OCTOBER-DECEMBER| 2026 VOL.32

THE LUX LIFE

The Unexpected Experience



Directors Message

As the year begins to wind down, we're welcoming a season filled with new opportunities, meaningful connections, and plenty to look forward to. From the energy of fall to the excitement of the holiday season and the fresh start of a new year, the coming months are a wonderful time to reflect on all we've accomplished and look ahead to what's next.

We're grateful for the continued support of our community and for the opportunity to be part of your journey. Whether you're wrapping up goals, planning for the year ahead, or simply enjoying the season, we hope the next few months bring you plenty of success, joy, and moments to celebrate.

Thank you for being a valued part of our community. We look forward to finishing out the year together and welcoming all that the new year has in store!

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LUX OFFICES

HOLIDAY HOURS

Thanksgiving Day (Nov. 26)- Closed

Friday After Thanksgiving (Nov. 27)- Closed

Christmas Eve & Day (Dec. 24 - Dec. 25)- Closed

New Year's Eve & Day (Dec. 31 - Jan. 1)- Closed

CELEBRATING OUR NEIGHBORS

Anniversaries

October:

- Saguaro Tax
- O'Connor Capital
- ChiroSport
- Maricopa Property Service
- Miller Certified Reporting
- Humboldt Capital
- New Law Solutions
- Spirit Packaging and Supplies
- The Perpetual Law Firm
- Dr Chris Jaron, O.D. P.C
- Linder Mediation, PLLC
- Vista Counseling Center
- Phillips Law Group
- Elite Towing and Transport, LLC
- The Accident Attorneys Group, Inc
- Clausen Team
- All The Way Mobility

November:

- Farmers Ins., Keanu Baca Agency
- Soli Health, Dr. Olic
- Intrepid Mental Wellness
- Steve and Terri Greenburg
- Momentum Counseling Center
- Stewart Law Group
- Treguboff Law
- On Your Side Mitigation
- Shoemaker, CPA
- Cozy, LLC
- Family Christian Counseling
- AFJ Law, PLLC
- Copper Silver Insurance

December:

- DSR & Associates, Stephen Holmquist
- Key Select Real Estate
- OPUS Group
- Injury Lawyers of AZ
- The King Approach
- New Century Construction, LLC
- Ann Plavsity PC
- Crocus Consulting, LLC
- Goosehead Insurance
- Lawvertise
- Rally Home Mortgage
- Restore Medical and Wound Experts
- Reform Mind Health and Treatment

Together We Bloom

THANK YOU FOR TRUSTING US WITH YOUR BUSINESS!

Lux Avondale
623.512.4900

Lux Scottsdale
480.265.4515

HOLIDAY PERFORMANCES & EVENTS

comedy

HALLOWEEN TRICK OR ROAST
OCTOBER 31ST ~ 7:30PM
TAP THAT DOWNTOWN PHOENIX

https://www.tapthatbeer.com/events/crack-up-comedy-presents-trick-or-roast



family outdoor event

HALLOWEEN SPOOKTACULAR HOT AIR BALLOON FESTIVAL
OCTOBER 23 -31

https://www.phxhappyhours.com/events/spooktacular-hot-air-balloon-festival-2026

theatre

DEREK HOUGH - DANCE FOR THE HOLIDAYS
NOVEMBER 4
ORPHEUM THEATRE PHOENIX
https://www.orpheum.com

family outdoor event

DESERT FARM LIGHTS
NOV 21 - DEC 28
JUSTICE BROTHERS RANCH

https://www.visitphoenix.com/events/annual-events/holiday-events/

theatre

NUTCRACKER! MAGICAL CHRISTMAS BALLET
DEC 21ST ~ 7PM

https://www.arizonafinancialtheatre.com/shows:



family outdoor event

CHRISTMAS AT SCHNEPF FARMS
NOV 28 - DEC 21

https://www.schnepffarms.com:

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.

AVONDALE COMMUNITY UPDATES













Upcoming Events
Around Avondale

Desert West Market

Estrella Mountain Community College 3000 N. Dysart Rd, Avondale, AZ

Starts for the 2026 season every Saturday 9AM-1PM



Opening Day: October 3

Halloween Market: October 31

Harvest Fest: November 7

Small Business Saturday: November 28,

Christmas Markets: December 5, 12, & 19

Open-air community event features local food vendors, crafts, and specialty themed market days.

