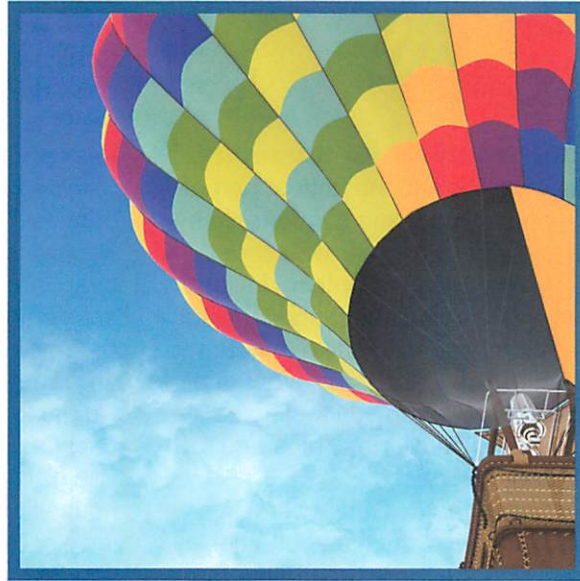




Crown Villa Apartments

1201 King George Blvd., Savannah, GA 31419
(912) 925-8035

JULY/AUG 2018



NOTES & NEWS

Important Numbers

Office (912) 925-8035
Fax (912) 925-8017
Emergency Number (912) 335-9270

Gourmet Seafood & Spirits Festival

Date: August 9-12, 2018

Annual food and drink festival at the Westin Hotel on Hutchinson Island, to benefit the Savannah Harbor Foundation, with chef's table, lowcountry picnic, brunch, mixology contest and more. Ticket purchase required for individual events, prices vary.

Happy Birthday
AMERICA

HIGHLIGHTS

4th of July- Tybee Island

Celebrate Independence Day on the beach and view the spectacular fireworks display on Wednesday, July 4 from 9:15-9:45 p.m.

4th of July- River Street

Come celebrate American patriotism at the River Street Fourth of July Celebration! Enjoy live music from 8-10pm with local favorites the Hynotocs on the WSAV Military Stage. Make sure to bring the kids to our kids' zone while waiting on the fireworks display!

The Savannah Waterfront Association is excited to help WSAV celebrate their 60th Anniversary during this event and have teamed up to host a military VIP seating area for viewing fireworks! VIP seating will be limited to first come, first served and a VIP pass must be presented to enter. VIP passes will be given away on air with Alpha Media and a limited number will be available the day of at the WSAV tent.

Chairs, blankets, are welcome and make sure to get there early to grab a spot along the riverfront.

Event Times:

Monday, July 4 from 4-10pm
Fourth of July Fireworks (9:30pm)

*Fireworks will go on rain or shine. There will only be a delay in the event of severe weather.

Fresh in the Fridge

Use bubble wrap from packages you receive to line the produce drawers in your refrigerator. It allows air to circulate underneath the fruits and vegetables, keeping them fresher.

Hand in Hand

Holding hands with a loved one is good for your health, researchers say. The loving act has been shown to synchronize breathing patterns and heart rates, lower blood pressure, and reduce pain levels.

BULLETIN BOARD

The Crown Villa Team

Area Manager

Liz Knight

Leasing/

Assistant Manager

Alex McCant

Maintenance

Technician

Rich Lenzen

Assistant

Maintenance

Chris Weigle



CK4892C

TRIVIA WHIZ



The Extraordinary Eagle

Chosen for its majestic appearance and representation of freedom, the bald eagle has been the national symbol of the United States since 1782. Here are some things you might not know about this beautiful bird:

