

December



DECEMBER 2016

THE TOWN CRIER

COLONIAL SQUARE HOMES

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Happy Birthday to all members born in December!				1 Carrying Charges due	2	3
4	5	6	7	8 Board Mtg @ 7:00pm	9	10
11	12 Late Fees Applied	13	14	15	16	17
18	19	20	21 Winter Begins	22 Attorney Referrals	23 Office & Maint. Closed	24 Christmas Eve
25 Christmas Day	26 Office & Maint. Closed	27	28	29	30	31 New Year's Eve

BOARD MEMBERS

Leslie LaMarche—President
 Debra Capps—1st Vice President
 Judy Allister—2nd Vice President
 Kathy Pestock—Treasurer
 Cindy Fisher—Secretary

OFFICE STAFF

Crystal Keeton—On-site Manager
 Robin Betzel—Office Assistant
 Clifford Abel—Maint. Superintendent
 Wes Harness—Asst. Maint. Super
 Wayne Morrison—Maint. Tech.
 Jerry Burch—Maint. Tech.
 David Harris—Maint. Tech.
 Ryan Ford—Maint. Tech.

COLONIAL SQUARE OFFICE : 816-452-6664

SECURITY NUMBER: 816-809-9600 OR 816-436-0401

MAINTENANCE EMERGENCY: 913-894-3549

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 Phone: (816) 452-6664 Website: www.ColonialSquareHomes.com

Colonial Square Homes, Inc.
November 10, 2016
Board Meeting

NEWSLETTER MINUTES

Board members present: Debra Capps, first vice president; Judy Allister, second vice president; Kathy Pestock, treasurer; and Cindy Fisher, secretary

Board member absent: Leslie LaMarche, president

Staff present: Crystal Keeton, on-site manager, and Cliff Abel, maintenance superintendent

Also attending: Connie Mayer and Mike Lauer, regional managers with Tailor Made Property Services, Inc.; and Dudley Leonard, cooperative attorney

The board convened at 5:30 p.m.

The board voted unanimously to approve a new rule: "In the cooling season, the member is responsible for the blower motor and all cooling components."

The board agreed to finish updating Colonial Square policies after the first of the year.

Open Session

Rachel, an officer with Metro Public Safety, joined the meeting along with members Darrin Lowery, Farhad Mohammed and Yvonne Salinas.

Debra welcomed them at 7 p.m. and all present observed a moment of silence.

Crystal presented the monthly office report for October. There are three new waiting list applicants. There have been three move-ins, two move-outs and one intent to vacate filed. There have been 45 statements of charges due and 20 defaults.

Of five units currently listed, two have been sold.

Cliff presented the House and Grounds report.

EXTERMINATION SCHEDULE FOR 2017

JANUARY 10, 2017	1850-1890
FEBRUARY 14, 2017	1892-1932
MARCH 14, 2017	1934-1976
APRIL 11, 2017	1978-2022
MAY 9, 2017	2024-2074
JUNE 13, 2017	2110-2146
JULY 11, 2017	2148-2186
AUGUST 8, 2017	2188-2228
SEPTEMBER 12, 2017	2230-2274
OCTOBER 10, 2017	2276-2310
NOVEMBER 14, 2017	2312-2350
NO EXTERMINATIONS DONE IN DECEMBER	



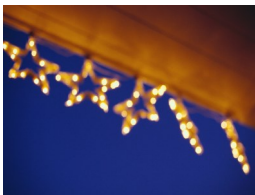
SPECIAL DATES FOR 2017

JUNE 8, 2017 THURSDAY 7:00 PM ANNUAL BOARD OF DIRECTORS MEETING

THE OFFICE WILL BE CLOSED ON THE FOLLOWING HOLIDAYS

NEW YEAR'S DAY	JANUARY 1, 2017 (closed Jan. 2, 2017)
MARTIN LUTHER KING JR. DAY	JANUARY 16, 2017
PRESIDENT'S DAY	FEBRUARY 20, 2017
MEMORIAL DAY	MAY 29, 2017
INDEPENDENCE DAY	JULY 4, 2017
LABOR DAY	SEPTEMBER 4, 2017
THANKSGIVING	NOVEMBER 23 & 24, 2017
CHRISTMAS EVE	DECEMBER 24, 2017 (closed Dec. 22, 2017)
CHRISTMAS DAY	DECEMBER 25, 2017
NEW YEAR'S DAY	JANUARY 1, 2018 (closed Jan. 2, 2018)

FROM THE OFFICE & MAINTENANCE STAFF



The holiday season has arrived but before you start decorating the outside of your unit here are a few tips to keep in mind. Please do not puncture the siding, wood, concrete, brick or flashing around doors and windows as this will result in a charge for damage to the building. To plug in any outdoor lighting you may use a porch light socket. Please use outdoor rated cords and ground fault if possible. If you have any questions, please call the office. Decorations must be taken down by February 1, 2017.