The Hondo Rodeo Fest-Phoenix, AZ

Chase Field



401 E. Jefferson St., Phoenix, AZ 85004

November 13-15, 2026 | Starts at 12PM

The Hondo Rodeo Fest is an all day 3-part experience. Starting at noon-1AM is a free street fest. Next enjoy the Million Dollar Rodeo from 6PM-8PM. After that a 2-part concert series from 8:30PM-11:00PM. The concert series features Tim McGraw, Miranda Lambert, and Blake Shelton. Also playing is Turnpike Troubadours and Lynyrd Skynyrd.

18th Annual Dia De Los Muertos Festival



Avondale Goodyear Farms Cemetery

3720 N Santa Fe Trail, Avondale, AZ 85392

Saturday November 7, 2026 | 5PM-9PM

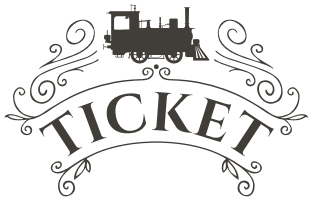
PRESERVING CULTURE ONE DANCE AT A TIME! Ballet Folklorico Esperanza and the City of Avondale are excited to announce the 18th Annual Dia De Los Muertos Festival

This one-of-a-kind artistic and cultural event is family-friendly and free to the public. The festival will include music, live entertainment, food trucks, arts & crafts vendors, and community ofrenda.

SCOTTSDALE COMMUNITY UPDATES







Upcoming Events

Around Scottsdale

Scottsdazzle Holiday Extravaganza:
Held in Old Town Scottsdale
Scottsdale, AZ
Nov. - Jan. | *6:00pm - 9:00pm*
Enjoy free admission to public tree lightings, festive art displays, seasonal pop-up events, and live musical performances in a casual outdoor setting.





iCE! Featuring ELF
JW Marriott Desert Ridge
Phoenix, AZ 85258
Nov. 18 - Jan. 3 |5:00pm to 10pm
JWDesertRidgeChristmas.com



Theme: Elf™ featuring 12 carved scenes, towering two-story ice slides, and hand-carved ice sculptures and ice skating.



Phoenix Pizza Festival



Margaret T. Hance Park
1202 N 3rd St. Phoenix, AZ 85003
Nov. 14 - 15
The event will include live bands, lawn games, desserts, local vendors, kid's crafts, and more. Bars will offer a selection of wine, beer, cocktails and N/A beverages.

What's Cookin'?

Sheet-Pan Lemon Butter Chicken Thighs



Ingredients

½ cup butter, softened, divided
1-1/4 lb. baby potatoes, halved
kosher salt
freshly ground pepper
1 lemon zest and thinly sliced
4 tsp. chopped fresh thyme
1-1/2 tsp. dried oregano, divided
2-1/2 lb. bone-in skin -on chicken thighs
1 small red onion, halved and cut in 3/4" wedges
5 cloves of garlic, unpeeled

Directions

Step 1 - Preheat oven to 425°.
Using a spatula, spread 2 tablespoons butter on the bottom of a large rimmed baking sheet. Add potatoes, season with salt and pepper, and toss to coat.
Roast until they just start to turn golden, about 15 minutes.

Step 2 - Meanwhile, in a medium bowl, stir together remaining 6 tablespoons butter, lemon zest, 3 teaspoons thyme, and 1 teaspoon oregano.

Step 3 - Pat chicken thighs dry with paper towels and season with salt and pepper. Rub butter mixture all over chicken, including under the skin. Sprinkle with remaining 1 teaspoon thyme and ½ teaspoon oregano.

Step 4 - Add onion, lemon slices, and garlic to baking sheet and toss with potatoes. Nestle chicken thighs among potato mixture.
Roast until golden and chicken reaches an internal temperature of 165°, about 35 minutes.

What's Cookin'?



Easy Apple Pie



Ingredients

2 (9") pie crusts
7 large Granny Smith apples (peeled, cored and sliced into ½ inch slices)
½ cup granulated sugar
½ cup light brown sugar (loosely packed)
2 tablespoons all-purpose flour
1 teaspoon ground cinnamon
⅛ teaspoon ground nutmeg
1 tablespoon lemon juice (plus the zest of half of a lemon)
1 large egg (lightly beaten in a small bowl for egg wash)

Directions

Pepare crust: Use homemade or store-bought dough. If homemade, chill for at least 1 hour.

Preheat: Heat oven to 400°F (204°C) with the rack in the center.

Make filling: Toss apples with white sugar, brown sugar, flour, cinnamon, nutmeg, lemon juice, and zest.

