

**Community Assistants
2009 - 2010**

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Courtyards Connection

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Welcome to the Courtyards



A warm welcome to our new residents and a great welcome back to our returning residents. We

have been working very hard this summer expecting your arrival. We are excited to introduce updated amenities for the Courtyards. This summer our clubhouse was reno-

vated; some of the updates include our fitness room equipment, fitness room throughout the Clubhouse, new televisions, new computers for our computer lab and an updated look to our main room. Along with the updates, a new gaming system has been added to our main room. Residents will now be able to enjoy the

privilege of gaming with our Playstation 3, which will accommodate 4 players at a time. Additionally, residents will be able to watch blu-ray movies all in the comfort of our newly updated main room. I hope you enjoy your stay here at the Courtyards and take advantage of our newly updated amenities.

~Victor Lee, Assistant Director

Meet the Courtyard 09-10 Staff



Community Assistants (CA) are the backbone of our operation. They are here to assist whenever the need arises. I encourage you to meet your CA and attend their scheduled programs and events. There are two CAs for each building. CAs are student staff members charged with coordinating the community development efforts of the Courtyards. Should you need assistance, there is a CA on duty every evening starting at 6pm, please contact the CA on duty at 301-906-3623 or visit your building's CA.

Meet the staff at our

**Welcome Back Luau, August 30, 2009 6pm
@ the Clubhouse**

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Rent - When and How?

When is my rent due?

It is expressly understood that the full lease rate is due and payable in twelve equal rental installments, as follows:

- Payment 1: August 1, 2009
- Payment 2: September 1, 2009
- Payment 3: October 1, 2009
- Payment 4: November 1, 2009
- Payment 5: December 1, 2009
- Payment 6: January 1, 2010
- Payment 7: February 1, 2010
- Payment 8: March 1, 2010
- Payment 9: April 1, 2010
- Payment 10: May 1, 2010
- Payment 11: June 1, 2010
- Payment 12: July 1, 2010

How can I pay my rent?

- Rent may be paid in person by cashier's check, certified check, personal check or money order.

- Rent may be paid online by credit card or bank draft through the Resident Portal at www.umdcourtyards.com

- Rental payments can be made in person at the Clubhouse office during normal business hours, 24-hours a day in our after hours drop box or mailed to:

The Courtyards
8000 Boteler Lane
College Park, MD 20740

- Rent must be paid in full. No partial or post dated checks may be submitted.

- Please write your full name and apartment number in memo section of the check.
- Checks received on the 10th of the month after 5pm will incur a late fee

**If you are having a problem making payments on time please call the management office ASAP.
301-314-2499**

"Laws alone can not secure freedom of expression; in order that every man present his views without penalty there must be spirit of tolerance in the entire population."

Albert Einstein

US (German-born) physicist
(1879 - 1955)

Keep trash in its place and your balconies clean



Do your part in keeping the Courtyards a beautiful place to live by putting your trash in the compactor located at the back entrance of the complex. If trash is found



outside of your door it will be billed to your apartment. \$25 per bag and or item.

Balconies and Patios

Balconies and patios shall be kept free of all personal belongings including, but not limited to, bicycles, furniture provided

by Landlord, furniture designed for interior use, garbage, rubbish and bird, animal and insect feeders. Tenant may maintain lawn furniture thereon provided the same is maintained in a neat and orderly manner. Apartment furniture must remain inside the premises and may not be used outdoors.

August is:

National Catfish Month

Other Important Dates:

- August 3:** National Watermelon Day
- August 10:** National S'mores Day
- August 19:** National Soft Ice Cream Day
- August 30:** National Toasted Marshmallow Day
- August 31:** National Trail Mix Day

The seasonal flu vaccine will be available in the fall. Although the seasonal flu vaccine does not protect against H1N1 flu, it may help to distinguish between the different types of flu infection. At this time, there is no vaccine to protect humans from H1N1 flu.

