

# Willowbrook Apartments

**JULY 4TH  
CLOSED**



**Sandie - Property Manager**  
**Bridget - Leasing Consultant**  
**Cezary - Maintenance Supervisor**  
**Geraldo - Maintenance Technician**

**WELCOME**  
*to the Team*  
**GERALDO!**

**Emergency Maintenance**  
**After hours only**  
**630-280-7454**

**H** HEARTLAND  
REALTY INVESTORS

  
**JULY**

Welcome to another fun addition of our resident monthly newsletter! This July there are fireworks, parades, new laundry machines and more!

We want to Welcome our newest addition to the Willowbrook Team, Geraldo! He is excited to address you maintenance needs and be apart of the Willowbrook community!

Please reach out to the office for assistance!

## Hours

- Tuesday - Thursday 9AM-6PM
- Friday 9AM -5PM
- Saturday 10AM-4PM
- Sunday & Monday
- CLOSED



[www.willowbrookapartments.com](http://www.willowbrookapartments.com)

# Willowbrook Apartments

July

## Twinkling Good Fun

July 3rd

July 4th

- Burr Ridge
- Lisle
- Oak Brook
- Downers Grove
- Westmont

## Parades on the 4th


- Downers Grove
- Hinsdale

## NEIGHBORHOOD NIGHTS

TH 6/12 FARMINGDALE TERRACE PARK  
TU 6/24 CREEKSIDE PARK  
TU 7/22 RIDGEMOOR PARK  
TH 7/31 WATERFORD PARK

6:00-8:00 PM



630.323.8215  [www.willowbrookil.org](http://www.willowbrookil.org)


## MOVIE NIGHT

Showing: Despicable Me 4

Friday, July 18 @ Dusk  
Gower West School Field

FREE



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# HOT DOG

## It's Hot out there!

Portillo's &  
Barnelli's  
Willowbrook

- 7195 Kingery Hwy,  
Willowbrook, IL 60527

Teddy's Red  
Hots

- 737 Plainfield Rd,  
Darien, IL 60561

Cozzi Corner Hot Dogs,  
Beef & Catering

- 1202 75th Street NW  
corner of 75th &  
Lemont Rd, Downers  
Grove, IL 60516



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## Getting Started with Family Pride Pay:

**Download the App:** Download the Family Pride Pay app from the App Store or Google Play.

**Create an Account:** Set up your new account.

**Find a Machine:** In the laundry room, open the app. It will automatically find the machines and show you which are available or busy.

**Choose Your Machine:** Scan the QR code sticker on the machine or enter the machine number you want to use.

**Start Your Laundry:** Confirm the vend price, load your clothes and detergent, and press the flashing start button on the machine.

If any resident experiences a machine malfunction and you lose funds, you can immediately send in a service call and request a refund all within the app. Refunds are issued directly into your app account within 24 hours.



**NEW LAUNDRY MACHINES!!**



**FAMILY PRIDE**  
LAUNDRIES

All residents with remaining balances on their laundry cards must send their card(s) to Family Pride, along with the email address used to set up their new app account. Upon receiving the returned laundry card(s), we will check the card balance and promptly transfer the funds to your app accounts.

Please mail your laundry cards to:  
\*Family Pride Laundries\*\*  
\*Attn: Card Refunds – Willowbrook #3276\*\*  
\*300 W. North Avenue\*\*  
\*Lombard, IL 60148\*\*

Blankets, comforters and large items do not go into the laundry machines.

Do not wash items with animal hair.

Please bring these items to your local Laundry Mat or Dry Cleaner



# Willowbrook Apartments



July



**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.**



**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.**

Do you have a maintenance request? Let us know through the resident portal and our team will get to work!



Need to have a blind slat replaced or a work order you have been just putting off? It's important to us too! Visit the resident portal, call, or please stop by!



# No-Bake Strawberries-and- Cream Stack Cake

**Willowbrook  
Apartments**



## Ingredients

- 1 cup granulated sugar
- 1 teaspoon finely grated lemon zest, plus ¼ cup fresh juice (from 1 to 2)
- 8 ounces mascarpone
- 2 cups heavy cream
- ½ cup confectioners' sugar
- Pinch of fine sea or kosher salt
- 30 ladyfingers (from two 7-ounce packages)
- 1 pound fresh strawberries, hulled and thinly sliced, plus more halved or whole strawberries for decorating (optional)

## Directions

**Make caramel syrup:** Combine granulated sugar and 3 tablespoons water in a small saucepan. Cover and bring to a boil over medium-high heat; continue boiling, covered, until sugar dissolves, about 1 minute. Uncover and continue boiling, swirling pan gently as color develops at edges of pan, until sugar turns medium amber and fragrant, 3 to 4 minutes more.

**Add lemon off heat and let cool:** Remove from heat; carefully add lemon zest and juice and 1/4 cup cold water. Stir until smooth; if necessary, return pan to low heat to liquefy completely. Transfer to a heatproof bowl; let cool until slightly warm to the touch, about 30 minutes.

**Add water all at once and pull your hand away immediately;** the mixture will splatter and steam.

**Whisk mascarpine, cream, and confectioners' sugar:** Whisk mascarpone, cream, confectioners' sugar, and salt on medium-high speed to stiff peaks.

**Dip ladyfingers in caramel, spread with cream mixture, and arrange on platter:**

Working one at a time, dip 10 ladyfingers in caramel, turning to fully coat and allowing excess to drip back into bowl. Spread a very thin layer of cream mixture on bottom of each dipped ladyfinger (to prevent sliding); arrange on a platter in a snug row.

**Spread cream mixture over ladyfingers:** Dollop one-third of remaining cream mixture on top; spread to edges in an even layer.

**Add layer of strawberries; repeat layers twice more:** Top with one-third of strawberries in a single layer. Repeat dipping and layering twice more (skipping the thin layer of cream mixture on bottom of cookies for remaining layers).

**Cover and refrigerate:** Cover loosely but fully and refrigerate at least 24 hours and up to 2 days.