

The Neon Newsletter

*A community newsletter
Presented by: Menclair Apartments*

*July-August
2023*

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Beat the Heat

Students are off of school, the heat is rising and the California sunshine is beaming down! Summer has arrived in full force. For those of us who will be traveling out of town, don't forget to unplug your home devices, shut off your AC, and turn off your lights. Your energy bill will thank you!

In this newsletter, we give you some tips for the perfect beach day, a fun home-made sweet treat, and two summer themed recipes. Hope these help with beating the heat, stay cool.

Reminders and Events

Backyards: You cannot block access to your yard under any circumstances. This is a fire escape violation and will not be tolerated. If you have any form of barricade in place, we reserve the right to remove it and charge a fee for the labor and disposal. This includes mesh, plywood, retractable gates, walk through gates, or any object that blocks the path. It is a violation of your lease.

Weeds: Weeds in the tenant patio space are the responsibility of the tenant to remove. It is a violation of your lease.

Trash: Boxes are to be broken down and disposed of properly, trash must be enclosed in trashbags, and large debris like unwanted furniture CANNOT be disposed in or around the dumpsters. You MUST contact the city of San Jose and schedule a pickup for large debris. Also, the electrical enclosures are not dumping locations. We reserve the right to charge violators.

Parking: Parking is ONLY permitted in the assigned carport spot, anywhere else is eligible for towing without warning at the owner's expense.

Rent: Rent is due by the 1st of the month, after the 5th late fees will apply.



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We All Scream for Icecream

Frozen treats are one of the best ways to beat the blistering heat. However, sometimes the worst of the worst happens; you've already eaten all of your ice cream! You might be preparing yourself for a perilous adventure to the grocery store, but fear not! With the right tools and ingredients you can craft creamy ice cream right at home.

Ingredients

- Heavy whipping cream
- Vanilla Extract
- Sugar

Supplies

- 2 food safe, sealing plastic bags
- Ice cubes
- Salt
- Towel or paper towel

- 1) In one bag, add the ice cubes and salt
- 2) In the other bag, add all of your ice cream ingredients and seal the bag shut
- 3) Place the entire ingredients bag into the ice and salt bag and seal shut
- 4) Wrap the bag up in a towel or paper towels

Warning: The contents will get very COLD, DO NOT SKIP THIS STEP

- 5) Shake and massage the bag to chill to ingredients for several minutes
- 6) Remove inner ice cream bag and serve!

Beach Day Get Away Guide

July and August is the absolute best time to appreciate the everfamous California Sunshine. Spending hours in the sand, sun, and sea is wonderful, but it can easily leave you feeling sunburnt and dehydrated. So here's a beach day checklist to give you the best chance of enjoying the seaside. Just make sure to respect the beach and stay safe!

- Sunscreen
- Towels for sitting on the sand and for drying off
- Swim suits
- Umbrella or Tent for shade
- Sunglasses
- Cooler with waters and snacks

Tasty Bites for Delectable Nights

Cucumber Hummus Boats

1 cup quinoa, rinsed
6 medium cucumbers
1 can (15 ounces) garbanzo beans rinsed and drained
1 cup cherry tomatoes, halved
1 package (4oz) crumbled tomato and basil feta cheese
1/2 cup pitted Greek olives, chopped
1/4 cup lemon juice
3 tablespoons honey
2 tablespoons olive oil
2 garlic cloves, minced
1/4 teaspoon pepper
1 carton (14oz) roasted garlic hummus
1/2 to 1 cup grated Oaxaca cheese or monterey jack cheese

- Cook quinoa according to package directions. Transfer to a large bowl; cool slightly.
- Meanwhile, cut each cucumber in half lengthwise. Scoop out pulp, leaving a 1/4-in. shell. Add garbanzo beans, tomatoes, cheese and olives to quinoa. In a small bowl, whisk lemon juice, honey, oil, garlic and pepper until blended. Pour over quinoa mixture; gently toss to coat.
- Spread about 2 tablespoons hummus inside each cucumber shell. Top each with about 1/3 cup quinoa mixture. Sprinkle with basil if desired. to plates; serve immediately.

Pesto-Corn Salad with Shrimp

- In a pot of boiling water, cook corn until tender, about 5 minutes. Drain; cool slightly. Meanwhile, in a food processor, pulse basil, oil and 1/4 teaspoon salt until blended.
- Cut corn from cob and place in a bowl. Stir in tomatoes, pepper and remaining 1/4 teaspoon salt. Add avocado and 2 tablespoons basil mixture; toss gently to combine.
- Thread shrimp onto metal or soaked wooden skewers; brush with remaining basil mixture. Grill, covered, over medium heat until shrimp turn pink, 2-4 minutes per side. Remove shrimp from skewers; serve with corn mixture.

4 medium ears sweet corn, husked
1/2 cup packed fresh basil leaves
1/4 cup olive oil
1/2 teaspoon salt, divided
1-1/2 cups cherry tomatoes, halved
1/8 teaspoon pepper
1 medium ripe avocado, peeled and chopped
1 pound uncooked shrimp (31-40 per pound), peeled and deveined
Freshly chopped parsley, for garnish



Pesto Corn Salad with Shrimp; Taste of Home; www.tasteofhome.com/recipes/pesto-corn-salad-with-shrimp/

Cucumber Hummus Boats; Taste of Home; www.tasteofhome.com/recipes/cucumber-hummus-boats/