



OFFICE AND AFTER HOURS
EMERGENCY NUMBER
303-680-2800
AND FOLLOW THE PROMPTS

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PAY RENT ONLINE



CONTACT THE LEASING OFFICE IF YOU NEED
YOUR ACCOUNT NUMBER.

LATE FEE POLICY

RENT IS DUE ON THE
FIRST OF THE MONTH.
LATE FEES ARE 5%.

CONSULT YOUR LEASE FOR MORE DETAILS.



RESIDENT REFERRAL

REFER A FRIEND TO LIVE AT THE ORCHARDS
AT CHERRY CREEK APARTMENTS AND
RECEIVE \$100.⁰⁰ OFF A FUTURE MONTH OF
RENT!

EARLY BIRD

PAY YOUR RENT EARLY, BY THE 26TH OF THE
MONTH, TO BE ENTERED FOR A CHANCE TO
WIN \$50.⁰⁰ OFF THE FOLLOWING MONTH'S
RENT! ONE WINNER WILL BE DRAWN AND
CALLED EACH MONTH.

SMOKE DETECTORS

IF YOUR SMOKE DETECTOR BEGINS TO
"CHIRP", PLEASE CALL THE LEASING OFFICE
AND MAINTENANCE WILL
REPLACE THE BATTERY. DO
NOT DISCONNECT OR
DAMAGE THE DETECTORS.



TRASH

PLEASE ENSURE YOUR
TRASH MAKES IT TO (AND
INSIDE) THE DUMPSTER.
PLEASE DO NOT LEAVE
TRASH IN FRONT OF YOUR
DOOR!



KEEP IT SLOW

PLEASE BE MINDFUL OF YOUR
SPEED AND KEEP IT SLOW
WHILE IN THE COMPLEX.



PETS AND SERVICE ANIMALS

ALL PETS, INCLUDING ESA -
EMOTIONAL SUPPORT/SERVICE
ANIMALS, NEED PROOF OF
VACCINES. REMEMBER TO LEASH
AND CLEAN UP AFTER YOUR
ANIMAL.



PACKAGES

PACKAGES MUST BE DELIVERED TO YOUR
DOOR. THEY WILL NOT BE ACCEPTED AT
THE OFFICE.



JUNE 2025

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1 RENT DUE	2	3	4	5	6 D-DAY	7
8	9 Donald Duck	10	11	12 Rose	13	14 Flag
15 Father's Day	16	17	18	19 Goofy	20	21 Summer
22	23	24	25	26	27	28
29	30					



STOP BY THE
LEASING OFFICE BY
JUNE 11TH, 2025
AND GUESS THE NUMBER
OF ITEMS IN THE JAR FOR
A CHANCE TO WIN A
\$50 GIFT CARD!!!

STOP BY THE
LEASING
OFFICE ON
JUNE 20TH,
2025
AND PICK UP
SOME ICE
CREAM!



SUMMER SOLSTICE

THE SUMMER SOLSTICE OCCURS AT THE
MOMENT THE EARTH'S TILT TOWARD/FROM
THE SUN IS AT A MAXIMUM. THEREFORE, ON
THE DAY OF THE SUMMER SOLSTICE, THE SUN
APPEARS AT ITS HIGHEST ELEVATION WITH A
NOONTIME POSITION THAT CHANGES VERY
LITTLE FOR SEVERAL DAYS BEFORE AND AFTER
THE SUMMER SOLSTICE.

THE SUMMER SOLSTICE IS THE LONGEST DAY
OF THE YEAR. THE HEAT OF SUMMER COMES
FROM THE TILT OF EARTH'S AXIS, NOT FROM
HOW FAR AWAY IT IS FROM THE SUN.

ELECTRIC GRILLS ONLY

FOR EVERYONE'S SAFETY AND PER THE LEASE AND
LOCAL FIRE DEPARTMENT: NO CHARCOAL
BURNING, GAS, PROPANE, SOLID
FUEL OR ANY OTHER OPEN-FLAME
COOKING DEVICES, HIBACHIS,
SMOKERS OF FIRE PITS ARE TO BE
USED OR STORED ON ANY OF THE
PROPERTY'S PATIOS OR BALCONIES.



