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WILLOWBROOK *Apartments* JULY 2024



HAPPY
4th of July

The office will be **CLOSED**
Thursday July 4th.

We will reopen Friday July 5th.
If you have a maintenance
emergency, please call

For all other requests, please enter
them in your resident portal. All
requests will be taken in order
received.

Sandie Benal Property Manager
Bridget Curin Leasing Consultant
Cezary Sierzanowski Maintenance Supervisor
Dennis Wright Maintenance Technician

Tuesday -Thursday 9am to 6 pm
Friday 9am to 5 pm
Saturday 10am to 4 pm
Sunday & Monday Closed

7440 Tennessee Drive
Willowbrook, IL 60532
630-986-5780

willowbrookapartments.com

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STOP ON IN...

Available on a first come bases while supplies last

WWW.HOLLYWOODBVLDCINEMA.COM

MOVIE NIGHT

Thur – Sun Only

Expire 8/22/24

FREE
ENTRY
FOR 2



Stop in the leasing office for
complimentary movie tickets to Hollywood
Boulevard

There is a one item minimum purchase per person

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4th of July

Fireworks

July 3rd

Walker Park, Burr Ridge
Sports Core Fields, Oak Brook

July 4th

Bolingbrook Golf Club,
Bolingbrook
Terrace View Park, Oakbrook
Terrace
Ty Warnerft Park, Westmont
75th & Lemont Rd,
Woodridge/Downers Grove



Darien Lyons Club Parade 9:30 am

July 4th
Beginning at Jewel on Cass Avenue,
proceeding north to 71st, east to
Clarendon Hills Road, and then
south to Hinsdale South High
School.

Free Movie Night



Gower West Elementry School
7650 Clarendon Hills Rd.
Willowbrook, IL. 60527

This is a free event.
Bring your blankets and lawn chairs, and we'll provide the
popcorn!

The featured movie will be "Super Mario Brothers, The
Movie".

Note that children **MUST** be accompanied by an adult.



Willowbrook
Parks & Recreation

Saturday
July 13, 2024
8:00 PM - 10:00 PM

WILLOWBROOK Apartments

JULY 2024

BEST D@M# PORK TENDERLOIN

INSTRUCTIONS

Mix all dry ingredients in a bowl.
Trim the pork tenderloin of any excess
fat/silver skin. Coat with a 1/2
tablespoon olive oil. Rub spice mixture on
entire pork tenderloin.

Preheat air fryer to 400° F for 5
minutes. After 5 minutes, carefully place
pork tenderloin into air fryer and air fry
at 400° F for 20-22 minutes. Internal
temp should be 145°F.

When air fryer cycle is complete,
carefully remove pork tenderloin to a
cutting board and let rest for 5 minutes
before slicing. Save any juices to serve
over sliced meat.

Air Fryer



INGREDIENTS

Pork tenderloin (1.25lbs - 1.75lbs)
2 tbs brown sugar
1 tbs smoked paprika
1.5 tsp salt
1 tsp ground mustard
1/2 tsp onion powder
1/2 tsp ground black pepper
1/4 tsp garlic powder
1/4 tsp cayenne powder (optional)
1/2 tbs olive oil

INSTRUCTIONS

Combine all dry ingredients in a bowl and mix
well.

Trim pork tenderloins of any excess fat or silver
skin, coat with vegetable oil and rub in entire
seasoning mixture.

Fire up grill to medium-high heat. Make sure
grates are well cleaned and oiled. Let grill get
good and hot for 5 minutes with the lid closed.
Add pork tenderloins and grill for 5 minutes
with lid closed, or until pork starts to easily
release from the grill. Use tongs and give the
pork a 1/4 turn and continue grilling for
another 2-3 minutes.

Flip pork tenderloins and continue to grill for
2-3 minutes. Then, use tongs and place the
remaining sides on the grill for about 1 minute
each, just to get them a quick sear. Pork is done
when internal temperature reaches 145°F?
Remove pork from grill and let rest for about 5
minutes before serving

Grill



INGREDIENTS

2 pork tenderloins, 1.25-1.75lbs. each
1/4 cup brown sugar, light or dark
2 tbs smoked paprika
2.5 tsp kosher or coarse salt
2 tsp ground mustard
1 tsp onion powder
1 tsp ground black pepper
1/2 tsp garlic powder
1 tbs vegetable oil
1/2 tsp cayenne (optional)