

THE LUX LIFE

The Unexpected Experience.



Summer Days at Lux Offices!

As we finalize this edition, monsoon season is currently kicking off with the first measurable rain since April. We cannot help but feel gratitude today. Everything in the desert takes on a different perspective under the clouds and with fresh rain glistening on all of our plants.

Here at Lux, we are feeling particularly grateful for the opportunity to see more and more smiling faces around the office. Life as we knew it before Covid is slowly starting to return to normal—just in time for all the fun summer activities! Be sure to check out page 2 and 3 to see what amazing events are in store for July and August.

With the Fourth of July quickly approaching, we hope you are able to spend this holiday barbecuing poolside and celebrating our country's independence. After all, the freedom to gather and enjoy time with our loved ones is what this holiday is all about! As these summer temperatures continue to increase, be sure to stay cool and hydrated. Wishing you a spectacular summer season!

~ Sharon & Maria ~



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Avondale Community Updates

Reiki Island Massage



What: TAKE FIVE STOP AND SHOP EVENT

Take 5 minutes to relax with a corporate chair massage. Back, neck, shoulders, hands and arms are addressed during a short chair massage.

FIRST COME FIRST SERVED



When: July 14th

Where: Reiki Island Massage LLC
12725 West Indian School Road Suite F105
Avondale AZ 85392

Time: 11:00 am - 2:00 pm

Price: \$5 for a five minute chair massage.

\$5 plus tax for jewelry.

Payment: CASH or ZELLE only please.

Contact: Alisa Fierro LMT RM 602-339-3379

Shop Alisa's \$5

Paparazzi jewelry and accessories collection while you wait for a chair massage.



Time
To
Relax



Upcoming Events

Around Avondale

4th of July Splash Bash

July 4th 10am-5pm

Litchfield Park Recreation Center

100 S. Old Litchfield Rd.

Litchfield Park, AZ 85340

The City of Litchfield Park will celebrate Independence Day by hosting its annual 4th of July Splash Bash. This year's event also includes lawn games and a water slide on the library lawn. Cost for the event is only \$3 per person or free entry with a valid Litchfield Park pool pass. Children 3 yrs. and under are admitted free. <https://www.litchfield-park.org/Calendar.aspx?EID=2234>



Arrowhead Farmers Market

July 24th 8am-11am

Arrowhead Towne Center

7780 W. Arrowhead Towne Center

Glendale, Arizona 85308

(In front of Dillard's)

Stay outside with more summer vendors than ever before! Fresh produce, natural meats, local dairy, farm fresh eggs, fresh baked breads, cold brew coffee, raw milk, baked goods, local honey and more!



ARROWHEAD
TOWNE CENTER

Arizona Cardinals Vs. Dallas Cowboys

Preseason Week 1

August 12th 7pm

State farm Stadium

1 Cardinals Drive

Glendale, Arizona 85305



The Cardinals are back at State Farm Stadium to face off against the Cowboys in the first preseason game of 2021. <https://seatgeek.com/preseason-cowboys-at-cardinals-tickets/8-13-2021-glendale-arizona-state-farm-stadium/nfl/5388398>

Scottsdale Community Updates

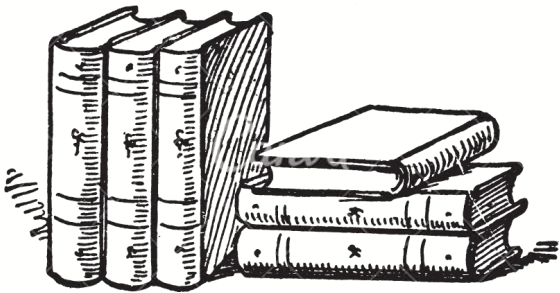
Top 2 Books

Think and Grow Rich by: Napoleon Hill

Hill was one of the first ever self-help authors, and his books are incredibly relevant today. Think and Grow Rich condenses his law of success and provides you with 13 principles of personal achievement. It is noted that an individual with desire, faith, and persistence can reach great success by eliminating all negative energy and thoughts and focusing on the greater goals at hand.

As a Man Thinketh by: James Allen

This is considered a classic self-help book that inspired future books on the law of attraction. Its underlying premise is that noble thoughts make a noble person, while lowly thoughts make a miserable person. James Allen reveals how our thoughts determine reality. He shows you how you can master your thoughts to create the life you want instead of simply drifting through life unaware of the inner forces that keep us held in failure and frustration.



Upcoming Events

Around Scottsdale

World's Oldest Rodeo

June 28th – July 4th

Prescott Frontier Days

840 Rodeo Drive

Prescott, AZ 86305



Prescott Frontier Days, Inc. presents the 134th annual World's Oldest Rodeo® at the Prescott Rodeo Grounds. Since 1888, this traditional event has occurred annually over the 4th of July weekend with eight breath-taking performances. WorldsOldestRodeo.com

"Bag it for Bucks"- Take Pride in America Event

July 3, 2021 to July 4, 2021

Arizona's Salt River Tubing & Recreation

9200 N Bush Hwy

Mesa, AZ 85215



Enjoy a "floating picnic" and experience the natural wonders of the Salt River! Tube rentals and shuttle service are available 7 days a week, starting at 9 a.m and it only costs \$19 per person/tube!

2021 Hopi Arts and Cultural Festival

August 12th 7pm

Continental Country Club - Driving Range

Country Club Drive

Flagstaff, Arizona 86004



Hopi Arts and Cultural Festival will be held on August 28-29, 2021. It will host a great selection of Native Hopi Artists who will be displaying Kachina dolls, paintings, pottery and more. Also enjoy the traditional performances of Hopi musicians and dance performers throughout the festival. <https://hopifestival.com/>

ASK US ABOUT OUR PARTNERSHIPS

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

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!