For more information on the H1N1 flu, please visit the Centers for Disease Control and Prevention Website: www.cdc.gov/h1n1flu/



The H1N1 virus spreads in the same way that seasonal flu spreads - primarily from person-to-person contact and through coughing or sneezing by people with influenza. People may occasionally become infected by touching something with flu viruses on it and then touching their eyes, mouth, or nose. The Center for Disease Control (CDC) has advised health care professionals to treat H1N1 in the same way that seasonal flu cases are handled. **The following are CDC recommendations:** If you have flu-like symptoms, including a fever over 100 degrees F (37.8

degrees C) AND cough, sore throat, or runny nose or stuffiness, then stay home and CALL your physician. If you are mildly sick with flu-like symptoms, STAY HOME and recover. You should be more seriously concerned if you have the following worrisome WARNING SIGNS:

- Difficulty breathing or shortness of breath
 - Pain or pressure in the chest or abdomen
 - Sudden dizziness or confusion
 - Severe or persistent vomiting
- You can minimize any risk of catching the virus by:**
Washing your hands often, espe-

cially after coughing, sneezing, and wiping or blowing the nose. Covering your mouth when coughing or sneezing. Using paper tissues when wiping or blowing your nose; throwing tissues away after use.

Staying away from crowded living and sleeping spaces, if possible. Staying home and avoiding contact with other people to protect them from catching your illness.

If you are concerned about your work or residential environment, a household disinfectant can be used to wipe down commonly touched areas like work stations, counter tops, door knobs, and bathroom surfaces.

What is the Resident Portal?

The resident portal is an online service built to assist you in managing your account with CTY. The online service is free to use. In order to use the portal, you must first register.

Our staff will assist you with registration when you move in. The portal offers many services including, payment history, due

dates, work orders, and the ability to pay your bills online, soon after registering. Don't forget to complete your RCR and update your personal contact information.

Services Offered:

Pay your CTY bills online (2.5% credit card fee or no-fee checking

account payments accepted)

- View payment history
- View rent due dates and late fee information
- Submit maintenance work orders and view current work order status updates



Courtyards Area Council

The Courtyards Area Council is looking for a few good volunteers. Consider joining and running for a position. The Courtyards Area Council has current vacancies for the following positions:

- ❖ President ❖ VP of Programming and Community Development ❖ Three Senator positions

Candidates must be available THURSDAY, SEPT. 24, 2009 6:30 - 8:30 pm & SUNDAY, SEPT. 27, 2009

- ❖ Elections will be held Wednesday September 16th, and Thursday September 17th ❖

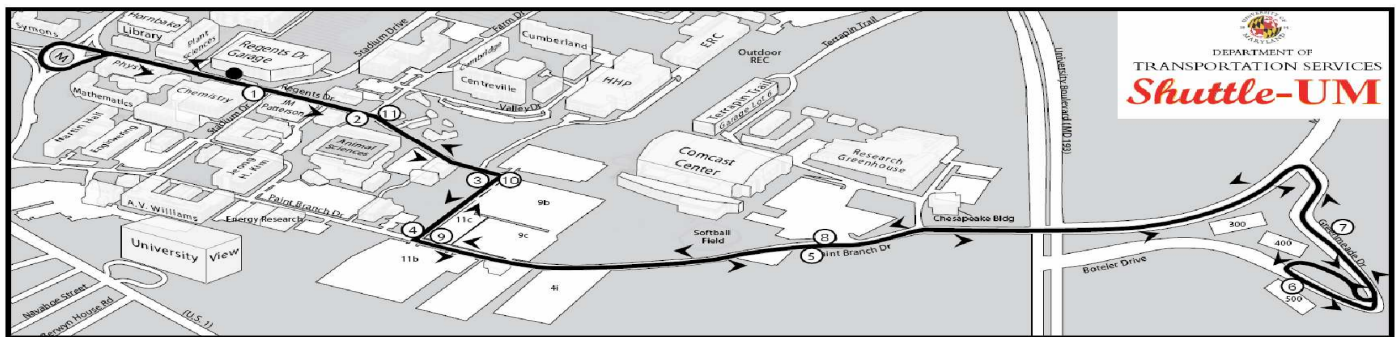
The Courtyards Area Council strives to:

1. Provide more effective and open lines of communication between Courtyards management and Courtyards residents.
2. Organize and provide Courtyards residents with activities and programs.
3. Address issues residents may have such as safety concerns, trash collection, parking, and roommate situations.
4. Organize and allocate the money available in the budget for community improvement.

