



Great Oaks

940 Oakwood Drive • Rochester, MI 48307 • (248) 651-2460



BULLETIN BOARD

Early Bird Rent Drawing

The Early Bird drawing winner for December was

Shirley Shiels.

Congratulations!

Remember to pay your rent before the 1st of the month to be entered into our drawing to win a **\$50 rent credit.**

January 2010



NOTES & NEWS

Resident Referrals

When you refer someone to Great Oaks Apartments, you will receive a \$300 credit on your rent. Make sure your name appears on our Welcome Card to receive credit.

Protect Your Pipes

If you leave your apartment for any length of time during these cold winter months, remember to set your thermostat no lower than 60 degrees to prevent your pipes from freezing.

Rent Reminder

Rent is due by the 1st of each month. If we receive your payment after the 5th of the month, a \$50 late fee will be assessed to your account. We have an after-hours drop box located on the front door of the office. You may also pay by credit card or e.f.t. from your checking account at www.rentpayment.com for a nominal fee.

Day of Praise

Everyone appreciates a sincere compliment. Take time to express your admiration and esteem for those around you on National Compliment Day, Jan. 24.

HIGHLIGHTS

Recycling Bins

Please do not throw your recyclable trash in the dumpsters. We have a designated bin for recycling, so please help in our effort by taking time to separate everything that can be recycled and put those items in the proper bin. Thank you.

Furnished Guest Suites

Great Oaks offers a furnished apartment home for your guests as an alternative to an expensive hotel room. Our two-bedroom, two-bathroom apartment is available for only \$75 per day with a \$500 refundable security deposit. Call our office for details.

Garbage Disposals

To ensure that your disposal operates properly, please make sure you run cold water in the sink whenever you use it. Also, never put nonfood items, bones, coffee grounds, potato peels or grease down your disposal. As a general rule of thumb, if you can't chew it, your disposal can't handle it.

Thought for the Month

"In the end, it's not the years in your life that count. It's the life in your years."

—Abraham Lincoln

Great Oaks Office Staff

Catherine M. Dube Residential Manager
DeAunte Fuller Maintenance Supervisor
Debra Becknell Associate Res. Manager
Angela K. Mildfelt Leasing Consultant

Web Address

info@greatoaksapartments.com

Important Numbers

Management/Leasing Office .. (248) 651-2460
Emergency Maintenance (248) 275-2048
Fire, Police, Ambulance 911

Great Oaks Office Hours

Monday-Friday 9 a.m.-6 p.m.
Saturday 10 a.m.-4 p.m.



Resolutions

If at first you don't succeed, try, try again to avoid being among the majority when it comes to making New Year's resolutions. Only 46 percent of people who make New Year's resolutions keep them after six months, according to www.NewYears-Resolution.net.

New Year's resolutions go way back. Janus, a Roman king, had the inside track on resolutions because, legend says, he could look into the future.

A Chinese custom hundreds of years ago called for the noisy combination of cymbals and fireworks. The racket was meant to chase ghosts of the past, which paved the way to move forward in a new year.

The three most popular New Year's resolutions, according to www.NewYearFestival.com, are losing weight, exercising and (finally) quitting smoking.



THE 1-MINUTE CHEF

Cheesy Chipotle Roll-Ups

Ingredients:

- 3/4 pound 90 percent lean ground beef
- 2 T. chipotle-flavored rub
- 1/4 t. salt
- 1 c. corn
- 1 small red bell pepper (1/2 c., finely diced)
- 1 1/2 c. grated Colby and Monterey Jack cheese blend
- 1/4 c. fresh cilantro, chopped
- 6 (11-inch) flour tortillas (warmed in microwave for easier handling)
- Vegetable oil spray
- 1 c. guacamole

Directions:

Preheat oven to 450° F. Place ground beef, rub and salt in 10-inch sauté pan. Cook over medium-high heat for 5-7 minutes or until beef



is no longer pink. Add corn and bell pepper; cook 1-2 minutes or until vegetables are crisp-tender. Remove from heat; drain, if necessary. Stir cheese and cilantro into meat mixture. Transfer meat mixture to bowl.

Spoon meat mixture down centers of tortillas, dividing evenly. Fold in ends of tortillas and roll up tightly. Place roll-ups on sheet pan; spray with vegetable oil. Bake 10-12 minutes or until roll-ups are lightly browned and crisp.

Cut each roll-up on a bias into four slices and serve with guacamole.

Source: *The Pampered Chef*. Find recipes or a local consultant at www.PamperedChef.com.



CONSUMER TIPS

SmartyPig Puts the Fun Back in Saving

Everyone knows you should eat right and exercise. So why don't you? Answer: Instant gratification. The cheeseburger looks better than the salad. Extra ZZZs appeal more than getting up early to jog. The same goes for your financial habits: It's easier to charge the things you want on a high-interest credit card than to save up—at least until the bills come.

