



Valley View Town Homes



The Valley View Staff

Community Manager

Jon Fearonce

Leasing Professional

Marisol Engel

Part Time Leasing Professional

Miesha Lott

Maintenance Supervisor

Ralph Vitantonio

Maintenance Technician

Norberto Santiago

OFFICE HOURS:

Monday-Friday 8:30-5:30
(Closed 1 pm - 2pm for lunch)

Saturday 10am - 4pm

Office: 813-689-0859

Fax 813-689-3988

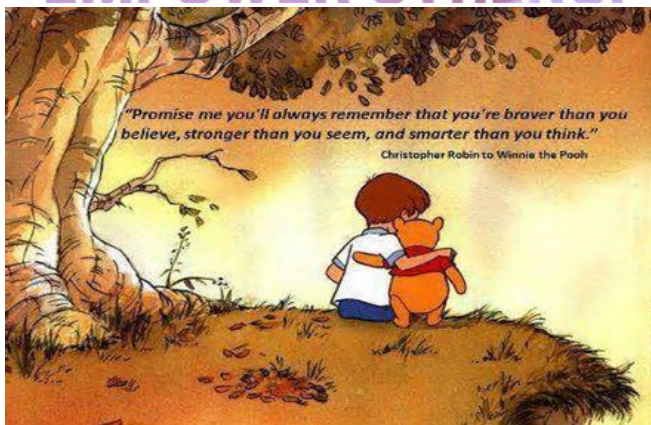
Maintenance Emergency

813-347-6268

Welcome AUGUST 2017



LEADERS BECOME GREAT, NOT BECAUSE OF THEIR POWER, BUT BECAUSE OF THEIR ABILITY TO EMPOWER OTHERS.



Credit Builder

SIGN UP FOR CREDIT BUILDER!

Join us in the Leasing Office to sign up for Credit Builder! It's our new system that helps build your credit by paying your rent online and on time!

Credit Builder



Congratulations to our Early Bird Winner for July! Be sure to subtract \$50 from you August Rent! You could be a winner too! Pay your rent early for a chance to be the Early Bird winner!!



Back to School season is slowly creeping back upon us!

There are tons of Healthy and Easy Lunch Recipes online. Meal prepping is always important to help time frames go smoothly. Here is a fresh, delicious and quick recipe you can make ahead of time for lunch to pack and go!



Teriyaki Chicken Thighs

Ingredients

- 1/4 cup low-sodium soy sauce
- 2 tablespoons brown sugar
- 2 tablespoons dry sherry
- 2 tablespoons rice vinegar
- 2 garlic cloves, crushed with a garlic press or minced
- 1 teaspoon finely grated fresh ginger
- 1/4 teaspoon red pepper flakes
- 2 pounds skinless chicken thighs
- 2 teaspoons sesame seeds

Directions:

Combine the soy sauce, sugar, sherry, vinegar, garlic, ginger and red pepper flakes and stir until the sugar dissolves. Transfer to a resealable plastic bag and add the chicken. Seal the bag and marinate the chicken in the refrigerator, turning once, for 1 hour. The chicken can be marinated for up to 4 hours. Heat the broiler to high. Arrange the chicken on a broiler pan skin side down and broil until brown and crispy, 8 to 10 minutes. Flip the chicken and broil until almost cooked through, about 8 minutes longer. Sprinkle with sesame seeds and cook until the seeds turn golden brown (1 to 2 minutes longer) and then the chicken is done, Recipe courtesy of Ellie Krieger and Foodnetwork.com

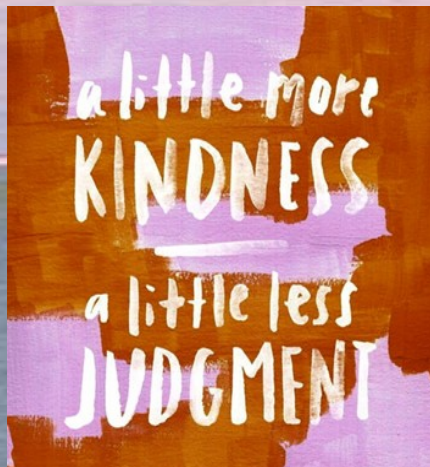
Honey Glazed Carrots

Ingredients

- Salt
- 1 pound baby carrots
- 2 tablespoons butter
- 2 tablespoons honey
- 1 tablespoon lemon juice
- Freshly ground black pepper
- 1/4 cup chopped flat-leaf parsley

In a medium saucepan, bring water to a boil. Add salt and then carrots and cook until tender, 5 to 6 minutes. Drain the carrots and add back to pan with butter, honey and lemon juice. Cook until a glaze coats the carrots, 5 minutes. Season with salt and pepper and garnish with parsley.

Recipe courtesy of Sunny Anderson and Foodnetwork.com



Before you speak

THINK

- T** is it TRUE?
- H** is it HELPFUL?
- I** is it INSPIRING?
- N** is it NECESSARY?
- K** is it KIND?



AUGUST



Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
		RENT IS DUE				RENT IS LATE! \$50.00
6	7	8	9	10	11	12
			 international day of the WORLD'S INDIGENOUS PEOPLES		TREATS AT OFFICE 4-5 PM	
13	14	15	16	17	18	18
					TREATS AT OFFICE 4-5 PM	
20	21	22	23	24	25	26
Rent Payment Deadline	Filing with Attorney				TREATS AT OFFICE 4-5 PM	
27	28	29	30	31		
					TREATS AT OFFICE 4-5 PM	

" Empowered people aren't concerned about competing with anyone, they are busy empowering others."

~Rhonda Hendricks

"The beauty of empowering others is that your own power is not diminished in the process." ~Barbara Coloroso



One of the greatest things you can do to help others is not just to share and give what you have, but to help them discover what they have within themselves to help themselves

-Rita Zahara

Pest Control Schedule

August 9– VG–28-30

Dab– 01,03,05,07,09,11,13,15,17,19,21,23,25,27

August 23–Dab–

37,39,41,42,43,44,46,48,50,52,54,56,58,60,62,64