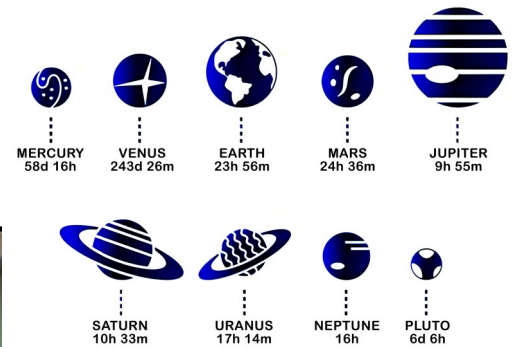
FATHER'S DAY

FATHER'S DAY, CELEBRATED ON THE THIRD
SUNDAY OF JUNE IN THE UNITED STATES,
HAS A HISTORY ROOTED IN THE DESIRE TO
HONOR FATHERS AND THEIR
CONTRIBUTIONS. THE HOLIDAY WAS
INITIALLY PROMOTED BY SONORA SMART
DODD, WHO WAS INSPIRED BY MOTHER'S
DAY AND HER OWN SINGLE-PARENT
FATHER. WHILE THERE WERE EARLIER
ATTEMPTS TO ESTABLISH A FATHER'S DAY,
DODD'S EFFORTS IN SPOKANE, WASHINGTON,
LED TO THE FIRST OFFICIAL CELEBRATION IN
1910. THE HOLIDAY
GRADUALLY GAINED
TRACTION AND, AFTER
DECADES OF EFFORT,
BECAME A NATIONAL
HOLIDAY IN 1972.



AS THE WORLDS TURN

BELOW IS HOW LONG IT TAKES FOR EACH
PLANET (PLUS PLUTO) TO MAKE A FULL
ROTATION.



VOCABULARY EXPANDER

PURLICUE

PURR-LEE-KYOO

THE SPACE BETWEEN THE
THUMB AND FOREFINGER
WHEN EXTENDED.



AIR CONDITIONERS

IN ORDER TO UTILIZE YOUR AIR
CONDITIONING UNIT PROPERLY, IT IS
IMPERATIVE THAT YOU DO NOT SET YOUR
THERMOSTAT BELOW 70 DEGREES,
REGARDLESS OF THE TEMPERATURE OUTSIDE.
SETTING THE THERMOSTAT TOO LOW WILL
CAUSE THE A/C UNIT TO FREEZE UP AND YOU
WILL NOT BE ABLE TO USE YOUR AIR
CONDITIONER, BUT IT
CAN CAUSE THE
REASONABILITY OF
THE COST OF THE
REPAIRS TO FALL ON
YOU. PLEASE ALWAYS
BE MINDFUL WHEN
TURNING ON YOUR
AIR CONDITIONER.



