The first July dinner will be held on the 3rd and we will be having "wiener Wednesday." We will also be celebrating July birthdays at this dinner.

On July 17th we will be having

"Christmas in July."

Dig your holiday shirt out of the back of the closet and join us for dinner and fun.

The meals are only \$3.00, and we hope many of you will be able to attend.



In the June Companion, we encouraged using "he" detergent in all laundry room washers. We are no longer encouraging, we are now requiring "ONLY" using "he" detergent.

The washers have had many issues do the fact of using the wrong detergent and **WAY TOO MUCH** detergent. The use of "he" detergent is economical for you, since it takes much less to clean your laundry. Laundry detergent pods are **NOT** to be used in the washers.

We greatly appreciate your cooperation.

Please call the office at 728-3770 if you have any questions.

REMEMBER-

OHA WILL BE C L O S E D

ON THURSDAY, JULY 4TH IN HONOR OF INDEPENDENCE DAY.





PARKVIEW

Alan B. 1

Louise R. 4

Jean B. 14

Rachel G. 15

Daisy B. 21

Janice K. 21

Evelyn P. 31

ROLLING HILLS

Leslie S. 11

SUNRISE

Caleb D. 8

Sharlene W. 10

Sarah V. 25

SCATTERED SITES

Jorge V. 4

Phylisa Z. 8

WHEN A SHOWER BRINGS A RAINBOW,
WE HARDLY REMEMBER GETTING
WFT.

Have a happy and safe Independence Day!

On Thursday, July 11th maintenance will be visiting all Sunrise apartments and entries to perform insect prevention spraying.



ATTENTION ALL-

We have been notified by HUD, that the REAC inspections will be on **August 14th** and **15th**. PLEASE, check around your home and make sure all is in working order and nothing is leaking.

Call the office @ 728-3770 if you have any problems or questions.



<u>IMPORTANT RE-</u> MINDER>>>



This is for apartments and homes-

PLEASE

Take a second or two and make sure you have latched your storm door. It only takes one gust of wind to blow your storm door open and do non-repairable damage to the door.

ZUCCHINI AND RED POTATO BAKE

2 md. zucchini, quartered and cut into large pieces
(about) 2# of small red potatoes-cut into large chunks
1 red bell pepper-seeded and chopped
1 clove garlic-sliced (you can sub garlic powder to taste)

1/2c dry bread crumbs

1/4c olive oil or 1/4c melted butter salt and pepper to taste

2T parmesan cheese

In baking pan toss together the zucchini, potatoes, pepper, garlic and bread crumbs. Add the oil and season to taste. Top by sprinkling with parm cheese. Cover and bake at 350 for about 30 minutes, uncover and bake for an additional 10 minutes or until golden brown.

One more way to use up all that zucchini that everyone seems to have a abundance of this time of year.

CHRISTMAS IN JULY

Christmas in the summer is the best idea yet.

The fun of Christmas joy in the heat of summer sun.

Make sand angels at the beach with a swimsuit and sunscreen, instead of in the snow with the cold and the freeze of the chilly winter breeze.

Instead of making snowmen, packing up the flakes of snow, we make sandmen at the beach with the wet, cool sand.

Making hot cocoa to keep warm is just fine when it is cold, but making ice cold lemonade to keep cool is much more devine when it's scorching outside.

Hats, scarves, jackets and mittens, and ear muffs and boots, and layers and layers of shirts and pants, all to just take a stroll in the snow.

Swimsuit, flip-flops, tank tops and shorts, use the minimum to avoid heat stroke.

With all the reasons I've provided, and many, many more I'm sure, are the reasons I like celebrating Christmas in July.

So come and join us in the fun!

Sharon's beautiful entry for the poster contest



Sharon will
receive
\$25 in Chamber
Bucks for
winning the local
poster contest in
her category.
Her poster is now

being sent on for state

competition.

Good Luck



Next year we hope more of you will participate in the poster contest.