THE LUX LIFE

The Unexpected Experience



Reflecting on a Remarkable Year

As we approach the end of 2023, we find ourselves filled with gratitude to have the privilege of serving you at Lux Offices. Your presence and contributions have shaped Lux Offices into the thriving community it is today. We extend our deepest thanks to each of you for being a vital part of our Lux family. Your presence enriches this space, and your endeavors inspire us all.

As we look into the new year, we are filled with excitement for the opportunities that lie before us. Let us continue to innovate, collaborate, and support one another. Remember, it is your unique contributions that make Lux Offices a truly exceptional place. We are honored to be at the helm, and we look forward to the journey ahead.

Wishing you and your loved ones a joyous holiday season and a prosperous start to the new year.

With warm regards, The Lux Team

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CELEBRATING OUR NEIGHBORS

Anniversaries



October 🐸



- Chris Jaron, O.D. P.C. 13 Years
- Healing Dynamics Intl. 7 Years
- Valiante & Assoc., LLC 6 Years
- Verde Valley Law Group, LLC 4 Years
- Accounting Matters, LLC 3 Years
- Maricopa Property Services 3 Years
- Linder Mediation, PLLC 3 Years
- Cynthia Regardie 3 Years
- Vista Counseling Center 3 Years
- The Lash Angel 2 Years
- Get Me Get You LLC 2 Years
- Premier Healthcare Systems 2 Years
- Phillips Law Group 2 Years
- Elite Towing & Transport, LLC 1 Year
- BOOKALISTIC 1 Year
- Goody Management LLC 1 Year
- Big Reds Construction LLC 1 Year
- Raul Maya 1 Year



- Saguaro Tax 11 Years
- Meyrose Blackford, PLC 10 Years
- AG Pacific Partners 8 Years
- Family Law Guys 7 Years
- RallyHome Mortgage, LLC 5 Years
- Momentum Counceling Center 3 Years

SO Grateful! • Stewart Law Group - 3 Years

- Scottsdale Trusted Therapy Center, PLLC - 2 Years
- Steve & Terri Greenberg 2 Years
- Charles Paglialunga, Attorney 2 Years
- Treguboff Law 2 Years
- On Your Side Mitigation 2 Years
- Rambo Aqusition 2 Years
- Palo Verde Counseling, LLC 1 Year
- WantAfreshstart 1 Year
- Flip It Up, LLC 1 Year
- Holistic Health Functional Wellness 1 Year
- Harper Health, PLLC 1 Year



- New Century Construction LLC 14 Years
- Ann Playsity PC 11 Years
- Visiting Angels 10 Years
- 14 Investment Management 7 Years
- OPUS: Dicarlo Castera & McKeighan, PLC - 5 Years
- Crocus Consulting, LLC 3 Years
- Arroyo Enterprises Group, LLC 3 Years
- Goosehead Insurance 2 Years
- The Luxe Glow 2 Years
- Bahati Care Solutions 1 Year
- Appliance Repair Now AZ, LLC 1 Year

THANK YOU FOR TRUSTING US WITH YOUR

Lux Avondale 623.512.4900

BUSINESS!

CELEBRATING OUR NEIGHBORS

Welcome to the Lux Family!

Red J. Enterprises Inc.
Allied Health Recovery Inc
Perspectives Behavioral
Health Solutions, PLLC
R&R Booking, LLC
Frank L. Ross, Attorney at
Law

The Real Estate Coalition, LLC

MTI Worldwide Logistics
Arizona Mobile Attorney
Mountain High Insurance
Blue Divine LLC
AG Pacific Partners, LLC



Celebrating Our Tenants

Showcasing your Businesses

At Lux Offices, we believe in fostering a thriving community within our spaces. Our tenants aren't just occupants; they're partners in creating a dynamic environment. Your unique offerings enrich our community and we want to celebrate your successes and support your growth!

Here's how:

- Share any upcoming events, fliers, or services with us via email.
- Let us know about any promotions or new services, and we'll highlight them!
- Planning an event? We'll help spread the word!

Friendly Reminder!



Do you know someone who is looking to join the Lux Life?

We offer a \$200 credit towards your next month's rent if you refer someone to our office who signs a year or more executive lease.

Simply tell a friend about the Lux life and when they lease an office with us, the credit is yours.