- Adult bald eagles have bright white plumage on their heads that contrasts with their dark body feathers, creating their “bald” appearance.
- The bald eagle lives only in North America, with nesting sites in Canada, the U.S. and northern Mexico.
- The birds are almost always found near water—on coastlines, lakes, rivers, swamps and marshes.
- Their favorite food is fish, including salmon, herring and catfish. Bald eagles will also eat turtles, crabs, snakes, frogs, muskrats, squirrels, rabbits, mice and other birds.
- While hunting prey, eagles can dive at speeds up to 100 mph. In normal flight, they travel about 30 mph.
- Female bald eagles are slightly bigger than males and can be 3 feet tall with a wingspan up to 8 feet.
- Their enormous nests, called aeries, are found high in the treetops. The male and female work together, building some of the largest of all bird nests—5 to 6 feet in diameter and 2 to 4 feet deep. Some pairs return to the same nest every year, adding more twigs and grass each time.
- Bald eagle pairs tend to stay together for life, and they share parenting duties, with both mom and dad incubating the eggs and feeding their young, which are called eaglets.



Suit Yourself for Summer

As we head into the hottest part of the year, stay cool and comfortable by choosing what you wear with care.

Lighten up. Select clothing in light colors, which reflect heat and sunlight rather than absorbing it like dark tones do. White, baby blue, gray, ivory and tan clothes will keep you feeling cooler than those in black, navy blue and other dark colors.

Focus on fabric. Outfit yourself in natural fabrics, such as cotton or linen, which are more breathable than

polyester or rayon. Lightweight wool is also an option. Seersucker, poplin and chambray are good warm-weather weaves. Avoid silk, as it tends to retain heat.

Keep it loose. The less fabric you have touching your body, the more comfortable you will feel. Consider loose garments such as flowy dresses, A-line skirts, palazzo pants, unstructured shirts and relaxed-fit shorts.

Heed your head. Wear a wide-brimmed hat or keep a lightweight, woven scarf with you. Drape the scarf over your shoulders or head when you are getting too much sun.

Small and simple. The last thing you want on a hot day is a heavy bag weighing on your back, so leave the backpack at home in favor of a small tote or cross-body bag. Just carry the necessities to lighten the load. Keep jewelry to a minimum, too, and leave your skin free to catch a breeze.

Cheers for Cherries

One of the tasty stars of summer, cherries shine as a fresh snack, the filling for festive pies and cobblers, and the finishing touch atop ice cream treats.

Cherries are believed to have originated thousands of years ago in the area around the Black Sea near Turkey. European settlers brought the fruit to America in the 1600s. Pioneers and fur traders later introduced cherries to the Pacific Northwest, a prime growing region for the fruit today.

Resembling large, round berries with long stems, cherries range in color from various shades of red to yellow to purplish-black. Because they have a hard pit, cherries are classified as stone fruits and are related to peaches and plums. There are two main types of cherries: sweet, which are usually eaten fresh, and tart, used in baked goods, juices and jams.

A 1-cup serving has 90 calories

and is a good source of vitamin C and potassium. Cherries are rich in several antioxidants that can ward off heart disease and lower cholesterol. Melatonin in the fruit helps promote a healthy sleep cycle, while its anti-inflammatory properties can ease achy joints and sore muscles.

The U.S. is the second-largest cherry grower in the world, behind Turkey. Washington leads the country's sweet cherry production, while Michigan grows most of the tart cherry crop.





WIT & WISDOM



Plan a Perfect Picnic

Whether you're planning a picnic for just you and a special someone or for a horde of family and friends, here are some tips to make your outdoor outing a success.

Seek a spot that will provide both sun and shade options. Pack a pretty tablecloth or blanket, and add a small bouquet of flowers for a festive touch.

Considering that Mother Earth is your host, repay her kindness by using cloth napkins and reusable silverware and plates.

Take a knife (covered for safety) and a large cutting board. You might need to slice a sandwich or open a stubborn package. The board can also provide a firm surface to set your meal or drinks on.

For entertainment, outdoor games such as cornhole, ladder ball and horseshoes are fun for all ages.

Don't forget sunscreen and insect repellent. Spray guests and the surrounding area as soon as you arrive, before unpacking any food.

