

THE LUX LIFE

The Unexpected Experience.



Greetings from Lux!

Can you believe the summer is fast approaching? Like many of you, 2020 has shaped itself into a direction many could not possibly have foreseen while mapping the goals for this year. It continues to warm my heart seeing many people are supporting their community in creative and adaptive ways.

As a small business, Lux Offices is grateful to remain fully open and operational. The Lux Ladies continue to provide the services you can come to count on and expect from us. Social distancing will not hinder Lux from providing the best services to you and your business!

The NEW paint scheme rolled out at our Scottsdale location in the Women's Bathroom and throughout the interior common walls of Suite #170. We are excited to bring a refreshed visual art presentation and we cannot wait to unveil it.

We are extremely appreciative of the relationships we have with each of you and are grateful for your loyalty. Lux Offices and its staff will be here for you today and for the tomorrows to come. Please know, even behind closed doors, we are very much here to serve your business needs.

~Maria & Sharon

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Tenant Events

Creating a more Valuable Company

Our neighbor Michael Mobley, with Legacy C Suite, is teaming up with Enterprise University to provide a free business webinar. This event will cover the 8 Key Drivers of Business Value. You will learn the importance of focusing on value, rather than profit and find that your business is truly worth more than than the monetary value.

Tuesday May 5th | 8:30am - 10:30am
Go to www.enterprisebank.com/eu to register & learn more!

Upcoming Events

Schnepf Farms

Year after year, Schnepf Farms has been serving the valley with a fun, *U-Pick* your own vegetables & fruit. Due to the circumstances, they are not offering it at this time. Although they are offering the next best thing, online ordering for pick-up! An array of tasty treats, fruit, and vegetables are available...don't forget their famous peaches!

Support your local farms!
www.schnepffarms.com



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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



Meanwhile, their children are invited to participate in fun group activities! This event would not be possible without the help of the surrounding community and the many donations kindly given to the foundation. Before the ladies leave for the day, they are gifted with baskets that contain valuable items such as baby formula, diapers, grocery store gift cards, amongst other helpful items.

Christmas in July

Christmas is arriving in the West Valley a bit earlier this year, particularly on July 11th. In the spirit of community and banding together, we want to feature an event from Shawanda Randolph of DeeCilla Comfort Center. Shawanda Randolph, hosts a Christmas in July themed birthday party each year that has a very heartwarming spin on your traditional party. Rather than receiving gifts, Shawanda treats five deserving moms to a day of relaxation and pampering. The mothers receive hair treatments, a manicure, and much more from volunteer-beauticians in the community!

To contribute to this charity event:
you may reach Shawanda at
623-512-4900 or visit
www.deecillacomfortcenter.org.



Guyette Medspa Mother's Day Special

For every \$50 you place on a gift card, get an additional \$10 credit on us! Gift cards may be mailed to you, or credits can be added to the recipients account.

Visit www.guyettesurgery.com
or call 480-405-1734



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?

Celebrating Our Neighbors

Anniversaries

May

- Liberty Utilities - 9 years
- BMO Capital Markets - 8 years
- Right At Home Care - 8 years
- Success Real Estate Group - 8 years
- O'Connor Capital Advisory - 7 years
- ESI Corp - 7 years
- DSR & Associates - 6 years
- Law Offices of Rachel Zaslow - 4 years
- Wells & Gerstman, PLLC - 4 years
- Thrivent Financial - 4 years
- JacksonWhite, PC - 3 years
- McPhie Law - 2 years
- Visiting Angels - 2 years
- TruVista Developmen, LLC - 1 year

June

- Casler Law Office - 12 years
- My AZ Lawyers - 6 years
- Popham Law Group, PLC - 6 years
- Superior Enterprie Consulting, LLC - 5 years
- Marsh Management, LLC - 2 years
- Arizona Federation of Teachers - 2 years
- McKay Law - 1 year

Welcome to the Lux Family!

WealthPoint Advisors

&

Quality Support Services, LLC

THANK YOU FOR TRUSTING US WITH YOUR BUSINESS!

Lux Avondale

623.512.4900

Lux Scottsdale

480.265.4515

What's Cookin'?

Kulcha-Ke Khatai (Afghan Almond Cookies)

INSTRUCTIONS

1. In a deep bowl, mix the flour, sugar, oil, cardamom, baking soda, and dry milk. The use of an electric mixer is recommended to thoroughly mix the dough.
2. Knead the dough with your hands until all ingredients are soft and well mixed.
4. Cover the bowl with a towel or plate and let sit for 15-20 minutes.
5. Preheat the oven to 350 degrees.
6. Take out a small piece of dough and make walnut sized balls. Continue this till all of the dough has been used.
7. Press your thumb in the center of each ball, but make sure to keep the sphere shape of the dough ball.
8. Place the dough onto a cookie sheet spaced two inches apart. Bake for 8-10 minutes. If the cookies are left in the oven for too long they will become very dry and hard.
9. Allow the cookies to cool for 10-15 minutes. Serve with tea.

INGREDIENTS

- 5 cups all purpose flour
- 2 1/2 cups sugar
- 2 cups oil
- 1 cup dry milk
- 1/2 teaspoon baking soda
- 1 teaspoon cardamom
- 1 cup whole almonds
- 3-4 tablespoons of water (as needed)



This recipe was kindly given to us by Lux Avondale tenant, Dr. Nafisa Sekandari in her cook book titled Afghan Cuisine. The book features a collection of passed-down family recipes of traditional Afghan Cuisine! You can find the book on Amazon!

Sudoku Puzzles Easy & Difficult

www.memory-improvement-tips.com
Solution: Easy #1
Hard #1

Easy

	9	6		4			3	
	5	7	8	2				
1			9			5		
		9		1				8
5								2
4				9		6		
		4			3			1
				7	9	2	6	
	2			5		9	8	

		7				9		8
	3		1	7				4
					6			
6	9	8	7	4		3		
		3		1		4		
		1		3	9	7	6	2
			4					
9				5	1		4	
4		5				1		

Difficult

						8		6
4		5	6	9			1	
		9			2	4		
5					3		8	
		7	8		9	6		
	9		2					3
		4	7			1		
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2		6						9
			7			2		