

JUNE 2025

WILLOWBROOK Newsletter JUNE



Heads up, folks! The office is clocking out early at noon Thursday, June 19, for a Company Event! But worry not, we'll be back in action on Friday, business as usual!



**EMERGENCY
MAINTENANCE
AFTER HOURS ONLY**

630-280-7454

MORE LIGHT HEAD...

As we welcome the summer solstice — the longest day of the year — we're soaking up the sunshine and leaning into the season of growth, warmth, and connection.

This month's newsletter is full of bright updates to keep our community running smoothly (and smiling through the heat!)

Let the sunshine linger, and enjoy every extra minute of daylight. Here's to a season full of light — in the sky and in our shared spaces.



Sandie - Property Manager
Bridget - Leasing Consultant
Cezary - Maintenance Supervisor

HOURS

Tuesday - Thursday

9am - 6pm

Friday

9am - 5pm

Saturday

10am - 4 pm

Sunday & Monday

Closed

Contact Info:

7440 Tennessee Drive, #109

Willowbrook, IL, 60527

(630)986-5780

WWW.WILLOWBROOKAPARTMENTS.COM

WILLOWBROOK

JUNE 2025

WHAT'S HAPPENING?



CAR NIGHTS

Weather is warming up and so are the engines! Local car shows in our area (Weather permitting):

Cozzi Tuesday Cruise Nights- 1202 75th St.
Downers Grove.

4:30 to 8 pm Tuesdays Mid-May-October

Westmont Cruzin' Nights- Downtown
Westmont, Cass Ave.

Thursdays 5 to 9pm June/July/August

Cruisin' Buona Beef- 7417 Cass Ave.

6 to 9 pm every second Thursday of the Month.

Happy Father's June 15 DAY



Summer entertaining is "breezy" with this advise on creating a Summer Style Charcuterie Board! [Click here for more!](#)

- Pick cheese & charcuterie
- Slice up the veggies
- Add Fire flavor
- Summer fruit
- Fresh herbs
- Chilled Dips



FISHING DERBY

Saturday, June 14
9:00-11:00 AM
Willow Pond

630.323.8215  www.willowbrookil.org

RESIDENT UPDATES

LOST FOUND

Lost & Found

If you've lost something, check in at the office — it might be waiting for you! Found something around the building? Please drop it off at the office so we can get it back to the right person.

Thanks for keeping the community connected!



Refer us your next neighbor and you can get \$200 off your rent! Have family and friends set up a tour with the office and have them give us your information! After your referral has moved in for 30 days, you will automatically receive your \$200 off rent.



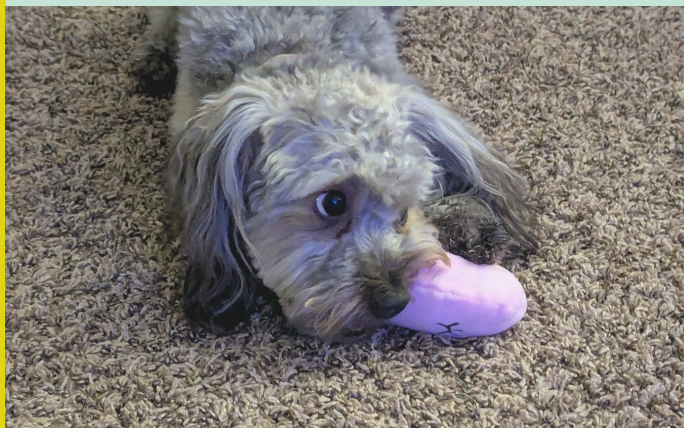
LAUNDRY UPDATE COMING

Heads up, neighbors! A shiny new laundry payment system is on the way! 🎉 While we're excited for the upgrade, we recommend holding off on loading extra money onto your current laundry cards for now. 💳💰

Why? Once the new system is in place, those old card balances might not carry over — and we'd hate for your quarters to vanish into the void! 🚫🌀

Stay tuned for more info on the switchover. Thanks for rolling with the changes — clean clothes are coming your way (with style)!

THANK YOU!



Friday Landscaping!!!

Heads up, folks! Our community gets its weekly makeover, and a trusty truck will be chilling by the playground. So, channel your inner race car driver—minus the speed—and cruise carefully!

Thank you to our residents that pick up after your pets!

Remember NO visiting animals.

All Pets, Service Animals and ESA's must be registered with the office.

New, pet? Stop by the office for a treat or stuffy!

pet photos can be sent to
leasing@willowbrookapartments.com



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On your next purchase,

IN WILLOWBROOK LOCATION.
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BIBIBOP
ASIAN GRILL



WILLOWBROOK RESIDENTS, SHOW ID!

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...win a free bowl and enjoy with your family and friends!!

20% OFF
On your next purchase.



WILLOWBROOK, IL
7137 KINGERY HIGHWAY, 60627



BIBIBOP
asian grill.



MAINTENANCE CORNER



A/C filter light on!?! This is a simple fix!

Pull out your A/C filter -located under the top vents and rinse with water.

Let the filter dry out and replace into the unit. Press the indicated reset filter button in the control panel...

Ta-DA.

If you have questions, contact the office.

Need a service request? These can be called into the office or submitted in the resident portal.

Please let us know if you give permission to enter. Without this we cannot address your request. We are unable to schedule specific appointment times or call upon arrival. However, we can take a full day or half day times on a request by request biases.



AS GOOD AS DEAD

Past be aware, they are NO Problem for our guy!

Call or make a request in the portal.

Available the second and fourth Tuesday monthly!



Pot Holes Repaired!!!





CHICKEN AND SPINACH CASSEROLE

INGREDIENTS

2 cups torn bread
2 tablespoons extra-virgin olive oil
Coarse salt and ground pepper
4 cups packed flat-leaf spinach, washed
1 medium yellow onion, finely chopped
1 garlic clove, minced
¼ cup white wine
2 tablespoons all-purpose flour
1 ½ cups half-and-half
½ teaspoon fresh lemon juice
1 cup shredded rotisserie chicken

Prepare bread:

Preheat oven to 450 degrees Fahrenheit.

In a medium bowl, combine bread with 1 tablespoon oil; season with salt. Set aside.

Cook spinach:

In a medium pot, heat 1 1/2 teaspoons oil over medium-high heat. Add spinach; season with salt. Cook, stirring, until wilted, about 2 minutes.

Drain:

Transfer to a colander, let cool, then squeeze out water.

Chop spinach:

Coarsely chop spinach and set aside.

Cook onion and garlic:

Wipe pot clean and heat 1 1/2 teaspoons oil over medium heat. Add onion and garlic, then season with salt and pepper. Cook, stirring occasionally, until onion is soft, about 8 minutes.

Add wine:

Add wine to pot and cook until almost evaporated, about 5 minutes.

Make roux:

Add flour and cook, stirring, 30 seconds.

Make cream sauce

Gradually whisk in half-and-half. Add lemon juice and bring mixture to a boil over high.

Remove from heat and stir in chopped spinach and chicken. Season with salt and pepper.

Combine with bread and bake:

Transfer the sauce to a 2-quart baking dish and top with bread pieces. Bake until bread is golden brown and mixture is bubbling, 8 to 10 minutes.