

MINOOKA PARKWAY ESTATES 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

Milwaukee County Zoo Free Day

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

Waukesha Winter Farmers Market

JANUARY 6 @ 9:00 AM - 1:00 PM

Yay – more winter farmers markets! Try out the Waukesha winter farmers market starting in November 2023. November 4 through March 30, 2024.

Waukesha Winter Farmer Market Details:

9:00 am to 1:00 pm

Held at Martha Merrell's Books

231 W Main Street, Waukesha, WI

Free Fishing Weekend

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

FREE

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



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 Minooka Parkway Estates is a non-smoking community.

Please make sure to pick up after your pets. All pets need to be on a leash at all times while being outside.

Remember to break down boxes in the recycling dumpster.

Please submit maintenance requests directly on your Tenant Web Access portal.

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. As a reminder your parking pass should be placed inside your vehicle on the front windshield on the lower left hand side. Any non-working vehicles will be towed by In & Out towing unless approved by management. All visitors must park on the street!

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.