

# Resort Report

July 2021



## *Happy July St. Moritz Residents!*

As a reminder, we listed a few things so that everyone can have a safe and enjoyable summer at St. Moritz Apartments!

### POOLS

Anyone, under the age of 14, may use the pool only with an adult in attendance, as there is no lifeguard.

No diving is allowed in the pool.

Smoking is not permitted at any pool/spa area.

Flotation devices including boogie boards and rafts are not permitted in the pool.

Glass bottles/containers and alcoholic beverages are not permitted.

Pool hours are from 8:00 a.m. until 10:00 p.m. Neither residents or their guests should be in the pool areas after 10:00pm.

Residents are responsible for their guests and are limited to (2) guests per apartment. All guests must be accompanied by a resident at all times.

You must have your pool key to access the restrooms.

### FITNESS CENTER

Masks are not required but please maintain a safe distance.

Be sure to place the free weights back in the rack when not in use.

Guests are not permitted in the fitness center at this time.

### GENERAL

The use of sidewalk chalk is not permitted on property.

Balconies/patios are not to have items hanging on the railings such as towels, rugs, string lights etc. Bamboo shades and attached sunshades are not permitted on patios/balconies.

No part of the property is to be used for the washing or maintenance of vehicles.

Bicycle riders, please be aware of traffic while riding on property.

Please do not bounce balls against buildings or garages.

Charcoal Barbeques are strictly prohibited. You may use a gas grill with a 1-pound capacity gas tank.

## Heirloom Tomato Burrata Salad

### Ingredients:

- Heirloom tomatoes
- Burrata Cheese
- Basil pesto
- Kosher Salt & Ground Pepper
- For serving; grilled bread: finely chopped basil, olive oil



### Instructions:

Layer the sliced tomato on your favorite large serving platter or board. Nestle the burrata into the tomatoes, gently breaking them apart to expose the creamy filling. Season generously with salt and ground black pepper, then drizzle the basil pesto over top. Serve immediately. Enjoy!

## Easy No Bake Dessert

### Ingredients:

- 3 cups Arugula, fresh
- 1/4 cup Mint, fresh
- 4 cups Watermelon
- 1 Lemon Zest
- 1 tbsp Lemon juice
- 1 black pepper
- 1 pinch Kosher salt
- 3 tbsp Olive oil
- 4 oz Feta cheese



1. Prepare Jell-O Jigglers recipe according to the package instructions. Pour into a loaf pan and let sit in the fridge for 3 hours.
2. Cut up strawberries into bite-size pieces for 4 cups of strawberries.
3. After at least 3 hours, scoop out the jello out of the loaf pan.
4. Cut set gelatin into bite size pieces or cubes.
5. Add 1 cup small marshmallows and 2 cups whipped topping to strawberries and jello. Stir gently but thoroughly and serve immediately (or refrigerate). ingredients together just prior to serving.

## Orange Creamsicle Jello Squares

### Ingredients:

- 6 Envelopes Knox Gelatin
- 1 Cup Cold Water
- 1/2 Cup Boiling water with 1/4 Cup Sugar
- 1/2 Cup Boiling Water
- 2 1/2 Cups Orange Soda
- 2 Cups Vanilla Ice Cream melted



### Orange Cubes

Dissolve 3 envelopes of gelatin in 1/2 Cup cold water stir and let set 1 minute.

Pour the 1/2 Cup Boiling water with 1/4 cup sugar dissolved in it over gelatin and stir at least 2 minutes ensuring it is completely dissolved.

Pour in Orange Soda, stir to combine and add to 13x9 inch

### Cream Filler

At about the 3 1/2 hour mark start the Cream portion.

Dissolve 3 envelopes of gelatin in 1/2 Cup cold water stir and let set 1 minute. Pour 1/2 Cup Boiling water over the gelatin and stir at least 2 minutes ensuring it is completely dissolved.

Add the completely melted Ice Cream Stir to combine. Set aside and let cool to room temperature.

Remove the orange gelatin and cut into 1/4 x 1/2 inch rectangles and put in sprayed 8x8 inch pan spreading them out randomly.

Pour the Ice Cream mixture over the orange and refrigerate at least another 4 hours. Cut into squares and serve.