THANK YOU FOR TRUSTING US WITH YOUR

Lux Avondale 623.512.4900

BUSINESS!

Lux Scottsdale 480.265.4515

AVONDALE COMMUNITY UPDATES



LUX OFFICES' HOLIDAY HOURS

NOVEMBER 23RD - CLOSED DECEMBER 25TH - CLOSED

Christmas Trivia!



1. What are Santa's Helpers Called?:

A. Oompa Loompas B. Deer

C. Snowmen D. Elves

2. What is left out for Santa on Christmas Eve?

A. Fruit Tarts

B. Scones

C. Cookies

D. Jelly Donuts

3. Which popular Christmas drink is also called 'milk punch'?

A. Macchiato

B. Eggnog

C. Rum-chata

D. Coffee

4. What is the Hawaiin Word for Santa Clause?

A. Kanakaloka

B. Kanaka Hau

C. Kalikamaka

D. Dia

5. Where does Santa Claus Live?

A. Winter Wonderland B. Antarctica

C. North Pole

D. Alaska

6. What was Eggnog first known as?

A. Horchata

B. Hot Pudding

C. Milk & Eggs

D. Posset

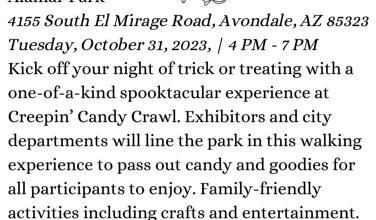


Upcoming Events

Around Avondale

Creepin' Candy Crawl

Alamar Park



53rd Annual Litchfield Park Festival of Arts

Litchfield Park

2101 W. Wigwam Blvd. Litchfield Park, AZ 85340

November 4, 2023 - November 5 | 9AM - 5PM the charming resort community surrounding the iconic Wigwam Resort. The festival features more than 250 fine artists and craftsmen from around the Country, dozens of tasty festival eateries, and a variety of charming sidewalk cafes and pubs.

Avondale WinterFest

Avondale Civic Center

11465 West Civic Center Drive, Avondale, AZ
Saturday, December 2, 2023, | 5 PM - 9 PM
Bring the family and make some memories
at this FREE event! Avondale turns into a
winter wonderland with a visit from Santa,
activities, and entertainment, the premier of
the holiday light show, annual tree lighting,
food, and sweet treats.



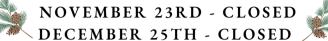




SCOTTSDALE COMMUNITY UPDATES



LUX OFFICES' HOLIDAY HOURS







Giving back during the holidays embodies the true spirit of the season, reminding us of the power we each hold to make a positive impact on the lives of others.

A few ways to give back:

- Donate gently used clothing, toys, books or household items to those in need.
- Volunteer your time! A few of our favorite places to volunteer are food banks, animal shelters, community shelters, senior centers, etc.
- Create a care package for a friend or family member in need.
- Random acts of kindness; a small act goes a long way!
- Organize a clean up in your community

Upcoming Events

Around Scottsdale

Four Peaks Oktoberfest

Tempe Town Lake 2301 N. Miller Road 80 W. Rio Salado Parkway, Tempe 85281 October 13th-15th | 5PM - 12 PM Fun for all ages - Great Music, German & Local Beers, Bräts, Carnival Food, Carnival Rides, Dachshund Races and more! Admission: Friday & Saturday - \$20.00 for 21 & over, free under 21! **Sunday Free Admission**

Arizona Fall Festival

67 W Culver St. Phoenix, AZ Saturday, November 4th | 10 AM - 4 PM The state's largest certified local event is a celebration of all things Arizona, connecting people, entertainers, and more than 200 community businesses in a family-friendly and dog-friendly atmosphere that is absolutely free to attend.

Dr. Suess' How the Grinch Stole Christmas!

The Musical Scottsdale Center for the Performing Arts

Tuesday, November 21st |

Discover the magic of Dr. Seuss' classic holiday tale as it comes to life on stage. Featuring the hit songs "You're A Mean One, Mr. Grinch" and "Welcome Christmas," The Grinch discovers there's more to Christmas than he bargained for in this heartwarming holiday classic. Celebrate the holidays with the show The New York Times calls "100 times better than any bedtime story



ASK US ABOUT OUR PARTNERSHIPS

We have partnered with companies around the valley for all of your business needs. We have recommendations and discounts. Feel free to stop by and ask us about them!

