

THE LUX LIFE

The Unexpected Experience.



Sunny Days Ahead!

Traditionally, summertime at Lux Scottsdale is when the behind the scenes creativity and innovation really rev up. This summer is no different! We are in the zone, creating a more user-friendly platform for our Virtual tenant experience. Naturally, we intend for this to bring benefit to our Executive and Commercial tenants as well.

Lux Offices strongly believes in always providing the best service and *making your job a whole lot simpler*. On a personal level, I strongly live by the notion and belief that without innovation, one inadvertently becomes irrelevant. So, once again stay tuned and watch your emails later this summer for updates.



Please let me know if there is anything we can do to enhance your Lux experience!

~Maria

WHAT'S INSIDE

EMBUFFINATION

PAGE 2

CAPTIVE INSURANCE

PAGE 3

ANNIVERSARIES

PAGE 4

WHAT'S COOKIN'?

15 MINUTE

SEAFOOD DISHES

PAGE 5

CROSSWORD

PAGE 6

Scottsdale Community Updates



Emotional Embuffination

MAKING YOU EMOTIONALLY BUFF ENOUGH TO OVERCOME ANY CONFLICT

Our neighbor David Enevoldsen, with Family Law Guys, has created amazing resources if you're feeling stuck in life, or unsure of how to progress. We all know scanning through a collection of tips can feel completely overwhelming, and without some kind of framework, it can seem impossible to know how to progress through what's out there.

So how do you start?

Follow the link below for resources to help you feel better, level out the roller coaster of emotions, and to move you forward in life.

Go to <https://embuffination.com/> to learn more!

Upcoming Events

Around Scottsdale

Sip, Shop, and Save the Shops

5th, 6th and Stetson Avenue

1st and 3rd Thursday until 10PM

Scottsdale ArtWalk

Main Street and Marshall Way

Every Thursday | 7PM-9PM

Scottsdale 4th of July Celebration

WestWorld of Scottsdale

July 4th | Gates open at 7PM



We would love to bring more events to you! What would you like to see from us?

ASK US ABOUT OUR PARTNERSHIPS

- MediSpa Services
- Courier & Notary Services
- Catering Services
- Dry Cleaning Services

We have partnered with companies around the valley for all of your business needs. We have recommendations and discounts!

Avondale Community Updates



LIFETIME FINANCIAL
LLC
 ILLUMINATING YOUR FINANCIAL FUTURE

CAPTIVE INSURANCE SHOWS ITS REAL VALUE IN PROTECTING AMERICA'S SMALL AND MID-SIZED BUSINESSES DURING COVID-19.

Our Lux Avondale tenant George Henderson, is educating us all on the importance of captive insurance and how it supplements your existing commercial insurance coverage. Captive insurance is especially beneficial during these unexpected times because often, commercial insurance policies contain an exclusion for losses caused by virus, bacteria, or pandemics. A captive insurance policy allows business owners to self-insure against unlikely, but costly risks.

To inquire more information, call 623-512-4902 or visit online at www.ltfusa.com

Upcoming Events

Around Avondale

WhymanPark Food Truck Friday

103rd & Whyman in Tolleson

7/3-8/28 | 5:30PM-8:30PM

Cerreta's Candy Company

Guided Factory Tours

Monday-Friday | 10AM-1PM

Red's White & Boom Fireworks

Wigwam Resort

July 4th | 9PM



Guyette Medispa Summertime Special!

-25% off an Oxygen Facial

-15% off any SPF product

-Book a microneedling consultation and get 25% off your microneedling treatment.

Locations in Avondale & Scottsdale

Visit www.guyettesurgery.com

or call 480-405-1734

Celebrating Our Neighbors

Welcome to the Lux Family!

Landmark Capital Mortgage

CL James Consulting

Mountain Lake Realty

Goodson Wealth Group

Reliable Glass

Royal Caridea, LLC



Easy Money

Referral Program

Did you know we offer a \$200 credit towards your next months rent if you refer someone to our office? Simply tell a friend about the Lux life and when they lease an office with us the money is yours.

Easy right?

