



U Stor-It Self Storage

1331 N. Sherman Street
York, PA 17406

2022 Newsletter

Holiday Hours

Christmas

December 14th—9 am to 12:30 pm

December 23rd - 9 am to 2 pm

December 24th—Closed

December 26th—Closed

New Years

December 30th - 9 am to 2 pm

December 31st - Closed

January 2, 2023 - Closed

December Calendar Events:

December 5th - International Volunteer Day

December 12th - Gingerbread House Day

December 16th - National Ugly Sweater Day

December 17th - National Wreaths Across America Day

December 25th - Christmas Day



The Winter Season is Coming:

Tenants with exterior units - Please remember to bring your own shovel and rock salt for the area in front of your unit door. We will have the parking lot plowed in a timely manner but it is up to you to make sure you can access your unit during the snowy months.

Save on Packing Supplies this Month

We are offering **20% OFF** all packing supplies. We have boxes, mattress covers, furniture covers, bubble wrap, packing tape, dish and glass boxes and more.

**Excludes Disc Locks.



Tenant Reminders:

- ◆ If your unit is Overlocked and you pay with an ACH Bank Debit there is a 10 day hold before the Red Lock is removed on your unit.
- ◆ Remember our 7 day Vacate Policy. Please inform the office 7 days before your rent goes on your account. Once rent is on your account it must be paid for another month.

Happy Birthday

To our tenants who will celebrate in December.

** Please remember to let the office know during this month and you will receive a \$5.00 account credit.

(Cannot be combined with Move-In Special or "As Is" Units)



Cranberry Orange Loaf Bread

Prep: 20 min.

Bake: 40 min. + Cooling

Ingredients:

1—1/2 cups all-purpose flour

3/4 cup sugar

1 tsp. baking powder

1/4 tsp. salt

1 tbs. water

1 large egg

1/2 cup orange juice

2 tbs. butter, melted

1—1/2 cups fresh cranberries, chopped

Vanilla or cream cheese icing



Recipe Corner:

Directions

1. Preheat oven to 350 degrees. In a large bowl, combine first five ingredients (dry). In a small bowl, whisk egg, orange juice, butter and water. Stir into dry ingredients just until moistened. Fold in cranberries.
2. Transfer mixture in a 8 X 4 in. loaf pan coated with cooking spray and flour. Bake 45—50 mins. Cool 10 minutes. Remove from pan add icing and decorate. Enjoy !!



@ UstoritNorthSherman