

March 2010



The Preserve at Port Royal

1 Preserve Avenue West

Port Royal, SC 29935

March 2010

Telephone: 843-525-9999

Fax: 843-525-1212

We Are Here To Serve You

Khrista Villegas—Manager

Mike Small—Maintenance Supervisor

Laura Brandenburg—Assistant Manager

David Blakes—Maintenance Technician

Nicole Rioux—Marketing Specialist

Tyrone Bryant—Maintenance Technician

La'Crystal Kelly—Marketing Specialist

Larry Powell—Maintenance Technician



Lucky to Have You!

We have struck gold by having you join our community! There are many new faces in our neighborhood and we would like to take this opportunity to officially welcome you home. Thank you to our current residents for taking the time to introduce yourselves and assist the new residents moving into our community. The response to our resident referral program has been outstanding and we hope to continue

welcoming your family, friends, and co-workers. For those approaching the end of their lease, we look forward to renewing your contract for many months to come. Finally, we would like to take this opportunity to wish everyone a safe and Happy St. Patrick's Day. We could not be any luckier than to have you as a part of The Preserve at Port Royal family!

Keeping Safe

The safety and well-being of our residents is of the utmost importance to us. As a reminder, please make sure your car doors remain locked and that valuable items in vehicles are brought inside. Please contact the office to report any street or building light outages. Thank you for your help in continuing to keep our community safe.



Hours of Operation

Monday—Friday 9 a.m.—6 p.m.
Saturday 10 a.m.—5 p.m.
Sunday 1 p.m.—5 p.m.

Guests Feel at Home in Our Suite

Everyone loves the company of family and friends visiting our area, but sometimes finding suitable accommodations can be difficult. Depending on each resident's additional apartment space, it may not be possible for guests to stay in your home. Our on-site guest suite has everything to make your visitors feel comfortable. This one bedroom apartment is fully furnished and includes all appliances, a washer and dryer, dishes, cookware, and linens. For guest convenience, the suite also includes cable and internet. Access to all on-site amenities is also available. Reserving is as simple as contacting the office. Please feel free to call us to inquire further about accommodations, availability, and pricing. We assure you your guests will love the suite!

Rent and Water Bill Reminders

As most of you noticed on your previous water bills, water payments will now be paid in combination with your rent. Midway and Minol Services will no longer be accepting payments. This includes payments made online. Please be sure to add the amount listed on your water bill to your rent balance and make the payment payable to "The Preserve". Payments can be dropped at the office or paid on our website at www.liveatpreserve.com. As always, please double check your payments to be assured they are payable to "The Preserve", they are properly dated, the box and ledger line match, and when necessary, they are signed. Rent is due on the 1st of every month. Each resident is given a grace period through the 5th to pay rent. Rental payments made after the 5th are considered late and will incur a \$100 late charge. As a convenience to all, after hour payments can be dropped in the drop box or paid online.

Inside this issue:

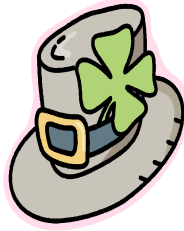
Keeping Safe	1
Guests Feel at Home in Our Suite	1
Rent and Water Bill Reminders	1
Monthly Calendar	2

Happy  St. Patrick's Day

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Corned Beef and Cabbage
www.allrecipes.com

Ingredients:

- 1 medium onion, cut into wedges
- 4 medium potatoes, peeled & quartered
- 1 pound baby carrots
- 3 cups water
- 3 garlic cloves, minced
- 1 bay leaf
- 2 tablespoons sugar
- 2 tablespoons cider vinegar
- 1/2 teaspoon pepper
- 1 (3 lb.) corned beef brisket w/ spice packet cut in half
- 1 small head cabbage, cut into wedges

Directions:

Place the onion, potatoes, and carrots in a 5-qt. slow cooker. Combine water, garlic, bay leaf, sugar, vinegar, pepper, and contents of spice packet; pour over vegetables. Top with brisket and cabbage. Cover and cook on low for 8-9 hours or until meat and vegetables are tender. Remove bay leaf before serving.

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Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 Rent is Due	2	3	4	5 Happy Hour 5:30–7:30 pm Clubhouse	6 Rent is Late Add \$100
7	8	9 Papa John's \$5 Pizza Night Entrance	10	11	12	13
14 Daylight Savings Time Begins	15	16	17 Happy St. Patrick's Day!	18	19	20 Spring Begins
21	22	23	24	25	26	27
28 Palm Sunday	29 Passover Begins	30	31			