The Town Crier

Colonial Square Homes

July 2025

Board Members	Office Staff
Leslie LaMarche – President	Crystal - On-site Manager
Debra Capps – 1st Vice President	Brenda – Assistant On-site Manager
Kathy Pestock – 2nd Vice President	Cliff - Maint. Superintendent
Judy Allister – Treasurer	Wayne – Lead Maint. Tech.
Clyde Whitney – Secretary	Jerry – Maint. Tech
	Chad – Maint. Tech
	Kevin – Maint. Tech.
	Edgar-- Groundskeeper

Colonial Square Office: 816-452-6664
Maintenance Emergency: 913-894-3549

Office News

Call 911 if you hear or see any suspicious activity.

The Board voted on March 13, 2025 to not replace an unrepairable garbage disposal in members units. If you call in a work order and maintenance deems it cannot be fixed it will be removed.

The winners of the Annual Meeting door prizes are as follows:

Johnice Nichols — Free month carrying charge
Shukri Ali — $50.00
Rhonda Lang — $25.00
Congratulations to our winners!

Colonial Square Homes, Inc.
June 12, 2025
Annual Meeting

NEWSLETTER MINUTES

Board members present: Leslie LaMarche, president; Debra Capps, first vice president; Kathy Pestock, second vice president; Clyde Whitney, secretary; and Judy Allister, treasurer
Staff present: Crystal Keeton, on-site manager, and Cliff Abel, maintenance superintendent
Also attending: Mike Lauer, regional manager with Tailor Made Property Services, Inc.

Quorum

Debra confirmed with Crystal Keeton, on-site manager, that a quorum had been met. Seventy members were represented in person, by proxy or by absentee vote.

Call to order

Debra called the meeting to order at 7 p.m. All present observed a moment of silence. Only staff and board members were present.

Introductions

The front table was introduced.

Notice of meeting

Debra showed a copy of the June 1, 2025, letter sent to members informing them of the annual meeting. The letter was submitted for the record as proof of notice of the annual meeting.

Reading of the minutes

Minutes of the June 13, 2024, annual meeting were approved unanimously.

Site report

Crystal compiled the monthly office report. In May, there were 36 statements of charges due, 14 statements of credit, 10 defaults and seven attorney referrals.

Maintenance summary

The annual maintenance report shows 1,957 work orders completed from April of 2024 through April of 2025 -- an average of 163 a month -- and 14 residents moved in last year. Nine moved out. New roofs were installed on all buildings.

Candidates

Debra announced that there were two positions open and two candidates have filed: Leslie LaMarche and Kathy Pestock.

Nominations from the floor

Debra asked for nominations from the floor. There were none and a motion to close the nominations was made and passed.

Voting

The slate then was accepted by acclamation. Leslie and Kathy will serve three-year terms.

Door prizes

Door prize drawings were held. Johnice Nichols won a month's free carrying charges. Shukri Ali won $50 and Rhonda Lang won $25.

Officers

The board voted to continue serving in the offices they currently hold.

Adjournment

The annual meeting ended at 7:04 p.m. The board convened for closed session and the meeting was adjourned at 7:13 p.m.

Meet your Board of Directors

Leslie LaMarche

Debra Capps

Kathy Pestock

Judy Allister

Clyde Whitney

EXTERMINATION SCHEDULE FOR 2025

Extermination Schedule for 2025	
July 8, 2025	2312-2350
August 12, 2025	2352-2376 & 2076-2084
September 9, 2025	1850-1890
October 14, 2025	1892-1932
November 11, 2025	1934-1976
December 2025	No Exterminations
January 13, 2026	1978-2022

THE OFFICE WILL BE CLOSED ON THE FOLLOWING HOLIDAYS

Independence Day	July 4, 2025
Labor Day	September 1, 2025
Thanksgiving	November 27 & 28, 2025
Christmas	Dec. 24 close at noon & Dec 25,25

Colonial Square Homes, Inc.

Vacation Notice

If you are planning to be gone for a few days and would like the maintenance staff to check on your unit please complete this form and turn it in to the office.

Name: _____

Address: _____

Time frame of vacation: Leaving _____

Returning _____

Emergency Contact: Name: _____

Phone: _____

Number you can be reached at (if applicable): _____

Your cell phone number (if applicable): _____

Will you have someone checking on the unit while you are gone? If so, please provide the following:

Name: _____

Phone #: _____

KCMO Fireworks Ban

City Ordinance 26-3309

"Except as hereinafter provided, it shall be unlawful for any person to possess, keep, offer for sale, sell at retail, use or explode any fireworks in the city."

