

# Colonial Village

*A place you are proud to call home.*



**DEC  
2018**

2075 Rustad Lane  
Mounds View, MN  
55112

Office: 763-786-3498

**Emergency:**

(651) 274-2909

(763) 710-0743

Sales: 651-274-2909

**Carol Langenfeld  
Community Manager**



*We wish you and  
your family a  
wonderful holiday  
season!*

## **Holiday Garbage Schedule**

**Friday 12/28 &  
Friday, 1/4/19**

**Recycle dates:**

**Thursday  
12/6 & 12/20**



***You are Invited....  
SATURDAY!! December 1st  
Colonial Village Christmas Breakfast  
8:00-11:00am***



Please join your neighbors for our annual holiday breakfast Saturday, December 1st, 8:00-11:00 am. Come up to the Garden Room for a hot breakfast and a chat with the other folks in the neighborhood. While you are here register for the holiday drawings or take your best shot at the guessing game. Prizes drawn at 10:30.

Our special guest will be Santa himself, coming to check in with all the children. Santa will be here from 9:00-10:30 so bring the kids and grandkids. We'd love to see you!



### **FREEZING?**

**Don't get out in  
the cold to pay  
your rent.**

Sign up for the **direct payment plan** and never worry about missing a payment. Call the office and we'll send you more information.

**Pay on-line** through the Colonial Village web site: Call Carol at the office and you will be sent login and password Information. Great option if you are out of town and forgot to drop your check off before leaving.



## **Great Homes Available**

Homes are selling fast but we have a few beautiful ones left. We have two new homes on Bunker Hill Drive. Maybe you are ready to trade up? Tell your friends and family about our homes and community. We can also help you sell your home.

Call Carol today to view a home or schedule an appointment.  
(763) 786-3498.

**Web site: ColonialVillageCommunity.com**

**E-mail: Colonialvillagecommunity@comcast.net**

*What if Christmas, he thought, doesn't come from a store. What if Christmas...perhaps...means a little bit more!" The Grinch*



# Winter Snow Removal and Parking Reminder



We endeavor to keep the streets clear for the safety and convenience of our residents. Your cooperation is needed & required by Park rules.

**Snow Emergency Policy:** Once 2" of snow has accumulated, all vehicles must be off the street until the plowing and sanding is complete. If you have a guest with a vehicle on the street and snow has accumulated you must move the vehicle to the guest parking lot behind the office. Please leave vehicle information at the office. Please do not park 3 vehicles in the driveways, or park on the lawns. A vehicle on the street during a snow emergency, a third vehicle parked in the driveway, a vehicle parked on the sidewalk, on the sodded area, or extending over the curb will be towed. Platinum Towing does our towing. Their phone number is 763-784-7643. They charge \$185 towing fee, \$15 administrative fee, \$25 per day storage. Please don't let this happen to you. We would prefer to never tow a vehicle.

You are responsible for shoveling your driveway and sidewalk. The plow will deposit snow at the end of the driveway; it can't be helped. Mounds View Ordinance prohibits the shoveling or snow blowing of snow into the street. The park will not repair damage to shrubs, flowers or structures in the 10' plowing easement.

**General Parking Rules:** All overnight on street parking is prohibited. If you have an overnight guest at your home and therefore have three vehicles, you must bring one of the vehicles to the overnight guest parking lot behind the office. This rule is in effect no matter what time of the year. Vehicles on the street overnight will be towed.

***Thank you for your cooperation in these matters. With everyone's help we will get through the challenges of winter. As always, please call us at the office if you have any questions.***

## Chocolate Peanut Butter Saltine Toffee

- |                               |                       |
|-------------------------------|-----------------------|
| 1 cup brown sugar             | 1 cup salted butter   |
| 1 sleeve Saltine crackers     | 3/4 cup peanut butter |
| 1 1/2 -2 cups chocolate chips | sprinkles!            |

Cover a 9x13 baking dish with foil. Spray with nonstick cooking spray or grease with oil. Arrange the saltines in one layer in the pan, leaving a little bit of room between each cracker, and set aside. Preheat the oven to 400 degrees. Melt the butter and brown sugar in a small nonstick saucepan. Bring to a boil and let boil without stirring for three minutes. Pour the hot mixture over the crackers and bake for 5 minutes. Drop the peanut butter onto the hot cracker and toffee mixture; bake for another 1 minute to melt. Spread the peanut butter. Sprinkle with chocolate chips; bake for another 1 minute to melt. Spread the chocolate evenly and top with sprinkles. Freeze or chill for 1 hour or until set. Break into small pieces for serving.

## Contest winner— Jim Oaks



Jim has won a \$50 gift certificate for Target. You can be entered to win too! Just pay your site fee by the 3rd. Next month: \$50 gift certificate for Gas.

## Classified Ads

Residents are looking for someone to hire to shovel or plow. Call the office if you'd like your name handed out.

