



LIBERTY GRAND NEWSLETTER

COMMUNITY REMINDERS

It's hard to believe it, but school is starting this month! Please watch your speed as you drive in, out and through the community. The speed limit is 15mph!

Please wipe down all gym equipment after each use. and return all dumbbells, yoga mats, etc. to their proper place. Make sure to turn off the treadmills and return them to a 0% incline. Please turn down the volume on the t.v's once you are finished.

Pet owners!

All pets must be kept on a leash while outside unless they are in the dog park. Make sure that you are cleaning up all pet waste immediately. For your convenience we have multiple pet waste stations and bags throughout the community.

DID YOU KNOW?

When you refer a friend or family member to our community you can receive a rent credit?

Contact the leasing office for more details.

LATE NIGHT SWIM

JOIN US ON SATURDAY 8/20 AT
THE POOL FOR A LATE NIGHT SWIM!
WE WILL KEEP THE POOL OPEN UNTIL 11PM AND
WILL HAVE DRINKS AND SNACKS.



LG PET OF THE MONTH

MISS CHAR

**MEET MISS CHAR
SHE IS A 5 YEAR OLD
LITTLE PERSIAN AND IS EXCITED
TO BE LG'S FIRST PET OF THE
MONTH!**

**SHE LOVES TO RUN AROUND
AND WHEN SHE ISN'T RUNNING
AROUND, SHE IS SITTING IN THE
WINDOW SILL WATCHING FOR
BIRDS.**



We would love to feature your pet in our next newsletter! Please email lg@sregroup.com your favorite photos and a short bio about your pet!

RECIPE OF THE MONTH

BAKED SAUSAGE AND PEPPERS



INGREDIENTS

3 TBSP. EXTRA-VIRGIN OLIVE OIL
1 TBSP. RED WINE VINEGAR
2 CLOVES GARLIC, MINCED
2 TSP. DRIED OREGANO
1 TSP. CRUSHED RED PEPPER
3 BELL PEPPERS, SLICED
1 LARGE YELLOW ONION, SLICED
KOSHER SALT, FRESHLY GROUND BLACK PEPPER
6 SWEET OR HOT ITALIAN SAUSAGES, SLICED INTO QUARTERS
1/4 C. FRESHLY SLICED BASIL

DIRECTIONS

PREHEAT OVEN TO 400°. IN A LARGE BOWL, WHISK TOGETHER OIL, VINEGAR, GARLIC, OREGANO, AND RED PEPPER. ADD PEPPERS AND ONIONS TO THE BOWL AND TOSS TO COAT IN OIL MIXTURE. POUR INTO 9"-X-13" PAN. SCATTER SAUSAGE PIECES ON TOP OF VEGETABLES.

BAKE UNTIL VEGETABLES ARE TENDER AND SAUSAGE IS COOKED THROUGH, 40 TO 45 MINUTES.