

Berg Buzz



Summer Edition 2024

Welcome to the 2024 summer newsletter providing you with upcoming events, downtown news, and Berg Management reminders. Stay current on the entire Buzz here in Waukesha.

WDBA Farmers' Market

The Farmers' Market is open! Come support your local growers and merchants! As always, the market runs from 8:00 a.m. to Noon, Saturdays from May 4 through October 26, at the corner of Madison and St. Paul.

www.waukeshadba.com



Perennial Plant Sale

The Spring City Garden Club will be hosting their Annual Fundraiser Perennial Plant sale on June 1st from 8:30 a.m. – Noon at the St. John Neumann Catholic Church grounds located at 2400 Les Paul Pkwy (WI-59) in Waukesha. Please visit their website for more information:

<https://springcitygardenclub.org/>

Friday Night Live (FNL)

This year, FNL will run each Friday starting June 7th through August 30 (indoor only on July 5th) from 6:30 p.m. - 9:00 p.m. Head to downtown Waukesha for live music and food. Visit the FNL page of the Waukesha Downtown Business Association (WDBA) website at www.waukeshadba.com for weekly band lineups and special events or follow Friday Night Live on Facebook.



Waukesha Strong Tile Project – Your final opportunity to engrave a tile for the Parade Memorial in Grede Park will be on June 21 during Friday Night Live.

<https://www.waukesha-wi.gov/residents/waukesha-strong-community-tile-project.php>

Pools Opening Friday, June 7th!



You know summer's here when the Waukesha pools open on June 7! Check out the following website to sign up for swim classes, buy season

passes, or just check out the hours and activities, including Buchnerfest on June 8th: <https://www.waukesha-wi.gov/government/departments/pools.php>
<https://www.waukesha-wi.gov/residents/buchnerfest.php>

Waukesha Civic Theatre

Kinky Boots the Musical will be playing on the Mainstage from June 7th to June 23rd. Check out their website for more information on upcoming shows, camps, and classes! <https://www.waukeshacivictheatre.org/>

Tribute Tuesday Concert Celebration

Tuesdays @ Cutler Park; Concessions open at 5:30 p.m. Bands start at 7:00 p.m.

June 11, 2024 - [Claptonation: An Eric Clapton Tribute](#)

July 9, 2024 - [Justified: A Justin Timberlake Tribute](#)

August 13, 2024 - [Y2K: A 2000s Era Tribute](#)

<https://www.waukesha-wi.gov/residents/tribute-tuesday.php>

Riverside Rhythms

Wednesdays June 12 – August 28 from 11:30 a.m. - 1:00 p.m. Riverside Rhythms kicks off the summer season in downtown with live music and food. It will be held under the historic bus depot on Riverfront Plaza.

Please visit the website for more information: <https://www.downtownwaukesha.com/riversiderhythms/>

Monday Night Movies In the Park

Throwback Mondays start Monday June 17th in Cutler Park. Come enjoy the outdoors and celebrate the City's history with throwback feature films. Pre-movie activities begin at 6:00 p.m. with the following films starting at 7:15 p.m.:

June 17- Teenage Mutant Ninja Turtles; Mutant Mayhem

July 15– The Polar Express

July 29 – Wonka

<https://www.waukesha-wi.gov/residents/monday-night-movies.php>



Strawberry Picking

Picking strawberries, in the greater Waukesha County area, seems to be a rite of summer. Check out where to pick and how to create tarts, pies, and jams at the Lake Country website:

<https://lakecountryfamilyfun.com/go-pick-strawberries/>



4th of July Parade and Fireworks



Neighborhood Beer Garden - July 3, 2024
6:00 p.m. at Lowell Park.

Fireworks: July 3, 2024, 9:30 p.m. Lowell Park, 2201 Michigan Avenue, Waukesha

Parade: Tuesday, July 4th 11:00 a.m. downtown Waukesha. This year's theme is "Through the Decades!" Check it out here:

<https://www.waukesha-wi.gov/residents/independence-day.php>

Summer Activities & Volunteer Options

Looking for more summer activities or volunteer/Intern opportunities with the Parks Department? Check out the Waukesha Summer Activity Guide to sign up for leagues or classes and get information on local parks and forestry:

<https://www.waukesha-wi.gov/government/departments/activity-guide.php>

Or attend a free "**Fit in the Park**" Zumba, Yoga, or Bootcamp

<https://www.waukesha-wi.gov/government/departments/where-you-belong.php#:~:text=Step%20into%20the%20sunshine%20and,outside%20patio%20by%20the%20riverside>

Rainy Day? No problem, visit the **Waukesha Public Library** to see all the new offerings, join a summer reading program, volunteer, or just pick up a good book!

<https://waukeshapubliclibrary.org/>



Art Crawl #131

The next Art Crawl will be the "Make It, Take It Crawl" on Saturday, August 3rd from 2:00 – 8:00 p.m. You can get more information at: www.waukeshaart.com

Berg Management News!

Resident Portal – If you haven't already, please check out Berg's Resident Portal at: www.bergtenant.com. You can pay rent and other charges on-line via bank draft or credit card (or set up auto pay), view your statement, enter and track Work Orders, and view any documents that have been uploaded to your account.



Recycle – PLEASE be sure to recycle properly! NO plastic bags, paper plates/towels, or pizza boxes in the recycle bin! Waste Management charges extra when there are non-recyclable items in the recycle bin and it contaminates the entire truck! Flatten ALL boxes so everything can fit inside the bin.

Electronics – The next Electronics drop-off is July 20 from 9:00 a.m. – Noon at 600 Sentry Drive. Bring your old TV's, monitors, iPads, microwave, etc. You can get specific information and costs here: <https://www.waukesha-wi.gov/residents/collections/e-waste.php>

Strawberry Cobbler Recipe

For The Strawberry Mixture

Fresh strawberries, hulled and diced – about 4 cups

Granulated sugar – cover the strawberries to create juices

For The Cobbler Crust

1 cup All-purpose flour	2/3 cup Whole milk, warm
½ tsp Baking powder	¼ tsp Vanilla extract
¼ tsp Salt	¼ cup Unsalted butter melted
1 cup Granulated sugar	

Directions

1. Preheat oven to 375°F. Grease a 1.8-liter baking dish (11 x 8½ x 2 oval dish)
2. In a medium bowl, add strawberries and sugar.
3. Stir to coat strawberries in sugar and set aside.
4. To make the crust, whisk together flour, baking powder, salt, and sugar in a large bowl.
5. Add in milk, vanilla extract, and melted butter.
6. Stir gently, just until combined. (Do not over stir. A few lumps in the batter are fine.)
7. Pour batter evenly into the dish.
8. Using a slotted spoon, spoon strawberries evenly on top of the batter, leaving extra syrup in the bowl. Do NOT stir.
9. Bake for 35-40 minutes on the middle rack or until golden brown. (You may need to adjust the time if using a different size dish.)
10. Remove from oven and let cobbler rest for 15 minutes so that all syrup can have a chance to absorb.
11. Spoon into a bowl and top with vanilla ice cream, if desired.



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