

THE LUX LIFE

The Unexpected Experience.



Sunny Days at Lux!

As we roll into our summer months, we have some very exciting news to announce. Starting May 1st both Lux Offices locations will be officially 100% leased out!! We could not have done this without all of our amazing tenants!

Endless gratitude for those who have been here for a long time and for the new ones who have recently joined the Lux Life Experience as well. We still, of course, will always have room for new virtual tenants.

Our best referrals come from those who know our worth and encourage others to join the Lux Life!

~ Sharon & Maria ~



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Celebrating Our Neighbors

Anniversaries



May:

BMO Capital- 10 Years
 Right at Home Care Co.- 10 Years
 Success Real Estate Group- 10 Years
 ESI Corp- 9 Years
 O'Connor Capital Advisory- 9 Years
 DSR & Associates- 9 Years
 Gerstman Law- 6 Years
 Jackson White, PC- 5 Years
 TruVista Development, LLC- 3 Years
 BrightGuide Financial- 2 Years
 ibhuman- 2 Years
 Reliable Glass- 2 Years
 123Remodeling- 1 Year
 Estrella Mental Health Services- 1 Year
 Growth In Wealth- 1 Year
 Thriveworks Administrative Services- 1 Year
 Well-Beings AZ, LLC- 1 Year

June:

Casler Law Office- 14 Years
 My AZ Lawyers, PLLC- 8 Years
 Popham Law Group- 8 Years
 Marsh Management- 4 Years
 McKay Law- 3 Years
 Mountain Lake Realty- 2 Years
 Royal Caridea, LLC- 2 Years
 Copperwood Financial Inc- 1 Year
 Cypress Point Holdings, LLC- 1 Year
 Element Insurance Group- 1 Year
 TCT Property Management- 1 Year

Welcome to the Lux Family!

Aji Group LC
 Arizona Personal Injury Center
 arrt of Real Estate
 bernsteinmurphy
 Bostics Custom Designs
 Botello Builders, LLC
 Bridge Consulting
 CK3Prep, LLC
 Consulting Furst
 Credit Furst
 Duco Geo Solutions, LLC
 Hope Bandits
 FHT Services, LLC
 Fire Horse Trust
 Nikki's Group Home
 Producers Prospect
 Speaking of Speech & Language Therapy
 Red Dog Films, Inc
 The Four Angels Foundation
 Toon & Toon PLLC

Friendly Reminder!

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**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' Holiday Hours CLOSED for Memorial Day Monday, May 30th

Activities to do for Mother's Day!

- **Cook a Family Recipe.**

Every family has a recipe that gets passed down from generation to generation. Celebrate Mother's Day by teaching the little ones in the family the secrets to making family recipes.

- **Serve breakfast in bed.**

More like brunch in bed — let her sleep in, then enjoy flapjacks and snuggles! Don't forget the coffee and/or mimosas!

- **Make a memory book.**

On Mother's Day, have her go through everybody's camera rolls and Instagram feeds and choose her favorite photos. Not only will she have a great time re-living the year, she'll give you the inspiration you need to make a memory book, like this one from Artifact Uprising. You can make it a yearly tradition

- **Enjoy a brunch outing.**

It so happens that Mother's Day falls on Sunday every year, which is also the universal day for delicious brunch. Treat Mom to her favorite place — just remember to call ahead to make a reservation, as seating this year might be limited.



Upcoming Events

Around Avondale



Kids to Park Day

May 21st from 8am - 11am | Goodyear Recreation Campus

Kids to Parks Day is a FREE family-friendly event that encourages outdoor play! Enjoy outdoor activities from 8am - 10am and pool play from 10am - 11am at the Goodyear Recreation Campus! Schedule: Park Activities: 8am - 10am

Pool Time: 10am - 11am

Includes access to the GRC Aquatics Center play pool, lazy river, slides, and leisure pool during time of event.

Itty Bitty Beach Party Friday

May 27th from 10am - 12pm | Surprise Aquatic Center

Come and enjoy the cool water, fun slides, and our resident mermaid. All children 10 and younger must be accompanied by their parent(s). This party has games, prizes and crafts! Bring your little ones to the Surprise Aquatic Center for the ultimate Itty-Bitty Beach Party. \$5 resident | \$8 non-resident

Downtown Mesa Farmers Market

June 11th, June 18th & June 25th | Mesa Arts Center
1 E Main St, Mesa 85201 | 7am - 11am

The newly-formed Downtown Mesa Farmers Market will now be at Mesa Arts Center starting Saturday, March 6th. Look there for the same great vendors you've come to know and love, live music and other events.

The market is designed to help Arizona small businesses flourish by providing a fun and inviting sales environment and to make fresh, healthy options accessible to downtown residents. Free admission, food and drinks available for sale.

Scottsdale Community Updates

Lux Offices' Holiday Hours CLOSED for Memorial Day Monday, May 30th

Fun Family activities to do this summer break



- **Take an early morning/late night walk.**

Right when you wake up, take a walk while pushing your kids, before the real heat begins. You could also do a pajama walk right before bed. Either way, you kids will be relaxed on this awesome summer activity!

- **Visit a swimming pool.**

Of all the places to get wet, this is the most popular. Take your kids to visit a pool and play toss in the water. Have them dive for objects or float around on noodle or tube. Swimming is the ultimate kids summer activity.

- **Visit your local lake/beach trip.**

Try searching for nearby lakes or beaches. Make it a day trip if you need to. It is a fun, cheap way to create summer memories with your kids. Pack a lunch and find a good spot!