UNUSUAL FACTS ABOUT THE HUMAN BODY



- DON'T STICK OUT YOUR TONGUE IF YOU WANT TO HIDE YOUR IDENTITY. LIKE FINGERPRINTS, EVERY TONGUE PRINT IS UNIQUE.
- YOUR PET ISN'T THE ONLY ONE IN THE HOUSE WITH A SHEDDING PROBLEM. HUMANS SHED ABOUT 600,000 PARTICLES OF SKIN EVERY HOUR. THAT WORKS OUT TO ABOUT 1.5 POUNDS EACH YEAR, SO THE AVERAGE PERSON WILL LOSE AROUND 105 POUNDS OF SKIN BY AGE 70.
- AN ADULT HAS FEWER BONES THAN A BABY. WE START OFF LIFE WITH 350 BONES, BUT BECAUSE CERTAIN BONES FUSE TOGETHER DURING GROWTH, WE END UP WITH ONLY 206 AS ADULTS.
- YOU GET A NEW STOMACH LINING EVERY THREE TO FOUR DAYS. WITHOUT THIS RENEWAL, THE STRONG ACIDS YOUR STOMACH USES TO DIGEST FOOD WOULD ALSO DIGEST YOUR STOMACH.
- YOUR NOSE IS NOT AS SENSITIVE AS A DOGS, BUT IT CAN REMEMBER 50,000 DIFFERENT SCENTS.
- THE SMALL INTESTINE IS ABOUT FOUR TIMES AS LONG AS THE AVERAGE ADULT IS TALL. IF IT WEREN'T LOOPED BACK AND FORTH UPON ITSELF, ITS LENGTH OF 18 TO 23 FEET WOULDN'T FIT INTO THE ABDOMINAL CAVITY, MAKING THINGS RATHER MESSY.
- EVERY SQUARE INCH OF SKIN ON THE HUMAN BODY HAS APPROXIMATELY 32 MILLION BACTERIA ON IT, BUT FORTUNATELY, THE VAST MAJORITY OF THEM ARE HARMLESS.
- THE SOURCE OF SMELLY FEET, LIKE SMELLY ARMPITS, IS SWEAT. AND PEOPLE SWEAT BUCKETS FROM THEIR FEET. A PAIR OF FEET HAVE 500,000 SWEAT GLANDS AND CAN PRODUCE MORE THAN A PINT OF SWEAT PER DAY.
- THE AIR FROM A HUMAN SNEEZE CAN TRAVEL AT SPEEDS OF 100 MILES PER HOUR OR MORE.
- BLOOD HAS A LONG ROAD TO TRAVEL: LAID END TO END, THERE ARE ABOUT 60,000 MILES OF BLOOD VESSELS IN THE HUMAN BODY. AND THE HARD-WORKING HEART PUMPS THE EQUIVALENT OF 2,000 GALLONS OF BLOOD THROUGH THOSE VESSELS EVERY DAY.
- YOU MAY NOT WANT TO SWIM IN YOUR SPIT, BUT IF YOU SAVED IT ALL UP, YOU COULD. IN A LIFETIME, THE AVERAGE PERSON PRODUCES ABOUT 25,000 QUARTS OF SALIVA—ENOUGH TO FILL TWO SWIMMING POOLS.
- BY 60 YEARS OF AGE, 60 PERCENT OF MEN AND 40 PERCENT OF WOMEN WILL SNORE. BUT THE SOUND OF A SNORE CAN SEEM DEAFENING. WHILE SNORES AVERAGE AROUND 60 DECIBELS (THE NOISE LEVEL OF NORMAL SPEECH), THEY CAN REACH MORE THAN 80 DECIBELS. EIGHTY DECIBELS IS AS LOUD AS THE SOUND OF A PNEUMATIC DRILL BREAKING UP CONCRETE. NOISE LEVELS OVER 85 DECIBELS ARE CONSIDERED HAZARDOUS TO THE HUMAN EAR.
- BLONDES MAY OR MAY NOT HAVE MORE FUN, BUT THEY DEFINITELY HAVE MORE HAIR. HAIR COLOR HELPS DETERMINE HOW DENSE THE HAIR ON YOUR HEAD IS, AND BLONDES (ONLY NATURAL ONES, OF COURSE) TOP THE LIST. THE AVERAGE HUMAN HEAD HAS 100,000 HAIR FOLLICLES, EACH OF WHICH IS CAPABLE OF PRODUCING 20 INDIVIDUAL HAIRS DURING A PERSON'S LIFETIME. BLONDES AVERAGE 146,000 FOLLICLES. PEOPLE WITH BLACK HAIR TEND TO HAVE ABOUT 110,000 FOLLICLES, WHILE THOSE WITH BROWN HAIR ARE RIGHT ON TARGET WITH 100,000 FOLLICLES. REDHEADS HAVE THE LEAST DENSE HAIR, AVERAGING ABOUT 86,000 FOLLICLES.
- IF YOU'RE CLIPPING YOUR FINGERNAILS MORE OFTEN THAN YOUR TOENAILS, THAT'S ONLY NATURAL. THE NAILS THAT GET THE MOST EXPOSURE AND ARE USED MOST FREQUENTLY GROW THE FASTEST. FINGERNAILS GROW FASTEST ON THE HAND THAT YOU WRITE WITH AND ON THE LONGEST FINGERS. ON AVERAGE, NAILS GROW ABOUT ONE-TENTH OF AN INCH EACH MONTH.

HOW DO THEY SALT PEANUTS IN THE SHELL?

NO, BIOENGINEERS HAVEN'T CREATED A SUPER BREED OF NATURALLY SALTY PEANUT PLANTS (YET). THE METHOD ISN'T NEARLY THAT COMPLICATED. TO SALT PEANUTS WHILE THEY'RE STILL IN THE SHELL, FOOD MANUFACTURERS SOAK THEM IN BRINE (SALTY WATER). IN ONE TYPICAL APPROACH, THE FIRST STEP IS TO TREAT THE PEANUTS WITH A WETTING AGENT—A CHEMICAL COMPOUND THAT REDUCES SURFACE TENSION IN WATER, MAKING IT PENETRATE THE SHELL MORE READILY. NEXT, THE PEANUTS ARE PLACED INTO AN ENCLOSED METAL BASKET AND IMMERSED IN AN AIRTIGHT PRESSURE VESSEL THAT IS FILLED WITH BRINE. THE PRESSURE VESSEL IS THEN DEPRESSURIZED TO DRIVE AIR OUT OF THE PEANUT SHELLS AND SUCK IN SALTWATER. PEANUTS MAY GO THROUGH SEVERAL ROUNDS OF PRESSURIZATION AND DEPRESSURIZATION. ONCE THE PEANUTS ARE SUITABLY SALTY, THEY ARE RINSED WITH CLEAN WATER AND SPUN ON A CENTRIFUGE IN ORDER TO GET RID OF THE BULK OF THE WATER. FINALLY, THEY ARE POPPED INTO AN OVEN SO THAT THE DRYING PROCESS CAN BE COMPLETED. NOW, IF THEY COULD JUST FIGURE OUT HOW TO CRAM SOME CHOCOLATE INTO THOSE PEANUTS.



