

# THE LUX LIFE

*The Unexpected Experience.*



## Spring is in the air!

There is nothing quite like fresh spring air. Our beautiful desert is starting to bloom, and the recent rain has certainly brought a crispness back into the air. While the temperature begins to rise, we know it won't be long before the Valley heats up and we are longing for these cool winter mornings. So as the saying goes, enjoy it before it's gone!

As tradition, Lux is emerging from winter by planting flowers in Avondale. Scottsdale's flowers were fertilized and they have already begun showing off their vibrant and brightened colors.

Recently, Lux Offices rolled out unique and specific codes to our clients with mailbox and mail services within Lux. These "unique to you" mail codes will help rank your company more strongly and independently within the Lux Offices' locations {and away from Lux Offices}. Please be sure to check your emails and reach out to Lux staff for your code if you haven't already done so.

We are excited for the future and what lies ahead in the next few months. With much gratitude, we are honored to work alongside each one of you. Thank you for bringing joy and purpose into our days.

~ Sharon & Maria ~



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# Celebrating Our Neighbors

## *Welcome to the Lux Family!*

ALLP Financial, LLC  
 Americas Expeditors En Route LLC  
 Ascender Credit Services  
 Cutting Edge Notary Services  
 Dreamers Insurance  
 Jade Limited Freight, LLC  
 Mauldin CPA's, PLLC  
 Oasis Agency  
 State48 Med Staff  
 www.ShopWithMacy.Com LLC



## *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.



## *Anniversaries*

### **March:**

- Musco Lighting - 13 Years
- Law Office of Elizabeth M. Brown - 9 Years
- Weiss-Riner Law Office- 9 Years
- Valley Goldmine- 8 Years
- Admix Social- 8 Years
- Bayntree Wealth Advisors, LLC- 7 Years
- Call Realty- 7 Years
- Mobile Iphone Repairs- 7 Years
- Kanter Photography- 6 Years
- Fortridge Agency- 4 Years
- Integrated Musculoskeletal Care- 4 Years
- Iron Tree Investments- 3 Years
- Atai Life Science- 1 Year
- Clergy BNB - 1 Year
- Executive Home Share - 1 Year
- Mo Real Estate, LLC- 1 Year
- Rock My Ride- 1 Year
- Sojourn, LLC- 1 Year
- Stephen I. Leshner, PC - 1 Year

### **April:**

- Harvest Time Group- 15 Years
- Herder & Associates- 12 Years
- VJM, LLC | Legacy C- Suite LLC-8 Years
- Gates Foundation- 6 Years
- Kahlo Healthcare- 2 Years
- All City Public Adjusters- 1 Year
- AZ Flight Training- 1 Year
- DeLeon Realty, INC- 1 Year
- Fed Biz Exchange- 1 Year
- FinLawyer.com PC- 1 Year
- Pamela McDonald Ministries- 1 Year



**THANK YOU FOR TRUSTING US WITH YOUR BUSINESS!**

Lux Avondale  
 623.512.4900

Lux Scottsdale  
 480.265.4515



# Avondale Community Updates

## Did Someone Say Shred-A-Thon?

Doing a little Spring Cleaning? Is it time for your annual home or business purge? DeeCilla Comfort Center has the right event for you.

On April 30th, DeeCilla Comfort Center will host "Shred-It For Good" a shred-a-thon to support single mothers working hard to break the cycle of abuse.

The drive thru, contact-less event will take place at:

Streams Church  
6532 N El Mirage Rd  
Glendale, AZ 85307  
Time: 8 AM - 10 AM



Cost: \$5 min per (paper or file size) box/bag

For more information, please contact: DeeCilla Comfort Center at (623)440-6963 or email [info@deecillacenter.org](mailto:info@deecillacenter.org)

## Upcoming Events

### Around Avondale

#### Folk & Heritage Festival

March 5th - 6th | 10am to 5pm

9802 N. 59th Ave, Glendale 85302

Our 32nd annual Folk & Heritage Festival will continue the celebration of Folk music, it's history and culture at Historical Sahuaro Ranch Park.

This FREE event features hundreds of performers from all over the country sharing their talents through music, poetry, art and workshops.

[www.GlendaleAZ.com/events](http://www.GlendaleAZ.com/events)

#### Avondale KidFest

Saturday, April 9th | Friendship Park

12325 W McDowell Rd, Avondale 85323

The three-hour celebration brings in approximately 1,000 attendees to Friendship Park. The high-flying zip line and the bungee trampoline provides guests hours of thrilling entertainment, while Epic DJ, Ballet Folklorico, Steppin Out, and Take 5 Dance keeps the excitement and energy high as they performed. Also, Phoenix Children's Hospital to provide 100 free bike helmets to youth of all ages!

<https://www.avondaleaz.gov/government/departments/parks-recreation/special-events/kidfest>

#### Avondale Fiesta

Saturday April 30th | 6pm - 10pm

Old Town Avondale

495 E. Western Avenue, Avondale 85323

The City of Avondale hosts this wonderful celebration complete with entertainment to include a Mariachi Band, Ballet Folklorico Esperanza and more. Arts & crafts and a wonderful selection of Hispanic foods will also be available.

