

THE LUX LIFE

The Unexpected Experience.



Happy New Year!

If you thought 2020 couldn't get any crazier, think again...above you can see we had a white Christmas in Avondale this year. (;

Despite the uncertain and overwhelming aspects, we have been determined to find the good in what we have accomplished; what we learned, how we grew, and how we developed as a community. We all want to be able to look back and not just remember the pandemic, but all the things we should be proud about.

We, who do not want to dwell on the past, look towards the future. 2021 will be a wonderful year, full of positivity and happiness. Grass does grow through concrete, so no matter the circumstances we will keep thriving.

A big thank you to all of the Lux Family for yet again another amazing year.

Cheers to 2021!



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Avondale Community Updates

Ben Ruti Real Estate Century 21



We want to give a special thank you to our tenant Ben Ruoti from Ben Ruti Real Estate at Century 21. This year he has gifted us with his amazing spirit and we cannot wait for many years to come!

We are so blessed to celebrate such a beautiful time of the year with so many wonderful people surrounding us.



Thank you once again for bringing so much light and joy to this holiday season!

Upcoming Events

Around Avondale

Litchfield Park Native American Fine Arts Festival

January 9TH & 10TH | 10AM-5PM
N. Old Litchfield Rd. & Wigwam Blvd.,
Litchfield Park, AZ

Goodyear’s Ballet Under the Virtual Stars

January 23RD | 5PM
Also available to stream for 24 hours.
<https://balletaz.org/ballet-under-the-stars/>

Kimberly Park Food Truck PopUP

January 14th | 5:30PM
Garden Lakes Community
3325 Garden Lakes Pkwy



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

Scottsdale Community Updates

With 2020 coming to an end, it is time for some inspiration and goal setting. These 3 books are oldies, but a must have in your library.

Atomic Habits by James Clear

Tired of setting goals, just to give up in the next couple of days? James explains the psychology of habit formation and why so many good intentions fail, but also gives step-by-step instructions on how to make healthy habits stick.

Alchemist by Paulo Coelho

A fable that will resonate with everyone who's ever wanted something more out of life and inspire you to achieve your goals in the real world.

The Four Agreements by Don Miguel

Provides an inspirational code for life, for the way you handle your relationships, how you behave, and how you communicate with others will show you how to attain a happy fulfilled life.

Upcoming Events

Around Scottsdale

Old Town Scottsdale Farmers Market

January - May | Saturdays | 8AM - 1PM

3806 N. Brown Ave.

Demonstrate & Donuts Art Walk

January 14th | 5PM - 9PM

7077 E. Main St., Ste. 1

Barrett-Jackson Auction

January 16TH – 23RD

(No Live Auction - Online Details)

www.barrett-jackson.com

Waste Management Phoenix Open

February 1ST – 7TH

www.wmphoenixopen.com

Waterfront Fine Art and Wine Festival

with Thunderbird Artists

February 12TH-14TH | 10AM - 5PM

7135 E. Camelback Road

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! Stop by and ask us about them!

Celebrating Our Neighbors

Welcome to the Lux Family!

- Anod Care Services
- Arroyo Enterprise Group, LLC
- Crocus Consulting, LLC
- Danbury Law Group PLLC
- Hardware Resources
- Luminous Energy Solar
- Mindwell Behavioral Health
- Safe Haven Outreach
- The Safe Haven Partners
- Triple M 365, LLC
- The King Approach, LLC



Friendly Reminder!

A New Year, means new opportunities!

Do you know someone looking to join the Lux Life?

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

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

Anniversaries

JANUARY

- Savage Walker & Associates - 14 years
- CSP Financial Group - 13 years
- Sun Country Insurance - 12 years
- Enviro Energy - 12 years
- Dr. Hegybeli - 11 years
- 3rd Base Realty Group - 9 years
- Schoaf Law Office - 6 years
- Tonn Investments, LLC - 4 years
- Foundation for Financial Education - 2 years
- Cyndi Hardy Photography - 2 years
- Urban Landscape Solutions - 1 year
- Michael P. Upshaw, Attorney at Law - 1 year

FEBRUARY

- Hirsch & Lyon - 13 years
- Wayne Howell - 10 years
- Aurora Group Consulting - 6 years
- Fierro Fire & Security - 5 years
- Arizona Jewelry Appraisals- 5 years
- Burns and Burns, PC - 4 years
- Rio Rancho Painting - 4 years
- Snyder & Wenner - 4 years
- JAWKU - 3 years
- Dietz Law - 2 years
- Savoy Tax & Bookkeeping - 1 year
- The Drake Group, LLC - 1 year
- Pronto Tax Services - 1 year
- Quality Support Service - 1 year
- CBCG Law - 1 year
- The Alisano Corporation - 1 year

THANK YOU FOR TRUSTING US WITH YOUR BUSINESS!

