

Liberty Summit

JUNE NEWSLETTER

Weekly Activities

☕ Coffee Club: Wednesdays at 10 AM — Join us in the clubhouse for coffee and conversation!

🎲 Euchre Club: Thursdays at 6:30 PM in the game room — All experience levels welcome!

💪 Workout Class: Wednesdays at 7 PM & Fridays at 9 AM — Saturday class has been moved to Friday while Dillion is on summer break.

Food Trucks

Wednesday, June 11, 2025
Dan's Deli
4:30PM - 7:30PM

Community Event

Annual Garage Sale
Date to be determined
If you want to participate, watch your email for directions.

**GARAGE
SALE**



Maintenance Corner

Tips from Ryan and Clint

Getting Your AC Summer-Ready: Quick Tips Before You Turn It On

- **Set Thermostat to “Cool” Mode:** Lower the temperature a few degrees to make sure it kicks on properly.
- **Clear Vents & Registers:** Make sure nothing is blocking airflow—move furniture or rugs away from vents for best performance.
- **Leave the Fan on “Auto”:** Keeping the fan on “Auto” helps the system run more efficiently by only blowing air when cooling is actively happening—saving energy and reducing wear on the unit.
- **Don’t Turn Off the AC When You Leave:** Instead of shutting it off completely, raise the thermostat a few degrees while you’re out. This keeps the temperature more stable and actually uses less energy than cooling your home from scratch every time you return.
- **Listen for Unusual Noises:** Strange sounds could indicate an issue. If you hear anything odd, it’s a good idea to place a work order.
- **Give It Time:** It might take a little while to cool your space on the first run—especially if it has been off for months.
- **Report Any Issues:** If the unit isn’t cooling properly or there’s a problem, let maintenance know ASAP so they can check it out.

Garbage Disposal Tips Garbage Disposal Tips

- **Scrape Large Waste into the Trash First:** Before using the disposal, toss large food scraps or leftovers into the trash to prevent clogs and overworking the unit.
- **Run Cold Water While in Use:** Always run cold water before, during, and after using the disposal to help solidify grease and flush waste through the pipes.
- **Freshen It Naturally:** Use lemon peels or a splash of vinegar and baking soda to keep odors away.
- **Avoid Problem Items:** Never put the following down the disposal: grease or oil, coffee grounds, eggshells, bones, pasta, rice, vegetable peels (e.g., carrots, cucumbers, or potatoes), fruit pits or seeds, non-food items of any kind (e.g., twist ties, plastic, napkins, etc.), or fibrous vegetables (e.g., celery or corn husks).
- **What’s OK to Put in the Disposal:** Small fruit and vegetable scraps (e.g., citrus peels); soft foods like cooked meats, cooked pasta, and cooked vegetables; small bits of ice (to clean the blades); small amounts of dairy and soft cheese; and soft bread crumbs or small crumbs from pastries.
- **Keep It Clean:** After use, run cold water for 15–30 seconds to flush any leftover debris.

Cheddar Dreams & Wagging Tails – It's Marlee!



Hi there! I'm Marlee—a 9-year-old English Labrador with a nose for fun and a heart full of love. You've probably seen me trotting around the complex with my mom, dad, or brother. I like to think the whole world is one big parade just for me, so don't be surprised if I pause to admire you as you walk by!

I'm a total lovebug and always excited to make new friends, so please come say hi! Bonus points if you've got cheddar cheese or carrots—my absolute favorite treats!

Cool Down with This Whipped Pink Lemonade



Ingredients

- 1 cup fresh lemon juice (about 4-5 lemons)
- 1 cup granulated sugar
- 4 cups cold water
- 1 cup fresh raspberries (plus extra for garnish)
- 1 cup heavy whipping cream
- 1/2 teaspoon vanilla extract
- Ice cubes

In a blender, combine the fresh lemon juice, sugar, raspberries, and 1 cup of cold water. Blend until smooth and well combined. Strain the mixture through a fine mesh sieve into a large pitcher to remove the seeds and pulp, using the back of a spoon to press the liquid through.

Add the remaining 3 cups of cold water to the pitcher and stir well. Taste and adjust sweetness if needed by adding more sugar. Set aside.

In a separate mixing bowl, pour in the heavy whipping cream. Add the vanilla extract and whip with an electric mixer on medium speed until soft peaks form.

Gently fold in about 1 cup of the lemonade mixture into the whipped cream until combined (this will give it a pink hue).

To serve, fill glasses with ice cubes and pour the lemonade mixture, filling them about 3/4 full.

Top each glass with a generous dollop of the whipped pink mixture.

Garnish with a few fresh raspberries on top and a slice of lemon on the rim of the glass.

Prep Time: 10 mins | Total Time: 10 mins | Servings: 4-6

- Presentation Tips: Serve the whipped pink lemonade in clear glasses to showcase the beautiful colors. You can also add a sprig of mint for an extra pop of color and freshness!