



# Happy Valentine's

Liberty Summit Apartments

February 2026

Brrr, it's cold outside, so we thought we would warm you up with thoughts of spring and summer! It's time to start planning the next season of food trucks, and we'd  love your help.

Would you prefer they be on the same day each week, or would you rather rotate days? Do you have a favorite type of food, or a food truck from last year that you'd like to see return?

Email the office with your thoughts, we would  love to hear from you!

*Coffee Hour*

Wednesdays  
10:00AM



*Card Club - Time & Date Change*

Tuesdays  
6:30PM



*Fitness Class*

Wednesday 6PM  
Saturday 9AM







# Single & Mingle

No Valentine? No problem!

A fun opportunity to meet & mingle  
with new neighbors!

This event is open to all residents  
(you don't have to be single)  
so feel free to bring your valentine with you!


Desserts and drinks provided!  
Good time is coming... date TBD!







# Community Reminders

- ♥ With the holidays behind us and Valentine's Day around the corner, we kindly ask that all Christmas decorations (and décor from previous seasons) be taken down.
  - ♥ Snow removal highlights: Streets are plowed after 3 inches of snow, and our common sidewalks are cleared after 2 inches. Private walkways are not cleared. We use an outside vendor for plowing, so we appreciate your patience while we wait for them. For the full snow removal policy, please stop by the office.
  - ♥ Rock salt and shovels are available for residents in the clubhouse entry. Feel free to bring a small container if you'd like to take some salt home.
  - ♥ Parking Policy Reminder: We know everyone would love a spot right in front of their home, but parking is first come, first served per the lease. If your unit has a private driveway (parking just outside of your garage) please consider parking here to free up spaces for other tenants to be closer to their front door. If you work from home and don't use your vehicle daily, please move it to a different spot at least once a week to show it is operable. For the full policy, stop by the office.
  - ♥ Please use your garage for parking, NOT STORAGE.  
The length of the stall does allow for space for storage and a vehicle.
  - ♥ We love our furry friends, but lately people have been stepping in surprises left behind on the sidewalks and grass. Please remember to pick up after your dog immediately. Please help keep our community clean and everyone's shoes happy! Bags are available at the many pet stations around the community.
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# GET HOOKED! LITERALLY!

Crochet With Christy!

Join us in the clubhouse for an afternoon of learning how to crochet!

Bring your favorite crochet supplies:

- ✓ Crochet hook(s)
- ✓ Yarn
- ✓ Stitch markers
- ✓ Scissors
- ✓ Yarn needle

Whether you're a beginner or a seasoned pro,  
come share your love of crochet and make new friends.

Kick off meeting was in January.  
The class will be held on Sunday's.  
Stay tuned for finalization of meeting time.



# Raspberry Lemon Bundt Cake

This easy to make Bundt cake starts with a lemon cake mix. The addition of lemon zest, fresh raspberries and cream cheese frosting make it an extra special dessert.

## Prep Time

15 minutes

Cook Time

1 hour



## Ingredients

### For the cake

- 1 lemon cake mix plus ingredients required on box
- 1 cup sour cream
- 1 3.4 oz. box vanilla pudding mix
- 1 teaspoon lemon zest
- 12 ounces fresh raspberries
- 1 tablespoon flour

### For the frosting

- 8 ounces cream cheese
- 1/4 cup butter softened
- 2 cups powdered sugar
- 1-2 teaspoon lemon juice



## Instructions

Preheat oven to 325 degrees. Grease and flour a 10 cup bundt pan.

In a large bowl, combine cake mix plus other ingredients listed on the box, along with sour cream, vanilla pudding mix and lemon zest. Beat with an electric mixer until smooth.

In a small bowl, gently toss the raspberries with the flour. Fold into the batter by hand.

Transfer the batter to the prepared pan. Bake for 50-60 minutes, or until a toothpick inserted in the center comes out clean.

Cool in pan for 10 minutes before turning onto a wire rack to cool completely.

Meanwhile, make the frosting by beating the cream cheese and butter with an electric mixer until smooth. Blend in the powdered sugar. Gradually mix in the lemon juice until frosting reaches the desired consistency. Spread over cooled cake.