RANDOM THOUGHTS

- IF APPLE MADE A CAR, WOULD IT STILL HAVE WINDOWS?
- THE YOUNGEST PICTURE OF YOU IS ALSO THE OLDEST PICTURE OF YOU.
- WERE LIGHT BULBS SUCH A GOOD IDEA, THAT THEY BECAME THE SYMBOL FOR GOOD IDEAS
- ARE ORANGES NAMED ORANGES BECAUSE ORANGES ARE ORANGE? OR IS AN ORANGE NAMED ORANGE BECAUSE ORANGES ARE ORANGE?



WHAT MAKES POPCORN



THE MOST IMPORTANT FACTOR THAT ALLOWS POPCORN TO POP IS THE PERICARP. ALSO REFERRED TO AS THE HULL, THE PERICARP IS THE OUTER SHELL OF THE KERNEL. THE PERICARP OF POPCORN IS STRONG AND NEARLY IMPERMEABLE TO WATER. INSIDE THE PERICARP ARE WATER AND STARCH, THE TWO OTHER KEYS TO THE POPPING EQUATION. WHEN YOU HEAT POPCORN, THE WATER INSIDE BECOMES SUPER-HEATED, WHICH MEANS THAT IT'S HOT ENOUGH TO BOIL BUT CAN'T BECOME STEAM BECAUSE THE PERICARP HOLDS IT IN. MEANWHILE, THE STARCH ALSO HEATS UP AND BECOMES FLUID, LIKE A GELATIN. AS THIS MOISTURE GETS HOTTER AND HOTTER, THE PRESSURE BUILDS UNTIL THE PERICARP CAN'T TAKE THE STRAIN. EVENTUALLY, THE PERICARP BURSTS. WHEN THIS HAPPENS, A BUNCH OF THINGS OCCUR WITHIN A FRACTION OF A SECOND. AS THE PERICARP EXPLODES, THE SUPERHEATED MOISTURE CAN EXPAND AND TURNS TO STEAM. THE GELATINOUS STARCH IS ALSO SENT OUTWARD BY THE EXPLOSION, BUT IT COOLS QUICKLY. AS IT COOLS, IT SOLIDIFIES, AND THE FOAM TURNS INTO A LIGHT, FLUFFY, SOLID. AS SUCH, THE SHAPE OF THE POPPED KERNEL IS BASICALLY A FROZEN STARCH EXPLOSION. IF POPCORN IS HEATED TOO SLOWLY, THE MOISTURE GRADUALLY SEEPS OUT AS STEAM. (THE PERICARP ISN'T TOTALLY WATERTIGHT.) IF IT'S HEATED TOO QUICKLY, THE KERNEL POPS BEFORE THE STARCH IS HOT ENOUGH. ANOTHER IMPORTANT FACTOR IS MOISTURE CONTENT. POPCORN MUST BE DRIED UNTIL IT ONLY HAS ABOUT 14 PERCENT MOISTURE. TOO MUCH MOISTURE RESULTS IN CHEWY POPCORN, WHILE TOO LITTLE LEAVES UNPOPPED KERNELS. FIELD CORN, SWEET CORN, AND MOST WILD CORNS WON'T POP BECAUSE THEIR PERICARPS AREN'T TOUGH ENOUGH TO WITHHOLD THE PRESSURE AND LET MOISTURE ESCAPE TOO EASILY. SOME FOOD FOR THOUGHT FOR THE NEXT TIME YOU'RE WAITING FOR THE MOVIE TO BEGIN.

ROOT BEER FLOAT PIE



INGREDIENTS:

- 3/4 CUP GOOD QUALITY ROOT BEER
- 1/2 CUP MILK
- 1 (3.4-OUNCE BOX) INSTANT VANILLA PUDDING MIX
- 1-2 TBSP ROOT BEER EXTRACT (THE MORE EXTRACT, THE STRONGER ROOT BEER FLAVOR)
- 1 (8 OZ) TUB COOL WHIP (THAWED)
- 1 PREPARED GRAHAM CRACKER CRUST
- CHERRIES AND WHIPPED CREAM FOR GARNISH (OPTIONAL)

INSTRUCTIONS:

1. IN A LARGE BOWL, WHISK TOGETHER THE ROOT BEER, MILK, ROOT BEER CONCENTRATE AND PUDDING MIX FOR 2 MINUTES OR UNTIL MIXTURE THICKENS. FOLD IN THE COOL WHIP UNTIL MIXTURE IS UNIFORM AND COMBINED.
2. POUR THE MIXTURE INTO THE PREPARED GRAHAM CRACKER CRUST AND FREEZE FOR APPROX. 8 HOURS OR OVERNIGHT. ONCE FROZEN, CUT INTO SLICES AND GARNISH WITH WHIPPED CREAM AND CHERRIES, IF DESIRED. STORE PIE IN FREEZER.