

# The Town Crier

Colonial Square Homes

May 2026

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

Colonial Square Office: 816-452-6664

Maintenance Emergency: 913-894-3549

**KC Police non-emergency # 816-234-5111**

**Parking Patrol for big rigs parked on Parvin please call:  
816-234-5111**

Please call 911 if you see or hear any suspicious activity.

## Office News

**The Neighborhood Watch meeting for May 12, 2026 will be in  
the room above the office at 7:00 PM**

Water bills for April 2026 total \$ 28,116.54

Extermination Schedule for 2026	
May 12, 2026	2188-2228
June 9, 2026	2230-2274
July 14, 2026	2276-2310
August 11, 2026	2310-2350
September 8, 2026	2352-2376 & 2076-2084
October 13, 2026	1850-1890
November 10, 2026	1892-1932
December 8, 2026	No Exterminations
January 12, 2027	1934-1976

**SPECIAL DATES FOR 2026**

**June 11, 2026 Annual Board of Directors Meeting at 7 PM**

**THE OFFICE WILL BE CLOSED ON THE FOLLOWING HOLIDAYS**

Memorial Day	May 25, 2026
Juneteenth	June 19, 2026
Independence Day	July 3, 2026
Labor Day	September 7, 2026
Thanksgiving	November 26 & 27, 2026
Christmas Day	Dec. 24, 2026 close at noon & Dec. 25, 2026

**Annual Meeting:**

The board voted to open voting for the annual meeting on the first day of June and to keep it open through 5 PM the day of the annual meeting.

Resumes will be due on May 15 to be published in the newsletter and for members' names to appear on the ballot. If May 15 falls on Saturday or Sunday, the deadline will move to Monday.

**Nominations from the floor and write ins on the ballot will not be allowed.**

**ATTENTION MEMBERS:**

**The Annual Board of Directors Meeting will be held on June 11, 2026 at 7 PM.**

**Policy and Procedures for Candidates Running for the Board of Directors**

1. Members running for the Board of Directors who wish to have their resume in the Town Crier must file it with the on-site manager by May 15, 2026. Resumes must be camera ready (printed or typed on white paper).
2. Candidates may campaign in any manner they choose, i.e., door to door, fliers, etc.
3. Campaigning is not allowed in the clubroom building the evening of the Annual Meeting. All candidates will be allowed to address the membership during the Annual Meeting prior to the election.
4. The on-site staff shall not prepare or copy campaign literature for candidates.
5. Resumes must be received by May 15, 2026 in order for the candidate's name to appear on the ballot.
6. All who vote at the annual meeting whether in person, by proxy, or by absentee ballot are eligible for the door prize drawing.

## **ANNUAL MEETING / BOARD OF DIRECTORS ELECTION**

Colonial Square's annual meeting is held each year on the 2nd Thursday of June. One of the primary agenda items is the election of board members to serve as the governing body of the cooperative for the next term. Interested candidates may now submit their resumes to the office for publication in the newsletter.

Here is an easy format to help you organize your information. Most of the categories are optional. You may choose to write in complete sentences or use only bullet points.

The board requests that all resumes be submitted in this format. Board and management will reserve the right to refuse publication in the Town Crier for any offensive or false content. Submissions should be limited to one page.

Name:

Cooperative experience:

Qualifications:

Family:

Work history:

Education:

"I want to serve on the board of directors because."

**Debra K. Capps**

2030 N.E. Parvin Road

*Cooperative experience*

\_\_\_Appointed to Colonial Square board of directors in 2007:  
elected to the board in 2008 through 2023.

