Willowbrook Apartments

September 12024



Explore, connect, and be inspired.

<u>September is Library</u> <u>Card Sign Up Month!</u>

Sign up online @ getacard.ippl.info or click here

Emergency Maintenance after business hours please call 630/280-7454



We extend a warm fall welcome to the latest edition of the Willowbrook Monthly Newsletter. This September you will find important updates and reminders for our community. Please enjoy!

Sandie Property Manager
Bridget Leasing Consultant
Cezary Maintenance Supervisor
Dennis Maintenance Technician

7440 TENNESSEE DRIVE WILLOWBROOK, IL. 60532 630-986-5780

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Labor Day is a federal holiday in the United States celebrated to honor and recognize the American labor movement and the works and contributions of laborers to the development and achievements of the USA.

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

RESIDENT NEWSLETTER 2024



Willowbrook Apartments

We are always on the look out for great residents, just like you! Refer to us your next neighbor!

Tell a friend or co-worker about our great community and have them come talk to us at the office, we need your info from them at tour!

After move in and satisfaction of 30 days of residency, you will receive a \$200.00 rent credit. Refer as many as you want.

buisness hours. Thank you for understanding! Storage Lockers



Lock Outs

If you happen to get locked out,

please, come to the office and we can

get you access to your apartment

home. Unfortunately, we do not

provide this sevice outside of normal

Rentable storage lockers available on sight.

SMALL: \$25/Month LARGE:\$50/Month Call or stop in the office today!

Thank you for picking up after your pets!



No smoking/ vaping in common areas and 15 feet from all entries

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Willowbrook Apartments Maintenance



Mildew <u>appearing in your bathroom?</u>

<u>Keep bathrooms vented to prevent the build up of excessive moisture. This includes leaving the door open, using the fan and allowing time in-between uses.</u>

Click here to find out how

Home Depot deep cleans your tub





Entry Doors

Please do not prop open the exterior doors with rocks or any other items. This is not only a safety issue, it causes damage to the door hinges, and lets in unwanted pests, animals or unauthorized visitors into the building. If you are having trouble with your key or your intercom is not working properly, please let the office know so we can fix whatever issues you may have.

Please inform all occupants and guests of this while onsite at Willowbrook Apartments.

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CLICK HERE For Full Article!

Ingredients
% cup (1 stick) unsalted butter
4 cups fresh blackberries
1 cup sugar, plus more for
sprinkling
1 cup all-purpose flour
2 teaspoons baking powder
Pinch of fine sea salt
1 cup sugar
1 cup whole milk
1 teaspoon pure vanilla extract
1 teaspoon sanding sugar
Creme fraiche, whipped cream,
or ice cream, for serving



BLACKBERRY BUCKEL

<u>Directions</u> Preheat oven to 350 degrees.



Melt butter in a 10-inch enameled cast-iron skillet over medium heat.

Meanwhile, place blackberries in a large bowl. Using a potato masher, mash blackberries to release their juices. If blackberries are tart, sprinkle with sugar.

Add sugar, milk, and vanilla extract; mix until well combined. Add melted butter to flour mixture; stir to combine. Pour mixture into skillet and add blackberries and their juices into the center. Sprinkle with sanding sugar.

Transfer skillet to oven and bake until top is golden brown and a cake tester inserted into the batter comes out clean, about 1 hour. Serve warm or at room temperature with creme fraiche, whipped cream, or ice cream.

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