



Summer Newsletter 2017



Our Team

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Manager's Corner

Thank YOU! Sometimes these two simple words go unsaid, but please know that we truly thank you, our valued residents, for making Harbour Club your home! We appreciate your business and look forward to service your housing needs for years to come!

We have great news! For a limited time only, we have brought back our resident referral program! If you refer someone to live at Harbour Club you will receive a \$100.00 rent credit if they sign a 1 year lease! *At the time they 1st tour the apartment they must mention who referred them to Harbour Club.

Are you trying to be clutter free this year or just want a nice cozy place to park your car? You are in luck because we have some available garages! Contact the leasing office asap if you are interested in renting one because they won't be available for long!

Office Hours

Monday-Friday

9am-6pm

Saturday

10am-5pm

Closed Sunday

Address

100 Sail Boat Run

Dayton, OH 45458

Phone Number

937-885-4900

www.harbourclubapthomes.com



Welcome New Residents!



We would like to welcome all new residents to the Harbour Club Community! If you are new to the area and need some general information, please don't hesitate to contact our leasing office. We are here to help! We hope your experience with us is a great one and that you create many wonderful new memories here!



Please make sure **YOUR** apartment address is on **ALL** payments that you make to the office.



Back to School!

As we look forward to the upcoming school year, please remember to use extra caution when driving through the community especially when children are waiting for the bus.

Having a Party?

Are you having people over but need more space? Are you having a party but don't want to clean your apartment? Have your get-together at the clubhouse! There is a full kitchen, space for 35 and you can swim too! The clubhouse rental fee is \$150 with a \$200 deposit.



Pool Party!

It's almost that time of year again! The time for our annual Summer Pool Party!

This year it will be taking place on August 5th from 3pm-5pm.

Be on the lookout for your invitation with more details! We hope you are as excited as we are!



Grills



Just a reminder that fire safety regulations prohibit grilling on patios and balconies in our community. We encourage you to make use of our gas grill located at the pool!

Clean Up After Your Pets!

Don't forget to clean up after your pets! We have many pet stations throughout the community for you to use. If you ever find them low on baggies, give us a call and we will get it taken care of right away.



Maintenance Tips:

Air Conditioning

Summer is here and so are the warm temperatures! And air conditioning! We encourage everyone to turn their A/C on to make sure it is functioning properly before the hot days get here. Once you turn your A/C on, if there is a problem, give us a call and we can take care of it early. This is a great way to prevent being stuck without air conditioning on really hot summer days. We would like to remind everyone that air conditioning issues are **not** considered emergencies. If the air conditioning goes out after business hours, we will gladly take care of it when the office opens.

If you have any questions about your air conditioning, please give us a call!

For Our Furry Friends

The sun is out and we all want to be outside, including our dogs! For safety reasons, all dogs are required to be on leashes at all times when on our property. If you're looking for a place for your pet to socialize and burn up some energy, why not take your dog to the Oak Grove Dog Park?

Oak Grove Dog park is located just 5 minutes down the right at Oak Grove Park. They offer a large fenced area for dogs of both large and small sizes to play. They also offer a water fountain for dogs to drink out of and plenty of seating for the owners to relax. They are open to the public during daylight hours and are closed the first Monday of every month for maintenance.



Dayton Celtic Festival (Downtown Riverscape): July 28th-30th

Saturate your senses in the sights, sounds and tastes of the Celtic heritage. Discover the magic that keeps people returning to Dayton's Celtic Fest year after year. Experience the rich traditions that the Celtic folk hold dear to their hearts. There will be music, food, dancing, crafts and beer. For more info visit www.daytoncelticfestival.com.

Bacon Fest (Frazee): August 20th

What's cookin' this summer at Frazee? Why, only the greatest food item on planet Earth - BACON. Under the hot summer sun, savor the flavor of breakfast's favorite side item.

The event commemorating pork's best side is back with more food and dishes that will make you want to kick off the front door. Whether you're in the crispy bacon or chewy bacon camp, you'll love this summer festival.

In History:

July...

- 1796: The U.S. State Department issues the first passport
- 1847: U.S. postage stamps went on sale for the first time.
- 1898: The radio is patented
- 1955: Walt Disney's Disneyland opens in Anaheim
- 1960: Etch-a-Sketch goes on sale

August...

- 1693: Champagne is invented
- 1932: Amelia Earhart completes her trans-continental flight
- 1945: Japan surrenders, ending WWII
- 1959: Hawaii becomes 50th state
- 1963: MLK Jr. makes his "I Have a Dream" speech
- 1964: Mary Poppins is released



Summer Savories



Perfect for Summer Smoothies!

In a blender , combine 1/2 cup of almond or low fat milk, 1 banana, 1/4 cup of plain or flavored yogurt and enough honey to sweeten and blend to taste. smooth and serve in a chilled glass.



*For a Chocolate Banana Smoothie add 2 tbsp. chocolate syrup.

*For a Strawberry Banana Smoothie add 1/2 cup frozen strawberries.

Caprese Zoodles

Ingredients:

4 large zucchini
2 tbsp. extra-virgin olive oil
kosher salt
Freshly ground black pepper
2 c. cherry tomatoes, halved
1 c. mozzarella balls, quartered
if large
1/4 c. fresh basil leaves
2 tbsp. balsamic vinegar

Directions:

Using a spiralizer, create zoodles out of zucchini.
Add zoodles to a large bowl, toss with olive oil and season with salt and pepper.
Let marinate 15 minutes.
Add tomatoes, mozzarella and basil to zoodles and toss until combined.
Drizzle with balsamic and serve.

