



MARCH 2010

Resident Life

A MONTHLY RESIDENT UPDATE

AMLI at Osprey Lake
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Auto-Pay Program

Are you tired of bringing your monthly rent payments to the office every month and stressing about late fees? Did you know that AMLI at Osprey Lake has an Auto-Pay program that deducts your monthly rent payment directly from your checking account? Stop by the Management Office today to ask about the Auto-Pay program and complete the Auto-Pay enrollment form to begin taking advantage of the worry-free convenience that you deserve!

Haiti Relief Effort

Following the tragedy of the earthquake in Haiti, there is a need for direct and swift action to help those trying to recover. Please join us in donating to the Haiti Relief Efforts. Below are easy ways to make a donation and make a difference for the people of Haiti.

- **Donate \$10 by texting "HAITI" to 90999**
- **Call (800) RED-CROSS**
- **Visit www.RedCross.org**
- **Visit www.ClintonBushHaitiFund.org**

Spring Cleaning

Spring is just around the corner and what better time to clear the clutter from your apartment. Looking for some extra space to store those over-sized winter gadgets? AMLI at Osprey Lake has storage space available for these items. Contact the Management Office today to check on availability and reserve a storage unit today. For a minimal fee of \$15 monthly you can add an additional storage closet to your Lease. **Availability and pricing for storage units is subject to change. Speak with a member of the Leasing Team for complete information on storage reservations.*

Lucky Corned Beef and Cabbage

- 1 corned beef brisket
- 1 large head cabbage
- 8 peppercorns
- 6 cloves of garlic, whole peeled
- 4-5 parsnips
- 1-2 turnips
- 2 bay leaves
- 1 pound carrots, peeled
- 6 large potatoes
- 1 stalk celery, thinly sliced
- 3 whole cloves
- ½ tsp Old Bay seasoning
- ¼ tsp black pepper, ground

Wash brisket and make small "X" slits in the meat and insert garlic and cloves pieces then place the meat into a stockpot (at least 8 quarts). Cover the meat with water and add bay leaves, peppercorns, Old Bay seasoning, 2 carrots and sliced celery. Bring to a boil, skim off foam and reduce heat to a simmer. Simmer 2-3 hours, or until meat is nearly tender. Meanwhile, prepare vegetables. Quarter the cabbage, peel potatoes, carrots, turnips and parsnips. Slice vegetables into 2 inch chunks. During last half hour, add remaining vegetables and cook until tender. Drain and serve with yellow mustard.

