

4811 Whipple Avenue NW Suite 101 • Canton, OH 44718

Happening in August...

National Coloring Book Day, Aug. 2. This falls on a Friday. Why not end the day early and spend time coloring with your co-workers or at home with your family? It's fun and relaxing, and you don't have to stay within the lines if you don't want to.

National Farmers' Market Week, Aug. 1–7. Buy and eat local. Support the farmers in your area and the tireless efforts of the folks selling all sorts of good stuff this season.

National Vinyl Record Day, Aug. 12. We celebrate the significance of vinyl recordings on the anniversary of the invention of the phonograph by Thomas Edison in 1877. Though we live in a digital world, there still remains a wealth of audio recordings that exist only on vinyl discs. Take a trip down memory lane, and play something from your collection.

World Photo Day, Aug. 19. Reorganize your photo albums, scan copies of family photographs to preserve them in a digital format, or go exploring with your camera ready to capture the action unfolding around you today.

August is National Win with Civility Month. Take the high road this month in your dispute resolutions, mediations, and negotiations anytime you are faced with conflict.

Read a Romance Month. Love makes the world go around, right? In August people are ready for a romantic beach read. With no national holidays to distract you, you can make August an uninterrupted flow of all kinds of romantic reads.

Welcome New Residents!

We are pleased to welcome all of our wonderful new residents! We know you will enjoy living at DeVille Apartments & Builders Inc. and we're sure you'll be making lots of new friends. If you have any comments, questions or suggestions regarding your new apartment home, please contact the Management Office. We're here for you!

August: What's in a Name?

August is named for the Roman emperor Augustus Caesar, grandnephew of Julius Caesar. When Augustus defeated Cleopatra and Mark Antony at the Battle of Actium in 30 B.C., he became emperor of Rome, and the Roman Senate quickly decided that since the month of July was named for Julius, their new emperor should also have his own month. At the time, Sextillius (the sixth month of the year in the pre-Gregorian calendar) had only 30 days, so the Senate also decreed that the newly named August should be equal to July, and took a day from February to keep the calendar in balance. Other emperors tried to get months named for them: May was called Claudius for a while, and April became Neronius, but the names didn't stick.

The Dog Days of Summer Are Here!

During the dog days of August, the most indispensable appliance in your apartment is the air conditioner. To increase its efficiency, keep the temperature set at 78 degrees. The exception to this rule would be the hours preceding a get-together. To cool things off, turn the A/C down one degree per guest two hours prior to their arrival. Close all windows and doors, pull the shades down to insulate from solar heat and turn off any unnecessary lights.









August 2021

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Get kids ready for the babysitter
How to save at the pump
Cast iron cooking tips and more.

Lifestyle

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arents, be honest: You need a night out every now and then, right? But finding the right babysitter can be a chore—and hoping your children behave themselves while you're gone can cast a pall on your date. Here are some tips for preparing your kids for the babysitter before you head out the door:

• Talk about your plans. If you spring the babysitter on your children at the last minute, chances are they'll be frightened and angry. Let your kids know ahead of time that someone else will be looking after them while you're out.

- Introduce the babysitter.

 Ask a prospective babysitter to come to your house in advance so your children can get to know him or her. If that's not convenient, at least schedule the babysitter's arrival for a half-hour or so before your departure so you can see how they interact with each other.
- **Get organized.** Be sure the babysitter knows where everything is—toys, videos, food, and especially contact numbers in case of an emergency. This helps the babysitter relax, which can give your children a feeling of comfort in your absence.
- Stick to your routine. Your babysitter should know when to serve dinner, what time your children should be in bed, what they're allowed to do, and what's against the rules. Again, rules and routine can provide everyone with a sense of security.
- Be firm. If your children start to get upset when you're ready to leave, don't immediately turn back. Give them a hug and some reassurance, explain that you'll be back, and remind them that you trust the babysitter to take good care of them. Delaying your exit can confuse them and increase their anxiety level.



Save, save, save! This is advice everyone hears throughout their lives, mostly from those older than they are. Given that the average American's saving rate is a paltry 5.7 percent, it appears as though many are not heeding this good advice.

According to financial blog Get Rich Slowly, one of the best ways to ensure that people are saving enough is to pay themselves first. This strategy means that money is put into a savings account before paying bills and before spending money on food and cell phones. Handling money in this way ensures that it is being prioritized and helps to develop healthy financial habits.



