

NEWPORT CREEK APARTMENTS

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RESIDENT NEWSLETTER June 2011

POOL OPENING!

Summer is just around the corner and we want to get the pool opened as soon as possible . . . however with the rain that we have had; we regret to inform you that the pool will not open Memorial Weekend as we typically plan. Management is working closely with our contractor to schedule the necessary repairs as soon as the weather is dry. We will keep you posted on the opening of the pool.

Pool passes will be required for residents to utilize the pool. Please stop by the Leasing Center to pick up your pool pass.



BUGS!

Yes . . . spring has sprung and it's that time of the year when the "bugs" come out too! If you are experiencing issues with some unsightly pests; call the Leasing Center and we will schedule our Pest Control Service Man, to come and take care of it for you!

MUSIC-SPEED-SAFETY REMINDERS

With warmer weather come a few reminders so that all can enjoy the outdoors and be safe.

Vehicles: please watch your **speed** when driving thru the parking lot so that we don't have any kind of mishaps! Also, . Keep your **vehicle stereo volume** at a reasonable level as well.

No Parking Areas: kindly do not park in these areas. It is unsafe and a nuisance for your neighbors. The management has taken notice of vehicles that are illegally parked and we will have your vehicle towed at the owner's expense.

LEASING CENTER

Our Leasing Center hours are to Monday - Friday 9:00 am to 5:00 pm.

Leasing Center Drop Box is always available for you to drop your payments or other correspondence after hours.



MONEY SAVINGS TIPS



- Here are some new websites that offer daily deals for all different places in our area.
- The deals they offer are usually 50% off or more!
- **CHECK IT OUT!**

www.GROUPON.com
www.myfoxfalfoff.com
www.slickdeals.net

www.Livingsocial.com
www.retailmenot.com
www.fatwallet.com

5 PLANTS THAT REPEL MOSQUITOES

1. Catnip: what attracts cats is very effective at repelling mosquitoes. This'd be our first choice.

2. Rosemary: This is one of our favorite herbs for cooking and we love the smell and the bright blue flowers. And, as we've **mentioned before**, it's effective against mosquitoes. It may not last outside when the weather gets colder but it's perfect for the summer when the bugs are out and the vegetables that blend perfectly with it -- tomatoes, eggplants, peppers -- are in.

3. Marigolds: Their bright flowers will decorate your garden and add some colour. If you plant some near your vegetable plot, they also work their magic on other garden pests such as aphids as well.

4. Mosquito Plants: Yup, there are actual plants called mosquito plants.

5. Citronella Grass: this plant is where they get the oil that powers those smelly candles that keep the bugs away. Unfortunately, it's also a tropical grass that grows super tall so it may not work in your average garden.



EASY MONEY!

Do you know someone who is looking for a place to rent? Send them to our office and tell us you sent them when they are applying. You will receive will receive a \$ 100 rent credit after 90 days that they have moved in.

AFTER HOUR EMERGENCIES: Newport Creek offers our resident After Hour Emergency Service for the following:

- ♦ Fire
- ♦ Major Water Leak
- ♦ No Heat
- ♦ Lock Out

If you have electric failure, **contact Detroit Edison**. If you have gas failure or smell gas, **contact Consumers Power and the Newport Creek After Hour Emergency**.

Please contact the After Hour Emergency number only for the above reasons at 248.891.7916. Anything else is considered a work order and will need to be called in the Leasing Center for a Work Order to be created.

Yummy BBQ recipes from KRAFT!!

GRILLED BRUSCHETTA CHICKEN

What You Need

1 lb. ground beef
1/4 cup A.1. Original Steak Sauce, divided
4 KRAFT Singles
4 hamburger buns
4 lettuce leaves
8 slices OSCAR MAYER Bacon, cooked, broken in half



Make It

HEAT grill to medium-high heat.

MIX meat and 2 Tbsp. steak sauce; shape into 8 (1/4-inch-thick) patties. Fold each Singles into quarters; place on 4 patties. Top with remaining patties; pinch edges together to seal.

GRILL 5 min. on each side or until done (160°F), placing buns, cut-sides down, on grill grate the last 2 min.

FILL buns with lettuce, burgers, remaining steak sauce and bacon.

