

# THE COMMUNITY NEWSLETTER

## Fresh Starts & Sunny Days



### Spring Refresh Corner

As the days get longer and warmer weather rolls in, we're here to help keep your home feeling fresh, comfortable, and running smoothly all season long!

#### A/C & Airflow Tips

Before the first big warm week hits, it's a great time to test your A/C. Run it for a few minutes to make sure cool air is flowing and everything sounds normal.

For better airflow, keep vents unblocked and replace your air filter regularly (if your home has a resident-replaceable filter).

If your A/C isn't cooling properly, submit a service request through the Resident Portal—we'll take it from there!

#### Spring Cleaning Reminder

A quick refresh can go a long way:

- Clear lint from your dryer trap every load (it helps performance and efficiency)
- Avoid overloading washers to prevent leaks and uneven cycles
- Wipe down vents and fans to reduce dust and improve airflow

#### Fun Fact of the Month

##### Did you know?

Using ceiling fans counterclockwise in spring and summer can help circulate cool air and make your space feel more comfortable.

#### Maintenance Team Tip

Now's a great time to check your patio/balcony area and make sure items are secure—spring breezes can be stronger than they look!

#### Spring Quick Tips

##### Emergency Maintenance

For urgent issues that can't wait—like flooding, fire, electrical hazards, or loss of heat/essential utilities—please call Emergency Maintenance at 888-325-3488.

Our team is available after hours for true emergencies to help keep your home safe, stable, and comfortable.

##### Paying Rent Made Easy

Rent can be paid quickly and securely through your Resident Portal. Online payments are available 24/7 and can be made via eCheck, debit, or credit card—making it simple and convenient as we head into the busy spring season.

#### Spring Vibes Have Arrived!

##### Holiday Hours

During the upcoming spring holidays, our leasing office will be closed.

##### Memorial Day

05/25/26 offices close and will reopen 05/26/26

##### Just for Laughs

Why was the gardener embarrassed?

Because he got caught wetting his plants



# FUSION

PROPERTY MANAGEMENT

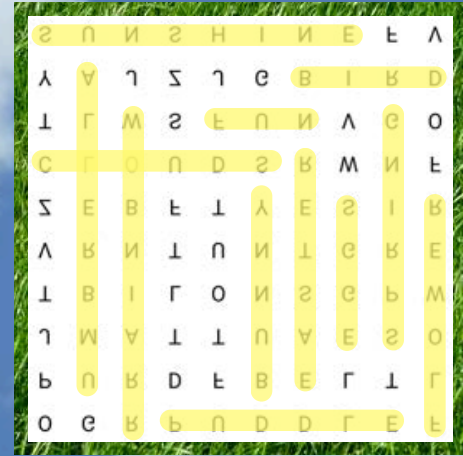


EQUAL HOUSING OPPORTUNITY

# Spring Word Search



SUNSHINE UMBRELLA RAINBOW CLOUDS  
 EASTER FLOWER PUDDLE SPRING BUNNY  
 BIRD EGGS FUN



# Lemon Blueberry Cake

## Baking the Cakes

1. Preheat oven to 325°F and spray two mini cake trays well with baking spray.
2. Mix dry ingredients: Whisk together the flour, salt, and baking soda in a bowl.
3. Cream butter and sugars: Beat the butter, both sugars, and lemon zest until light and fluffy, about 3 minutes.
4. Add eggs: Mix in the eggs one at a time. In a separate bowl, whisk together the sour cream, milk, and vanilla.
5. Combine batter: Add the dry mixture and sour cream mixture to the butter mixture, alternating between them. Start and end with the dry ingredients. Mix just until combined.
6. Fill and bake: Spoon about 3 tablespoons of batter into each mini cake well. Tap the trays lightly on the counter, then bake for 18-20 minutes or until a toothpick comes out clean.
7. Cool: Let the cakes cool in the tray for 10 minutes, then turn them onto a wire rack and cool completely.

## Making the Lavender Glaze

1. Heat the milk: Once the cakes are cool, microwave the milk for 1 minute until hot. Add the lavender and let it sit for 10 minutes, then strain out the lavender.
2. Make the glaze: In a bowl, mix the powdered sugar, salt, and vanilla. Stir in the lavender milk a little at a time until the glaze is smooth and pourable.
3. Finish the cakes: Drizzle the glaze over the cooled cakes and top with extra lemon zest and edible flowers if desired.



- | Ingredients                       |   | Lavender Glaze                            |
|-----------------------------------|---|---|
| 1 1/3 cups all-purpose flour      | 1/2 tsp. kosher salt                    | 1/4 cup whole milk                        |
| 1/2 tsp. baking soda              | 1/8 tsp. culinary lavender              | 1/2 tsp. powdered sugar                   |
| 1/2 cup unsalted butter, softened | 2/3 cup granulated sugar                | 1 1/2 cups powdered sugar                 |
| 2/3 cup packed light brown sugar  | 1 Tbsp. grated lemon zest from 2 lemons | 1/4 tsp. kosher salt                      |
| 1 Tbsp. vanilla extract           | 2 large eggs, at room temp              | 1/8 tsp. vanilla extract as needed        |
|                                   | 1/4 cup sour cream, at room temp        | Edible flowers and lemon zest for garnish |
|                                   | 1/4 cup whole milk, at room temp        |   |
|                                   | 1 tsp. vanilla extract                  |   |

# Spring Into Community Fun!

As we welcome the spring season, we're excited for the fun and engaging events planned across our communities. Our teams are preparing experiences designed to bring neighbors together and make your home even more enjoyable in the months ahead.

Be sure to stop by the leasing office to learn about the exciting events coming up at your property—we can't wait to share what's planned and see you there!

# Spring is brighter with you in our community!

With spring in the air, we're so grateful to have each of you as part of our community. Whether you've just moved in or have called our community home for some time, you help make it a bright, friendly, and welcoming place to be. We appreciate you being here and look forward to continuing to support you while making your living experience as enjoyable as possible.

## CLUB 715

APARTMENTS




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