

Summer STARTS AT HOME

A Simple Guide to Effortless Summer Hosting

Summer gatherings don't need to be over planned to feel memorable. The best moments happen when your home and your community make it easy to relax, connect, and enjoy the season.



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Let the Kitchen Be the *Heart* of the Party

In Texas, guests naturally gather wherever the drinks and AC are.

- Create a self-serve drink station with cold water, lemonade, or iced tea
- Prep simple foods ahead of time that are easy to grab and enjoy
- Use the island or dining area as a natural gathering spot for conversation and snacks
- Keep serving simple; summer hosting should feel relaxed, not formal

Pro Tip: A cool kitchen, cold drinks, and a good playlist go a long way.

Bring the Party *Outdoors*

Texas summers are made for outdoor living... just maybe not at 3 PM.

- Plan outdoor time for mornings, evenings, or shaded hours
- Set out extra seating before guests arrive
- Add string lights or lanterns for an easy evening upgrade
- Keep outdoor games nearby for casual fun

You don't need a huge backyard to create a great atmosphere, just a comfortable place to gather.



Make the Most of Your *Community* Spaces

One of the best parts of community living is having spaces designed for connection.



- Plan a pool day with neighbors and friends
- Meet up at the playground or green space before heading back home for food
- Take an evening walk through the neighborhood once the temperatures cool down
- Organize simple neighborhood get-togethers to build new connections

Sometimes the best summer memories happen just steps from home.

Keep it *Easy*

The best hosts aren't the busiest hosts.

- Choose easy foods and simple setups
- Don't worry about perfection
- Focus on comfort, conversation, and enjoying your space

A great home makes hosting feel natural.

Summer Starts at *Home*

From kitchen conversations to backyard evenings and neighborhood gatherings, **home is where summer memories are made.**



Summer *Recipes*

Strawberry Lemonade

Ingredients:

- ☐ ½ pound fresh strawberries, stems removed
- ☐ 1 ½ cups granulated sugar
- ☐ 4 ½ - 5 cups water, divided
- ☐ 1 ½ cups fresh-squeezed lemon juice

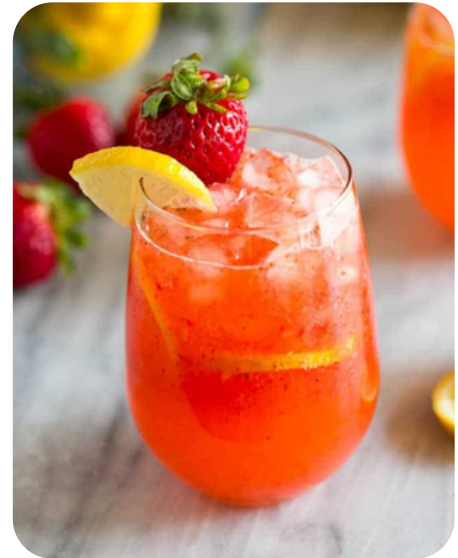
Instructions:

- Use a blender or food processor to puree the strawberries. Strain them through a fine mesh sieve, if desired, to remove seeds.
- In a small saucepan, over medium heat, stir together sugar and 2 cups water.
- Bring to a boil, and stir until sugar is dissolved. Remove from heat and allow to cool to room temperature.
- Strain the lemon juice through a fine-mesh sieve into a 2-quart pitcher. Add simple syrup and pureed strawberries and stir to combine. Refrigerate until cold.
- When ready to serve, add 2 ½ cups of cold water and stir. Taste, and add more water if it's too sweet.
- Serve with ice.

Nutrition:

CALORIES: 187KCAL, CARBOHYDRATES: 48G, SODIUM: 9MG, POTASSIUM: 103MG, SUGAR: 45G, VITAMIN C: 39.3MG, CALCIUM: 13MG, IRON: 0.2MG

www.tastesbetterfromscratch.com



Caprese Skewers

Ingredients:

- ☐ 24 cherry tomatoes
- ☐ 12 mini mozzarella balls
- ☐ 24 basil leaves
- ☐ Extra-virgin olive oil, for drizzling
- ☐ Balsamic reduction, for drizzling
- ☐ Sea salt and freshly ground black pepper

Instructions:

- Thread the tomatoes, mozzarella, and basil onto mini skewers.
- Drizzle with olive oil and balsamic reduction and sprinkle with salt and pepper.

www.loveandlemons.com

