

WILLOWBROOK APARTMENTS



JANUARY 2025

Meet the team!

Newsletter



Property Manager
Sandie



Maintenance Supervisor
Cezary




Leasing Consultant
Bridget



Maintenance Technician
Dennis

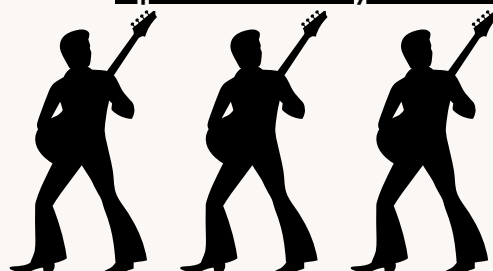


Welcome to a shiny new year at Willowbrook Apartments! We celebrate to a new year, our achievements and residents! This month we focus on our community and why we love Willowbrook Apartments so very much! Ringing in 2025 with cheer! Happy New year and a new start for all! Enjoy!


**Indian Prairie
Public Library**
Sunday, January 26,
2025
2:00pm – 3:00pm



Elvis Tribute Artist Hugo Colin performs an exciting collection
of the King of Rock-n-Roll's earliest recordings including
gospel, ballads, rockabilly, and his greatest rock 'n roll hits.
Sponsored by IPPL Foundation & Friends.



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

7440 Tennessee Drive, 109
Willowbrook, IL, 60527
JANUARY 2025

Hours

www.willowbrookapartments.com



RENT REMINDER:



Your rent is due on the 1st of every month. Rent is considered late as of the 2nd. We have a late fee grace period until the 5th of the month. If rent is not paid by the 5th, you will be charged a late fee of \$90 as of the 6th day of the month. You can pay your rent at any time 24/7 on your resident portal. We have a drop box located to the right of our office door. You can also drop your rent check off in our office. Be sure to always include your name and apartment number on your rent check so we know who it belongs to.

Storage Available

Stuff, stuff, stuff! We have additional storage units available for rent! Call or stop into the office today.

4x4x3 \$25/month

4x4x6 \$50/month

Family Pride Laundries

Washing Tips

Please call 630-620-4700 for service

- No dyeing of clothes, this can damage your and others' clothes
- Do not wash blankets, pillows or quilts in the washers
- Dog beds should not be washed in the washers
- Do not overload, this will reduce how effectively your clothes are washed
- Please Clean out the lint trap when you are finished with the dryer to prevent fire risk
 - Do not wash mats with rubber backings
 - Clean out pockets before washing
 - Call service if you have any issues
- Do not unplug machines, if there are any issues please

Thank you for your help in keeping your laundry room up & running effectively!



Resident Referral



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

Lunar New Years

LUNAR NEW YEAR, ALSO KNOWN AS THE SPRING FESTIVAL, WILL BEGIN ON WEDNESDAY, JANUARY 29, 2025. THIS YEAR WILL BE THE YEAR OF THE SNAKE, WHICH IS THE SIXTH ANIMAL IN THE CHINESE ZODIAC.

Here are some delightful ways to celebrate Lunar New Year:

- “Decorate”: Adorn your home with vibrant red and gold decorations.
- “Give red envelopes”: Parents and elders present red envelopes (hongbao) to children and younger family members, filled with money. The red color symbolizes good fortune, while the money is intended to attract prosperity.
- “Set off fireworks”: Ignite fireworks and firecrackers, particularly at midnight on New Year's Eve, to ward off evil spirits and negative energy.
- “Visit Chinatown”: Head to your local Chinatown to witness the final dragon and lion dances of the New Year and enjoy the festive fireworks. February 9th!
- “Eat tang yuan”: Savor tang yuan, a traditional delicacy essential for the Lantern Festival.
- “Honor loved ones”: Take time to remember and honor departed loved ones.
- “Learn traditional food”: Discover how to prepare traditional dishes.
- “Enjoy traditional music and dance”: Immerse yourself in traditional music and dance, including lively parades.

The Lantern Festival, which celebrates the first full moon of the new lunar year, will take place on Wednesday, February 12, 2025.



2025 Wood Snake



New Year with a new cart!
Please drive with caution
through the parking lot.

Maintenance Shop

Please refrain from disposing of cooking grease down the drain. Please pour excess grease into a container and dispose of in your trash. ALL food waste must be disposed of in your garbage. When reporting a backed-up sink, make sure to notate whether it is just one side of the sink or both. This will help us determine the severity of the issue.



Do not flush paper towels, feminine hygiene products and/or baby wipes – they do not degrade and will clog the toilet and the pipes. If your toilet DOES overflow, turn off the water supply immediately. The water shut-off is located next to the toilet on the lower side. Call the office immediately to have maintenance come out to fix the toilet even if water has stopped. We suggest purchasing at least one plunger per apartment home. If your toilet clogs, please try to plunge the toilet yourself. If an issue persists, please put in a work order for maintenance to assist.



2025



New Year, New Cleaning Resources



Do you have a glass-top electric stove?

Keep it build-up free with Weiman Glass Cook Top cleaner. Easy to use and removes rings of burnt food on your stove!

Keep your bathroom moisture in check!

In addition to running your vet fan, regular cleaning here are a couple of recommendations for removal and preventative! Shop for these online or at your local store!

One-Skillet French Onion Chicken



INGREDIENTS
2 LARGE SWEET ONIONS
(SLICED)
4 TABLESPOONS BUTTER
(1) 14-OUNCE CAN BEEF
BROTH
4 CHICKEN BREASTS
(POUND TO UNIFORM
SIZE)
2 TABLESPOONS OLIVE
OIL
1-2 TEASPOONS SALT
1 TEASPOON PEPPER
1 TEASPOON THYME
1 1/2 TABLESPOON
CORNSTARCH (OR FLOUR)
4 SLICES PROVOLONE
CHEESE
4 SLICES SWISS OR
MOZZARELLA CHEESE
PARSLEY OR FRESH HERBS
TO GARNISH
1/2 CUP SHREDDED
PARMESAN CHEESE



Preheat oven to 400 degrees. Heat oven-safe skillet over medium-high heat. Add butter to skillet and let melt. Add sliced onions and stir around to coat with butter. Continue to cook, stirring often, for about 15 minutes or until onions are translucent and softened.

Meanwhile, sprinkle chicken breasts with olive oil, salt, pepper, and thyme. Once onions are done cooking, remove onions from the skillet and set aside. Place chicken breasts in pan and cook for 5 minutes per side.

Remove chicken from skillet and place on a plate. Cover with a paper towel to keep warm. Return onions to skillet and sprinkle the cornstarch or flour over onions. Stir. Pour in beef broth and use a whisk to stir the mixture and make sure the cornstarch is completely dissolved.

Once it is thickened, add the chicken back into skillet and spoon sauce all over the chicken. Top one slice of provolone cheese and one slice of Swiss cheese over each chicken breast. Transfer oven-safe skillet to preheated oven and cook for 8-10 minutes, or until the cheese is melted and chicken is cooked through.

Spoon sauce and onions over the chicken. Garnish with parsley or Italian herbs.