Save dollars at the pump

Saving on gasoline helps the environment as well as your own personal bottom line. To minimize the amount of money you pay at the pump, follow these guidelines:

- TUNE UP YOUR CAR. Service your vehicle regularly so it runs as efficiently as possible. Look for worn sparkplugs and clogged air filters, keep your tires properly inflated, and be sure you're using the right grade of oil for your engine. All these things can improve your car's performance and mileage.
- FILL UP CAREFULLY. Don't overfill your tank and allow gas to slosh out. Tighten the gas cap so fuel can't evaporate through any gaps.
- BUY THE RIGHT GAS. Check your owner's manual for the correct octane level. Filling the tank with a higher octane doesn't usually improve performance, and it generally costs more.

Tired of wimpy, scratched non-stick pans? Maybe it's time to think cast iron skillets.

This is the skillet used over outdoor fires for centuries and it's still used by great chefs.

Cast iron cooks evenly, goes from stovetop to oven, and will last a life-time.

Proper seasoning of a new skillet will give cast iron a natural, smooth, nonstick surface. Here's how Lodge Cast Iron says you should do it:

Step 1: Scrub the pan with warm, soapy water. It's okay to use soap since you're preparing to re-season the cookware. Rinse and hand dry thoroughly.

Step 2: Apply a very thin, even layer of cooking oil to the cookware (inside and out). Use an oil with a high smoke point like vegetable oil, melted shortening, or canola oil. Note: If you use too much oil, your cookware may become sticky.

Step 3: Bake for 1 hour Place the cookware in the oven upside down. Place a large baking sheet or aluminum foil on the bottom rack. Bake at 450-500 degrees F for one hour. Allow to cool.

Use tip: After cooking, empty the pan and let it cool on the stove. Wash with dish soap and water. Rinse thoroughly. Dry with a towel. Rub on a thin coat of oil and store with a paper towel inside. Never put cast iron in a dishwasher.



INGREDIENTS

- 10 oz. ball of pizza dough, risen at room temperature*
- All-purpose flour for dusting
- Cornmeal for dusting
- 1/3 cup marinara sauce
- 2 medium tomatoes
- 1 ½ cup grated mozzarella
- 1/2 cup grated Parmesan
- 4 tsp chopped fresh basil
- Kosher salt
- Fresh ground pepper

DIRECTIONS

- 1. Preheat oven to 500°F.
- 2. Place dough on a lightly floured surface.
- 3. Gently spread dough out with fingertips and sides of your hands, keeping as much air in the outer/crust edge as possible.
- **4.** Stretch dough into a 10-inch circle. (Alternatively roll out with a rolling pin.)
- 5. Sprinkle semolina lightly in the bottom of a 12-inch cast iron skillet.
- 6. Lay pizza dough out in the prepared skillet.
- 7. Spread marinara over the pizza dough, leaving a border for the crust.
- 8. Sprinkle with mozzarella cheese.
- **9.** Lay tomatoes slices on top of cheese layer, and then finish with grated Parmesan.
- 10. Place the skillet on in the hot oven and cook pizza for 10 minutes.
- 11. Rotate pan and continue cooking for another 10 to 15 minutes or until crust is golden brown and cheese is bubbling and golden.
- 12. Slide pizza onto cutting board with a spatula.

*To let dough rise, portion 10 oz. ball of dough. Round with two hands by pressing into the work surface and spinning the dough in place. This will tighten the surface of the dough. Place on a surface dusted with flour and cover with plastic wrap that has been coated with cooking spray. Let rise 40 to 90 minutes before stretching out in step 2.

Just for laughs



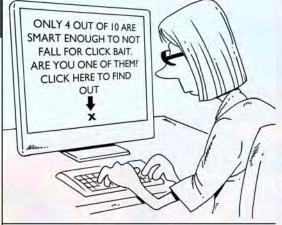
"These true or false questions...do you want the real truth or the truth according to social media?"

More Herbs,

Less Salt Day

Slinky Day

Trail Mix Day





"Other than your choice of ring tone, I can't find anything wrong with you."

sunday m	onday tuesday	sday wednesda	y thursday	friday	saturday
Rent Due. Happi	3 August is National iness Happens Watermelon Month Day	ermelon Chocolate Chip	5	6 Wiggle Your Toes Day	7 National Lighthouse Day
Custard	tional Book August is Overs Day Peach Month	ational Vouth Day	12 National Middle Child Day	13 Lefthanders Day	14 National Financial Awareness Day
	tional Roller National Thrif paster Day Shop Day	Rad Poetry Day	19 Aviation Day	20 National Lemonade Day	21 Poet's Day
	Cuban Pluto ndwich Day Demoted Day		26 Women's Equality Day	National Just Because Day	28 Bow Tie Day
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