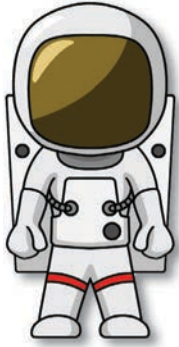


The Concord GRAPEVINE

MAY...WARMTH AND SUNSHINE

Aside from the sunshine and plants blooming, May has also served as host to some other great events and special holidays.



May 5 ~ Thank your lucky stars. In 1962, Alan Shepard became the first American in space.

May 10 ~ Golden Spike Day—The first transcontinental railroad was completed.

May 11 ~ Irving Berlin's birthday. Sing anything but "White Christmas." How about "Puttin' on the Ritz" instead?

May 18 ~ Napoleon literally crowned himself emperor of France in 1804, when he snatched the crown from the Pope and put it on his own head!

May 20 ~ Amelia Earhart became the first woman to fly solo across the Atlantic.

May 25 ~ Start your engines! The Indianapolis 500 is always on the Friday before Memorial Day.

May 27 ~ 200,000 people walked across the Golden Gate Bridge to celebrate its opening.



May 31 ~ Walt Whitman was born. Pick up a new copy of *Leaves of Grass*.

Some Holidays Worth Celebrating

May 2 ~ *International Tuba Day* Sound like a completely fake holiday? We thought so, too. It's a real holiday, though. So celebrate accordingly by finding some uplifting tuba music for your morning commute.

May 15 ~ *National Hug Your Cat Day Fake?* Maybe. Useless? Certainly not. Nothing is more fun than hugging a cat...who most assuredly does not want to be snuggled.

May 18 ~ *National Museum Day* Take your Friday off, let the kids play hooky and go visit your favorite local museum. Better yet, go crazy and spend a three-day weekend in Washington, D.C., where you could visit three museums a day and still not see all the museums in our country's capital!



Source: <https://www.sheknows.com/living/articles/1035543/cool-things-that-happened-in-may/>

MAY 2026

- 5 Cinco de Mayo
- 6 Bike to School Day
- 10 Mother's Day
- 16 Armed Forces Day
- 20 National Rescue Dog Day
- 24 Pentecost
- 25 **MEMORIAL DAY**
- 25 Pentecost Monday



Are your friends or family looking for an affordable apartment?

Check out our Affordable Housing Inventory that promotes the current affordable availability for apartment homes in your area. Please visit www.concordrents.com/affordablehousinginventory to view available apartments!

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MAY 2026

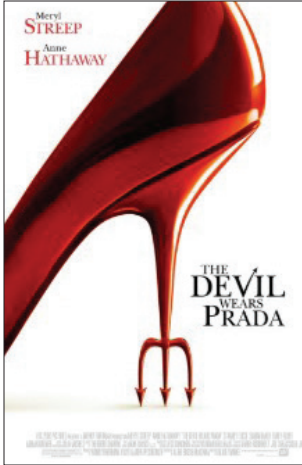
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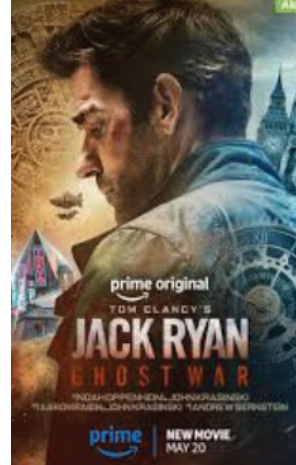


Movie MADNESS

May 2026 Movie and Video Releases



May 1st ~ The Devil Wears Prada 2
 Andy Sachs returns to Runway as Miranda Priestly navigates a new media landscape and Runway's position within it. They reconnect with another former assistant, Emily, who is now the head of a luxury brand that possesses funding which could ensure Runway's survival.



May 20th ~ Jack Ryan: Ghost War
 In this new film, Jack Ryan is reluctantly thrust back into the world of espionage when an international covert mission unravels a deadly conspiracy, forcing him to confront a rogue black ops unit, and the clock is ticking.



May 8th ~ The Sheep Detectives
 A flock of sheep set off to solve the mystery of who murdered their beloved shepherd.



May 22nd ~ The Mandalorian and Grogu
 Following the fall of the Galactic Empire, New Republic enlists Din Djarin and his apprentice Grogu to rescue Rotta the Hutt in exchange for information from the Hutt clan on a New Republic target.



May 13th~ Top Gun (Re-Release)
 The Top Gun Naval Fighter Weapons School is where the best of the best train to refine their elite flying skills. When hotshot fighter pilot Maverick is sent to the school, his reckless attitude and cocky demeanor put him at odds with the other pilots, especially the cool and collected Iceman.



May 29th ~ The Breadwinner
 After his wife ends up landing a deal on Shark Tank, Nate Wilcox has to become a stay-at-home dad.

Recipes for the highly versatile fish known as Tilapia!

Crispy Dill Tilapia

Ingredients:

- 1 cup panko bread crumbs
- 2 tablespoons olive oil
- 2 tablespoons snipped fresh dill
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 4 tilapia fillets (6 ounces each)
- 1 tablespoon lemon juice
- Lemon wedges

Directions:

Preheat oven to 400°. Toss together first 5 ingredients. Place tilapia in a 15x10x1-inch baking pan coated with cooking spray; brush with lemon juice. Top with crumb mixture, patting to help adhere. Bake, uncovered, on an upper oven rack until fish just begins to flake easily with a fork, 12-15 minutes. Serve with lemon wedges.