\_\_\_Currently serving as 1st Vice President;  
previously served as board secretary and treasurer

\_\_\_Continuing to serve on the Activities Committee to plan  
annual picnic, Easter egg hunt and other family-oriented events

*Qualifications*

\_\_\_ Nineteen years of continuous service on Colonial Square board of directors;  
member of the cooperative since 2006

*Family*

\_\_\_Three grown children with one granddaughter and 3 grandsons

*Work history*

2006 - 2017: Reimbursement specialist, North Kansas City Hospital Home  
Health

2003 - 2006: Billing specialist, Surgical Associates of Southwest Florida

1997 - 2002: Office Manager/Biller, Independent Medical Services in North  
Kansas City

1991 - 1997: Lead Collector/Customer Service, Shawnee Mission Orthopedics

1979 - 1991: Collection Manager, Hospital Hill Health Services in Kansas City,  
MO

*Education*

Successfully completed courses at Midwest Association of Housing  
Cooperatives conferences and at Kansas City area property management  
training sessions

Graduate of St. Pius X High School

*I want to serve on the board because:*

For nineteen years I have worked with the other board members to support our  
affordable housing mission at all levels. One of our major accomplishments is  
to upgrade the property for safety, comfort and appearance through  
renovations to individual units and common areas.

My goal is to improve the quality of life for all who call Colonial Square home.

**Clyde Whitney**

2026 NE Parvin Rd

Cooperative Experience:

-- Appointed to Board of Directors 2003 elected numerous times and did have a leave of absents, where I left the board for a short time

-- Currently serving as the Secretary, but have served other positions also

Qualifications:

-- Over 17 years of Service to The Colonial Square Board of Directors and been living here since 2000

Family:

-- 4 grown children & 10 grandchildren

Work History

-- 2014 - Present : Ford Motor Company

-- 2006 - 2013 ; Liberty Hospital

-- 1998 - 2006 : Kirby Company

Education:

-- I have successfully completed numerous courses at the Midwest Association of Housing Cooperatives courses at the conferences. Also have completed local classes that have been held here.

-- 1980 Graduate of Manhattan High School

-- I want to keep on serving & working with the Board to keep our homes affordable for ALL of US young & old. I have worked to dress up our appearance inside an out. To make our neighborhood the Best in the Northland. With Everyone's Help We Can Keep Our Homes & Neighborhood as the one That Everyone Will Look Up To!



