

THE LUX LIFE

The Unexpected Experience.



Hello Summertime!

We continue to improve our infrastructure here at Lux Offices. We are excited to introduce the new 3CX Phone System which will connect you with your remote team and customers. Our 3CX phone system will be introduced in August at both Lux locations. The 3CX phone system upgrade, will allow you to:

- Take calls from your computer browser or new YeaLink T53w desktop phone
- Connect your business phone number with Mobile Apps for IOS or Android
- Live Video conferencing
- Live Chat



We look forward to your questions and suggestions as we move forward.

Sincerely,
Regina Guyette and Sharon Benson

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Celebrating Our Neighbors

Anniversaries

July:

Miller Certified Reporting Agency- 16 Years
 Breyer Law Office P.C- 13 Years
 Creta Law Firm- 13 Years
 Continuum Wealth Management-8 Years
 Foreclosure Solutions, Inc.- 7 Years
 Palm Valley Tax- 4 Years
 Chris Bole, LLC- 2 Years
 Cotton Tree Strong- 2 Years
 Freedom Financial & Life, PLLC- 2 Years
 Valley Faith Psychological Services, PLLC- 2 Years
 Crew Contracting, LLC- 1 Year
 Dawn Group 6- 1 Year
 DBradley Enterprises, LLC- 1 Year
 Roxanne Lee- 1 Year
 SemiQual- 1 Year

August:

Maccaferri- 10 Years
 The Huddleston Accounting & Tax Group- 9 Years
 R & R Law Group- 8 Years
 FirstLine Financial- 7 Years
 Meduna, CPA- 7 Years
 Trusted Pension Administrators- 7 Years
 Micro Hi Tek- 6 Years
 Mark Michael Construction LLC- 5 Years
 Ocotillo Wealth Management- 5 Years
 Reiki Island Massage- 5 Years
 Fresh Manna- 3 Years
 Sean Buvala- 3 Years
 Graykey Equity Partners, LLC- 1 Year



Welcome to the Lux Family!

KWT Investments
 Select Styles Enterprises
 The Wealth Perspective, LLC
 Sharks Rentals, LLC



Friendly Reminder!



Do you know someone who is looking to join the Lux Life?

We offer a \$200 credit towards your next month's rent if you refer someone to our office who signs a year or more executive lease.

Simply tell a friend about the Lux life and when they lease an office with us, the credit is yours.

THANK YOU FOR TRUSTING US WITH YOUR BUSINESS!

Lux Avondale

623.512.4900

Lux Scottsdale

480.265.4515

Avondale Community Updates

**Lux Offices will be
CLOSED for Independence Day
Monday, July 4th**



Beat the heat!

Join us for an

Ice Cream Social!

July 14th, 2pm-4pm

Avondale Large Conference room

Interesting Facts About Arizona



1. When the original London Bridge, built in 1831, started sinking into the Thames River as it couldn't support modern traffic, it was taken apart and moved brick by brick to be rebuilt in Lake Havasu City in Arizona in the '60s.
2. Arizona was the first state ever to have a drive-through McDonalds, which opened in 1975.
3. Famous celebrities from Arizona include Emma Stone and Joe Jonas. Joe Jonas was the only Jonas Brother born in Arizona!
4. The rocks in the Grand Canyon are so old that you won't find any dinosaur fossils down there! The only fossils that are in the Grand Canyon are things like corals and sponges, but dinosaurs lived there long after those rocks formed.

Upcoming Events

Around Avondale



1st Fridays West Valley Food Trucks in the Park- July 1st

Friday, July 1st | 5:30pm-7:30pm

Whyman Park- 2350 S. 103rd Ave, Tolleson AZ

Kick off the 4th of July early! Got out of town guests to entertain for the weekend? Bring the whole crew for some delicious food truck food (and desserts) before all the weekend BBQs are in full swing.

Light Up the Sky Celebration

Saturday, July 2nd | 5:00pm - 9:00pm

(8:25pm Fireworks)

Phoenix Raceway - 7602 Jimmie Johnson Dr.

Avondale, AZ, 85323

Ignite your celebration and come on out to the Avondale Light Up the Sky Celebration presented by Avondale Toyota. VIP guests will dance along with a DJ, play corn-hole, and devour gourmet food. The general admission area can tailgate with their friends and family, enjoy a variety of food trucks, play games, create crafts in the Kid Zone, and enjoy live music before being dazzled by a 25-minute spectacular fireworks show.

