



Sunizo
Superior Realty Management

Quarterly Newsletter- July 2021



Hurricane Season Preparation:

Hurricane Elsa is officially the first hurricane of 2021. Although we do not know what path it will take, it is always important to stay vigilant. You want to make sure you have a plan in place. Here are just a few suggestions to ensure that you are prepared.

1. Prepare a disaster kit for your home and car.
2. There are several resources online including here:
<https://www.floridadisaster.org/planprepare/hurricane-supply-checklist/>
3. Know your evacuation zone, contact the Florida Division of Emergency Management for more information:
<https://www.floridadisaster.org/knowyourzone/>
4. Prepare, review, update, and/or practice plans you have for your business in the event of a hurricane.
5. Review your insurance coverage details regarding the space you lease for your business.
6. Backup any vital data for your business.
7. Review your lease.
8. Please make sure you have provided a valid Certificate of Insurance to your property manager.
9. Record your property manager's information (below) in a location that can easily be referenced.

These are just recommendations, please refer to your local authorities and government agencies for updated information regarding hurricane preparedness for yourself and your business.

Property Manager Contact Information



Florida

Myriam Alvarez

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Managing Locations: Fort Myers, Clearwater, Port Charlotte, and Lutz

Linda Kazak

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Managing Location: Fort Myers

Darius Fair

Phone Number: (404)536-6700

Email: darius@sunizo.com

Managing Locations: St. Cloud, Kissimmee, and New Smyrna Beach

Georgia

Kristy Griffin

Phone Number: (817)875-2840

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Managing Locations: Conyers, Jonesboro, Norcross

Darius Fair

Phone Number: (404)536-6700

Email: darius@sunizo.com

Managing Location: McDonough

Tenant Spotlights



Pawsitively Radiant

Every quarter we like to share with you information about one of our tenants! We have tenants in both Florida and Georgia!

This quarter we are sharing with you information about Pawsitively Radiant a pet grooming company in Port Charlotte, Florida. If your pet needs to be groomed or has nails to trim, they will provide the service for dogs, cats, rabbits, pet squirrels, gerbils, guinea pigs, birds, and more!

All of the grooming services are in-house, but they also offer a pick-up and delivery service for \$20.00 extra.

The owner of Pawsitively Radiant said they listen and complete every request clients make about their pet as long as it doesn't endanger their health in any way.

Address:

2200 Kings Highway Unit 2H
Port Charlotte, FL 33980

Hours of Operation:

Monday- Sunday
8:00 AM- 6:00 PM

Social Media:

Instagram: <https://www.instagram.com/pawsitivelyradiantpc/>

Facebook: <https://www.facebook.com/Pawsitively-Radiant-102574695313069>

[Click Here for Pawsitively Radiant's Website](#)

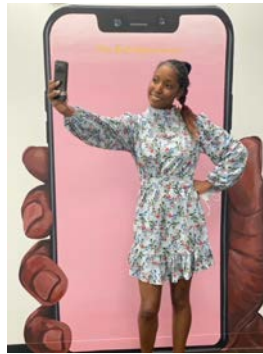
The Selfie Xperience

Are you ready to take your selfies to the next level? The Selfie Xperience in McDonough, Georgia is a great way to explore your creativity! It is an interactive selfie museum! You can go to take cool pictures or have a fun date night. The possibilities are endless!



Address

2081 Jonesboro Road,
McDonough, GA 30253



Social Media

You can find The Selfie Xperience on Instagram:

[@theselfiex](#)

Hours

Wednesday- Thursday
11:00 AM- 9:00 PM

Friday- Saturday
11:00 AM- 11:00 PM

Sunday
12:00 PM- 7:00 PM

[Click Here for The Selfie Xperience Website](#)

A Property Manager's Favorite

Eggs in a Hole Casserole Recipe



Check out one of Property Manager Myriam Alvarez' favorite recipes that she shared with us! If you try it out, tell us how it tastes! You can also try variations including adding tomatoes, onion, peppers and chorizo. You can even change the cheese!

Let's Get Cookin'!

Ingredients:

1 can Pillsbury Croissant Sheet
1 cup Jimmy Dean Fully Cooked crumbled sausage (regular or turkey)
1 cup Smithfield diced ham (you can put it in a small food processor to dice it even smaller)
3 cups shredded Fiesta, divided cheese (or any shredded cheese to your liking)
¼ cup dried onions
6 eggs
2 tbsp Italian seasoning
1 tbsp smoked paprika
Salt and Pepper to taste
Cooking spray (any type you like, butter flavored works great!)

Medium - 2.25 qt (12.75x7.75x2.625 in.) glass baking dish. You can also use aluminum if you just want to throw it out when you are done with the dish.

Instruction:

1. Turn oven on to 365 degrees.
2. Spray baking dish with cooking spray on all sides and the bottom.
3. If you're cooking the sausage roll, break it into pieces and cook until done (you can also add a little extra dried onion, fennel seeds and sage powder to it to add a little flavor). When done set it aside to cool a little.
4. If you like your diced ham in very small pieces, you can put the package in a small food processor until desired size.
5. Open your can of Pillsbury Croissant Sheet and place it inside the baking pan making sure it goes up all four sides about ½ way. You may need to tuck the corners in a little bit. Make sure there are no holes at the bottom. If you do get some small holes, just pinch them together.
6. Put about 1 cup of the grated cheese throughout the entire bottom, then sprinkle with Italian seasoning and the rest of the dried onions.
7. Later put the ham and sausage on top of the cheese.
8. Put the rest of the grated cheese along the top and spread out evenly on top.
9. Take a small spoon and with the back, make six small holes in the casserole mixture, deep and wide enough to fit an egg inside. This size casserole dish will make six total (three across the top and three across the bottom). Make sure they are deep enough that you will be able to see a little of the dough on the bottom) so that the eggs don't run over. I usually calculate where I will cut to make 6 pieces and leave about 1-1.5 inches on each side of the hole.
10. Put in the oven for 15 minutes and 365 degrees, then take it out to see how cooked the eggs are. If they are still too runny for your liking, take the dish out, put aluminum around the edges, covering just the dough so that it doesn't burn, and put the dish back in the oven and broil on low for just a couple of minutes, keeping an eye on it so that it doesn't burn, and take out when the eggs are done to your liking.
11. Slice into six pieces and serve.

Quarterly Property Focus



350 Technology Pky, Peachtree Corners, GA 30092

Office, flex, or warehouse space is available in Peachtree Corners, Georgia! It is about 20 miles northeast of Downtown Atlanta. There is up to 36,000 square feet available which is divisible. Most of it is currently built out as office but it has flex capabilities.

-100% HVAC controlled

-Landlord will demolish the office not needed and create the dock doors (which we currently have 10 dock doors - all glassed-in)

-Available now

-Warehouse: 24' clear warehouse ceiling

-Generator pad outside by previous tenant; but the pad location and interior conduit remains (easy to reconnect)

Email admin@sunizo.com for more details about the space and for floor plans!

[Search Our Current Rentals Here](#)

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Storm Photo by [Anandu Vinod](#) on [Unsplash](#)

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