



@UstoritNorthSherman

# May 2022 Newsletter

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**OUR OFFICE WILL BE CLOSED ON MONDAY, 5/30/2022 IN OBSERVANCE OF MEMORIAL DAY. Enjoy your day ....**

“The legacy of heroes – the memory of a great name, and the inheritance of a great example”  
Benjamin Disraeli

“It’s that time of year”:

Please vote for us for The Best of York 2022. The voting will be from 5/17 thru 5/31.

You can vote on-line or fill out a ballot in the York Daily Record. *Thank you for your vote.*



### May Holidays and Events

May 3rd - Opening day at Peoples Bank Stadium  
May 6th - Give Local York

May 5th - Cinco-de Mayo  
May 8th - Mother’s Day

May 30th - Memorial Day



## May Birthdays



Wishing Happy Birthday to our tenants who were born in May

Marlon Baldwin Shirley Chavez William Johnson Debra Knier Joseph Spann



# Mother's Day



### Spring Cleaning and Home Tips:

- ◆ Clean Drapes and Winter Bedding
- ◆ Store Winter Clothing Items
- ◆ Check Smoke Detectors
- ◆ Clean Dryer Vents and Lint Traps
- ◆ Check Pantry for Expired Foods
- ◆ Organize Outdoor Gardening Items
- ◆ Open Windows to Remove Musty Winter Odors

### May Give A Way

During the month of May, when you make your payment ask the associate to enter your name and unit # into our drawing. We will pick a winner at the end of the month , and the lucky winner will receive a handy gardening gift bag and potted plant. (shown in photo )  
Good Luck ...



### Make a special dish for Mother’s Day Brunch:

#### Lemony Ricotta Spaghetti

Prep: 10 Min Cook: 10 Min Yield: 4 Servings

#### Ingredients:

Salt and Freshly Ground Pepper

1 pound Spaghetti

1 pound Ricotta Cheese

Grated zest of 1 Lemon plus, 2 Tlbs. Fresh Lemon Juice

1 1/2 cups Baby Arugula

#### Directions:

1. Bring a large pot of salted water to a boil. Add the spaghetti and cook according to directions. Reserve 1 cup of pasta cooking water and drain.
2. Combine ricotta, lemon zest, lemon juice and 1/2 teaspoon each salt and pepper in a large bowl. Whisk in 1/2 cup of reserved pasta cooking water and baby arugula. Toss with the pasta, adjust the seasoning with salt and pepper and the consistency with more of the reserved water if needed.  
Service hot. Enjoy !

