

DUBLIN TRAIL NEWS

AUGUST / SEPTEMBER 2004



Promotional Event

Dublin Trail and Time Warner Cable hosted an outdoor promotional event on **Thursday, June 24th** through **Saturday, June 26th** from **10:00AM to 4:00PM** in the Community Center parking lot.

Time Warner offered prospective and existing residents exciting promotional cable programming specials. Food and beverages were provided.

Special Thanks to our contributors; **Jeff Geitner State Farm Insurance Agency**, whose generous contribution of Brats and Buns for our Brat Fry was greatly appreciated by all those who attended. **Papa John's Pizza**, for their generous donation of freshly made pizzas, **Coca-Cola** and **Chippewa Spring Water**, who provided all refreshments.

Free month drawing winner selected on June 30th, 2004

Congratulations Barb of Clover Meadows! In addition to your referral reward, you've just earned a month free rent!

\$300 Existing residents already saved **BIG** by joining the resident referral program at Dublin Trail. It's easy to join, and it's an excellent way to make those dollars stretch to enjoy the summer months.

To receive a referral benefits of **\$300** simply tell your friends, work associates or relatives about Dublin Trail and complete the resident referral form. If your referral successfully signs a lease and moves in to our community you'll be offered **\$300** off next months rent.

In Search of News...

Help us complete our newsletter for next month. Please let us know about any important news you might want to share with other residents. Have something to sell? Looking to buy something? Have a service to offer? Want to announce a birth or engagement? Let us know! Please e-mail any news information to manager@dublintrail.com or drop it off at the office before the 15th of the month and we'll be glad to add it to next months newsletter.



New opportunities for "Katie", truly a loss felt at Dublin Trail!

Sadness felt by the staff and Residents of the Dublin Trail Community due to the recent news of Katie's departure on July 9th, 2004.

After careful hartfelt consideration, Katie has decided to persue a career opportunity for a reputable company in the Fox Valley area. Katie's personality and dedication to the Dublin Trail Community has been truly appreciated by residents and members of the Dublin Trail Staff. **She will be missed by all.**



Dublin Trail's popular Lofts are in demand!

The combination of Dublin Trail's popular 1 bedroom loft floor plans and the unique amenities offered in our community, make Dublin Trail the most desired in the Fox Valley area. To date, Ashford Place is rented to capacity. Call now to be placed on our waiting list!

DUBLIN TRAIL OFFICE HOURS

Monday – Friday	8:00AM – 6:00PM
Saturday & Sunday	10:00AM – 4:00PM
Closed	Holidays

In the event of an emergency, please contact the office at (920) 725-6750

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Community Events Too Many Friends, Too Little Space?

Use the Dublin Trail Community Center Clubhouse for your next get-together. Your guests will be more than comfortable in the large open space your clubhouse provides.

To reserve our clubhouse, please stop in the office or call (920) 725-6750 to make your reservation. A \$250.00 deposit will be required and returned to you the first business day after your event.

RES = RESERVED

JULY 2004 - COMMUNITY CENTER						
SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
RES	19	20	21	22	23	24
25	26	27	28	29	30	31

AUGUST 2004 - COMMUNITY CENTER						
SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	RES
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

Community Event Schedule

July 24-26 th	Great Greenville Catfish Extrav. Greenville, WI
August 2004	
TBD	Art in the Park City Park, Appleton
TBD	Otto Grunski Runski Run / Walk Jefferson Park, Menasha

Fresh Tomato, Basil, and Garlic Sauce over Angel Hair Pasta



2 pounds ripe tomatoes
3 tablespoons extra-virgin olive oil
1 red onion, finely chopped
3 garlic cloves, thinly sliced
1 tablespoon fresh thyme leaves
1 oregano sprig
Pinch chili flakes
1 teaspoon sugar
1 pound dried angel hair pasta
1/4 cup grated Parmesan, plus more for garnish
1/4 cup basil, plus whole sprigs for garnish

Bring a large pot of water to a boil and prepare an ice water bath. Cut a small "x" on the bottom of each tomato. In batches, place the tomatoes in the boiling water and blanch them for about 30 seconds to 1 minute, or until the skins are easy to peel away. Remove and immediately plunge into the ice bath. Peel the tomatoes and halve horizontally. Squeeze out the seeds, using your fingers to get them all. Roughly chop the peeled and seeded tomatoes. Set aside. (You can also use whole peeled canned tomatoes. Simply drain them, seed, and roughly chop).

Heat a large sauté pan over medium high heat. Add the olive oil and heat. When the oil is hot, add the onions and garlic and sauté for 2 minutes. Add the thyme leaves, oregano sprig, and chili flakes and sauté until the garlic begins to turn golden brown. Add the tomatoes and the sugar and stir well. Lower the heat and cook slowly until the mixture is fairly dry, about 15 minutes.

Cook the angel hair pasta in boiling, salted water until al dente. Drain the pasta and add it to the sauce. Add the Parmesan and basil and toss well. Place in a large pasta bowl and garnish with Parmesan and basil sprigs.