<https://festivalnet.com/61877/Avondale-Arizona/Ethnic-Festivals/Avondale-Fiesta>

## Celebrate Your Administrative Professionals on April 27th!



National Administrative Professional's Day is observed annually on the Wednesday of the last full week in April.

As you know, a strong administration is essential for maintaining office decorum and seamless day-to-day operations. Be sure to take a moment on Wednesday, April 27th to show them how much you appreciate their skill-sets, contributions to the team, and all their hard work to keep the company running smoothly!

# Scottsdale Community Updates

## Did You Know?



St. Patrick's Day, feast day (March 17) of St. Patrick, patron saint of Ireland. Born in Roman Britain in the late 4th century, he was kidnapped at the age of 16 and taken to Ireland as a slave. He escaped but returned about 432 CE to convert the Irish to Christianity. By the time of his death on March 17, 461, he had established monasteries, churches, and schools. Many legends grew up around him—for example, that he drove the snakes out of Ireland and used the shamrock to explain the Trinity. Ireland came to celebrate his day with religious services and feasts. Saint Patrick's Day is celebrated on Thursday, March 17, 2022.

It was emigrants, particularly to the United States, who transformed St. Patrick's Day into a largely secular holiday of revelry and celebration of things Irish. Cities with large numbers of Irish immigrants, who often wielded political power, staged the most extensive celebrations, which included elaborate parades. Boston held its first St. Patrick's Day parade in 1737, followed by New York City in 1762. Since 1962 Chicago has colored its river green to mark the holiday. (Although blue was the color traditionally associated with St. Patrick, green is now commonly connected with the day.)

Irish and non-Irish alike commonly participate in the "wearing of the green"—sporting an item of green clothing or a shamrock, the Irish national plant, in the lapel. Corned beef and cabbage are associated with the holiday, and even beer is sometimes dyed green to celebrate the day. Although some of these practices eventually were adopted by the Irish themselves, they did so largely for the benefit of tourists.



## Upcoming Events

*Around Scottsdale*



### Arizona Fine Art Expo

Now through Sunday, March 27th | 10am - 6pm

7 days a week just north of MacDonalds Ranch

26540 N Scottsdale Rd, Scottsdale 85255

Experience a vast array of fine art genres and mediums exhibited at the 16th Annual Arizona Fine Art EXPO.

An incomparable art experience, the EXPO2020

provides a rare opportunity to meet artists while they work in their studio creating fine art. The Arizona Fine Art EXPO is located in the heart of the Sonoran Desert, 124 art studios within a 44,000 SQFT tent, the EXPO is the art destination of Arizona.

<https://arizonafineartexpo.com/>

### Arizona Taco Festival

Saturday, April 9th - Sunday, April 10th | 11am - 7pm

16601 N Pima Rd, Scottsdale 85260

The 11th Annual Arizona Taco Festival – el original – is making a comeback to Salt River Fields. This two-day event will deliver another year of taco madness with more than 50 taco makers over two days -- restaurants, food trucks and chefs, along with a non-stop schedule of entertainment, contests and instagrammable moments.

<http://aztacofestival.com/>

### Scottsdale Jazz Festival

Saturday, April 30th | 3pm - 9pm

3939 N Drinkwater Blvd, Scottsdale 85251

Downtown Scottsdale joins more than 196 global Jazz Day celebrations on April 30th designated by the United Nations Educational, Scientific and Cultural Organization (UNESCO) and Herbie Hancock to celebrate jazz and the role it plays in uniting people around the world. Featuring music from Keiko Matsui, Kirk Whalum, and Nayo Jones. Reserved seating is available.