Anniversaries

July

- Miller Certified Reporting Agency - 14 years
- Creta Law Firm - 11 years
- Breyer Law Offices P.C. - 11 years
- Continuum Wealth Management- 6 years
- Foreclosure Solutions, Inc. - 5 years
- Thy Neighbor Home Care - 1 year
- Murillo Management - 1 year

August

- Tom Benkoske - 12 years
- Intuitive Psychology - 8 years
- Tatiana S. Huddleston, CPA, PLLC - 7 years
- R & R Law Group, PLLC - 6 years
- Meduna, CPA - 5 years
- Trusted Pension Administrators - 5 years
- FirstLine Financial - 5 years
- College Funding Advisors, LLC - 4 years
- Realty One Group - 4 years
- Micro Hi Tek - 4 years
- Mark Michael Construction - 3 years
- Ocotillo Wealth Management - 3 years
- Palm Valley Bookkeeping, LLC- 2 years
- Law Office Margaret Frank Schweitzer - 1 year
- Saen Buvala - 1 year
- DeeCilla Comfort Center - 1 year

THANK YOU FOR TRUSTING US WITH YOUR BUSINESS!

Lux Avondale

623.512.4900

Lux Scottsdale

480.265.4515

What's Cookin'?

15 minute Healthy Meals

Shrimp Scampi with Zoodles

(15 min - 2 servings)

INGREDIENTS

- 1 tbsp. olive oil
- 1 lb. large shrimp, peeled and deveined
- 1 tsp. sea salt
- 1/2 tsp. black pepper
- 1/4 tsp. crushed red pepper flakes
- 4 cloves garlic, minced
- 1/4 cup low-sodium chicken broth
- 1/2 lemon, zested
- 1/4 cup freshly squeezed lemon juice
- 1 lb. zucchini noodles,* spiralized
(approximately 2 large zucchinis)
- 1/4 cup Italian parsley, chopped
- 2 tbsp. freshly grated parmesan



INSTRUCTIONS

Heat olive oil in a large skillet over medium-low heat. Add the shrimp, sea salt, pepper, and crushed red pepper flakes, and sauté for 4-6 minutes, until the shrimp begin to brown and are no longer translucent. Add the garlic to the pan and cook for one minute, stirring frequently. Add the chicken broth, lemon zest, lemon juice, and zucchini noodles. Bring to a boil and cook for 1 minute, just until the shrimp are completely opaque and cooked through and the noodles are softened, coated with the garlic-lemon sauce, and warmed through. Sprinkle with parmesan and parsley, and serve.

Super Simple Salmon

(15 min - 4 servings)



INGREDIENTS

- 1 tablespoon garlic powder
- 1 tablespoon dried basil
- ½ teaspoon salt
- 4 (6 ounce) salmon fillets
- 2 tablespoons butter
- 4 lemon wedges

INSTRUCTIONS

Step 1 - Stir together the garlic powder, basil, and salt in a small bowl; rub in equal amounts onto the salmon fillets.

Step 2 - Melt the butter in a skillet over medium heat; cook the salmon in the butter until browned and flaky, about 5 minutes per side. Serve each piece of salmon with a lemon wedge and your favorite side dish.

Crossword Puzzle Motivation

Find the words that describe you.

Inspiration

J Y C D S Q X B M G L Y K W S K V I R O B B Z A
 W M M Q C P E A Z Z H Q A A O G T A S Y W U X R
 L U I S K M A P A S S I O N K U N A H C Z I M U
 O G M D E T N J O F L Q G P Q U L I F E T M O A
 V M A Y W W N D T V G N T C E S O S D K B O J E
 E H G M A J T R J B D Q V H A R D W O R K C A F
 X T I H C L R C I W C I E P A G D K J Y P G S U
 Q Z N M H Q X E G X I T D F M O T I V A T E U B
 J O A E I Z U I O S C Z T P R E E V F M A I C H
 J S T R E V Y Y T V C R R W Z Z H Z Z A C H C C
 H I I F V E Q M A C A F C Q J K A S W C V P E Z
 L E O U E G C X A F C H N G I F P D U X V W S G
 X C N X M O A H G A A Q M X Q I P M G P U K S S
 V M Q P U D S D B D W T S A A V I M B F E F Z L
 C Y G O H Q J D R E A M S H A P N D S R U R K V
 S L Y S N L Q K T T F R F B B U E J K F C C F I
 T A F I S Y Y H F D B S A N I L S B C X D O A P
 U Y V T I O Y L Y G G E C Z L V S V F A Y R R Y
 T M V I N R F U H N B G E E I B E D E H H O X S
 G K X V N A Q S R K B P C C T U J B D O J D U W
 A E G I I N S P I R E O G F Y S H L Q F R P H C
 O E Z T I P A H L P E L Z Y F Q E U H S V T N Q
 T S B Y W I T A L E N T Y U J G P B G Z N N I C
 G V I C T O R Y N N L Z Z P O R N T S A N F T W

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|-----------|------------|---------|-------------|
| Motivate | Positivity | Talent | Inspire |
| Success | Happiness | Passion | Ability |
| Hard-work | Love | Life | Imagination |
| Victory | Dreams | Achieve | |