CornFest Arts and Craft Show

Saturday & Sunday, August 27 - 28 | 10:00am-4:00pm

El Zaribah Shrine Auditorium & Conference Center-
552 N 40th St, Phoenix, AZ 85008

The El Zaribah Shriners are hosting an Arts and Crafts Festival inside their main air-conditioned auditorium with free admission to the show. This is a fun-filled family atmosphere with an anticipated 70 vendors selling their exclusive hand-made items at the show. There will also be clowns performing face painting and making animal balloon figures for the kids. A sweet corn lunch with a hamburger or hot dog will be served on both days for a minor fee. Come out and enjoy the fun!

Scottsdale Community Updates

**Lux Offices will be
CLOSED for Independence Day
Monday, July 4th**

Places To Visit Around Arizona This Summer

- Grasshopper Point

Nestled in Oak Creek Canyon is a large swimming hole known as Grasshopper Point, a day-use site that's popular with swimmers and picnickers alike. The swimming hole is shaded and cool.

- Big Lake

This hub of activity is one of the most popular lakes in the White Mountains. There's a store with supplies and boat rentals. Four campgrounds ring the lake, and several others are a few miles away.

- Lyman Lake

This 1,500-acre reservoir was created for irrigation, but it also serves as a state park with boating and camping facilities. The lake, 6,000 feet above sea level, is fed by snowmelt from Mount Baldy and Escudilla Mountain. Lyman Lake is one of the few places in northeastern Arizona with no size restrictions on boats, but you have to bring your own — no rentals are available.



Upcoming Events

Around Scottsdale



Free First Friday Nights at Children's Museum of Phoenix

Friday, July 1st | 5:00 PM - 9:00 PM

215 N 7th St, Phoenix Arizona 85034

Join Children's Museum of Phoenix on the first Friday of each month when they open to the public free of charge. Free First Friday Nights is part of the Museum's Every Child Program, which seeks to ensure that all children in our community, along with their families, will be able to play and learn at the Museum regardless of their ability to pay. <https://childrensmuseumofphoenix.org/>

Scottsdale 4th of July Celebration

Monday, July 4th | 5:00pm- 9:00pm

16601 N. Pima Rd, Scottsdale, AZ 85260

Be Red, White, and COOL Scottsdale 4th of July! This annual family-favorite event returns to WestWorld of Scottsdale for its 9th year! At sundown, large doors open and guests proceed outdoors to enjoy one of Arizona's LARGEST fireworks shows! Fireworks begin approximately at 9:00pm, set against the McDowell Mountains. Join in the patriotic good times at the comfortable, air-conditioned Tony Nelssen Equestrian Center at WestWorld of Scottsdale.

<https://www.scottsdale4th.com/>

Real Wild & Woody Beer Festival

Saturday, August 20th | 2:00pm- 6:00pm

Phoenix Convention Center -100 N. 3rd St, Phoenix, AZ 85004

Nothing like a cold brew to cool you off during the scorching month of July. Real Wild & Woody is Arizona's #1 beer festival! Presented by the Arizona Craft Brewers Guild, the festival will feature rare, unique, and unconventional brews. Dozens of brewers and vendors will have samples and snacks. There will be more than 300 different cask ales, wild brews, and barrel-aged beers. For ages 21+.

<https://ediblephoenix.ediblecommunities.com/event/real-wild-and-woody-2022>

ASK US ABOUT OUR PARTNERSHIPS

We have partnered with companies around the valley for all of your business needs. We have recommendations and discounts. Feel free to stop by and ask us about them!

- Courier Services

- Notary

- MediSpa @ Guyette Surgery

- Dry Cleaning Services

- OYeah App

What's Cookin'?

Salmon Rice Bowl



Ingredients

- 1 cup instant brown rice
- 1 cup water
- 4 ounces salmon, preferably wild
- 1 teaspoon avocado oil
- ⅛ teaspoon kosher salt
- 2 tablespoons mayonnaise
- 1 ½ teaspoons Sriracha
- 1 ½ teaspoons 50%-less-sodium tamari
- 1 teaspoon mirin
- ½ teaspoon freshly grated ginger
- ¼ teaspoon crushed red pepper
- ⅛ teaspoon kosher salt
- ½ ripe avocado, chopped
- ½ cup chopped cucumber
- ¼ cup spicy kimchi
- 12 (4-inch) sheets nori (roasted seaweed)

Directions

- Step 1 - Preheat oven to 400°F. Line a small rimmed baking sheet with foil. Place salmon on the prepared pan. Drizzle with oil; season with salt. Bake until an instant-read thermometer inserted in the thickest part registers 125°F, 8 to 10 minutes.
- Step 2 - Meanwhile, cook rice according to package directions. Mix mayonnaise and Sriracha in a small bowl; set aside. Whisk tamari, mirin, ginger, crushed red pepper and salt in another small bowl; set aside.
- Step 3 - Divide the rice between 2 bowls. Top with salmon, avocado, cucumber and kimchi. Drizzle with the tamari mixture and the mayonnaise mixture. Mix the bowls, if desired, and serve with nori.