- **Squirt gun water painting.**

With water color paper, watercolors, an easel, and a squirt gun, you can paint when you shoot! The easel is to help clip the paper while you shoot. Be careful they don't squirt you!

- **Visit a splash park.**

Some are free and others aren't, but this would be a fun outing for your kids! Anything with water is a score with the household. Beating the heat is possible!

Upcoming Events

Around Scottsdale



Mother's Day at FOUND:RE Phoenix

Sunday, May 8th | 11am - 3pm

FOUND:RE Phoenix Hotel

1100 N Central Ave. Phoenix 85003

This Mother's Day, Match Market & Bar and FOUND:RE Phoenix are celebrating dog moms with a special brunch event featuring fun activities for them and their four-legged babies. Taking place on Sunday, May 8th from 11am until 3pm, the event benefits #LovePup rescue foundation.

<https://www.foundrehotels.com/mothers-day/>

Dog Days at the Garden

June 5th, 12th, 19th, & 26th | 7am - 10am

DESERT BOTANICAL GARDEN

1201 N. Galvin Parkway, Phoenix 85008

Dog Days continue through Spring 2022. Enjoy a "pawsitively" perfect morning stroll through the Garden as you and your pup explore the beauty and sniffs of the trails.

<https://dbg.org/events/dog-days/2022-04-24/>

Scottsdale Margarita Fest

Saturday, June 11th | 2pm - 6pm

7295 E Stetson Dr, Scottsdale 85251

This sacred mixture of tequila, triple sec, lime and many other flavors is championed across the nation as one of the tastiest beverages known to planet Earth. Let's get together with our drinking buddies and enjoy 20 of them!

<https://scottsdalemargaritafest.weebly.com/>

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'?



Fastest-Ever Enchiladas



Ingredients:

Salsa:

- 1 (14-ounce) can diced tomatoes with chiles, drained
- 2 scallions, light green and white parts only, finely chopped
- 1 jalapeno, seeded, deveined, and finely chopped
- 1/2 cup finely chopped cilantro leaves
- 1 lime, juiced
- Pinch salt

Enchiladas:

- 1 rotisserie chicken, meat removed and shredded (skin and bones discarded)
- 2 cups grated Cheddar
- 1 cup sour cream
- 1/2 small red onion, finely chopped
- Salt and freshly ground black pepper
- 6 (8-inch) flour tortillas

Directions:

1. To prepare the salsa: Combine the tomatoes, scallions, jalapeno, cilantro, and lime juice in a mixing bowl. Add a healthy pinch of salt and set aside at room temperature until ready to cook the enchiladas.
2. Preheat your oven to 350 degrees F. Spray a 9 by 13-inch baking dish with nonstick cooking spray.
3. To prepare the enchiladas: Place the shredded chicken in a large bowl. Add half of the grated cheese, sour cream, and onion; season with salt and pepper. Mix well to combine.
4. Place the tortillas on your work surface. Spoon about 1 cup of the chicken mixture across the center of each tortilla. Roll them up to close and place, seam side down, in the prepared baking dish. Pour the salsa over the tortillas. Cover with aluminum foil and bake until heated through, about 40 minutes.
5. Remove the foil and sprinkle the enchiladas with the remaining 1 cup of grated cheese. Return the baking dish to the oven until the cheese is melted and edges of the tortillas are just beginning to get crisp, 5 to 8 minutes. Serve hot.

Mediterranean Cod with Roasted Tomatoes

Ingredients

- 4 (4 ounce) fresh or frozen skinless cod fillets, 3/4- to 1-inch thick
- 2 teaspoons snipped fresh oregano
- 1 teaspoon snipped fresh thyme
- ½ teaspoon salt
- ¼ teaspoon garlic powder
- ¼ teaspoon paprika
- ¼ teaspoon black pepper
- Nonstick cooking spray
- 3 cups cherry tomatoes
- 2 cloves garlic, sliced
- 1 tablespoon olive oil
- 2 tablespoons sliced pitted ripe olives
- 2 teaspoons capers
- Fresh oregano and/or thyme leaves



*Bon
Appetit!*

Directions

- Step 1 Preheat oven to 450 degrees F. Thaw fish, if frozen. Rinse fish and pat dry with paper towels. In a small bowl combine snipped oregano, snipped thyme, salt, garlic powder, paprika and black pepper. Sprinkle half of the oregano mixture over both sides of each fish fillet.
- Step 2 Line a 15x10x1-inch baking pan with foil. Coat foil with cooking spray. Place fish on one side of the foil-lined pan. Add tomatoes and garlic slices to the other side of the foil-lined pan. Combine remaining oregano mixture with oil. Drizzle oil mixture over tomatoes; toss to coat. Bake for 8 to 12 minutes or until fish flakes easily when tested with a fork, stirring tomato mixture once. Stir olives and capers into cooked tomato mixture.
- Step 3 Divide fish and roasted tomato mixture evenly among four serving plates. Garnish with fresh oregano and/or thyme leaves.

Word Search



Business and Entrepreneurship



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

Accountability
 Business
 Creativity
 Effectively
 Honesty
 Integrity
 Problem-solving
 Skills

Appearance
 Career Planning
 Critical Thinking
 Employability
 Independent
 Interpersonal Skills
 Procedures
 Team Work

Approaches
 Challenging
 Demonstrate
 Employment
 Industry
 Interpret Data
 Punctuality
 Technological

Behavior
 Communicate
 Diversity
 Exhibit
 Innovate
 Multiple
 Situation
 Time Management