If you are interested in making a difference in your community, please come out to our meetings.

BE INVOLVED!

105 COURTYARDS EXPRESS



For 105 & 116 updates please visit: www.transportation.umd.edu

THE COURTYARDS

at University of Maryland

The Courtyards

8000 Boteler Lane
College Park, MD 20740
Phone: 301- 314 - 2466
Fax: 301- 314 - 8565
E-mail: office@example.com

www.umdcourtyards.com

*Not going back home for Labor Day? Neither are we!
Come and enjoy yourself at our
Labor Day Carnival
brought you by the Courtyard Staff. Enjoy the day with food, fun and your friends at the
Courtyards
September 7, 2009 3pm between buildings 500 & 600*

Recipe of the Month - More than 'just a burger'

Recipe Information:

Serves: 6
Total Time: 30 minutes

Cheddar BLT Burgers

INGREDIENTS

- 1/2 cup (s) mayonnaise
- 1/3 cup (s) ketchup
- 1 tablespoon (s) red wine vinegar
- 1 tablespoon (s) onion, grated
- 1 tablespoon (s) parsley, chopped
- 1 tablespoon (s) tarragon, chopped
- 1 teaspoon (s) Worcestershire sauce
- 12 ounce (s) thickly sliced bacon
- 1 1/3 pound (s) ground beef chuck
- 1 1/3 pound (s) ground beef sirloin
- 1 teaspoon (s) kosher salt
- 1/2 teaspoon (s) freshly ground pepper
- 2 tablespoon (s) unsalted butter, melted
- 3 ounce (s) sharp cheddar cheese, cut into 6 slices
- 6 hamburger buns, split and toasted
- 6 iceberg lettuce leaves
- 6 slice (s) tomato
- 6 slice (s) of red onion

Grilling Tips:

- Prior to grilling, scrub the hot grate with a long-handled wire brush. This keeps it clean — and ensures neat grill marks.
- Prevent food from sticking by brushing the grill grate with **oil**. Grab a small wad of paper towels with tongs, then dip in a bowl of canola or vegetable oil and rub lightly to evenly coat the grate.
- Use fresh plates, utensils, and cutting boards to prevent raw meat, poultry, and fish from contaminating cooked food
- Keep the area clean—dispose of any trash you may have created and leave the grill as you would like to find it!

For more great ideas visit: <http://www.delish.com/>

Directions

1. In a medium bowl, whisk the mayonnaise with the ketchup, red wine vinegar, onion, parsley, tarragon, and Worcestershire sauce. Cover and refrigerate.
2. In a large skillet, cook the bacon over moderately high heat, turning once, until crisp, about 6 minutes. Drain and cut the bacon into large pieces.
3. Light a grill and fill a large bowl with ice water. Gently mix the ground chuck with the ground sirloin, salt, and pepper. Form the meat into six 4-inch patties, about 1 1/4 inches thick. Submerge the patties in the cold water and let soak for 30 seconds. Immediately transfer the burgers to the grill and brush with some of the melted butter. Grill over high heat for 9 minutes for medium-rare meat, turning once or twice and brushing occasionally with butter. Top the burgers with the cheese during the last minute of grilling and let melt.
4. Spread the Russian dressing on the buns. Set the lettuce leaves and tomato slices on the bottom halves and top with the burgers, red onion, and bacon. Close the burgers, cut in half, and serve right away.

