

March 2021 Newsletter



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Out Like a Lion & In like a lamb ?

What is your prediction ?

In the event of Bad Weather
 Sherman St. follows the Central School District for Delays and Closings.
 We advise you to call 1st before venturing out to the office and or property to see if we are open or opening late.
 As well as if the property maintenance manager has had a chance to Plow. Thank you.


Riddle Me This

What do you call a fake stone in Ireland ? 



March is SPCA DONATION MONTH ...
 Please donate and receive \$5.00 off a full months rent .
 [Offer can not be combined with any other offers.]

Go to : <https://ycspca.org/get-involved/wish-list.html>
 for a WISH LIST OF ITEMS IN NEED. Thank you

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|---------------------------------|---|
| Dry or Canned Cat and Dog food | Cat and Dog Treats |
| Cat and Dog leashes and collars | Training pads |
| Bleach, Disinfectant wipes | Pet Beds and toys |
| Feeding bowls for Lg .or Sm. | New unused towels  |

Ingredients

- 2 tablespoons olive oil
- 3 pounds beef stew meat
- 1 cup onion coarsely chopped
- 1 tablespoon minced garlic
- 1/4 cup all purpose flour
- 1 cup Irish stout beer
- 4 cups beef broth
- 1/4 cup tomato paste
- 2 pounds small yellow potatoes halved
- 1/2 teaspoon dried thyme leaves
- 2 cups carrots peeled, halved and cut into 1 inch pieces
- salt and pepper to taste
- 2 tablespoons chopped parsley

Recipe corner

Irish Stew



March Birthdays and just to name a few

Sherman St

Penny Ilgenfritz
 Richard Schaffer
 Gloria Fogle
 Brenda Hollsopple
 William Braswell



Look for Phillip 2 X's ???



Preheat the oven to 350 degrees F.

1. Heat the olive oil in a large pot over medium high heat. Season the beef generously with salt and pepper to taste.
2. Add half the beef cubes to the pot in a single layer. Cook for 3-4 minutes per side or until browned. Remove the beef from the pot and repeat with remaining meat. Remove all the browned meat from the pot.
3. Add the onions to the pot and cook for 5-6 minutes or until tender. Add the garlic and cook for 30 seconds.
4. Return the meat to the pot. Add the flour and stir to coat the meat and onions.
5. Add the beer, beef broth, tomato paste, potatoes, thyme and carrots to the pot. Season with salt and pepper to taste. Stir to combine and bring the pot to a simmer.
6. Cover the pot. Place it in the oven and bake for 2 1/2 - 3 hours or until meat and vegetables are tender. Sprinkle with parsley, then serve.

@UstoritPhillupthebox

Answer to Riddle A Sham - Rock

