Friday **Scenery Hills:**

• Regular trash - Monday/Thursday Recycling - Every other Monday





"Twenty Club" Charter Members Inducted

There is no better evidence of the success of our communities than having residents choose to live in their homes for more than twenty years. To celebrate, Maleno is establishing the "**Twenty Club**" to recognize and celebrate our loyal residents.

Five charter members were recently inducted into the Twenty Club by Natalie Washburn, Property Manager. "We appreciate each and every person who chooses to make their home within our communities," stated Washburn. "When we took a look at longevity earlier this year, we were excited to see those who reached a 20-year milestone and knew we had to recognize this incredible loyalty."

One day, we hope to be showing up at your door to induct you in the club!

Food Trucks Returning This Summer

Last year, we invited several food trucks to be at our Lake View & Shadow Pines properties. At the time, we weren't sure how they would be received. To our delight, many of you enjoyed the tasty foods for a quick, easy, evening meal! The food truck vendors were very pleased with the turnouts and asked to return this year. We're putting together schedules now, so be sure to check your emails for trucks' dates/times and locations. Here are **just a few** of who you'll be seeing:



JEB CONCESSIONS - ice treats/hot dogs/etc.



Clink



The ATACOLYPSE - tacos/salsa, guacamole & chips/etc.

FOOD For THOUGHT - sandwiches/wraps/hot dogs/fries/etc.



KONA ICE - flavored ice treats



Parking & Driving On Site

Parking: Our communities have been built with ample parking for residents and their guests, providing they adhere to the number of vehicles per unit. We ask you to park within designated parking spots and garages. Parking on roadways can cause accidents, making it difficult for drivers to see oncoming traffic and pedestrians.Violators will be tagged and towed.



Driving: Please keep your vehicles on the paved roadways and parking areas. Carefully use your 3-point turn skills when needed and stay off the grassy areas. Repairing damage to lawns is costly for all of us. Violators will be charged for damages!



Odds 'n Ends

Crunch on Cabbage! Low in calories but loaded with fiber, healthy vitamins C and K, and potassium, cabbage is an inexpensive and incredibly healthy ingredient. For a boost of nutrition, toss a handful of shredded cabbage into salads, soups, and stir-fry dishes, or add a few leaves to a sandwich or wrap.

Renewal Season is Here! The annual leases for our communities are renewing, now through the end of August. Be sure to watch your emails for your lease renewal.

Just a reminder that if you should be moving (we'll miss you!), a 30-day notice is required, but **a 60-day notice is greatly** appreciated. Please request one from our office. We have a long waiting list for our communities and knowing your plans can help someone else.

Bright, Fresh, Flavor-Infused Drinks: Make ice cubes from three or four assorted flavors of fruit juice, punch, or other brightly colored non-carbonated drinks.

When you're ready to serve, add a mix of the frozen cubes to soda water, a clear citrus soda or clear mixed drink. The drink will change flavors and colors as the cubes gradually melt into it.

"The summer night is like a perfection of thought." —Wallace Stevens



You've worked hard to make your house a home. Your insurance should work hard, too.

Northshore Insurance Agency, LLC 2340 West Grandview Blvd Suite 3 Erie, PA 16506-4510 814-838-8310





RECIPE CORNER

Bacon Asparagus Pasta

This 5-Ingredient Bacon Asparagus Pasta is super easy to make, and full of absolutely amazing flavor!

Ingredients:

- 1/2 lb. (8 oz.) uncooked pasta (such as linguine)
- 1/2 lb. (about 8 strips) uncooked bacon, diced
- 1/2 lb. (8 oz.) fresh asparagus, ends trimmed and cut into 2-inch pieces
- 1/2 cup dry white wine (or you can double this if you'd like); or substitute with chicken broth
- 1/2 cup grated or flaked Parmesan cheese

Directions:

- 1. Cook the pasta in a large pot of generously-salted water al dente according to package instructions.
- 2. Meanwhile, add bacon to a medium saute pan. Cook over medium-high heat, stirring occasionally, until crispy. Remove the bacon with a slotted spoon and set aside. Add asparagus to the pan and saute in the bacon grease for about 5-6 minutes, stirring occasionally, until cooked. Remove asparagus with a slotted spoon and set aside with the bacon. Slowly add the white wine to the pan, and scrape the bottom of the pan with a spoon to deglaze the pan and pick up all of those yummy brown bits. Continue cooking for 5 minutes, or until the wine has reduced by about half.
- 3. When the pasta is cooked, drain it. Then add the pasta, asparagus, bacon and 1/4 cup Parmesan cheese to the saute pan and toss until combined. Sprinkle pasta with the remaining Parmesan cheese and serve immediately.
- 4.*If the pasta seems too dry, add in 1/4 cup of the pasta water after adding in the asparagus and bacon and toss to combine.

Source: https://www.gimmesomeoven.com/5-ingredient-bacon-asparagus-pasta-recipe/





Recommended Videos

Three-Point Turns



Changing Battery in Smoke Detector



Things to do in Erie in the Summer

Erie is a summer playground! Click the link for 25 fun things to do this summer. We challenge you to explore all of them! <u>https://vacationidea.com/destinations/best-things-to-do-in-erie-pa.html</u>