



Quality & Affordable Rentals for Fort Smith, AR

www.koenigsonsproperties.com

PO Box 999

Fort Smith, Arkansas 72902

Pamela Wiegand, Property Manager

479-434-2834

Office Hrs: Mon-Fri 9am to 5pm

Spring 2012



Winners of the Payment Incentive Program (PIP)

January



Our January winner was Maxine Moore. Maxine is a resident of the Pines Apartments and has been with Koenig and Sons since July, 1994! She enjoys feeding the birds and we all know her feeder and bird bath. She is recently retired from Baldor and now has time to do all those things she had been putting off while working. Sadly, Maxine has told us she is moving the end of March to be closer to her family. We wish you all the best Maxine and we will miss you!

February

The winner in February was Steven Skidgel who also is a resident of the Pines Apartments. Steven has been with K&S since April of 2000. He is one of our residents who takes full advantage of our website and pays his rent online each month. Steven is an avid Hog fan and enjoys playing golf. Thanks Steven for being a great tenant!

March



Our winner this month is Betty Coffman. Betty has been a resident of the Park Hill Apartments since February of 1993 and is the longest residing tenant of Koenig and Sons Properties. Her warmth and kindness has welcomed many new residents through the years. She is a devout Christian and enjoys the beauty shop.

We would like to congratulate all our winners and to wish them all the very best. Winners receive \$50 to be used any way they wish. To be eligible for the monthly PIP drawing tenants must have paid their accounts in full and on time for the previous four months.



No Rent Increases for 2012

In spite of the constantly increasing costs of insurance, utilities, taxes and repair and maintenance, Koenig and Sons has announced there will be no rent increases in 2012 for existing tenants as of January 2012. We are happy to be able to do this during these tough economic times and in the face of rising gas prices. K&S strives to remain competitive with other rental properties in the community while at the same time offering significant value for the price.

Keep your words soft and tender because tomorrow you may have to eat them.



Website Attack

Some of you may have noticed recently that our website looked "peculiar." Well, we were attacked with a virus that inserted itself into our programs! This is always a risk with web based activity and we work hard to keep our site clean and operating correctly. When the attack was discovered we immediately reported it to our support service, SignalUS Communications of Cincinnati, who has moved us to a new server and cleaned the malware from our site. Thanks SignalUS!
ANSWER: The words are limp, idea, meat, and pate.



Swing Into Spring: Five Easy Ways to Welcome Warm Weather

Let the Light Shine: Wash the Windows!

Sunny days look brighter through clean windows, so tackle the grime that winter storms have left behind on interior and exterior windows now. Whether you're an advocate of the diluted-vinegar-and-newspapers approach, or prefer to wield a squeegee like the pros do, choose a bright, still day to clean exterior windows. Freed from their dark winter coats, clean windows spill sunshine inside, raising everyone's mood!

Catch the Breeze: Open Windows on a Warm Day

Cold weather brings shut windows and tightly-closed doors--which can create a build-up of stale odors in any home. When you live with them, your nose learns to ignore them, but nothing whispers "Spring is here!" like a freshly-aired house. Solution: let breezes blow! Air out the house one sunny afternoon to bring spring's freshness inside. Opening doors and windows to catch a breeze will chase away old cooking smells and any stale or musty odors that have built up during the winter months. After an hour or so, close windows and doors, then tackle surfaces with an electrostatic cleaning cloth to capture any dust or pollen that's settled out in the breeze. Run the vacuum cleaner to remove dust from floors--and enjoy the springtime freshness!

Blooming Wonder: Bring the Season Inside

Even if the budget won't stretch to regular purchases of cut flowers, spring's blooming make it easy to spark up a home with fresh blossoms. Even an inexpensive bundle of cut flowers from the supermarket cooler can bring a welcome breath of spring indoors. Displayed simply, in a tall water glass, vase or Mason jar, they'll add a splash of spring color and fragrance to your home.

Fresh Start: Clean Out the Refrigerator

The arrival of a new season is a good signal to clean out stored food in refrigerator and pantry. As farmers' markets and roadside stands open to offer fresh food for the new season, create a good home by cleaning out the remains of winter. Make a quick check of expiration dates of

food stored in refrigerator or pantry, and toss expired foodstuffs. Look sharp for the last survivors of holiday gift baskets! If you haven't eaten the smoked salmon spread or served the Texas Hot Chili Mix by now, donate these treats to the food bank, so they're enjoyed by others. Give vegetable storage areas special attention. Bearded carrots, limp celery and shriveled onions can be tossed into a crockery slow-cooker overnight to make vegetable stock--or consign these items to the compost bin. Be ready to store spring's bounty in a clean and roomy vegetable crisper!