<https://www.scottsdalejazzfest.com/index.html>

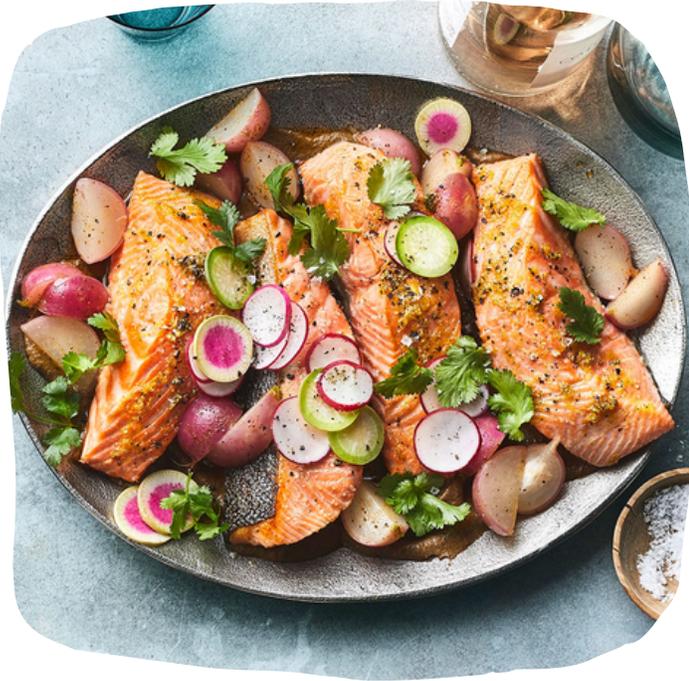
## ASK US ABOUT OUR PARTNERSHIPS

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

# What's Cookin'?

## Oven-Baked Salmon with Charred Onions & Old Bay Radishes



### Ingredients

- 2 medium onions, sliced 1/2 inch thick
- 4 tablespoons extra-virgin olive oil, divided
- Zest of 2 lemons
- 1 1/2 teaspoons cracked pepper
- 1 teaspoon kosher salt, divided
- 4 (5 ounce) skin-on salmon fillets
- 6 large radishes, cut into wedges, plus more thinly sliced for garnish
- 1 teaspoon Old Bay seasoning
- 1/2 teaspoon sugar
- Fresh cilantro & flaky sea salt for garnish

### Directions

- Step 1 - Preheat oven to 325 degrees F.
- Step 2 - Heat a large cast-iron skillet over high heat. Add onions and cook, pressing down occasionally, until completely charred on one side, 10 to 15 minutes. Turn and cook, pressing down occasionally, until charred on the second side, 8 to 10 minutes more. Transfer to a large bowl and cover tightly. Let steam for 15 minutes.
- Step 3 - Meanwhile, mix 2 tablespoons oil, lemon zest, pepper and 1/2 teaspoon salt in a small bowl. Add 1 tablespoon oil to a medium ovenproof nonstick or cast-iron skillet and add salmon, skin-side down. Spread the lemon zest mixture on the salmon. Bake until just cooked through, 14 to 16 minutes.
- Step 4 - Bring a small saucepan of water to a boil. Add radish wedges and cook until just tender, 5 to 6 minutes. Drain and pat dry. Dry the pan and add the remaining 1 tablespoon oil and Old Bay. Heat over medium heat until sizzling, about 1 minute. Remove from heat and stir in the radish wedges. Cover and keep warm.
- Step 5 - Combine the onions, the remaining 1/2 teaspoon salt and sugar in a food processor; puree until smooth.
- Step 6 - Serve the salmon with the onion puree and radishes. Garnish with sliced radishes, cilantro and flaky salt, if desired.

# Apple Custard Cake

## Directions

- Step 1 - Preheat oven to 350°F. Coat a 9-inch springform pan with cooking spray.
- Step 2 - Toss apples, raisins (or currants), lemon juice, cinnamon and nutmeg in a large bowl. Combine milk and oil in a small bowl or glass measuring cup. Whisk 1 cup flour, baking powder and salt in a medium bowl.
- Step 3 - Combine 2 eggs and 2/3 cup sugar in the bowl of a stand mixer fitted with the whisk attachment. Beat until thickened and pale, 3 to 5 minutes. Add bourbon (or whiskey or Calvados) and mix for 15 seconds. Using a flexible spatula, fold in the flour mixture in 3 additions, alternating with 2 additions of the milk mixture.
- Step 4 - Lightly beat the remaining egg in a small bowl. Stir in 1 cup of the batter and the remaining 2 tablespoons flour. Set aside for topping.
- Step 5 - Add the apple mixture to the remaining batter in the mixing bowl and mix well to combine. Scrape into the prepared pan. Spread the reserved topping evenly over the top. Sprinkle the remaining 1/3 cup sugar over the cake.
- Step 6 - Place the pan on a rimmed baking sheet. Bake until the top is golden brown and the edges pull away from the sides, about 1 hour. Transfer to a wire rack to cool for 30 minutes. Run a thin knife around the edge and release the cake from the pan.



## Ingredients

- 4 cups thinly sliced peeled firm apples (4 medium), such as Granny Smith, Honeycrisp and/or Cortland
- ½ cup golden raisins or currants
- 1 tablespoon lemon juice
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 1 cup whole milk
- 1 cup canola oil
- 1 cup whole-wheat pastry flour plus 2 tablespoons, divided
- 1 tablespoon baking powder
- ¾ teaspoon salt
- 3 large eggs, divided
- 1 cup granulated sugar, divided
- 1 tablespoon bourbon, whiskey or Calvados



# Word Search

## Teamwork

Y T B M R E H T E G O T K R O W K Z D E U Z O N  
 G W K E H C R N L P T Q S H L K K N Z W K L U Z  
 B Y B C T N E O Y B J E J Q Q E C N A D A I U G  
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Good Sportsmanship  
 Motivation  
 Strategy  
 Assist  
 Work Together  
 Strength

Communication  
 Patience  
 Success  
 Work Hard  
 Guidance  
 Teamwork

Trust  
 Encourage  
 Goal  
 Family  
 Team

Inspire  
 Positivity  
 Support  
 Leader  
 Perseverance