

THE LUX LIFE

The Unexpected Experience.



Happy Holidays!

As the final weeks of 2020 approach and we prepare for the new year, the energy of the holidays surges with new excitement and anticipation. With 2021 in sight, we would like to thank you for embracing the realm of 2020 day to day with us. Though we all experienced uncertainty to some degree at the beginning of the year, I think we can all conclude that we are ending 2020 stronger. We have become more patient, and adaptable with the ever-changing flow of the world and in business.

Reflecting back on the year, it's truly remarkable how we all came together to tackle some of the unexpected hurdles many of us faced. We thank you all so kindly for sticking by our side and trusting Lux Offices during such a crucial and unpredictable time.

As we get ready to approach the holidays, we wish you an abundance of merriment to you and your loved ones. May the holidays be kind and plentiful in opportunities and blessings throughout the upcoming 2021 year. ”



~Sharon & Maria

WHAT'S INSIDE

MESSAGE SPECIALS

PAGE 2

FOOD DRIVE

PAGE 3

ANNIVERSARIES

PAGE 4

'TIS THE SEASON RECIPES

PAGE 5 & 6

HOLIDAY WORD SEARCH

PAGE 7

Avondale Community Updates



Reiki Island Massage

With 16 years of practice as a massage therapist, Alisa Fierro has become quite the expert in healing the mind, body, and soul. She doesn't consider herself just a massage therapist, as she is also a Reiki Master and certified shamanic life coach. Alisa receives inquiries from clients who experience struggles with many discomforts ranging from headaches, anxiety, or people who simply struggle to be present in their lives. Through her many years of practice, she can intuitively create an effective treatment plan within the first few minutes of a consultation to offer the best healing solution. Her three modalities of healing include Reiki, Cranial Sacral therapy, and Makia Lomi Lomi.

Alisa offers special discounts and services to all Lux tenants who are seeking treatment.

For more info, text or call Alisa at 602-339-3379, or visit her website at www.reikiislandmassage.com.

Upcoming Events

Around Avondale

Lux Offices Holiday Hours

Thanksgiving Day (26th) - CLOSED

November 27th - CLOSED

Christmas Eve - 8am - 12pm

Christmas Day - CLOSED

New Year's Eve - 8am - 12pm

New Year's Day - CLOSED

The Marine Corp's 245th Anniversary

November 10th | 8:15am

214 West Wigwam BLVD Litchfield Park, AZ 85340

Fall Fairy Garden Tea Party

November 21st | 9pm - 2pm

The Teapot

818 N 5th AVE Phoenix, AZ 85003

Avondale WinterFest

December 5th | 5pm - 8pm

11465 West Civic Center Drive
Avondale, AZ 85323



Scottsdale Community Updates



"The best thing we can do as human beings is to be humble for the good things we receive and to say thanks by sharing our blessings to those in need." ~ Ryan Larson, Founder of FirstLine Financial

DID YOU KNOW?

that 1 in 4 children in Arizona live in poverty? Or that \$1 provides 7 meals at St. Mary's Food Bank?

FirstLine Financial is back for the Third Annual Thanksgiving Food Drive. And we hope you join us!

We are participating in a local food drive to benefit St. Mary's Food Bank Alliance. In the spirit of giving, please donate non-perishable food items.

By donating a non-perishable food items, FirstLine Financial will match each item! DOUBLING the donation!

Accepting donations from November 2nd through November 23rd.

Contact FirstLine Financial for more information. Call 480.729.6246 | Email kate@firstlinefin.com



Upcoming Events

Around Scottsdale

Lux Offices Holiday Hours

- Thanksgiving Day (26th) - CLOSED
- November 27th - CLOSED
- Christmas Eve - 8am - 12pm
- Christmas Day - CLOSED
- New Year's Eve - 8am - 12pm
- New Year's Day - CLOSED

ZooLights PHOENIX ZOO

- November 7th - January 31st
- Recurring Daily 5:30 PM to 10:30 PM

Virtual Santa Meet & Greet

- November 26th - December 24th

SCOTTSDAZZLE HOLIDAY

EXTRAVAGANZA

- NOVEMBER 28th - JANUARY 1st
- RECURRING DAILY

Events can be found on [eventbrite.com](https://www.eventbrite.com)



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! Stop by and ask us about them!

Celebrating Our Neighbors



Welcome to the Lux Family!

Maricopa Property Services

Paradise Kuisine, LLC

Transworld Financial Advisors

Caballero Realty, LLC

Accounting Matters, LLC

King Interlock Arizona, LLC

Dayspring Counseling, PLLC

Linder Mediation, PLLC

Reliance Management Group



Easy Money

Referral Program

Did you know we offer a \$200 credit towards your next month's 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 credit is yours.

Easy right?

Anniversaries

November

- Sean Buvala - 11 years
- Saguaro Tax - 8 years
- Meyrose Blackford, PLC - 7 years
- AG Pacific Partners - 5 years
- Family Law Guys - 4 years
- Rally Home Mortgage, LLC - 2 years
- Pristine Water Softeners - 1 year

December

- New Century Construction LLC - 11 years
- Ann Plavsity PC - 8 years
- Law Offices of Bernard Strass - 8 years
- Visiting Angels - 7 years
- Weinberger Law - 5 years
- 14 Investment Management - 4 years
- Dicarolo Caserta & McKeighan, PLC - 2 years

Congratulations Maria!