- Courier Services
- Notary Services

- MediSpa @ Guyette Surgery
- Dry Cleaning Services
- OYeah App



What's Cookin'?

Autumn Apple Torte



Ingredients

- 1/2 cup butter, softened
- 1/2 cup sugar, divided
- 1/2 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 package (8 ounces) cream cheese, softened
- 1 large egg, lightly beaten
- 1/2 teaspoon almond extract
- 2 cups thinly sliced peeled Granny
 Smith apples (about 2 medium)
- 2 cups thinly sliced peeled Cortland apples (about 2 medium)
- 1/4 cup cinnamon sugar
- 1/4 teaspoon ground nutmeg
- 1/2 cup confectioners' sugar
- 2 tablespoons 2% milk
- 2 tablespoons sliced almonds, toasted

Directions

Preheat oven to 450°. In a small bowl, cream the butter and 1/4 cup sugar until light and fluffy, 5-7 minutes. Beat in vanilla. Gradually beat in flour. Press onto bottom and 1 in. up the side of a greased 9-in. springform pan.

remaining sugar until smooth. Add egg and almond extract; beat on low speed just until blended. Pour into crust.

Place apples in a large bowl. Mix cinnamon sugar and nutmeg; add to apples and toss to coat. Arrange over cream cheese mixture. Bake 5 minutes.

Reduce oven setting to 400°. Bake until apples are tender, 30-35 minutes longer. Cool on a wire rack.

step 5: Remove rim from pan. In a small bowl, mix confectioners' sugar and milk until smooth.

Drizzle over torte; sprinkle with almonds.

step 6: Editor's Note: To toast nuts, place in a dry skillet; cook and stir over low heat until lightly browned.



What's Cookin'?



Garlic Herb Butter Roast Chicken





Ingredients

- Garlic + Butter = Garlic Butter
- Olive oil
- A touch of lemon
- A hint of dry white wine
- Rosemary
- Parsley

Directions

- STEP 1: Preheat oven to 430°F | 220°C (400°F or 200°C fan forced). Line a baking tray with foil, or lightly grease a roasting pan.
- STEP 2: Discard neck from inside the cavity and remove any excess fat and leftover feathers. Pat dry with paper towels.
- STEP 3: Pour the olive oil, melted butter, wine and half a lemon over the chicken, under the skin and inside the cavity. Season chicken liberally on the outside and inside the cavity with salt and pepper. Sprinkle parsley.
- STEP 4: Stuff the garlic head into the chicken cavity along with the rosemary sprigs and the squeezed lemon halve. Tie legs together with kitchen string.
- STEP 5: Place breast-side up into baking tray or roasting pan.
 Roast for 1 hour and 15-20 minutes, basting half way through until golden.
- STEP 6: Remove from the oven, cover with foil and allow to stand for 10 minutes before serving. Serve, drizzled with pan juices and remaining lemon half cut into wedges or slices.

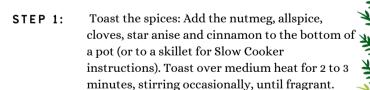
Mulled Cider



Ingredients

- 1 whole nutmeg
- 10 allspice berries
 - 🕨 10 cloves
 - 🎠 2 star anise
 - 4 cinnamon sticks

Directions



- STEP 2: Stovetop cooking instructions: Turn the heat to low. Pour in the apple cider and bring to below a simmer, just barely bubbling. Warm for 1 hour on low heat (don't let it simmer). Skim off any particulate if desired, or stir to re-incorporate it.
- STEP 3: Slow Cooker & Instant Pot instructions: Place the apple cider in the slow cooker or Instant Pot (pressure cooker) with the spices. Cook on low for 3 hours OR Normal using the Instant Pot "Slow Cooker" setting.
- **STEP 4:** If using, stir in the rum. Garnish with orange slices and cranberries, then serve.

Crossword Puzzle



The Joys of Winter Season!

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TEMPERATURE
KNITWEAR
BLIZZARD
CHILLY
LEAVES
SNUGGLE
SNOWFALL

TREE
WEATHER
BOOTS
BLANKET
COZY
COAT
CARDIGAN
EGGNOG



SPICES
NUTCRACKER
AURORA
SKIING
FROST
LIGHTS
CHRISTMAS

