

# HILLS OF WALES NEWSLETTER

AMERICANRENTALSLLC.COM



AMERICAN RENTAL PROPERTY MANAGEMENT  
WALES • WAUKESHA

## January Newsletter



## Local Events

### Milwaukee County Zoo Free Day

JANUARY 6 @ 9:30 AM - 4:30 PM

### DelaFREEZE

JANUARY 13 @ 10:00 AM - 3:00 PM

<https://lakecountryfamilyfun.com/event/delafreeze/>

### Free Fishing Weekend

JANUARY 21 @ 9:00 AM - 11:30 PM

FREE

<https://lakecountryfamilyfun.com/event/free-fishing-weekend-3/2024-01-21/>

## Winter Safety Tips

- Reverse the direction of ceiling fans to rotate clockwise to help circulate warm air that gathers near the ceiling. This will push the warm air down to lower areas.
- Test smoke alarms and carbon monoxide detectors regularly.
- Don't overload electrical circuits with multiple devices such as holiday decorations or space heaters.
- Run the exhaust fan in the bathroom during and after a shower to reduce moisture in the rental unit.
- Use the exhaust fan above the stove when cooking.



Office Hours Monday thru Friday: 9am-5pm

Saturday: By appointment only.  
Use your Tenant Web Access account to report maintenance requests.

01/02



# 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.

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- 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.

## Chicken Marsala



### Ingredients

- 1 1/2 pounds boneless skinless chicken breasts, pounded 1/4-inch thick (see note), or chicken tenderloins
- 3 tablespoons all-purpose flour
- Salt
- Freshly ground black pepper
- 1 tablespoon olive oil
- 3 tablespoons unsalted butter, divided
- 1 (8-oz) package pre-sliced bella or button mushrooms
- 3 tablespoons finely chopped shallots, from 1 medium shallot
- 2 cloves garlic, minced
- 2/3 cup chicken broth
- 2/3 cup dry Marsala wine
- 2/3 cup heavy cream
- 2 teaspoons chopped fresh thyme
- 2 tablespoons chopped fresh Italian parsley, for serving (optional)

### INSTRUCTIONS

1. Place the flour, 1/4 teaspoon salt, and 1/4 teaspoon pepper in a ziplock bag. Add the chicken to the bag; seal bag tightly and shake to coat chicken evenly. Set aside.
2. Heat the oil and 2 tablespoons of the butter in a large skillet over medium-high heat. (Use a stainless steel pan for the best browning. Nonstick will work too, but you won't get that nice golden color on the chicken.) Place the flour-dusted chicken in the pan, shaking off any excess first, and cook, turning once, until the chicken is golden and just barely cooked through, about 5 to 6 minutes total. Transfer the chicken to a plate and set aside.
3. Melt the remaining tablespoon of butter in the pan. Add the mushrooms and cook, stirring frequently, until the mushrooms begin to brown, 3 to 4 minutes. Add the shallots, garlic, and 1/4 teaspoon of salt; cook for 1 to 2 minutes more. Add the broth, Marsala, heavy cream, thyme, 1/4 teaspoon salt, and 1/8 teaspoon of pepper; use a wooden spoon to scrape any brown bits from the pan into the liquid. Bring the liquid to a boil, then reduce the heat to medium and gently boil, uncovered, until the sauce is reduced by about half, slightly thickened, and darkened in color, 10 to 15 minutes (you're going for a thin cream sauce; it won't start to thicken until the very end of the cooking time). Add the chicken back to the pan, along with any juices that accumulated on the plate. Reduce the heat to low and simmer until the chicken is warmed through and the sauce thickens a bit more, 2 to 3 minutes. Sprinkle with parsley, if using, and serve.