Lux Avondale

623.512.4900

Lux Scottsdale

480.265.4515

What's Cookin'?



INGREDIENTS

Spring Rolls

- 2 ounces rice vermicelli or maifun brown rice noodles
- 1 teaspoon toasted sesame oil
- ¼ teaspoon fine sea salt
- 1 cup very thinly sliced red cabbage
- 2 medium carrots, peeled and cut into matchsticks
- 2 Persian (mini) cucumbers or 1 small cucumber, thinly sliced
- 2 medium jalapeños, ribs and seeds removed, thinly sliced
- ¼ cup thinly sliced green onions
- ¼ cup roughly chopped fresh cilantro
- ¼ cup roughly chopped fresh mint
- 8 sheets rice paper (spring roll wrappers)

Peanut Sauce

- ⅓ cup creamy peanut butter
- 2 tablespoons rice vinegar
- 2 tablespoons reduced-sodium tamari or soy sauce
- 2 tablespoons honey or maple syrup
- 1 tablespoons toasted sesame oil
- 2 cloves garlic, pressed or minced
- 2 to 3 tablespoons water, as needed

Fresh Spring Rolls & Peanut Sauce

(45 min | Yield 8 spring rolls)

INSTRUCTIONS

To Make the Spring Rolls

1. Bring a pot of water to boil and cook the noodles just until al dente. Drain, rinse them under cool water, and return them to the pot.
2. Off the heat, toss the noodles with the sesame oil and salt, and set aside.
3. Fill a shallow pan (a pie pan or 9" round cake pan works great) with an inch of water. Fold a lint-free tea towel in half and place it next to the dish. (Make sure your prepared fillings are within reach)
4. Combine the green onion, cilantro and mint in a small bowl, and stir.
5. Place one rice paper in the water and let it rest for about 20 seconds, give or take. You'll learn to go by feel here—wait until the sheet is pliable but not super floppy. Carefully lay it flat on the towel.
6. Leaving about 1 inch of open rice paper around the edges, cover the lower third of the paper with a few pieces of butter lettuce, followed by a small handful of rice noodles, some cabbage, and a few strips of carrot, cucumber and jalapeño. Sprinkle generously with the herb mix.
7. Fold the lower edge up over the fillings, rolling upward just until the filling is compactly enclosed. Fold over the short sides like you would to make a burrito. Lastly, roll it up.

Repeat with the remaining ingredients

To Make the Peanut Sauce

1. In a small bowl, whisk together the peanut butter, rice vinegar, tamari, honey, sesame oil, and garlic.
2. Whisk in 2 to 3 tablespoons water, as needed to make a super creamy but dip-able sauce.

Serve the spring rolls with peanut sauce on the side. You can serve them whole, or sliced in half diagonally.

Valentine's Day Dessert

No Bake Cheesecake with Berry Toppings

(6 servings)

A simple, yet decadent dessert perfect for your Valentine's date!



INGREDIENTS

Cheesecake

- 25 vanilla wafers
- 3/4 c. roasted, salted almonds
- 4 tbsp. unsalted butter, melted
- 1/2 c. plus 2 tablespoons granulated sugar, divided
- 1 3/4 c. cold heavy cream
- 1 (0.25-oz.) envelope unflavored gelatin
- 1 1/2 c. plain Greek yogurt
- 1 (8-ounce) package cream cheese, at room temperature
- 2 tsp. pure vanilla extract
- 1/4 tsp. Kosher salt

Raspberry Topping

- 2 tbsp. granulated sugar
- 1 tbsp. light rum
- 2 tsp. lime zest
- 2 c. fresh raspberries

