

# VINTAGE VOICE



A manufactured home community that fits your lifestyle!

**Vintage Acres**  
501 W Stowe St  
Duluth MN 55808  
218-626-3282  
218-390-5498  
**Corey Stebner, Mgr**

### *Community Reminders*

Wednesday, July 6  
Potluck Lunch  
11am-1pm  
Community Center

Tuesdays in July  
TOPS 5:45pm  
All Welcome!

Citizen Patrol Meeting  
July 27at 7pm

*Visit us online at  
vintageacres.com*



*Follow us on  
facebook!*

**Watch your speed in  
Vintage Acres. There  
are many children out  
playing.**

**Be safe—Drive 10 MPH.**

### **Far West Fest Next Weekend**

The Fun Fest is scheduled for June 24th, 25th, and 26th. Fun for the entire family! This event is put on by Gary / New Duluth business owners in celebration of community. Part of the celebration includes a craft fair, zoo mobile, car show and street dances including a special teen dace on Friday night. Buttons which are needed to attend the dances are available at local businesses for \$2/ each. Vintage Acres is pleased to be a part of this event and are looking forward to seeing you there!



*Have a Safe and Happy Fourth of July!*



### **Summer Visitor in Vintage**

As in years past, we are receiving in the office reports of sightings of a bear in the community. Because of the wilderness areas that surround Vintage Acres—including Jay Cook Park, having a bear in the community is not an unexpected occurrence. We are being encouraged by the DNR to remove the things that attract our visitor. This includes removing bird feeders at dusk, storing them inside your home, shed, or garage and securing the lid of your garbage can to prevent entry into it.



### **National Night Out**

Another year has passed and we are looking forward to our National Night Out gathering which will be held on Tuesday, August 2, 2011. We, as in years past, plan to have food, live music and fun for the kids. Come out and play for a night with your friends and neighbors from 5—7 p.m. If you or someone you know is interested in helping out, please let us know in the office, we could use you! See you there.



## Direct Debit

Tired of paying late fees? Forgetting to drop off the check on time? Join your neighbors in using our direct debit which takes your monthly payment out of your checking account. You will receive advanced notification of how much will come out and the service is free to all residents. Join now!

## Available for Yard Help

Need help cleaning up your yard this spring? Want someone to mow and trim this summer? Try these guys.

Todd White .....218-349-1090  
Bill Broska .....218-626-1232  
Carol Mack.....218-626-1553  
Justin or Tom Dougherty..218-591-5961

If you would like to be added to this list, please let us know in the office.



## Ask Ross...

the Vintage Repair Guy!



**Q: What do I do with my yard waste and tree branches?**

*A: Behind the office, there is a large sandpit which is where we have our compost pile. Branches and brush go on the right and grass clippings and other yard waste go on the left. Please make sure that no plastic bags, garbage or construction debris like concrete make it into the compost pile. Thanks for your help!*

**Ross**



**EARLY BIRD WINNER** Congratulations to Jennine Annala. She is our June Early Bird winner of a \$25.00 gift certificate!

To have your name entered into next month's drawing, pay your rent before the 1st of the month. **You** could be next month's Early Bird Winner!

## For Sale, Service and More...



- Time to think about painting your home. Give Rick Washburn a call. 218-626-3539
- Need a FREE TV? Call Eileen. 626-2489
- Have an odd job that needs to be done? Call Richard. 218-461-6559
- Two Drawer, Commercial quality HON filing cabinets. \$40/each. Corey 591-8731
- Looking to buy or sell something? Drop it off at the office for insertion into the newsletter.

## BBQ Potatoes

- 2 tbsp butter or margarine, melted
  - 1 tablespoon chili powder
  - 1 tablespoon honey
  - 1/4 teaspoon garlic powder
  - 1/4 teaspoon ground pepper
  - 2 lbs medium red potatoes, quartered
- BBQ~ grill or oven.

Preheat oven 400°F.

In large bowl, combine, chili powder, honey, garlic powder, pepper and butter.

Add potatoes; toss to coat.

Spoon potatoes in greased 11x7-inch baking dish.

Bake 40-50 minutes until potatoes are tender.

BBQ--wrap and seal in foil; place on grill for about 30 minutes until tender. Enjoy!