Add bottom crust: Roll one crust to ⅛" thick and place in a deep-dish pie plate.

Fill: Add the apple mixture, leaving extra juices behind.



Top: Roll out the second crust and place over the apples.

Seal: Trim and seal the edges, then cut 4 slits in the top for steam.

Prepare to bake: Brush with egg wash and sprinkle with sugar. Cover edges with foil.

Bake: Bake at 400°F for 25 minutes. Remove foil, reduce to 375°F, and bake 30–35 minutes more, until golden and bubbly.

Cool: Let cool for at least 3 hours before serving.

What's Cookin'?

Peppermint Espresso Martini



Ingredients

For 2 martinis:

- 4 oz vodka
- 2 oz Kahlúa (or another coffee liqueur)
- 3 oz freshly brewed espresso, cooled (or strong cold brew)
- 2 oz half & half
- ¼ tsp peppermint extract

For the chocolate peppermint rim & garnish:

- Chocolate syrup
- Crushed candy canes
- 6 espresso beans

Directions

1. Prepare the glasses: Dip the rims of 2 martini glasses in chocolate syrup, then coat them in crushed candy canes.
2. Fill your shaker halfway with ice.
3. Add the vodka, Kahlúa, cooled espresso, half & half, and peppermint extract.
4. Shake well for 60 seconds. This also helps create that nice frothy espresso-martini top.
5. Divide between the two prepared glasses.
6. Garnish each martini with 3 espresso beans and serve.

Optional: Add 2 tsp chocolate syrup to the shaker if you want to turn it into more of a peppermint mocha espresso martini.

Lux Ladies' Interaction LET'S TALK

Tenant Challenge

random acts of Kindness

CHALLENGE YOURSELF

to do one unexpected KIND thing for someone.

Inquiring Minds - Share with the Lux Ladies.

The greatest gifts are found in moments of kindness, gratitude, and the connections we share with others.

Joke: Why did the kind person bring a ladder to work?

Answer: Because they wanted to help everyone reach new heights!

Giving Back



'Tis the season for giving!

We're sharing a few organizations doing wonderful work in our community, if you're looking for ways to spread a little extra holiday cheer.



Scottsdale Community Partners — Holiday Hope from the Heart

This program supports local families and seniors throughout the holiday season. Programs like Adopt A Family and Adopt A Senior help provide meals, gifts, and essential items to Scottsdale residents in need.



Jaydie Lynn King Foundation — Adopt-A-Family

They partner with Phoenix Children's Hospital to provide holiday gifts, food, clothing, grocery gift cards, and household necessities to families with children receiving cancer or blood-disorder treatment. Their 2026 program is currently scheduled to support more than 100 families.





Arizona DCS Giving Tree

The Arizona Department of Child Safety's Giving Tree program helps bring holiday joy to children and families involved with the child welfare system. Through generous community support, children can receive gifts and other essentials during the holiday season.



City of Scottsdale – Adopt-a-Senior

The City of Scottsdale's Adopt-a-Senior program helps bring holiday cheer to local seniors who may be experiencing financial hardship or limited support. Through the program, community members can help provide holiday gifts and grocery assistance to make the season a little brighter.



CCF Foundation – Save-A-Christmas

Save-A-Christmas gives foster children the opportunity to experience the joy of holiday shopping alongside a community volunteer. The annual event brings children and volunteers together for a special day of shopping and holiday cheer.

FALL
BUCKET LIST

- [ ] VISIT A PUMKIN PATCH
- [ ] CARVE A PUMPKIN
- [ ] VISIT AN APPLE ORCHARD
- [ ] VISIT A FARM
- [ ] PLANT FALL FLOWERS
- [ ] PLANT SPRING BULBS
- [ ] DECORATE FOR HALLOWEEN
- [ ] VISIT A FARMER'S MARKET
- [ ] READ A BOOK
- [ ] GO ON A PICNIC
- [ ] DO SOME FALL BAKING
- [ ] BAKE COOKIES
- [ ] HAVE HOT APPLE CIDER
- [ ] HOST A BONFIRE
- [ ] GO ON A NATURE WALK
- [ ] GO ON A SCAVENGER HUNT
- [ ] PLAN YOUR FALL WARDROBE
- [ ] HOST A GAME NIGHT
- [ ] TAKE FAMILY PHOTOS
- [ ] TRY A NEW CRAFT
- [ ] WATCH A MOVIE OUTSIDE
- [ ] TRY A NEW CRAFT