Grilled Tilapia Piccata

Ingredients:

- 1/2 teaspoon grated lemon zest
- 3 tablespoons lemon juice
- 2 tablespoons olive oil
- 2 garlic cloves, minced
- 2 teaspoons capers, drained
- 3 tablespoons minced fresh basil, divided
- 4 tilapia fillets (6 ounces each)
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Directions:

In a small bowl, whisk lemon zest, lemon juice, oil and garlic until blended; stir in capers and 2 tablespoons basil. Reserve 2 tablespoons mixture for drizzling cooked fish. Brush remaining mixture onto both sides of tilapia; sprinkle with salt and pepper. Grill tilapia on a lightly oiled rack, covered, over medium heat or broil 4 in. from heat until fish just begins to flake easily with a fork, 3-4 minutes on each side. Drizzle with reserved lemon mixture; sprinkle with remaining basil.



Spicy Tilapia Rice Bowl

Ingredients:

- 4 tilapia fillets (4 ounces each)
- 1-1/4 teaspoons Cajun seasoning
- 3 tablespoons olive oil, divided
- 1 medium yellow summer squash, halved lengthwise and sliced
- 1 package (16 ounces) frozen pepper and onion stir-fry blend
- 1 can (14-1/2 ounces) diced tomatoes, drained
- 1 envelope fajita seasoning mix
- 1 can (15 ounces) black beans, rinsed and drained
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- 3 cups hot cooked brown rice
- Optional toppings: Cubed avocado, sour cream and salsa

Directions:

Sprinkle fillets with Cajun seasoning. In a large skillet, heat 2 tablespoons oil over medium heat. Add fillets; cook until fish just begins to flake easily with a fork, 4-6 minutes on each side. Remove and keep warm. Wipe pan clean. In same skillet, heat remaining oil. Add squash; cook and stir 3 minutes. Add stir-fry blend and tomatoes; cook until vegetables are tender, 6-8 minutes longer. Stir in fajita seasoning mix; cook and stir until slightly thickened, 1-2 minutes longer. In a small bowl, mix beans, salt and pepper. Divide rice among 4 serving bowls; layer with beans, vegetables and fillets. If desired, serve with toppings. *Source ~ <https://tasteofhome.com>*





Helpful TIPS

First-Time Renters

Renting your first place is a big step. You'll need to be financially responsible and prepared to take good care of someone else's property. Here are some helpful tips for first-time renters.

Know Your Budget and Save Up

In addition to monthly rent, you'll need to consider other costs that go into renting, including:

- Monthly utilities like electric or internet
- One-time security deposit to cover damages you may cause
- First month's rent to secure the apartment
- Furnishing your new place
- Fees for amenities like parking spots
- Recurring costs like groceries



Take a close look at your income and expenses before you start shopping for an apartment. You'll need to consider all of the costs of renting and save up for initial upfront costs like your security deposit. Depending on where you want to live and how much income you have, you may need to consider living with a roommate to help cover costs.

Find Out What You Need to Rent an Apartment

Although the requirements to rent will vary between apartments and landlords, you'll usually need to meet certain criteria to be approved for the place. Ask the property management company or landlord what the minimum requirements are to rent the apartment you're interested in.

- A certain credit score or a co-signer if you don't have the credit
- A list of references, much like applying to a job
- Proof of income
- First month's rent and a security deposit equal to the monthly rent
- Application fee to apply for the apartment

Time of Year

There are better times of the year to look for housing than others. Late spring, for example, often means a lot of high school and college graduates are looking for a place to rent.

People also tend to move to new apartments in warmer months because the move is easier in good weather.

Make a List of Questions to Ask

Ask a lot of questions when you tour apartments. This gives you a chance to learn more about the property and your responsibilities. It's also a great way to find out how good the landlord is at communicating and working with tenants.

Start with questions like:

- How long is the rental term?
- Do I have access to laundry facilities?
- Who do I call if something breaks?
- Are trash and recycling included in the price?
- How close are the nearest essentials like groceries or gas?
- Are there quiet hours or restrictions on guests?



Start Gathering Essentials

First-time apartment renters usually don't have a lot of the furnishings they need to be comfortable in their new home. Once you know you're going to be renting an apartment, start slowly gathering the essentials. This lets you find items like pots and pans or towels at a great price and spreads the cost out.

Protect Your Belongings with Insurance

As a first-time apartment renter, you're probably ready to get settled into your new place. Before you get too comfortable, however, you should consider adding insurance policies that can help protect you and your belongings from accidents.

Renters insurance is one of the most affordable types of insurance. It protects your belongings from covered accidents like fires or theft. It can also help pay for medical bills or legal fees if a guest gets hurt while visiting you.

~Source: <https://www.wawanesa.com/us/blog/9-helpful-tips-for-first-time-apartment-renters>



Crafty FUN!

Create a Ladybug Stone

Here's what you'll need:

- Stones (washed and dried)
- Red and black tissue paper (cut into small squares)
- Googly eyes
- Scissors
- Paintbrushes
- Mod Podge—Dishwasher Safe Gloss

1. Decoupage the tissue paper onto the stones by placing the paper on the stone, then painting over it with Mod Podge. Use scissors to cut small black circles from the black tissue paper. Continue layering tissue paper over the stone until you are satisfied with your ladybug. Decoupage with tissue paper means much less cleanup than paints!
2. Make the ladybug's antennae by twisting tissue paper between your fingers, then smoothing Mod Podge over it. Use the wooden end of your paintbrush to press it down onto the rock.
3. Attach two googly eyes to the stone.

While the Mod Podge is still wet, attach two googly eyes to the stone. Allow the ladybug to dry completely before placing it outside for play or decoration.



1.



2.

~Source: <https://www.firefliesandmudpies.com/ladybug-stones-a-happy-nature-craft-for-kids/>