123 Remodeling

Arizona Solar Cleaning

Copperwood Financial

Crime and Protection Solutions

Cypress Point Holdings, LLC

Despertar Spiritual & Therapeutic Center

Element Insurance Group

Fed Biz Exchange

Growth in Wealth

Next Level Audio

Next Level Trucking

Pure Sound

Supreme Lending

TCT Property Management Services

Well-Beings AZ, LLC

Anniversaries

July:

- Miller Certified Reporting- 15 years
- Creta Law Firm- 12 years
- Breyer Law Offices- 12 years
- Continuum Wealth Management- 7 years
- Foreclosure Solution, Inc.- 6 years
- Palm Valley Tax- 3 years
- Murillo Management- 2 years
- Chris Bole, LLC- 1 year
- Valley Faith Psychological Services- 1 year

August:

- Maccaferri, INC- 9 Years
- Tatiana S. Huddleston, CPA, PLLC- 8 Years
- FirstLine Financial- 6 Years
- Meduna, CPA- 6 Years
- Trusted Pension Administrators- 6 Years
- Micro Hi Tek- 5 Years
- Realty One Group- 5 Years
- Mark Micheal Construction, LLC- 4 Years
- Ocotillo Wealth Management- 4 Years
- Reiki Island Massage- 4 Years
- DeeCilla Comfort Center- 2 Years
- Sean Buvala- 2 Years
- Law Office of Margaret Frank Schweitzer- 2 Years

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

What's Cookin'?

Steak Kabobs with Garlic Butter

Instructions:

- Heat a grill or indoor grill pan to medium-high heat.
- Thread the beef, mushrooms, pepper and onion onto skewers.
- Brush the meat and vegetables with olive oil and season generously with salt and pepper.
- Place the kabobs onto the grill and cook for 4-5 minutes per side.
- Melt the butter in a small pan over medium-low. Add the garlic and cook for 1 minute.
- Remove the pan from the heat and stir in the parsley and salt and pepper to taste.
- Brush the garlic butter all over the steak kabobs, then serve.
- Broiler directions: Prepare the skewers as directed and place on a sheet pan coated with cooking spray. Broil for 4-5 minutes per side. Continue with the recipe as directed.

Butter



Ingredients:

- 1 pound beef sirloin cut into 1 inch pieces
- 1 cup mushrooms
- 1 green bell pepper seeded, cored and diced into 1 inch pieces
- 1 red onion cut into 1 inch pieces
- 2 teaspoons olive oil
- salt and pepper to taste
- 3 tablespoons butter
- 1 teaspoon minced garlic
- 1 tablespoon chopped parsley

Quick Macaroni Salad



Directions:

- Cook macaroni according to package directions, adding peas during the last 2 minutes of cooking. Drain and rinse in cold water.
- In a small bowl, combine the remaining ingredients. Stir in macaroni and peas. Chill until serving.

Ingredients:

- 3/4 cup uncooked elbow macaroni
- 1/3 cup frozen peas
- 1/3 cup cubed cheddar cheese
- 1/4 cup mayonnaise
- 3 tablespoons chopped celery
- 1 teaspoon finely chopped onion
- 1 teaspoon diced pimientos
- 1 teaspoon finely chopped green pepper
- 1/8 teaspoon salt



Patriotic Cheesecake Stuffed Strawberries



Ingredients:

- 1 lb Large Strawberries
- Blueberries
- 8 oz. Cream Cheese Softened
- ¼ cup Powdered Sugar
- 1 tsp Vanilla Extract

Instructions:

- Rinse strawberries and cut around the top of the strawberry.
- Remove the top and clean out with a paring knife.
- Prep all strawberries and set aside. Pat dry.
- Cut off the bottom so that they will sit straight.
- In a mixing bowl, beat cream cheese, powdered sugar, and vanilla until creamy. Add cream cheese mix to a icing bag or ziploc with the corner snipped off.
- Fill strawberries with cheesecake mixture.
- Top with 1 blueberry
- If not serving immediately, refrigerate until serving.

3 Ingredient Strawberry Lemonade Punch

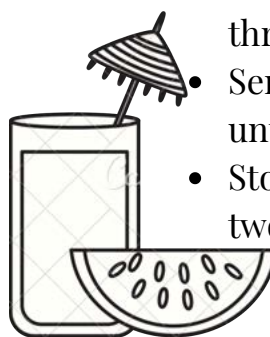


Ingredients:

- 2 Liters Lemon Lime Soda
- 14 Oz Frozen Strawberries
- Lemonade Drink Mix (Enough if you were to make 1 quart of Lemonade)

Directions For Making Easy Strawberry Lemonade:

- Pour 2 cups of the soda into a blender or food processor. Add in the frozen strawberries and blend until smooth.
- Pour the remaining soda and lemonade drink mix into a large pitcher or punch bowl. Stir until the powder has dissolved.
- Pour the strawberry puree into the soda/lemonade mix. Stir until completely combined.
- You can strain the seeds out now, if desired. To do so, pour the punch through a fine mesh strainer.
- Serve immediately or store in the fridge until ready to serve.
- Store leftovers in the fridge for up to two days.



Word Search

Gratitude

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

Excited	joyful	compassion	loving
Volunteering	Caring	good	esteem
Happiness	loyalty	Thoughtful	Grateful
Engaged	Respect	Kindness	Thanksgiving
Honesty	Family	Relationship	Friendship
compliment	acknowledge	Encourage	Appreciation
Thankful			