Two entrepreneurs, Jan Gaskell and Mike Ferrari, aim to change our bad financial habits. The two are co-founders of a new concept in online savings called wwwSmartyPig.com.

"We set out to create an innovative, online resource that would help us, and others, save for specific items and events," says Gaskell, president. "We wanted to

offer a safe and secure site where savings accounts are goal-oriented."

And so the concept of wwwSmartyPig.com was born. How does it work? First, you set up your free, online SmartyPig account. Next, determine your savings goal—a new kitchen, a dream vacation, a car, etc. Next, identify how much to save and when you need it. SmartyPig will suggest a monthly contribution to be automatically deducted from your existing bank account. Finally, start saving toward your goal.

SmartyPig helps you along with monthly e-mails showing where you stand and encouraging you to keep up the good work.

Once you've reached your goal, you've got three no-fee options: 1) Receive your savings plus interest on a SmartyPig MasterCard debit card. 2) Stretch your dollars even further (up to 6 percent) and receive your savings plus interest on a gift card from a top retailer. 3) Transfer the savings plus interest back to your existing bank account.

Getting (Thank You) Carded Is Fun

Sending a thank you card after receiving a gift may seem like a no-brainer for many people. For others, however, it's a simple gesture that simply gets overlooked. While your mom may love giving you a gift, knowing you enjoyed it makes her effort all the more worthwhile. So take the time to make someone's day after he or she makes yours by sending a thank you card. Here are some tips:

Timing is everything, so be prompt with your thank you. Syndicated etiquette expert Miss Manners, Judith Martin, says to send notes "right after presents are received ... 10 minutes afterward would be a good time." However, she says that within two weeks is an acceptable time frame.

Make your note personal and compose your own message. Miss Manners dislikes preprinted thank yous and suggests a written letter is best to let the giver know how much you appreciated his or her thoughtfulness. For example, if you receive flowers, tell the

giver how great they look. Did you receive something for your home? Tell the giver you can't wait to use the item or that it looks beautiful in its new setting.

Decide the best method of delivery. You can't go wrong when you drop your handwritten note in the mail. But, if the gift-giver spends a lot of time on the Internet and enjoys e-mail surprises, type it up and hit "send."

Say Yes to Saying No

You gave in again. Now you're working late, hosting another shower or baby-sitting on your day off. What part of "no" don't you know how to say? It's a simple statement many have mastered, but for others—namely people-pleasers and the overly ambitious—saying no is a struggle. If you're one of those bound by obligation, take some advice from William Ury, Ph.D., author of "The Power of a Positive No."

Say yes to you first. Figure out your priorities. Need more you time? Say no to activities that help others but don't help you. After all, when you say yes to other obligations, you're essentially saying no to yourself.

Take your time. Instead of saying no right away, reply with "Let me think about it." Doing so buys you time to decide what's at stake and whether you should commit.

Say yes-no-yes. To lessen the blow, Ury suggests a yes-no-yes approach. For example, "I'm having dinner with my family tonight, so I can't review your proposal after work. But I'm happy to look at it tomorrow."

What are some other responses if you want to avoid saying no outright?

- "Not now." This keeps the door open.
- "I have another commitment." No other explanation is necessary.
- "I'll help you find someone else." This demonstrates concern.
- "I can't take on more than I can handle." This shows passion for quality.

Saying no is tough, so don't beat yourself up. Remember, the values that make saying no hard are good traits to have.



"Love and scandal are the best sweeteners of tea." —Henry Fielding

"There is a great deal of poetry and fine sentiment in a chest of tea." —Ralph Waldo Emerson

"Drinking a daily cup of tea will surely starve the apothecary." —Chinese Proverb

"There is no trouble so great or grave that cannot be much diminished by a nice cup of tea." —Bernard-Paul Heroux

"All true tea lovers not only like their tea strong, but like it a little stronger with each year that passes." —George Orwell

"You can never get a cup of tea large enough or a book long enough to suit me." —C.S. Lewis

With SmartyPig, you no longer have an excuse not to take control of your financial goals.



SmartyPig sends you e-mails about your savings goal to show where you stand.



January 2010

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<i>Happy New Year</i>					1 New Year's Day Office Closed Rent Is Due Early Bird Drawing	2
3	4	5 Last Day to Pay Rent to Avoid Late Fees	6 \$50 Late Fee Assessed for Late Rent	7	8	9
10 NATIONAL CUT YOUR ENERGY COSTS DAY 	11 National Clean Off Your Desk Day	12	13	14	15	16
17	18 Martin Luther King Jr. Day (Observed) Office Closed	19	20	21	22	23
24/31	25	26 Rocky Mountain National Park Established (1915)	27	28	29	30

Happy New Year