

The Windsor

FYI: Environmental Decomposition of Everyday Products

Today I feel like posting some interesting facts about some of the most common products we use on a daily basis. I would like to add some good-to-know info into the mix. I know that these days, all we hear is recycle this or reuse that, but it all comes at us for a reason. We're finally realizing that we can make a difference for the future of our earth, so why not act upon it? Many times we can become blinded from the endless amounts of statistics and numbers being introduced, but maybe this list can help us understand how important it is to watch what we do with those essential daily items.

Joe Fier

(behealthyandrelax.com)



Banana peel	3-4 weeks
Paper bag	1 month
Cardboard	2 months
Wool sock	1 year
Tinned steel can	50 years
Aluminum can	200-500 years
Disposable diapers	550 years
Plastic bags	20-1000 years
Plastic jugs	1 million years
Glass	1-2 million years
Styrofoam	Over 1 million years

This list might put some of the Green supporters' words into perspective for a lot of people. It sure opened my eyes when I did a little research to see what the highest concerns were with today's products. Just make sure you care as much about the container as you do about the healthy food within it.

When I asked a friend the secret to his 52 years of marriage, he replied, "We never go to sleep angry." "That's a great philosophy," I noted. "Yes, and the longest we've been awake so far is 5 days."

Reader's Digest

From The Manager

- Please remember to wear a separate, clean pair of shoes when using the fitness center equipment.
- Make sure all boxes are broken down before disposing in the recycle bin.
- Please read the section on the Pool Reminders.
- Please place your grill 15 feet from the building while in use, per the State Code.
- Please store your garbage cans **INSIDE** your garage.
- There are no *visiting* pets allowed in your apartment or on the premises.
- Thank you!
- Paul and the staff

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Words from the Wise

**You only need two tools in life:
WD-40 and Duct tape.**
If it doesn't move and should, use the WD-40.
If it shouldn't move and does, use the Duct tape.

POOL REMINDERS

Safety is our first priority.

No glass containers are allowed.

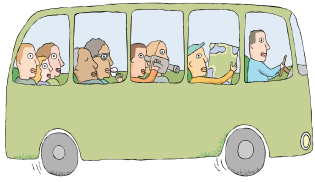
Pool hours are 10 am to 9 pm daily; weather permitting.

Children 15 and under need an adult present.

No animals are allowed in the pool area.

Two guests are allowed per apartment and tenant needs to be present.

No food, drinks, smoking, or gum are allowed in the pool area.



Upcoming Lamer's Bus Tour Events

Highlights: the bus leaves from Plover's Four Star Family Restaurant
(5261 Hwy 54 in Plover)

**Park in the restaurant parking lot. Reservations are easy—just call Angie:
715-421-0123. Ext. 10214**

Pay by credit card to reserve your seat. Sit back and relax and bring a friend or two.

Go to www.lamerstour.com for more information

Saturday, August 1st, EAA Air Venture, Oshkosh. Don't miss this annual event with over 2,500 magnificent aircraft including classics, homebuilts, rotorcraft, war birds and more. RSVP by July 1st. \$81.00 includes admission to air show. Bus departs Plover 8:30 am and returns approximately 6:45 pm.

Saturday, August 8th, Wisconsin State Fair, Milwaukee. This is an annual event and fun for the whole family. Enjoy an action packed day of agriculture, food from around the world, shopping and much more. Admission to the fair included. RSVP by July 30th. \$53.00. Bus departs Plover at 7:00 am and returns 8:30 pm.

****Casino Trip to Oneida, Green Bay****

Lamer's Tours will bus you to the beautiful Oneida Casino every Sunday. The trip is only \$40 and you will receive a \$50 voucher from the casino. Departs 7:50 am at the Plover AmericInn (1501 Plover Drive) and returns at 4:00 pm. Call 1-800-472-4868 ext 10219 for reservations.

Recipe Corner Grilled Eggplant Parmesan

Ingredients:

- 1 large globe eggplant or 2 small ones
- 3 large tomatoes
- 4 slices mozzarella cheese
- 4 crusty Italian type rolls, cut in half
- 1/3 cup shredded parmesan cheese
- 1 bunch fresh basil
- Olive oil, kosher salt, fresh ground pepper

Cut eggplant & tomatoes to get 8—1/4 inch slices of each. Brush eggplant with olive oil and season with salt & pepper. Grill eggplant on both sides until soft and marked with grill lines. Do the same with tomatoes. Heat broiler, and toast buns lightly. Remove from oven. On top of the bottom roll, place, in this order: 2 slices of eggplant, 2 slices of tomatoes, 3 large basil leaves, mozzarella cheese and finally about 2 tablespoons of parmesan. Place open face under broiler to melt cheese and brown the top—but don't go far you don't want them to burn. Place tops on and slice in half. Yummmmm!

www.samthecookinguy.com

And then the fight started...

I asked my wife, "Where do you want to go for our anniversary?" It warmed my heart to see her face melt in sweet appreciation. "Somewhere I haven't been in a long time!" she said. So I suggested, "how about the kitchen?" And then the fight started....

I tried to talk my wife into buying a case of Miller Light for \$14.95. Instead, she bought a jar of cold cream for \$7.95. I told her the beer would make her look better at night than the cold cream. And then the fight started....

I took my wife to a restaurant. The waiter, for some reason, took my order first. "I'll have the strip steak, medium rare, please." He said, "Aren't you worried about the mad cow?" "Nah, she can order for herself." And then the fight started....

A woman was standing nude, looking in the bedroom mirror. She was not happy with what she saw and said to her husband, "I feel horrible; I look old, fat and ugly. I really need you to pay me a compliment." The husband replied, "your eyesight's damn near perfect." And then the fight started....

Please let us know your email address for the next newsletter. Our email address is:
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