

Northlake Summit

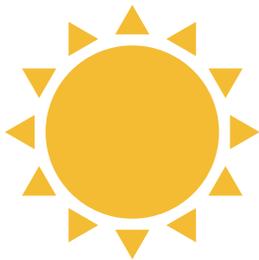
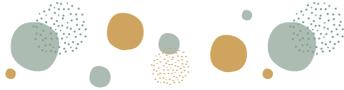
JUNE 2019

Resident Event Ice Cream Social

When: Sunday
June 9th
from 12 PM- 3 PM

Please come and join us for
Northlake Summit's 1st
Ice Cream Social!

Where: Northlake Summit
Clubhouse



AT THE
pool



It's FINALLY here! Pool Season 

Please be sure to read through our pool rules. We have extra copies at the office if you would like to stop by and pick one up.

Around Town

Go check out the 15th annual Sunbury Farmers' Market in the Scenic Sunbury Square!

Located at:
39 E Granville St
Sunbury, Ohio 43074



SUNBURY

FARMERS' MARKET

~ growing since 2005 ~

Every Saturday, rain or shine, from
mid May through mid October from
9:00 a.m. until noon.

Resident Spotlight

Shelly and Tim Amicone

Shelly and Tim have been living at Northlake Summit since January 2019. Tim is a retired chef and Shelly works as a licensed social worker and family therapist. Their hobbies include Amish marketplaces, shopping, fishing, hiking and antiquing. With Tim being a retired chef he says his favorite style of cooking is homestyle southern and Italian. The Amicones met in 1987 in Chicago and they have 3 sons.

Next Resident Spotlight?

We would love to feature **YOU** as the next resident spotlight! Please stop by the office and let us know if you would like the opportunity to be our future Northlake Summit Resident Spotlight!

Recipe of the Month

Fresh Peach Trifle

Ingredients: 6 large ripe peaches - peeled, pitted and sliced, 1 tablespoon fresh lemon juice, 1 teaspoon lemon zest, 2 (8 ounce) containers vanilla yogurt, 1 (10 inch) prepared angel food cake

1. Place peaches in a large bowl, and gently toss with lemon juice. Place 1 cup of peaches in a blender, set aside remaining slices, and blend until smooth. Place yogurt into a bowl; stir in the peach puree and lemon zest until well blended.
2. Cut the angel food cake into squares and place half in the bottom of a glass dish. Spoon half of the peach slices over the cake. Cover with half of the yogurt mixture. Place remaining cake squares over the yogurt. Top with peaches, reserving 5 or 6 slices for garnish. Cover with remaining yogurt mixture. Garnish with peach slices. Refrigerate until ready to serve.

