

WILLOWBROOK

Apartments

JULY 2026



The office will be CLOSED Saturday July 4th.

We will reopen Tuesday July 7th.

If you have a maintenance emergency, please call 630-280-7454

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

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



Thank You
for picking
up after your
pet(s)!

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

A

M

E

R

I

C

A



1

7

7

6

F

R

E

E

D

0

M



2

0

2

6

4th of July

Fireworks

July 4th
75th st & Lemont Rd
9:30 PM



POLICE DARIEN ★ ★ ★ **DARIEN 4TH OF JULY PARADE**

★ SATURDAY, JULY 4, 2026 | 9:30 AM

PARADE BEGINS AT 9:30 AM

CASS AVENUE CLOSURES AT 8:00 AM

NO STREET PARKING ON 71ST STREET MORNING OF JULY 4TH

PARADE ROUTE

- North on Cass Avenue
- East on 71st Street
- South on Clarendon Hills Road

START Cass Avenue at Jewel

END Hinsdale South High School

Please plan ahead and allow extra travel time.
HAVE A SAFE & HAPPY INDEPENDENCE DAY!

★ DARIEN POLICE DEPARTMENT ★

Darien Lyons Club Parade

SUMMER MOVIE NIGHT

Disney Lilo & Stitch

Borse Memorial Community Park
208 Midway Dr

FRIDAY JULY 17

Movie starts at dusk (approx 8:30P)

FREE

*Rain Date: Friday, July 24

630.920.2428 www.willowbrookil.org

Free Movie Night

Saturday
July 17, 2024
8:00 PM - 10:00 PM



C

E

L

E

B

R

A

T

E



L

O

C

A

L





WILLOWBROOK Apartments

JULY 2026



M
A
I
N
T
E
N
A
N
C
E



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...

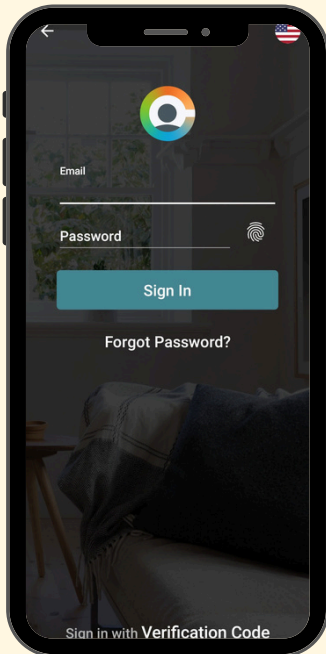
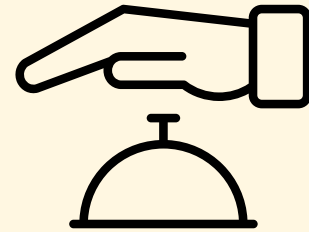
Ta-DA.

If you have questions, contact the office.

Need a service request? These can be
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.



The Resident Portal is your gateway to
living made easy.

Manage all of your resident needs right
from your computer or mobile device -
wherever and whenever!

- Make online rent payments
- Submit and track service requests
- Select and sign your lease renewals online*
- View your current account balance, account activity and monthly charges
- Access resident messages and communicate with our Team

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!



R
E
M
I
N
D
E
R
S

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 temperature 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.

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 course 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)



Grill

INSTRUCTIONS

Mix 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.

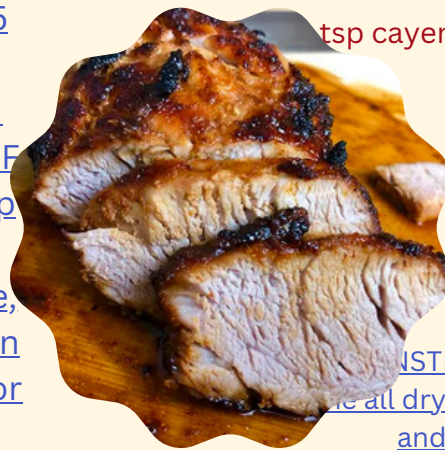
Fire up grill to medium-high heat. Make sure grates are well cleaned and oiled. Let grill get good and hot for 5 minutes with the lid closed.

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

Air Fryer



1/2 tsp ground black pepper
1/4 tsp garlic powder
1/2 tsp cayenne powder (optional)
1/2 tbs olive oil

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

