



Locations:

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2786 S. Queen St. Dallastown, PA  
(717) 741-2202 Qsustorit@yahoo.com



5 Years in a Row You have Voted for us, And we are Greatly Honored to be awarded One of York County's Best Self Storage Facilities..

Thank you



**New Tenant Move In Special**

**1/2 off 1st 3 Months on 5x5 or 5x10 (exclusions apply)**

In these uncertain times we don't know if the kids will be going back to school by Month's end. Keep them busy by helping you do some early fall clean up. We have the answer to storing some un-needed items. 5x5's are great for stacking totes of clothes, books or items in a area you need to free up. 5x10's are even better to store some small furniture you don't want to get rid of but just want to change the look in a room for awhile. Now is the time to get one of these units. Or get your garage ready for a area to have a get together. Our units are easily accessible and affordable. Plus 24/7 Access. Call today and let us help you.



**Riddle Me This....**

I had \$2.00.  
My Mom gave me \$10.00.  
My Dad gave me \$30.00  
My Aunt and Uncle Gave me \$100.00.  
I Had another \$5.00.  
How much did I have?



ANSWER BELOW



Please remember to keep your area tidy and free of any personal debris that may be created from your use of the storage units. We want to keep a clean and litter free environment for all of our tenants. Please join us in taking pride in our beautiful facilities!



Thank You.

**RECIPE CORNER**



**Best Way to Cook Corn on the Cob**

Boiling corn with a cup of milk and a stick of butter creates the most delicious corn imaginable. Truly the Best way to cook corn on the cob!

- PREP. TIME:** 5 Minutes
- COOK TIME:** 8 Minutes
- TOTAL TIME:** 13 Minutes
- SERVINGS :** 6-8 servings

**Ingredients:**

- 6-8 ears of corn, hucks and silks removed and cut in half ( if desired )
- 1 cup of milk
- 1 stick of butter

**Instructions :**

1. Fill a large pot about halfway with water.
2. Bring water to a boil.
3. Add milk and butter. Add corn and reduce heat.
4. Simmer corn for 6-8 minutes.
5. Remove corn from cooking liquid and its ready to serve.
6. Optional you can add just a spoon full of sugar to your water .....ENJOY!



We want to thank everyone who donated to our Back to School Drive for the KID'S

They are so deserving of the kindness our Community shows to their desire to learn and achieve a great education. With out the support from people like you and companies like U-Stor-It, these children would become hopelessly lost and living on the streets. In and out of trouble.

Each year we strive to give them the support and the tools they need to start out their school year. We thank you and they thank you for CARING & GIVING .

