



FROM THE MANAGER

- Please remove your doormats and any miscellaneous outdoor items by your front doors and attached garages, including your trash can, for the winter months. The snow removal crew will not be responsible for missing or damaged personal items.
- All vehicles need to be removed from the parking lots in order for the plow to clear the snow.
- Upon completion of reading your borrowed books, please return them to our library.
- Please refer to your in-floor heat instructions this season. If you have any questions regarding its use, please let us know.
- Per the Rules & Regulations: if you have a vehicle that is not operable, in disrepair or not being used, it may not be parked or stored on the premises.
- NO PARKING in front of wheelchair ramps.

Thank you!

Windsor Referral Program

Refer a friend and receive \$500 credit towards your next month's rent after they move in.

They must mention your name on their first visit. On qualified one year leases only.

See Paul for details.

The Windsor Life

Volume 3

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Enjoy Your Holidays With Less Stress

Thanksgiving, Hanukkah, Christmas, New Year's! The delight of the holidays can also bring about elevated stress levels. This is a time of many physical demands which result in added personal and business obligations, financial burdens, unrealistic expectations and generates a lot of anxiety, fatigue, and relationship strains.

The best way to manage these challenges is to meet them head on and use the following strategies to reduce these holiday triggers.

Let go of perfection. Not everything needs to be perfect. Spending time with family and friends is more important than the marshmallows being too brown on the sweet potato casserole or the light on the Christmas tree top burning out.

"The best of all gifts around any Christmas tree: the presence of a happy family all wrapped up in each other."
~ Burton Hillis

Make a list. Keeping a to-do list and crossing the items off as you accomplish your goals can be very satisfying along with helping you stay organized.

Stick to a budget. Don't go out of your "comfort



Even Santa has his bad days!

zone" with holiday spending. If you stick to what you can afford, you will be relieved when those January bills arrive.

Let others help. There is nothing wrong with asking for help to accomplish your tasks or assist with meal preparation. People enjoy helping others.

Do something for someone else. Helping others is gratifying. The holidays are a great time for giving. Start by giving of yourself.

Be realistic. Don't put the entire focus on just one day. Take a breather.

Recharge. Take time to exercise and eat healthy as this will reduce your anxiety and energize you. Exercising, eating nutritional foods and resting will support your immune system during this hectic time.

Keep a positive attitude. This will not only help you "sail" through the holidays but it's amazing how uplifting your attitude will be for those around you.

"Bless us Lord, this Christmas, with quietness of mind; Teach us to be patient and always to be kind."
-- Helen Steiner Rice

Enjoy family and friends. These are precious moments. Time to reminisce and create new memories. Time to absorb the joy that we can obtain from each other. Time to allow ourselves to love and be loved. Time to focus on the true meaning of the holidays. May you find peace.

WINDSOR CHRISTMAS PARTY

WEDNESDAY
DECEMBER 8TH

4-7 PM

RSVP by Dec. 1st

715-295-9300

The Windsor Holiday Decorating Contest

Decorate your balcony/patio and window for the holidays and you will have an opportunity to win one of two \$100 Portage County Gift Certificates!

We will have two prize categories: the best decorated balcony/patio and the best interior living room window.

Residents: vote on your favorite balcony/patio and window either by email or paper and submit your vote to the Clubhouse office. Votes must be in by Monday, January 3rd and the winner will be announced

in the January/February Newsletter.



Rules are as follows:

- 1) No nails or permanent fixtures on the exterior of the buildings.
- 2) Decorations must not extend beyond your patio/balcony or on the sidewalks or garages for the non-balcony/ non-patio buildings.

3) For those without the balcony/patio, decorations will be voted on for the most festive interior living room windows viewed from the exterior of the building.

While we hope everyone will enjoy this, we must disqualify those who do not follow the rules.

Good luck to each of you!

HAPPY DECORATING!



CARD/GAME

& BUNCO NIGHTS

Due to hectic holiday schedules, Card/Game Nights will be held the 2nd Tuesday of November (11/9) and December (12/14) at 7pm. The regular schedule will resume in January for the 2nd & 4th Tuesday's of the month.

BUNCO will continue to be held the 2nd Thursday of November (11/11) and December (12/9) at 7pm.

Join the fun!



HAPPY HOLIDAYS!!!

If you want to turn your life around, try thankfulness. It will change your life mightily.

-Gerald Good

Lamers Tours—www.lamerstour.com 800-954-1555

Clauson's Christmas on the Farm

Sat., Nov. 27, 2010- \$75

Travel to Coloma, WI to see the talented Clauson family Christmas show. Lunch included before the show.

Departs: Four Star Family Restaurant, Plover

Christmas Memories

Sat., Dec. 4th, 2010- \$91

Travel to Green Bay to Hazelwood House Museum and Heritage Hill. Take a horse drawn wagon ride through the Green Bay botanical gardens.

Departs: Four Star Family Restaurant, Plover

Fanny Hill Dinner Theatre

Sun., Jan. 23rd, 2011- \$86

"You Better Watch Out!" It's Christmas Eve at the Willow Inn. A snowstorm strands an "interesting" mix of guests. Our hero Rudy...

Departs: Four Star Family Restaurant, Plover

Recipe Corner

Pumpkin Pie Squares

1/2 C butter, softened	1/2 C brown sugar	1 C all-purpose flour
1/2 C rolled oats	2 eggs	3/4 C white sugar
1 (15 ounce) can pumpkin	1 (12 fluid ounce) can evaporated milk	
1/2 tsp. salt	1 tsp. ground cinnamon	
1/2 tsp. ground ginger	1/4 tsp. ground cloves	



1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium bowl, cream together butter and brown sugar. Mix in flour. Fold in oats. Press into a 9x13 inch baking dish.
3. Bake in preheated oven 15 minutes, until set.
4. In a large bowl, beat eggs with white sugar. Beat in pumpkin and evaporated milk. Mix in salt, cinnamon, ginger and cloves. Pour over baked crust.
5. Bake in preheated oven 20 minutes, until set. Let cool before cutting into squares.

Allrecipes.com