Keep things easy-breezy with a small group of picnickers by filling individual lunchboxes or bags ahead of time. Simply hand them out when guests arrive.

Frozen water bottles and juice pouches can serve as ice packs in a cooler and provide refreshment as they thaw.

Other items to add to your packing list include wet wipes, serving utensils and trash bags.

Celebrate summer with a well-planned picnic

neMinute Chef

Tomatoes Gratin

Ingredients:

- 4 large tomatoes
- 2 ounces balsamic vinegar
- 1/3 cup extra-virgin olive oil, plus 4 ounces, divided
- 4 garlic cloves, sliced thin
- 4 sprigs fresh thyme (or equivalent dried)
- Salt, to taste
- Pepper, to taste
- 2 ounces pine nuts
- 8 ounces shredded Swiss cheese

Directions:

Heat oven to 350° F.

Cut tomatoes in half. In bowl, whisk together vinegar, 1/3 cup olive oil, garlic, thyme, salt and pepper; gently mix in tomatoes. Transfer to ovenproof dish, placing tomatoes cut-side up. Bake 15 minutes.

Add remaining olive oil to small saute pan and toast pine nuts over medium heat until golden, then set aside.

When tomatoes are cool enough to handle, remove skins and return to baking dish. Sprinkle tomatoes with shredded cheese. Return to oven and broil about 5 minutes, or until cheese turns golden and bubbly. Top with toasted pine nuts.

Find more recipes at www.Jarlsberg.com.



"Hope is like the sun, which, as we journey toward it, casts the shadow of our burden behind us."

—*Samuel Smiles*

"How glorious a greeting the sun gives the mountains!"

—*John Muir*

"The sun, with all those planets revolving around it and dependent on it, can still ripen a bunch of grapes as if it had nothing else in the universe to do."

—*Galileo Galilei*

"The sun lay like a friendly arm across her shoulder."

—*Marjorie Kinnan Rawlings*

"We sleep, but the loom of life never stops, and the pattern which was weaving when the sun went down is weaving when it comes up in the morning."

—*Henry Ward Beecher*

"At rest, however, in the middle of everything is the sun."

—*Nicolaus Copernicus*

"Far away in the sunshine are my highest aspirations. I may not reach them, but I can look up and see their beauty, believe in them, and try to follow where they lead."

—*Louisa May Alcott*

"Remember even though the outside world might be raining, if you keep on smiling the sun will soon show its face and smile back at you."




—*Anna Lee*

"Humans are natural-born scientists. When we're born, we want to know why the stars shine. We want to know why the sun rises."


—*Michio Kaku*



July 2018

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	Independence Day OFFICE CLOSED	4	5	6
8	9	10	11	12	13 Happy Birthday John Gilliland!	14
15 Happy Birthday Phillip Jones!	16 	17 Happy Birthday Sarah McIver! Happy Birthday Kelly Rigg! OUTSIDE PEST CONTROL	18 Happy Birthday Brenda Wynn!	19	20	21
22	23	24	25	26	27	28
29 Happy Birthday Nikko Abreu! Happy Birthday Anda Cojocariu! Happy Birthday Jaey Gurule!	30	31	<i>July</i>  			

August 2018

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	 BACK TO SCHOOL!		1	2	3 Happy Birthday Lutuhaqu Latifi!	4 Happy Birthday Paige Brown!
5	6 Happy Birthday George Cusack!	7	8	9 Happy Birthday Keith Borden!	10 Happy Birthday Tiffany Welsh! Happy Birthday Matthew McClintock!	11 Happy Birthday Leah Howard!
12	13	14	15	16 Happy Birthday Shawn Safford!	17	18
19 Happy Birthday Venessa Safford!	20	21 Happy Birthday Groover Nakamoto! INSIDE PEST CONTROL	22	23 FILTERS CHANGED	24	25
26	27 Happy Birthday Maxwell Perkins!	28	29	30	31	