Tenant referral incentives are still available!

There are several vacant units across our portfolio and vacancies happen unexpectedly. If you would like to receive a great gift for helping to fill vacancies with wonderful tenants, please refer to one of the properties.

When a friend, family member, acquaintance, etc. applies for housing, they should tell us that **you** referred them. Once the applicant is determined eligible and moves in, you will receive a \$150 gift card. Amazon, Hannaford, a local restaurant, or another of your favorite places. So, spread the word and get at \$150 gift card! SEVERAL PROPERTIES HAVE VACANT UNITS AVAILABLE NOW!

WASHER & DRYER MAINTENANCE - The

laundry equipment is owned and maintained by CSC Service Works. Therefore, <u>ANY TIME</u> there are issues with a machine, a call must be placed to 877-264-6622 or submitted via email by visiting online www.cscsw.com with the machine id code referenced in the call. (see the front of each machine)

Soon you will find "out of order" signs in your laundry room. If you find a machine out of order, please call it in for service, AND place the out of order sign on the machine. We thank you and the other tenants thank you too!

TENANT APPRECIATION! Across the properties

that our office manages, we have some terrific tenants, and we know it! So, why not show it? Starting soon, we will host a quarterly drawing for a terrific prize. And, one of our tenants will win the prize. The winner and price will be announced in our next newsletter.

Only tenants who are in compliance with their lease agreement at the time of the drawing are qualified.



2020 Newsletter

Telephone #: 207-265-4006

Fax: 888-511-0927

Email: office@occupiedproperties.com

The office is open MONDAY — THURSDAY 9am—4pm excluding holidays

OUR OFFICE WILL BE CLOSED ON THE FOLLOWING DATES:

- ⇒ Monday, May 25th—Memorial Day
- ⇒ Monday, September 7th —Labor Day

Please know, we do our best to be in the office each Monday through Thursday. However, we often times need to be at one of the properties. may be at an appointment or out to lunch. If we've missed you during our normal business hours and you are dropping rental payments or documents at the Kingfield office—please place your items in the house mailbox located to the left of the front door. Thank you!

We always welcome your calls and if you need to meet with us, please call ahead to schedule an appointment.



LAWN FURNITURE, DECORATIONS, ETC.

In order to maintain the grounds and keep the property tidy, please remember... all lawn furniture must be stored in your apartment or storage area when not in use. This means at the end of each day, there should be nothing left outside on the lawns, walkways and in the parking lots. Lawn, garden ornaments and gas grills are not allowed on the property. If the grounds crew needs to move any furniture, bicycles, tools, planters, etc. in order to do their work—the items will be disposed of at a cost to the tenant. If you are interested in hanging a planter, wind chime or other item on the building please call the office and receive approval before you attach anything to the building!



AIR CONDITIONERS

It may seem a bit early for this topic, but summer will be here before we know it, and we want tenants to be prepared for the glorious summer heat.

Most of our properties have crank out casement windows. These windows do not accommodate regular conditioners. And, it is never okay to **window** air retrofit the air conditioner by removing the window or altering it in any way. Portable floor model air conditioners are the only solution for casement windows. They are sold at all major retailers including Wal-Mart, Amazon, Home Depot and Lowe's.

Once you have purchased a portable floor model air conditioner, please contact the management office to schedule a time for a maintenance person to measure your window and air conditioner vent. Management will cover the cost of having a piece of plexiglass cut and installed in the window with your air condition. For more information, please call the office.

IT'S MUD SEASON

Ah, yes... spring has sprung and so have the mud puddles and ooey, gooey lawns. We ask that you use the walkways for foot traffic and please do not drive on the lawns. This will cut down on spring grounds repairs. It may not seem like much, but the less money spent on grounds repairs means more funding for routine maintenance costs and continued property upgrades.

- 2 Tablespoons, sale—plus more for taste
- 1 pound spaghetti
- 2 tablespoons olive oil
- 4 cloves garlic, thinly slices
- 1 teaspoon red pepper flakes Juice of half of a lemon
- 3/4 cup finely grated parmesan cheese, plus moor for serving
- approx. 1 cup of reserved pasta cooking water
- Freshly ground pepper to taste
- A few pinches of chopped parsley for serving

The Comfort Food Corner

Cheesy, Garlicky, weeknight pasta

Bring 4 quarts (16 cups) water to a rolling boil. Add 2 tablespoons of kosher salt. Add spaghetti, and cook as instructed on the box. When pasta is about halfway done, heat oil in a large sauté pan over medium heat. Add garlic, and cook, stirring often, until golden brown, about 3 minutes. Lower heat, add red pepper flakes, and stir. Once pasta is cooked to al dente, transfer pasta directly from water to garlic mixture using tongs. (It's OK if water gets into garlic mixture; this will help loosen the sauce.) Stir thoroughly to coat pasta. Add butter and lemon juice, stirring vigorously with tongs until butter is melted. Add cheese and pasta cooking water, stirring aggressively until the cheese evenly coats the pasta in a smooth, glossy sauce. Add more water if needed. Salt and pepper to taste.

Divide pasta into bowls, top with parsley and more cheese, and serve. Serves 6