Cull the Cuddly: Wind Down the Winter Warmers

Fall brings no greater pleasure than pulling out fleecy sweats, flannel pajamas and warm blankets--but by season's end, these cuddly favorites are frequently worse for wear. As warm weather approaches, take a hard look at your cold-weather bedding and favorite winter warmers. Separate out the stained sweats, pilled flannel sheets and shrunken loungewear for recycling or donation. As you return winter bedding and clothing to closet storage areas, make a quick list of any needed replacements. Look alert! End-of-season clearance sales make it easy AND cheap to replace worn-out linens and faded clothes. Ready to swing into spring? Welcome the season from your organized home!



7 Easy Ways to Uncomplicate your Life

Life is actually pretty simple, but we insist on making it complicated. Here are a few easy ways to uncomplicate it

Learn from the past, and then get the heck out of there! Past mistakes should teach you to create a wonderful future; not cause you to be afraid of it. Don't carry your mistakes around with you. Instead, place them under your feet and use them as stepping stones. Never regret. If it's good, it's wonderful. If it's bad, it's experience. Success is not about where you are standing at any given point in time; it's about how much you've learned and how far you've come to get there.

Focus on what's truly important. Identify what's most important to you. Eliminate as much as you possibly can of everything else. No wasted time, no fluff, no regrets.

Focus on being productive, not being busy. Don't just get things done; get the right things done. Results are always more important than the time it takes to achieve them. Stop and ask yourself if what you're working on is worth the effort. Don't get caught up in odd jobs, even those that seem urgent, unless they are also important.

Give what you want to receive. You get the best out of others, and every situation, when you give the best of yourself. Start practicing the golden rule. If you want love, give love. If you want friends, be friendly. It really is this simple.

Stop trying to be everything to everyone. Don't try to be friends with everyone. Cultivate closer relationships with fewer people. Start focusing on being everything to someone. Helping or pleasing everyone is impossible. But making one person smile can change the world. Maybe not the whole world, but their world.

Do what you know in your heart is right. Stop doing immoral things simply because you can. Start being honest with yourself and everyone else. Don't cheat. Be faithful. Be kind. Do the right thing! Integrity is the essence of everything successful. When you break the rules of integrity you invite serious complications into your life. Keep life simple and enjoyable by doing what you know in your heart is right.

Let things be less than perfect. – Smile every chance you get; not because life has been easy, perfect, or exactly as you had anticipated, but because you choose to be happy and grateful for all the good things you do have, and all the problems you don't have. Accept the fact that life is not perfect, that people are not perfect, and that you are not perfect. And that's okay, because the real world doesn't reward perfection. It rewards people who get GOOD things done.



With the Memorial Holiday fast approaching and summertime picnics and grilling in sight, try our great recipe for

CUBAN STYLE BURGERS

Makes 4 burgers

ingredients

- 1 pound freshly ground sirloin
- 1 teaspoon minced garlic
- 1 teaspoon chile powder
- 1 teaspoon ground cumin
- 2 tablespoons chopped cilantro
- 5 dashes tabasco Pepper Sauce
- Kosher salt
- Freshly ground black pepper
- Vegetable oil, for brushing on the grill rack
- 4 slices baked ham
- 4 thick slices Monterey Jack cheese
- 4 large sesame seed buns, split and brushed with butter
- Mustard-Pickle Spread
- 1/4 cup dill pickle relish
- 1/4 cup yellow American mustard
- 1/4 cup spicy brown mustard

preparation

1. Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
2. To make the spread, combine the relish and mustards in a small bowl and stir to blend.
3. Set aside.
4. To make the patties, combine the sirloin, garlic, chile powder, cumin, cilantro, and pepper sauce in a large bowl and season with salt and pepper. Handling the meat as little as possible to avoid compacting it, mix well. Divide the mixture into 4 equal portions and form the portions into patties to fit the buns.
5. When the grill is ready, brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook, turning once, until done to preference, 5 to 7 minutes on each side for medium. Just before the patties are done, turn a second time and place a ham slice and a cheese slice on top of each patty. During the last few minutes of cooking, place the buns, cut side down, on the outer edges of the rack to toast lightly.
6. To assemble the burgers, spread the pickle spread over the cut sides of the buns. On each bun bottom, place a patty. Add the bun tops and serve.

PUZZLER

Using the letters A A E E I I M M P P T T complete this grid with valid words. The grid reads the same across as down. *Answer on previous page.*

