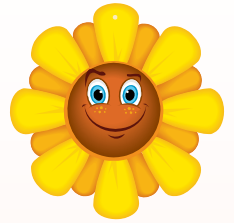




2010

The Landings Apartments
1700 Lookout Lane
Clifton Park, N.Y. 12065
(518) 383-6700 (518) 383-3058
www.thelandingsapartments.com



*Visit us on Facebook and become a
Fan of The Landings Apartments*

Your Happy
Landings Staff



Manager
Pam

Assistant Manager
Elena

Leasing
Consultants
Brandy
Hollyanne

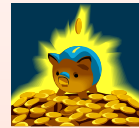
Maintenance
Supervisor
Josh

Maintenance
Team
John
Nick
Venecia

Many Thanks....

**Our Red Cross Blood Drive
was a HUGE success!!
Thank you to all donors
and participants! We really
helped to save lives! Enjoy
you Friendly's ice cream!
See you next year!!**

Referral Rewards



**...refer a friend to The
Landings and receive
\$100 off of *your* rent the
following month upon
move in!!**

Don't Forget....



**Enter your pet in the Funniest Pet
Contest on The Landings
Facebook page, and be entered to
win \$25!! Free pet rent for the
month!! What could be better?!**

Summer Office Hours

**Monday– Thursday 9am-7pm
Friday 9am-6pm
Saturday 10am-5pm**

**If you have a maintenance emergency while the
office is closed, please call the 24 hour
maintenance line at (518) 383-6700.
All other emergencies, please call 911.**





Cuban Sandwich

Serving Size: 12

Ingredients

- Juice of 8 lemons
- Juice of 8 limes
- 12 cloves garlic
- 1 bunch fresh cilantro sprigs
- 2 cups kosher salt
- 2 tablespoons ground cumin
- 1 (8-pound) pork shoulder butt
- 2 ounces freshly ground black pepper
- 12 whole wheat tortillas
- Yellow mustard, to taste
- 1/2 pound sliced ham
- 1 pound sliced Swiss cheese
- Pickles, to taste
- 1 head lettuce finely chopped
- 2 tomatoes, sliced

Directions

Preheat oven to 375 degrees F.

In a blender mix the lemon juice, lime juice, garlic, cilantro, salt, and cumin, until well combined and a paste forms. Place the pork in a large roasting pan and rub the paste all over pork. Place the roasting pan in the oven and roast the pork for 4 hours. Remove the pork and let sit for 10 minutes. Once a bit cooled, using 2 forks, pull the pork into shreds.

Heat the tortillas on stove for 30 seconds each side. Spread mustard on each warmed tortilla, add some pulled pork, a slice of ham, a slice of Swiss cheese, some pickles, lettuce, and a slice of tomato. Wrap up the tortilla and serve.

Enjoy

COMMUNITY

The Landings Family would like to welcome all new residents to the community!



We know that you will be very happy here!

Happy unpacking!

Resident Birthday's

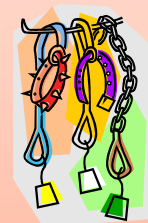
Happy birthday to all of our residents born in the month of August!
We hope you had a great year and wish you an even better year to come!



REMINDER....

To all resident pet owners, please remember that dogs are not permitted to be off of their leashes for any reason while outside of the home, and **MUST** always be accompanied by owner at all times.

Thank you for your cooperation



Stop in for a breakfast treat of bagels and coffee on Saturday August 21 from 11-2p!
Hope to see you there!!



The Landings would like to extend a friendly and warm welcome to the newest edition to our team! Maintenance Supervisor Josh !!

You're Invited!!

Who: Kids....Pizza & Pop
Where: Clubhouse
When: Thursday August 12
Time: 2pm



NEWS



August 2010

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 Rent Due	2	3	4  Cookie Day Oops! Rent Late	5	6	7
8	9	10	11  Cookie Day	12  Pizza & Pop 2pm	13	14
15	16	17	18  Cookie Day	19	20	21  Stop-in Breakfast 11-2p
22	23	24	25  Cookie Day	26	27	28
29	30	31				

THANK YOU

*Many thanks for a
great summer and
your continued
residency!*