

BRIDGE HOMES

May 2024

Vol 2 Issue XVII

Monthly Newsletter



MOVE-IN MADNESS WINNER

Congratulations to Licynthia in Atlanta, the lucky winner of our Move-In Madness Giveaway last month!

Thank you to everyone who participated in the giveaway competition!

Stay tuned for more chances to win in future promotions!



MEMORIAL DAY

As Memorial Day draws near, we reflect solemnly to honor the brave souls who sacrificed their lives in service to our nation. This day serves as a poignant reminder of the valor and selflessness demonstrated by countless men and women who bravely defended our freedoms and way of life.

Let us unite in gratitude and remembrance for those who have courageously fought to safeguard our liberty.



STAFF SPOTLIGHT

Meet Melanie Stone, one of our Corporate Services Coordinators here at Bridge Homes! Melanie, one of two Utility Coordinators at Bridge Homes, manages the seamless transfer of utility services for residents moving in and out by liaising with service providers.

Melanie values her coworkers most in her job, enjoying the exchange of knowledge and conversations with people across different regions as she interacts with various marketplaces.

Thank you, Melanie, for all that you do!

STORAGE SOLUTIONS: KEEP YOUR FRUITS AND VEGGIES FRESH FOR LONGER

Fruits and vegetables are essential for a healthy diet but can be difficult to keep fresh. Keep your perishables fresh with a few tips:

Regulate Moisture Levels: Excess moisture causes certain produce to spoil. To prevent this, dry produce before storing, and store leafy greens and mushrooms with a paper towel to absorb moisture. Store other produce like fresh herbs, asparagus, and carrots in a water container to preserve freshness.

Give Space: Cramming produce together blocks air circulation, allowing moisture and mold to build. To avoid moldy produce, try buying no more than a week's worth of groceries. That way, your produce will have room to breathe in the fridge.

Temperature Control: Temperature irregularities will quickly rot produce. Try to keep produce in the crisper drawer of the fridge as the temperature is fairly stable, and away from any heating element when storing on the counter.

Wash Produce: To prevent mold growth, wash your produce in a vinegar-water solution (one part white vinegar, three parts water) to remove pesticides and kill bacteria. Afterwards, rinse your produce well and dry before storing. Cleaning your fridge often with warm, soapy water will also prevent mold buildup. Remember to rinse and allow surfaces to completely dry before storing food.

Freeze Produce: If you want to preserve produce for longer, put them in the freezer! Allow produce to ripen, then peel or cut produce to store in a resealable bag or freezer-safe container. Remember, different produce will remain fresh for varying periods in the freezer. For instance, while asparagus can last nearly a year in the freezer, mushrooms will only last about two months.

For more information on storage solutions for sustainable homes, check out our [blog](#)!

For questions regarding maintenance, [contact us](#) today!



LEAVE US A REVIEW!

Did you have a positive experience renting from Bridge Homes?

Help future renters by sharing your experience with others!

We kindly ask that you take a few minutes to write a review on Facebook, Google, TrustPilot, or BBB.com.

Your support is greatly appreciated!



We had to quickly find a rental home and Bridge Homes did a great job expediting everything. We were able to view the house and move-in in a couple days. Even after the move, the customer service was quick and efficient.

Sunny K.