Grilled Pork Tenderloin with Watermelon Panzanella



Ingredients

- 1 pound pork tenderloin, trimmed
- 1 teaspoon chili powder
- ½ teaspoon ground pepper
- ¼ teaspoon salt
- 4 slices crusty whole-wheat bread (10 ounces)
- 3 tablespoons extra-virgin olive oil
- Zest & juice of 1 lime
- 1 jalapeño pepper, seeded and minced
- 6 cups chopped watermelon
- ½ cup thinly sliced red onion
- ½ cup torn fresh basil leaves
- ¼ cup crumbled feta cheese

Directions

- Step 1 Preheat grill to medium-high.
- Step 2 Season pork with chili powder, pepper and salt. Grill the pork, turning occasionally, until an instant-read thermometer inserted in the thickest part registers 140 degrees F, 12 to 14 minutes. Transfer to a clean cutting board and let rest for 10 minutes.
- Step 3 Grill bread until charred, 1 to 2 minutes per side. When cool enough to handle, cut into 1-inch pieces.
- Step 4 Meanwhile, whisk oil, lime zest, lime juice and jalapeño in a large bowl. Add watermelon, onion, basil, feta and the bread and toss to coat.
- Step 5 Slice the pork ½ inch thick and serve with the watermelon panzanella.

Watermelon Popsicles

Ingredients

- 19 oz cubed seedless watermelon (about 3 1/2 cups)
- 5 1/2 Tbsp granulated sugar , divided
- 1 Tbsp fresh lemon juice
- 1/2 cup canned coconut milk , well shaken
- 13 oz kiwi (about 6 medium)
- 1 Tbsp mini chocolate chips



Instructions

1. Add watermelon, 2 Tbsp. granulated sugar and lemon juice to a blender and blend until well pureed. Skim off foam then carefully pour into 10 popsicles molds filling each about 2/3 full.
2. Sprinkle the chocolate chips over tops then using a popsicles stick gently push down to immerse chips (push towards the sides so you can see them once they freeze). Wipe sides clean as needed. Cover with the lid and insert popsicles sticks. Freeze 3 1/2 hours.
3. During last 30 minutes of popsicles freezing, whisk together coconut milk with 1 1/2 Tbsp. sugar until sugar has dissolved, chill 30 minutes (you want it to be a nice pourable consistency after chilling, not too thick. If you find that it is too thick, stir in 1 - 2 Tbsp. cold water to thin. I recommend chilling it because you just don't want it warm or it will melt the watermelon layer when pouring in).
4. Remove popsicles from freezer, remove lid and carefully pour a scant tablespoon of coconut milk into an even layer over watermelon layer. Clean sides as necessary. Return to freezer, uncovered, and chill 45 minutes.
5. Meanwhile, cut tops from kiwi and use a spoon to scoop flesh from kiwi while leaving skins. Transfer kiwi to blender along with 2 Tbsp. granulated sugar. Pulse until well pureed. Force mixture through a fine mesh strainer into a bowl using a rubber spatula to remove seeds. Chill kiwi mixture 30 minutes.
6. Remove popsicles from freezer and carefully pour about 1 Tbsp kiwi mixture over coconut layer. Return to freezer and chill until popsicles are solid about 2 - 3 hours.
7. To remove popsicles from molds, turn tray to the side and run plastic molds under warm water for several seconds (don't let the water touch the kiwi portion at the top) then slowly pull from molds.

Word Search

Finance Word Search

C N E G T M W A C B U S I N E S S P L A N T F G
 R Q M U I D D E C O O R P O R A T I O N C L M W
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Rights

Expenses

Dividend

Annual Meeting

Budget

Cooperation

Investment

Lease

Leverage

Loan

Asset

Business

Credit Card

Job

Sale

Liability

Default

Audit

Business Plan

Credit History

Manage

Profit

Investor

Debit

Bank

Capital

Economics

Money

Partnership

Equality

Accounts

Banking

Commerce

Financial Affairs