

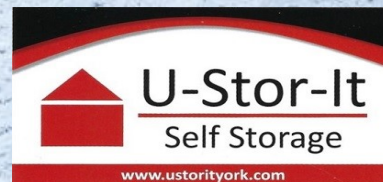


January Newsletter

1331 North Sherman St.

York, PA 17406

717-840-9369



It's your Life, let us help U-Stor-It with Confidence...

New Years Quote:

"Approach the New Year with resolve to find the opportunities hidden in each new day"

Michael Joseph-

Congratulations!

To: Arthur Querry

He is the winner of the Central Market Gift card for our November tenant give a way.



January Calendar Events:

January 1st - New Years Day

January 2nd - Office re-opens at 9 am

January 15th - National Bagel Day

January 16th - Civil Rights Day

January 31st - National Hot Chocolate Day

Tenant Reminders:

- U-Stor-It will plow the property once the snow stops. We will not plow right to the doors. Please bring your shovels to clear up to your door. We follow Central York School District closings and delays.
- We will have a January tenant drawing for a special Valentines surprise. When you make your payment we will sign you up. Good Luck!
- When inclement weather has arrived, remember we can take payments over the phone or you can go to our website and create an account to make your payments on line. Please stay safe this winter.

Wishing a **Happy Birthday** to our tenants who will be celebrating a birthday this month.

Please let the office know during this month and we will take \$5.00 off your rent. (before tax)

* Cannot be combined with Move-In Special



Ways to Stay Warm and Save Money:

- Use flannel sheets and extra blankets
- Open curtains to let sun warm rooms
- Take AC units out of windows
- Add more area rugs for warmth
- Close off rooms you do not use
- Reverse ceilings fans
- Eat soup and warm drinks often

Happiness isa hot drink on a cold day!

Honey Chamomile Tea Latte

Prep: 5 min. Cook time: 15 min. Serves: 2

Ingredients:

- 1 1/2 cup water
- 4 chamomile tea bags
- 1 1/2 cup cold milk
- 1 tablespoon honey
- whipped cream
- ground cinnamon sprinkled on top



Directions:

1. Bring water to a simmer in small sauce pan. Remove from heat and add tea bags. Cover and steep for 10 mins. Heat milk in another sauce pan over medium heat. Whisk constantly until warm and frothy, about 5 mins.
2. Discard tea bags from saucepan of tea, add honey and stir until dissolved.
3. Divide liquid between 2 mugs. Divide frothed milk between mugs and stir gently to combine. Top with whip cream and sprinkle with ground cinnamon. Enjoy!