

2026

VOL. 9

ORANGE GRAND COMMUNITIES

September Newsletter

Community Reminders

Referral Credit is up to \$300 if you have a friend move-in by October 15th! Just have them let us know you referred them when they tour/apply.

As a reminder, all work orders are to be submitted through Buildium, our work order management site. If you cannot access your Buildium account, let the office know and we can reset your password for you!

If you would like to submit your pet as Pet of the Month, email us a short bio and photos of your pet!



The leasing office will be closed
Monday, September 7th for Labor Day



@orangegrandapartments



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Fall Gift Basket!

SEPTEMBER 22, 2026

Stop by the leasing office to enter to win a fall themed basket from 9/1-9/20, the randomly selected winner will be announced on the first day of Fall, 9/22!

National Coffee Day

TUESDAY, SEPTEMBER 29, 2026

TBD Coffee Day

Fall Decorating Contest

SEPTEMBER-OCTOBER

Get ready for our fall decorating contest, throughout the month of September through end of October we will be holding a fall themed decorating contest, to enter just send us a picture of your exterior/porch! Winner will be announced in October.

Lasagna Soup

Ingredients

For the Soup

- 1 tbsp olive oil
- 1 medium onion, finely diced
- 1 lb ground beef (80/20)
- 5 cloves garlic, minced
- ½ tsp red pepper flakes
- 1 tsp dried oregano
- 2 tbsp tomato paste
- 25 oz tomato basil pasta sauce
- 28 oz diced canned tomatoes
- 4 cups chicken broth (plus more if you prefer a thinner soup)
- 2 tsp kosher salt (divided, or to taste)
- 12 lasagna noodles, uncooked and broken into 2-inch pieces
- ½ cup heavy cream (optional, for that silky finish!)



For the Garnishes

- 1 cup shredded mozzarella cheese
- ½ cup parmesan cheese, freshly grated
- ½ cup ricotta cheese
- 6 tbsp fresh basil, finely chopped

Instructions

- Heat olive oil in a large pot or Dutch oven over medium heat. Add the onion and cook until soft, then add the ground beef and brown completely.
- Stir in the minced garlic, red pepper flakes, oregano, tomato paste, and half of the salt. Cook for about 1 minute until fragrant.
- Simmer: Pour in the tomato basil pasta sauce, diced tomatoes, and chicken broth. Bring the pot to a boil, then stir in the broken lasagna noodles and remaining salt. Reduce heat and simmer until the noodles are tender.
- Make it Creamy: Turn off the heat and gently stir in the heavy cream.
- Serve & Top: Ladle into warm bowls and top with a dollop of ricotta, a generous handful of mozzarella and parmesan, and fresh chopped basil. Enjoy with a piece of crusty garlic bread!

Serve and Enjoy!!