To prevent frozen outside faucets we ask that you please remove your garden hoses and take them inside for the winter. Maintenance will be doing an inspection and will disconnect any hoses they find still connected.

This is also a good time to clean out flower beds, empty and bring in flower pots & yard decorations that may not survive the freezing temperatures.

Vehicles must be parked so the bumpers are even with the curb. This is to aid the maintenance staff during snow removal and for persons to walk on the sidewalk.

Remove items from your stoops so the maintenance men can shovel and put out ice melt. Maintenance will not be responsible for damage to yard ornaments or decorations that are covered with snow.

If you are out of town during the winter months set your thermostat at 60 degrees to prevent pipes from freezing.

And last but not least, please be kind to the office and maintenance staff during the flu season. We ask that if you are ill that you PLEASE drop payments in the door slot. If your household has the flu, if possible, please wait until you are well before calling in work orders unless it is an emergency so the maintenance men will not be exposed to the virus. It will be GREATLY APPRECIATED!



A Tract had no violations. In B Tract, three yards were tagged and two complied.

In A Tract, one vehicle was tagged for parking violations and in B Tract, two were tagged.

Cliff presented the maintenance report.

In October, 165 work orders were completed.

One preliminary move-out has been completed. Two move-ins are scheduled for November.

Four rehabs are underway.

Striping will be completed this week in A Tract. B Tract will be done in the spring.

Annual inspections for A Tract will be December 5 through 9; for B Tract, December 12 through 16.

The officer with Metro Public Safety reported eight parking violations, one noise disturbance and one car check. She distributed a list of recent crimes in the area. None were in Colonial Square.

Debra opened the floor to member comments.

The open session ended at 7:25 p.m.

Crystal, Cliff and Dudley were allowed to leave at 7:30 p.m. The board convened for Executive Session and the meeting was adjourned at 7:45 p.m.

Annual Inspections:

On December 5th the Maintenance Dept. will be starting Annual Inspections for 2016. Maintenance will be inspecting Tract A from 12/5/16 thru 12/9/16 and Tract B from 12/12/16 thru 12/16/16. A notice will be placed on your door the week prior to inspection.

Office News

Colonial Square Activities Committee

There will be no Activities Committee Meeting in December, or January

Trash bill \$ 1728.15 Water bill \$ 19,226.67

Reminder: Speed Limit is **15 Miles** Per Hour in Colonial Square

Members:



During the holidays packages left on door steps risk being stolen. With the holidays approaching please make special arrangements to pick them up yourself or have a neighbor pick them up for you. The office does not accept deliveries for members.

Crimes reported to the office in the month of November:

Tract A: NONE Tract B: NONE

If you hear or see any suspicious activity please call the Police or Security.

Police Emergency: 911

Metro Public Safety: 816-809-9600 or 816-436-0401

Colonial Square Office: 816-452-6664



Turkey Cocktail Meatballs with Orange Cranberry Glaze

Ingredients

- 1 1/4 pounds ground turkey
 - 1/4 teaspoon poultry seasoning
 - 1/2 teaspoon garlic salt
 - 1 teaspoon onion powder
 - 1 teaspoon salt
 - 1/2 teaspoon ground black pepper
 - 1/4 teaspoon Worcestershire sauce
 - 1 pinch cayenne pepper
 - 1 large egg, beaten
 - 1/4 cup milk
 - 1/2 cup plain bread crumbs
 - 1 tablespoon olive oil
 - 1 cup canned jellied cranberry sauce
 - 1/2 cup orange marmalade
 - 1/2 cup chicken broth
 - 1 tablespoon minced jalapeno pepper (optional)
 - 1 tablespoon minced Fresno pepper (optional)
- salt and ground black pepper to taste



Directions

1. Mix the turkey, poultry seasoning, garlic salt, onion powder, salt, pepper, Worcestershire sauce, and cayenne pepper together in a bowl. Stir in the egg, milk, and bread crumbs. Cover with plastic and refrigerate for 1 hour.
2. Heat olive oil in skillet over medium heat. Roll the turkey mixture into balls, about one tablespoon each. Place the meatballs in a single layer in the skillet. Brown meatballs on all sides, flipping occasionally. Place browned meatballs on a clean baking sheet. Set aside.
3. Combine cranberry sauce, marmalade, and chicken broth over medium heat in the skillet used to cook the meatballs. Stir in the jalapeno and Fresno peppers, then return meatballs to skillet. Reduce heat to medium-low, and continue to cook until the meatballs are no longer pink in the center and glaze is reduced. Season with salt and pepper.