



U-STOR-IT

SELF STORAGE

1331 N. Sherman St York, Pa.17406
Phone [717] 840-9369
Email: ustoryork@comcast.net
Website : www.ustorityork.com



Mamie Parker
David Clinebury
Russalena Rice
Gordon Carpenter
Diales Sanchez

May 2021 News letter

Congratulations Class of 2021



NEVER FORGET

**OUR OFFICE WILL BE CLOSED
ON MONDAY 5/31/2021
IN OBSERVANCE OF
MEMORIAL DAY.**

May is Tenant appreciation Month and we have a Special Give A Way for one of our Lucky Tenant's ...When you pay your Monthly Rent we will enter your Name into our Drawing for a chance to win ... Stop in or call in your payment and ask to be entered ...

GOOD LUCK !!!!!



The Story of the Poppy

The poppy flower only grows in the absence of other flowers and only in ground that has been churned. In perhaps the best known poem of World War 1, when Dr. John McCrae observed Poppies growing between the crosses on the Soldiers' graves, it inspired him to write the poem In Flanders Fields. The poppy has since become known as "The Flower of Remembrance" And is worn in memory of Our Veterans. I'm sharing this poppy in remembrance of the veterans as well as the active Service members and wishing you a beautiful Memorial Day Weekend



In Flanders Fields

The larks, still bravely singing, fly
Scarce heard amid the guns below.
We are the Dead. Short days ago
We lived, felt dawn, saw sunset glow,
Loved and were loved, and now we
lie

In Flanders fields.

Take up our quarrel with the foe:
To you from failing hands we throw
The torch; be yours to hold it high.

If ye break faith with us who die
We shall not sleep, though poppies
grow

In Flanders fields.

Lieutenant-Colonel John McCrae
~ May 3, 1915

Recipe Corner:

- 8 ounce package cream cheese, room temperature
- 1/4 cup mayonnaise
- 1/4 cup sour cream
- 2 cloves garlic , minced
- 1/4 cup chopped green onion
- 1 1/2 teaspoons [Old Bay seasoning](#)
- 1/2 teaspoon salt
- 1 teaspoons [Worcestershire sauce](#)
- 1/2 of a lemon, juiced
- 1 cup freshly shredded cheddar cheese , divided
- 1/2 teaspoon hot sauce , or more, to taste
- 1 pound fresh jumbo lump crab meat



- Preheat oven to 350 degrees F.
- Add cream cheese to a mixing bowl and beat until smooth.
- Stir in mayo, sour cream, garlic, green onion, Old Bay seasoning, salt, Worcestershire, and lemon juice.
- Add 3/4 cup cheddar cheese and hot sauce and mix until smooth. Stir in crab meat.
- Spread into a 9" pie dish or similar size baking pan and sprinkle remaining cheddar cheese on top. Bake for about 20 minutes or until the top is golden and bubbly.
- Serve warm, with slices of sourdough bread, crackers, tortilla chips or chopped cold veggies.



Where am I?
Can you find me
2 X's ?

Leftover crab dip will keep, stored covered in the fridge, for up to 5 days. Rewarm in the microwave