



News from Peef & Lo

BLASTED: Tips on How to Survive the Wisconsin Heat

The Saga Continues...

Volume 7 Issue 3

JULY/AUGUST 2005

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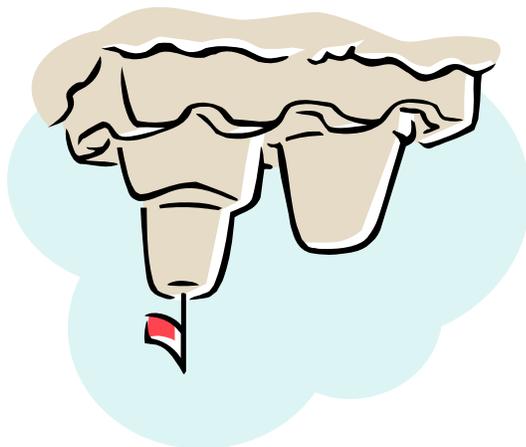
Stay tuned... as the tides yet may turn :)

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Paul & Lori Fredrich
6136 W Locust St
Milwaukee, WI 53210-1464

Mom & Dad Francis
W9154 Brazelton Drive
Kewaskum WI 53040

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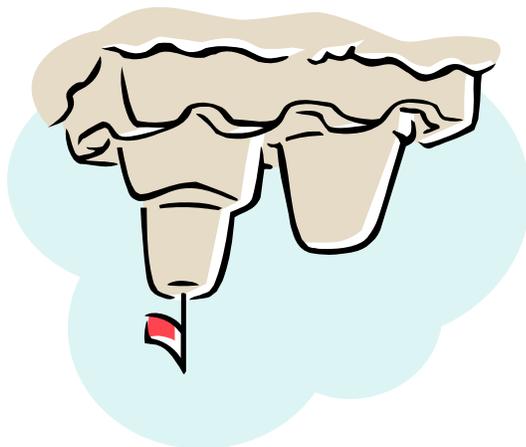
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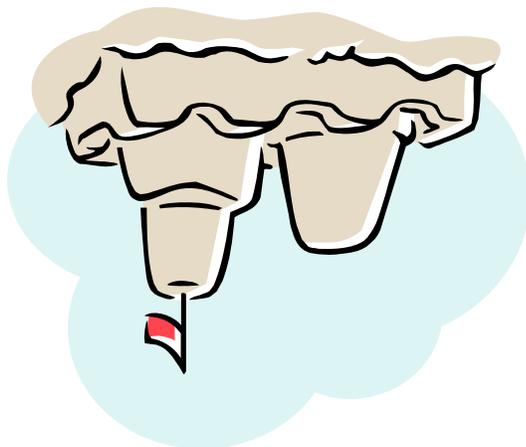
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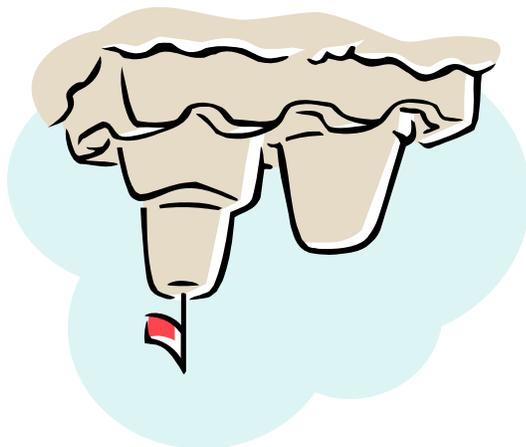
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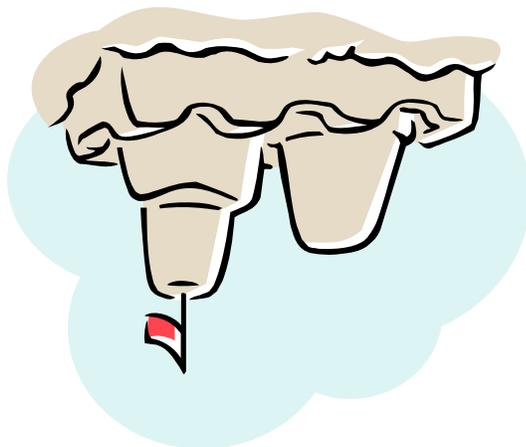
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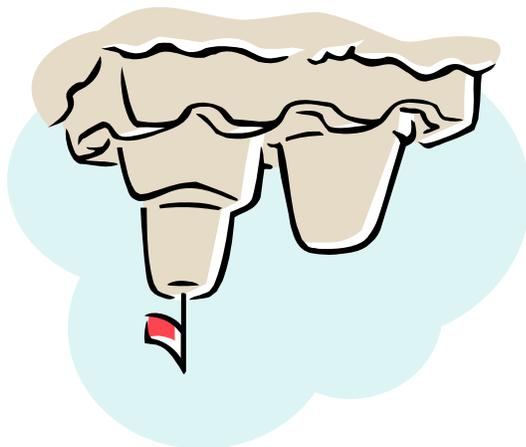
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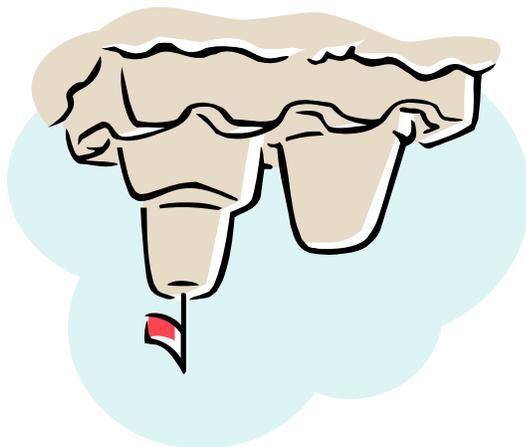
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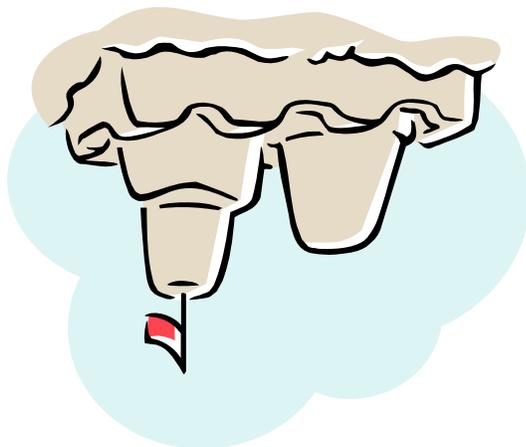
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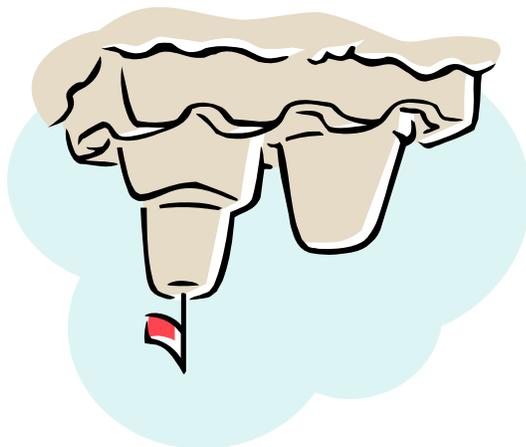
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Paul & Lori Fredrich
6136 W Locust St
Milwaukee, WI 53210-1464

Kris Schultz
547 Mary Lee Dr
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AMOR SITIS UNITI!





News from Peef & Lo

BLASTED: Tips on How to Survive the Wisconsin Heat

The Saga
Continues...

Volume 7 Issue 3

JULY/AUGUST 2005

How hot is it?

It's so hot the birds have to use potholders to pull worms out of the ground... hot water now comes out of BOTH taps... when the temperature drops below 95°, we actually feel a chill in the air...

Yeah, it's been a crazy summer. And if you know either Peef OR Lo, you know that the poor souls just weren't made for this sort of weather. Paul starts to melt at temperatures anywhere above 75°. And Lo is just a headache waiting to happen in the summertime anyhow...

So, how did we survive?

Well, folks, it wasn't easy. But we'll share our secrets

1. Air-conditioning.
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Oh, wait. That's the obvious answer. What might not be so obvious are some of the coping mechanisms that we used, which allowed us to actually ENJOY the summer.

First off, we purchased a patio set. Yeah, yeah — we wanted to wait until we'd built that awesome patio in the back yard... the one with the secret garden and the pergola. But the truth of the matter was that we just couldn't put our lives on hold for the sake of a project that is going to take a few more years of work and saving to accomplish. So, we broke down.

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