# 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): \_\_\_\_\_

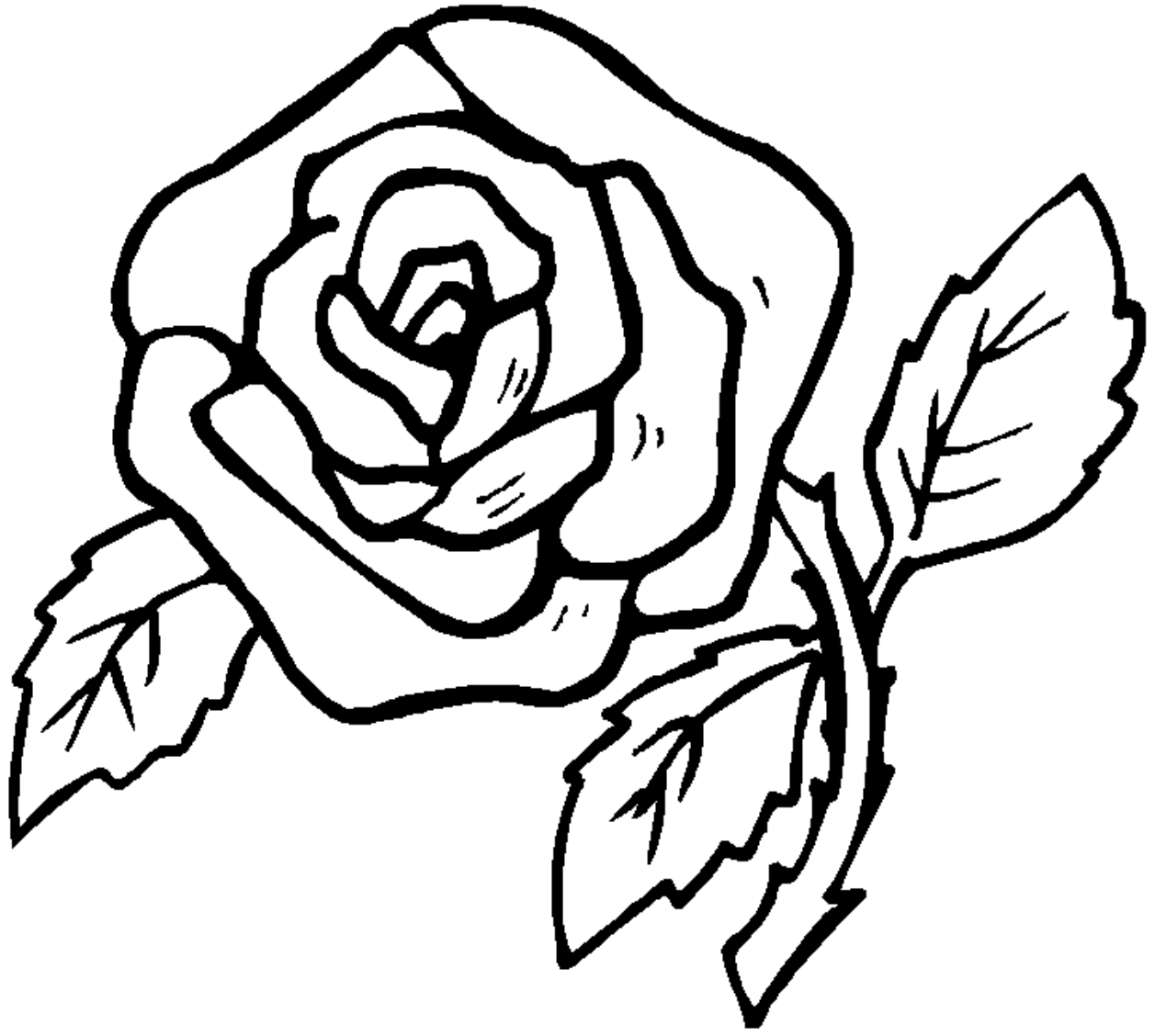
Your cell phone number (if applicable): \_\_\_\_\_

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

Name: \_\_\_\_\_

Phone #: \_\_\_\_\_





Happy  
Mother's Day!

# Slow Cooker Pulled Pork

## Ingredients:

- **1** yellow onion, chopped
- **2** cloves garlic, chopped
- **1 cup** barbecue sauce, plus more for serving
- **1/3 cup** apple cider vinegar
- **2 Tbsp.** light brown sugar
- **1 Tbsp.** Worcestershire sauce
- **1 Tbsp.** chili powder
- **1 Tbsp.** ground cumin
- **2 tsp.** mustard powder
- **1 cup** chicken stock or water
- Kosher salt and freshly ground black pepper
- **4 lb.** boneless pork butt, trimmed of excess fat

## Directions:

**1.** Combine onion, garlic, barbecue sauce, vinegar, sugar, Worcestershire sauce, chili powder, cumin, mustard powder, and chicken stock in the bowl of a 5- to 7-quart slow cooker. Season with salt and pepper. Season pork with salt and pepper and place in slow cooker. Cook until pork is very tender and easily shreds with two forks, 5 to 6 hours on high or 10 to 11 hours on low. Transfer pork to a cutting board and shred meat with two forks.

**2.** Transfer cooking liquid and any solids to a medium saucepan. Cook over medium-high heat until reduced to about 2 cups, 16 to 18 minutes. Add pork and toss to combine. Serve with Texas toast and more barbecue sauce alongside.

# May 2026



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2
3	4	5 Cinco de Mayo	6	7	8	9
10 Mother's Day	11 Late Fees Applied	12 Exterminations 2188-2228  **	13	14 Board Meeting 7 pm	15	16
17	18	19	20	21 Attorney Referrals	22	23
24	25 Memorial Day	26	27	28	29	30 Happy Birthday to members born in May
31	Office & Maint. Closed					

\*\*Neighborhood Watch Meeting 7:00 PM above the office.