

2026

VOL. 8

ORANGE GRAND COMMUNITIES

August Newsletter

Community Reminders

August 20th, Olentangy District is Back To School! Keep in mind that school buses will return to the community. Ohio law requires drivers to stop for any school bus displaying flashing red lights and an extended stop arm.

Please remove all recreational items from front porches. Breezeway buildings need bikes removed from the breezeways.

Only ages 16+ are allowed in the clubhouse and pool without a parent present.



@orangegrandapartments



og@sregroup.com

Back to School Fun

AUGUST 1ST- AUGUST 15TH

COLORING CONTEST



Coloring Contest from 8/1 to 8/15th, stop by to pick up a coloring sheet and crayons. We will randomly select a grand prize winner!

GUESS THE ERASER COUNT!



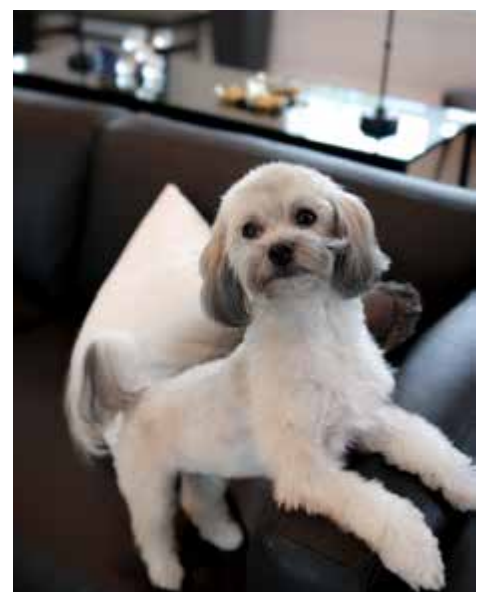
Also from from 8/1 to 8/15th, we will have a jar of erasers in the clubhouse, the closest guess without going over wins!

National Dog Day



TUESDAY, AUGUST 25TH

On Tuesday, August 25th we will be celebrating National Dog Day by inviting the dogs of Orange Grand to the Clubhouse to pick up a “Doggie Bag” with toys and treats, while supplies last! We will also be taking professional portraits of the pups in the clubhouse.



FOOD TRUCK

FRIDAY!

NANDO'S TACOS & MORE!

**AUGUST
21ST**

5:00 PM - 8:00 PM



Boursin Cheesy Tomato Pasta

Ingredients

- 2 packs Boursin Cheese
- 4 cups cherry tomatoes
- 10 cloves garlic
- ¼ cup olive oil
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 tablespoon Italian seasoning
- ½ teaspoon red pepper flakes
- 1 teaspoon salt, for the pasta water
- 1 pound rigatoni
- ½ cup chopped fresh basil



Instructions

Prep

- Preheat the oven to 400°F and grease a 9X13-inch baking dish with non-stick cooking spray.
- Place both packs of Boursin Cheese near the center of the baking dish (with some space between them)
- Scatter the tomatoes and garlic all around them. Drizzle everything with olive oil and season with salt, pepper, Italian seasoning, and red pepper flakes.

Bake

- Bake for 25-30 minutes or until the tomatoes have blistered and the cheese is just starting to turn golden brown.
- While the cheese and tomatoes are baking, bring a large pot of water to a boil and add one teaspoon of salt along with the pasta.
- Boil the pasta until al dente, according to the package's instructions. Drain and reserve one cup of pasta water.
- Mix it all together. Add the cooked pasta and basil to the baking dish and toss to coat the pasta in the cheesy, tomato sauce. Fold in a handful of spinach while dish is hot. (optional)

Serve & Enjoy!