BBQ BOURBON RIBS

What you need



2 Tbsp. brown sugar
1 Tbsp. paprika
2 tsp. garlic powder
1-1/2 tsp. black pepper
3 lb. pork baby back ribs
1/2 cup orange juice
1 cup BULL'S-EYE Original Barbecue Sauce
2 Tbsp. bourbon

Make It

HEAT grill to medium. Mix sugar and seasonings; rub onto both sides of ribs. Place 1/2 the ribs in single layer on 30x12-inch sheet of heavy-duty foil. Bring up sides of foil; double fold top and 1 end of packet to seal. Repeat with remaining ribs and second sheet of foil. Add 1/4 cup orange juice through open end of 1 packet; double fold end, leaving room for heat to circulate inside. Repeat with second packet.

GRILL, covered, 45 min. to 1 hour or until ribs are cooked through. Remove ribs from foil; discard foil. Return ribs to grill. Mix barbecue sauce and bourbon; brush onto ribs. Grill 15 min., turning occasionally and brushing with remaining sauce.

GRILLED SHRIMP TOASTADAS

What You Need

2 poblano chilies
3 ears corn on the cob, husks and silks removed
1-1/2 lb. uncooked large shrimp, peeled, deveined
1/2 cup KRAFT Zesty Italian Dressing,
1 fully ripe avocado, halved, peeled and pitted
8 tostada shells (6 inch)
1 cup KRAFT Shredded Low-Moisture Part-Skim Mozzarella Cheese



Make It

HEAT grill to medium-high heat.

PLACE chilies and corn on grill. Grill chilies 10 min. or until blackened, turning occasionally; transfer to bowl. Cover with plastic wrap. Grill corn an additional 5 to 10 min. or until tender, turning occasionally; remove from grill.

THREAD shrimp onto skewers; grill 4 min. or until shrimp turn pink, brushing frequently with 1/4 cup dressing. Meanwhile, blend remaining dressing and avocados in blender until smooth.

PEEL, seed and devein chiles; cut into strips. Remove corn from cobs. Combine chiles, corn and shrimp. Place tostada shells on grill; top with cheese. Grill 2 min. or until cheese is melted. Remove from grill. Top with shrimp mixture and avocado mixture

JUNE CALENDAR EVENTS

Did you know that June is . . .

and **NATIONAL SAFETY MONTH**

Check it out for some ideas

http://www.nsc.org/nsc_events/Nat_Safe_Month/Pages/home.aspx

June 1st Donut Day
June 6th National Yo-Yo Day
June 10th Iced Tea Day
June 11th Great Outdoors Month

National Get Outdoors Day is a new annual event to encourage healthy, active outdoor fun.

Participating partners will offer opportunities for American families to experience traditional and non-traditional types of outdoor activities.

Prime goals of the day are reaching first-time visitors to public lands and reconnecting our youth to the great outdoors.

<http://www.nationalgetoutdoorsday.org/>

June 15th Fly a Kite Day
June 16th National Fudge Day
June 19th Father's Day

All-Star Magic Show



Date/Time: Thursday, June 23 at 2:00 PM

Where: Meadow Brook Music Festival

Price: 15 reserved pavilion and
\$10 general admission pavilion

Doors: 1:00 PM

GLEE LIVE!! IN CONCERT

Date/Time: Monday, June 13 at 7:30

Place: The Palace of Auburn Hills

Price: \$92.50 and \$52.50 reserved

Doors: 6:00 PM



RIVER DAYS IN DETROIT 6/18 - 6/21

- The three-day-long festival counts down to summer (6/18 through 6/21) and is full of fun and games and music acts.
- In fact, over 50 acts will perform on three stages over the course of the weekend.
- National acts include Blues Traveler, Lonestar, MC Hammer and the Spin Doctors. Detroit natives include Kimmie Horne and Stewart Francke.
- There is also a HAP Kids' Zone Stage with entertainment by AM 910 Radio Disney, a carnival midway, tall ships, the MGM Grand Detroit Parade of Lights, a classic car show, and of course food, food and more food at Pepsi's Taste of Detroit. Admission is \$3.



HAPPY FATHER'S DAY!

10 Best Father's Day Gift Ideas

1. A Hug
2. A Unique Gadget
3. Picture Frame
4. Leather Wallet
5. Sports Ticket
6. Meaty Treat
7. Golf Kit
8. Wine & Beer Basket
9. BBQ/Grill Accessories
10. Gift packet of Cigars