Blackberry Topping

- 2 tbsp. light brown sugar
- 2 tbsp. Chopped fresh mint
- 1 tbsp. bourbon
- 1/4 tsp. pure vanilla extract
- 2 c. lightly mashed fresh blackberries

Blueberry Topping

- 2 tbsp. granulated sugar
- 2 tsp. lemon zest
- 1 tbsp. lemon juice
- 2 c. fresh blueberries

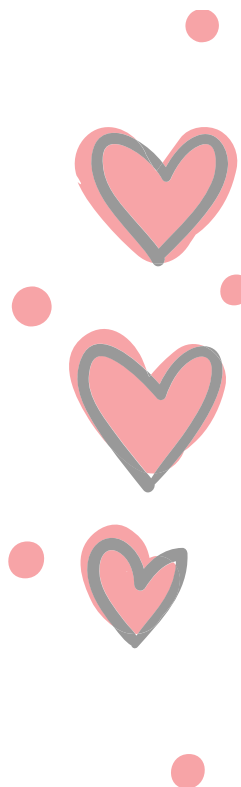
Strawberry Topping

- 2 tbsp. granulated sugar
- 2 tbsp. chopped fresh basil
- 1 tsp. balsamic vinegar
- 2 c. sliced fresh strawberries

INSTRUCTIONS

1. Pulse wafers and almonds in a food processor until finely ground, 12 to 14 times. Add butter and 2 tablespoons sugar; pulse until well combined. Press mixture into bottom of a 9-inch springform pan. Freeze 20 minutes or up to 1 day.
2. Pour cream in a medium saucepan; sprinkle gelatin over top. Let stand 10 minutes. Cook cream mixture over medium-low heat, stirring constantly, until gelatin is dissolved, 4 to 6 minutes. Cool 10 minutes.
3. In a clean food processor, process yogurt, cream cheese, vanilla, salt, and remaining 1/2 cup sugar until smooth, about 1 minute. Add cream mixture and process until well combined.
4. Pour filling into crust and smooth with a rubber spatula. Cover pan with plastic wrap and chill until firm, at least 6 hours or up to 2 days.
5. To make the berry toppings, toss together each respective topping's ingredients and then the berries; let macerate, stirring occasionally, until mixture is syrupy, about 20 minutes.
6. When cake pan is ready, run a knife around sides of pan and remove ring.

Serve with desired berry toppings.



Mad Libs Valentine's Day



MAD LIBS is fun to play with friends, but you can also play it by yourself! To begin, DO NOT look at the story on the page below. Fill in the blanks on this page with the words called for. Then, using the words you have selected, fill in the blank spaces in the story.

And now you have created a hilarious story!

A VALENTINE'S SNOW DAY

ADJECTIVE _____

ANIMAL (PLURAL) _____

PLURAL NOUN _____

NOUN _____

ADJECTIVE _____

TYPE OF LIQUID _____

ADJECTIVE _____

VERB ENDING IN "ING" _____

ARTICLE OF CLOTHING (PLURAL) _____

ADJECTIVE _____

ADJECTIVE _____

ADJECTIVE _____

VERB _____

VERB _____

ADJECTIVE _____

Mad Libs Valentine's Day



MAD LIBS

A VALENTINE'S SNOW DAY

Nothing puts the fire out on Valentine's Day like a/an _____
ADJECTIVE
 blizzard! Here are some ideas for love- _____ who are
ANIMAL (PLURAL)
 stuck indoors on a snowy day:

- Grab your _____ and start shoveling that snow!
PLURAL NOUN
- Teamwork makes the _____ work!
NOUN
- Get _____ on the sofa together and warm up with a hot
ADJECTIVE
 cup of _____!
TYPE OF LIQUID
- Prove you're a/an _____ team by _____
ADJECTIVE VERB ENDING IN "ING"
 a puzzle together.
- Spend the day in your _____ surfing the
ARTICLE OF CLOTHING (PLURAL)
 Internet. Binge-watch a/an _____ TV show together.
ADJECTIVE
- Bust out your yoga mats and work on your form. After all, practice
 makes _____!
ADJECTIVE
- Get _____ in the kitchen—find a new recipe and
ADJECTIVE
 _____ together.
VERB
- _____ a book to each other—start with a romance novel
VERB
 or a/an _____ mystery.
ADJECTIVE