The exception stated in that code is for permitted, professional, public displays.

If you are found to be in possession of fireworks in the city limits of Kansas City, Missouri... The fireworks can be confiscated and destroyed. You may also receive a citation with a penalty of up to $500 fine and/or 6 months in jail.

SECTION - A - Combustibles: Gasoline/Kerosene/Fireworks/Fire Pits/Chimineas

1. No gasoline or gasoline engines of any kind are allowed inside units. Absolutely no kerosene heaters or wood stoves allowed.

2. Combustible liquids or devices are not to be kept inside units. They must be stored outside in a secure container with a lid. Household cleaners must be stored away from any ignition source.

3. Only U.L.-approved electric heaters with a safety shut-off will be allowed as an added heating method.

4. Fireworks, illegal by Kansas City ordinance and Colonial Square policy, are absolutely prohibited on Colonial Square property.

5. Members must observe the following sections from Kansas City code, Section 26-307.1.

``It shall be unlawful for any person, firm, corporation, partnership, association, organization or governmental agency, properly regulated by the City, to burn or cause to be burned any bonfire, nor shall any such person or entity dispose of rubbish by open burning, or cause, allow or permit open burning of rubbish.

``(c) Fires used for recreational purposes, or fires used for the noncommercial preparation of food such as barbecuing shall be in accordance with section 26-307.

``A. Sec. 26-307.5. Freestanding cooking device. It shall be unlawful to use, store or maintain a freestanding cooking device on the balcony, deck or patio of a multifamily dwelling containing more than four units unless: (1) such device uses only natural gas supplied by a fixed pipe; or, (2) such device is at a distance that is not less than ten (10) feet from the structure of the multifamily dwelling and uses only natural gas, charcoal, wood or liquid propane.

``B. Sec. 26-307.5.1. Recreational fire device. It shall be unlawful to use, store or maintain a recreational fire device, such as a chiminea, patio fireplace, patio heater or similar device, on the balcony, deck or patio of a multifamily dwelling containing more than four units unless: (1) such device uses only natural gas supplied by a fixed pipe; or (2) such device is at a distance that is not less than ten (10) feet from the structure of the multifamily dwelling and uses only natural gas, charcoal, wood or liquid propane.''

Shrimp Pasta Salad

Ingredients

Dressing:

- 1 ¼ cups mayonnaise, or more if needed
- 2 teaspoons Dijon mustard
- 2 teaspoons ketchup
- ¼ teaspoon Worcestershire sauce
- 1 teaspoon salt, or to taste
- 1 pinch cayenne pepper, or to taste
- 1 lemon, juiced
- ⅓ cup chopped fresh dill

Salad:

- 1 (12 ounce) package small pasta shells
- 1 pound cooked, peeled, and deveined small shrimp - cut in half
- ½ cup finely diced red bell pepper
- ¾ cup diced celery
- salt and ground black pepper to taste
- 1 pinch paprika, for garnish
- 3 sprigs fresh dill, or as desired

Directions

1. Whisk 1 ¼ cups mayonnaise, Dijon mustard, ketchup, Worcestershire sauce, salt, and cayenne pepper together in a bowl; add lemon juice and 1/3 cup chopped dill. Whisk until thoroughly combined; keep refrigerated.
2. Bring a pot of well-salted water to a boil and stir in pasta shells; cook until tender, 8 to 10 minutes. Drain and rinse with cold water to cool pasta slightly; drain again. Transfer to a large bowl.
3. Toss shrimp with pasta; add red bell pepper, celery, and dressing to pasta mixture. Mix thoroughly to coat and fill shells with dressing. Cover bowl with plastic wrap and refrigerate until chilled, 2 to 3 hours.
4. Stir salad again before serving and season to taste with more salt, black pepper, lemon juice, and cayenne pepper if desired. If salad seems a little dry, mix in a little more mayonnaise. Garnish with paprika and sprigs of dill.

July 2025

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 Carrying Charges Due	2	3	4 Office & Maint. Closed	5
6	7	8 Exterminations 2312-2350	9	10 Board Meeting 7 PM	11 Late Fees Applied	12
13	14	15	16	17	18	19
20	21 Attorney Referrals	22	23	24	25	26
27	28	29	30	31		Happy Birthday to members born in July !!