



OFFICE INFORMATION

Constance McCorkle - Leasing Consultant

IMPORTANT NUMBERS

Management Office:

414-238-2121

After Hours Maintenance:

414-238-2121 (press #3)

OFFICE HOURS

Monday - Thursday: 9:00 am - 6:00 pm

Friday: 9:00 am - 5:00 pm

Saturday: 10:00 am - 4:00 pm

Sunday: Closed

1200 N 62nd Street
Wauwatosa, WI 53213
414-238-2121

LiveAtTheEnclave.com

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Dear Residents,

It's June and festival season has arrived. Southeast Wisconsin has so many great festivals from large to small there is always a festival to explore. From festivals to concerts to baseball games, and boating there is no shortage of entertainment around town.

Summer also is for traveling, if you are traveling let us know in the office if you will be gone more than just a couple of days and leave a number for us to contact you in case of emergency. The airlines and weather this year have not been best friends to travelers, so make sure you stay informed and plan accordingly.

Father's Day is Sunday, June 18th. Call the dad in your life to let him know you are thinking of him. If you are lucky enough to have your dad close by, make the day special.

A reminder for those who will be enjoying locations with water this summer. Always have a "buddy" with you. No matter whether you are a masterful swimmer or a beginner, accidents can happen. Do not dive into bodies of water of which you are unsure of the depth or may have rocks that you cannot see. Wear sunscreen and apply often if you are in the water. As always make sure to exercise common sense.

Have a great month,
Your Enclave Team

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Monthly Reminders

Rent is due on the 1st and late on the 6th.

Dive Into Summer With Extra Cash

Refer a friend, relative, or co-worker to our community and you will receive \$500 rent credit applied the month after they move in. Contact the management office for move in requirements!

We're Beachy Keen For Our New Residents!

Our new residents are so bright we're wearing shades! Welcome to our community.

You're One in a "Melon"!

Welcome back to our returning residents! Summer days are here and we are happy to spend them with you once again!

It's All About That Cake!

Happy birthday to all our residents celebrating their birthday in June. May sunshine always find you.

Quote Of The Month

"Dad, your guiding hand on my shoulder will remain with me forever." - Unknown



• HAPPY •
FATHER'S

TO ALL OUR FATHERS,
STEPFATHERS, AND
SOON-TO-BE FATHERS!



RENT IS DUE

NATIONAL
DOUGHNUT DAY

TOSA FARMERS
MARKET 8A - 12P

1

2

3

RENT IS LATE

BEST FRIENDS DAY

TOSA FARMERS
MARKET 8A - 12P

4

5

6

7

8

9

10

FLAG DAY

TOSA FARMERS
MARKET 8A - 12P

11

12

13

14

15

16

17

FATHER'S DAY

JUNETEENTH
OFFICE CLOSED

SUMMER BEGINS

SUMMER SOLSTICE

TAKE YOUR DOG TO
WORK DAY

TOSA FARMERS
MARKET 8A - 12P

18

19

20

21

22

23

24

SOCIAL MEDIA DAY

25

26

27

28

29

30

JUNE
2023

MALAYSIAN 3 LAYER TEA
TECH C PENG SPECIAL

SERVINGS:
2 glasses

CALORIES:
217 kcal



PREP TIME:
2 min.

COOK TIME:
3 min.

TOTAL TIME:
5 min.

Equipment

Tea strainer

Ingredients

- 4 black tea bags
- 250ml boiling water
- 50 gr palm sugar
- 50 ml water
- 2 cups ice cubes
- 200 ml evaporated milk

Instructions

1. Steep the black tea bags (or loose leaf tea in strainer) with the boiling water in a teapot or jug for 3-5 minutes.

2. While the tea steeps, place the palm sugar and 50ml (1.69floz) water into a small saucepan on low to medium heat. Stir as the palm sugar melts, using the back of a spoon to break up any lumps. The syrup should start to bubble, at this point, cook for a further minute or two before switching off the heat.

3. Add the extra 20ml water to the syrup and stir through. This will thin it out and avoid it hardening.

4. Divide the palm sugar syrup into two tall glasses as your first layer, then add a cup of ice to each glass, until they're filled to the top.

5. Pour the evaporated milk into each glass for the second layer, until around 2/3 full.

6. Finally, pour the final layer of black tea to the top of each glass.

7. Admire your three layer tea, then mix it altogether before drinking, making sure to blend all the palm sugar syrup for maximum sweetness.

