

HILLS OF WALES NEWSLETTER

AMERICANRENTALSLLC.COM



February 2024 Newsletter



Ways to Keep Apartment Warm During Winter

- Rearrange your furniture so that your heater is unobstructed.
- Turn your fan on reverse.
- Run a space heater.
- Double check that your windows are locked and secured.
- Open blinds and doors during the day to allow the sunlight and warmth to enter your apartment. Leaving your doors open during the day will allow circulation throughout the apartment.
- Electric blankets and mattress heating pads are a great way to get a little extra comfort while sleeping.

Local Events

Waukesha Winter Farmers Market
FEBRUARY 3 @ 9:00 AM - 1:00 PM
<https://lakecountryfamilyfun.com/event/waukesha-winter-farmers-market/2024-02-03/>

Milwaukee County Zoo Free Day
FEBRUARY 3 @ 9:30 AM - 4:30 PM
<https://lakecountryfamilyfun.com/event/free-zoo-day-milwaukee-county-zoo/>

Model Train & Railroad Exhibit
FEBRUARY 10 @ 9:30 AM - 1:30 PM
FREE

<https://lakecountryfamilyfun.com/event/model-train-railroad-exhibit/>



01/02

Office Hours Monday thru Friday:
9am - 5pm
Saturday: By appointment only.
Use your Tenant Web Access account to report maintenance requests.



Newsletter Highlights

As a reminder the Hills of Wales is a non-smoking community.

Community Center is available for parties or gatherings! Reserve by using our website under the tab residents corner, community room

Remember to break down boxes in the recycling dumpster.

Important Reminders

All money owed to American Rentals LLC is part of rent by law, by the 1st of the month. Rent not paid on the 1st is subject to \$10/day late fees until paid in full. Due to bank policy, starter checks and third-party checks are NOT accepted by American Rentals LLC. Bounced checks are subject to a \$50 bounced check fee.

Reminder: Per the Rental Agreement for each tenant, American Rentals LLC requires a 60-day written notice given from the 1st of the month for move-out.

All vehicles must be parked in the assigned parking spot in the lot. Please Park within the yellow lines. Violations of the parking rules gives management the right to revoke your parking privileges. Any non-working vehicles will be towed by In & Out towing unless approved by management. Please remind guests/visitors that they MUST park in designated visitor parking. Residents may NOT park in visitor parking and guests may NOT park in resident parking. Guests can park overnight in the visitor parking spaces! Residents are not allowed to park in visitor parking spaces. Please plan accordingly.

Beef Stroganoff



Ingredients

- 1.2 lb scotch fillet steak / boneless rib eye
- 2 tbsp vegetable oil , divided
- 1 large onion, sliced
- 10 oz mushrooms , sliced
- 3 tbsp butter
- 2 tbsp flour
- 2 cups / 500 ml beef broth , preferably salt reduced
- 1 tbsp Dijon mustard
- 2/3 cup sour cream
- Salt and pepper

SERVING:

- 8 - 10 oz pasta or egg noodles of choice
- Chopped chives , for garnish (optional)

Instructions

- Use your fist (or rolling pin or mallet) to flatten the steaks to about 3/4cm / 1/3" thick. Slice into 5mm / 1/5" strips (cut long ones in half), discarding excess fat.
- Sprinkle with a pinch of salt and pepper.
- Heat 1 tbsp oil in a large skillet over high heat. Scatter half the beef in the skillet, QUICKLY spread it with tongs. Leave untouched for 30 seconds until browned. Turn beef quickly (as best you can!). Leave untouched for 30 seconds to brown. Immediately remove onto a plate. Don't worry about pink bits and that it will be raw inside.
- Add remaining 1 tbsp oil and repeat with remaining beef.
- Turn heat down to medium high. Add butter, melt. Then add onions, cook for 1 minute, then add mushrooms.
- Cook mushrooms until golden. Scrape bottom of fry pan to get all the golden bits off (this is flavour!).
- Add flour, cook, stirring, for 1 minute.
- Add half the broth while stirring. Once incorporated, add remaining broth.
- Stir, then add sour cream and mustard. Stir until incorporated
- Bring to simmer ,then reduce heat to medium low. Once it thickens to the consistency of pouring cream (3 - 5 minutes), adjust salt and pepper to taste.
- Add beef back in (including plate juices). Simmer for 1 minute, then remove from stove immediately
- Serve over pasta or egg noodles, sprinkled with chives if desired.