One of our major projects we were working on over the summer, was redoing our website to fully highlight all of the services Lux Offices offers. Our Scottsdale director Maria, earned our Cultural Ambassador award for having a vision, being persistent and seeing it through to the end on the beautiful website.

Please check it out and let us know your thoughts!

THANK YOU FOR TRUSTING US WITH YOUR BUSINESS!

Lux Avondale

623.512.4900

Lux Scottsdale

480.265.4515



What's Cookin'?

'Tis the Season for Holiday Treats



Soft Pumpkin Chocolate Chip Cookies

(30 min | Yield 3 dozen)



INSTRUCTIONS

1. Preheat oven to 375 degrees. Line cookie sheets with parchment paper sheets (or lightly grease the cookie sheet if you don't have parchment paper).
2. In the bowl of a stand mixer, combine pumpkin, sugar, oil, vanilla and egg. Mix until well combined.
3. In a separate bowl, stir together the flour, baking powder, cinnamon and salt. In a small bowl, dissolve the baking soda with the milk. Add both the dry flour mixture and the wet baking soda mixture to the pumpkin mixture. Mix well.
4. Add in the chocolate chips and nuts and stir until evenly combined.
5. Using a medium cookie scoop (medium scoop is equal to 1 1/2 tablespoons), drop mounds of the cookie dough on the prepared cookie sheets.
6. Bake for 10 to 12 minutes. Allow the cookies to cool for slightly before removing to a wire rack to cool completely

INGREDIENTS

- 1 cup pumpkin puree
- 1 cup granulated sugar
- 1/2 cup oil (canola or vegetable)
- 1 teaspoon vanilla
- 1 large egg
- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon milk
- 1 cup semi-sweet chocolate chips
- 1 cup chopped walnuts (optional but highly recommended)

Mini Apple Crisps

(6 servings)

INGREDIENTS

- 1/4 cup butter
- 3 tablespoons honey
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon apple pie spice
- 1 cup crushed raw almonds
- 1 cup old-fashioned oats

FILLING

- 3 unpeeled medium apples, cut into 1/2-inch pieces
- 3 tablespoons sugar
- 1 tablespoon lemon juice
- 1 teaspoon apple pie spice
- Vanilla ice cream, optional



INSTRUCTIONS

1. Preheat oven to 350°. Mix the first four ingredients. In a large bowl, combine almonds and oats; toss with butter mixture until well coated. Press 2 tablespoons onto bottoms of six greased 6-ounce ramekins.
2. For filling, combine apples, sugar, lemon juice and pie spice. Spoon filling evenly into ramekins. Top with remaining oat mixture. Bake until topping is dark golden brown and fruit is tender, about 30 minutes. Serve warm; if desired, top with ice cream.

Wine Time - A Lux Favorite



Glühwein

(Yield 6 cups)

GLÜHWEIN IS A GERMAN/AUSTRIAN WINTER-HOLIDAY DRINK THAT MOST TOURISTS KNOW AS AN AFTER-SKI DRINK. AFTER YOU COME IN OUT OF THE SNOW, IT IS SUPPOSED TO MAKE YOU GLOW WITH WARMTH AGAIN. WATCH IT: SINCE YOU DRINK THIS WINE WARM, THE ALCOHOL GOES TO YOUR HEAD EXTRA QUICK! DRINK WHEN YOU REALLY HAVE COME IN, AND DO NOT HAVE TO GO OUT AGAIN! THIS IS THE ONE WE NOW DRINK ON CHRISTMAS EVE AFTER ALL THE WORK IS DONE AND SANTA GIFTS ARE WRAPPED AND ON THE FIREPLACE!



INGREDIENTS

3/4 cup white sugar

3/4 cup water

1 Cinnamon stick

1 sliced orange

10 whole cloves

1 (750 milliliter) Bottle of burgundy wine

INSTRUCTIONS

1. In a saucepan, combine the water, sugar, and cinnamon stick. Bring to a boil, reduce heat, and simmer.
2. Cut the orange in half and squeeze the juice into the simmering water. Push the cloves into the outside of the orange peel, and place peel in the simmering water. Continue simmering for 30 minutes, until thick and syrupy.
3. Pour in the wine, and heat until steaming but not simmering. Remove the clove-studded orange halves. Serve hot in mugs or glasses that have been preheated in warm water (cold glasses will break.)

Word Search Puzzle Holiday



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

- | | | | |
|---------------|---------------|----------------|-----------------|
| avalanche | gloves | January | slippery |
| blanket | hail | Kwanzaa | slush |
| blizzard | Hanukkah | lunar new year | snowball |
| chimney | heater | melt | snowboard |
| Christmas | hibernate | migrate | snowdrift |
| coat | hockey | mittens | snowflake |
| cold | holidays | New Year's Day | snowman |
| December | hot chocolate | quilt | snowmobile |
| earmuffs | ice fishing | scarf | snowplow |
| February | ice skates | shovel | snowstorm |
| fireplace | icicles | skiing | sweater |
| freeze | igloo | sled | vacation |
| freezing rain | Jack Frost | sleet | Valentine's Day |
| frigid | jacket | sleigh | |