



Charmor Apartments Newsletter

March 2007

SUMMER SUBLEASES



If you are planning to sublease your apartment for the summer, please let our office know! We try to maintain an active role with regard to lease assignments and we will be glad to assist you in any way that we can. As all transactions are done through our office, we can keep a close eye on the market. Keep these important rules in mind:

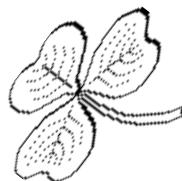
*Always get a name and phone number of people who show an interest in your apartment and don't take it "off the market" until you have a signed agreement.

*The sublease must be officially transacted in our office. Please try to make an appointment with us to ensure that we are available. We will provide the forms and will supervise the transaction.

If you are going to be leaving for the summer or subleasing your apartment, please stop by our office and pick up your Escaping pamphlet. This pamphlet is designed to help you preserve your security deposit. It explains the moving out process and how to prepare your apartment for our inspection.

Keep Us Busy

We've begun putting a list together of work that needs to be done in the apartments over spring break. You can email us, call us, or stop by the office, or drop a note with your suggestions in the drop slot next to the office door if we're not in.



Dates To Remember:

March

Flower: Jonquil

Birthstone: Aquamarine

National Nutrition Month & National Women's History Month

- 11 Daylight Savings Time
(move clocks forward 1 hour)
- 17 St. Patrick's Day
- 21 First Day of Spring
- 17-25 Spring Break

BEFORE YOU LEAVE



We hope that you will have a chance to get a short change of scenery during the next week or so, but don't forget to prepare your apartment for your trip. Below is a brief checklist. Have a good break!

Garbage - boy can it smell if you don't take it out!!!!!!

Windows - closed and locked.

Heat - turn it down a little, but not off.

Lights off.

Deadbolt Locked.

Don't forget to bring your keys back with ,



HAVE A GOOD TRIP AND TRAVEL CAREFULLY!



Chef's Corner:

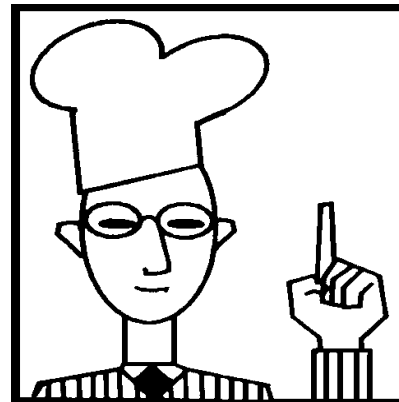
Super-duper Twice Baked Potatoes

What You Need:

- * 4 Medium to large potatoes
- * 2 Green Onions, chopped
- * 1/2 C Shredded Cheddar Cheese
- * 1/3 C Milk
- * Salt and Pepper
- * 1 T Butter or Margarine

Here's How:

1. Preheat oven to 400 degrees
2. Wrap potatoes in aluminum foil
3. Bake the potatoes for 1 hour until soft and tender inside
4. Remove from the oven and let potatoes cool for several minutes
5. Remove aluminum foil and cut potatoes in half lengthwise
6. Spoon out the insides of each half leaving a thin layer covering the skin
7. Place potato innards in a bowl, add milk and butter, and mix together
8. Mix in green onions and cheese
9. Add salt and pepper to taste
10. Scoop mixture back into the potato shells and bake a 375 degree until potatoes are lightly browned and cheese appears melted



For added flavor try adding 1/2 C French Onion Dip.

News From

Charmor Management Team