



# Colonial Village



*A place you are proud to call home.*

**JULY  
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**

*July* ★★



**Garbage service  
moves to Friday,  
July 6th because  
of 4th of July  
holiday**

**Recycling Dates:  
Friday, July 6th  
Thurs., July 19th**

## **Minnesota Manufactured Home Relocation Trust Fund**

The State of Minnesota established a Fund to provide relief to manufactured home owners if their community closes and ceases to operate as a manufactured home community. The Fund would help defray the cost of relocating their home to another community. To finance the fund, the Minnesota Legislature requires each manufactured home owner to pay an annual fee into the Fund. This only applies to homeowners whose home is located in a community. The Legislature also put a one million dollar cap on the Fund. Once the cap is reached, the annual payments cease, until the Fund falls below the cap amount.



The Fund balance has now fallen under the cap and the State of Minnesota will most likely require the annual fee to be collected in 2018. The State will invoice each community by July 15th so we will know by that date. The once a year fee is now \$15. This fee will be billed to your account and will be collected with August 1st rent. Once collected, the funds will be transferred to the Relocation Fund.



**Mark your calendars:**

**National Night Out– Ice Cream Social**

Colonial Village Garden Room Tuesday, August 7th 6-8 pm  
All residents welcome. No charge!

**Web site: [ColonialVillageCommunity.com](http://ColonialVillageCommunity.com)**

**E-mail: [Colonialvillagecommunity@comcast.net](mailto:Colonialvillagecommunity@comcast.net)**

*"Enjoy the sun that is now out and cherish it so that it can move eternally into your heart" Roxana Jones*

## Bacon Macaroni Salad

*Here's an easy summer salad*



- 2 cups uncooked elbow macaroni
- 1 large tomato, finely chopped
- 2 celery ribs, finely chopped
- 5 green onions, finely chopped
- 1-1/4 cups mayonnaise
- 5 teaspoon white vinegar
- 1/4 teaspoon salt
- 1/8 to 1/4 teaspoon pepper
- 1 pound bacon strips, cooked and crumbled

Cook macaroni according to package directions; drain and rinse in cold water. Transfer to a large bowl; stir in tomato, celery and green onions. In a small bowl, whisk mayonnaise, vinegar, salt and pepper. Pour over macaroni mixture and toss to coat. Refrigerate, covered, at least 2 hours. Just before serving, stir in bacon.



\*\*\*\*\*  
 \* **Remember Summer Maintenance** \*  
 \* -Run your furnace (heat) for 5-10 minutes to \*  
 \* keep motor parts loose \*  
 \* -Spray your A/C unit off to clear off lint and \*  
 \* help it run cooler. Spray down, not into the \*  
 \* unit to wash debris off. \*  
 \* -Use Round Up spray to kills weeds in your \*  
 \* sidewalk and driveway cracks. \*  
 \* Don't use it in your lawns or near plants! \*  
 \*\*\*\*\*

### Do you have an extra space in your driveway?

Does your household only have one vehicle? Other residents may be willing to pay for the use of your other parking space. Call the office and we'll pass your name to those who may be interested.

## Classified Ads

**Handyman:** Storm doors, plumbing, skirting, misc. repair work. Bob: 651-274-2379

**Will mow:** Owen 320-224-1911  
 Sheldon Bruun 763-777-8639

**Lawn Services:** Do you want to be added to the list of lawn mowers? Please call the office 763-786-3498

*Colonial Village does not endorse any service or product.*

## NEW HOMES COMING



Two homes: 3 bedroom and 2 baths. If you know anyone interested, have them call Carol soon. Our last homes sold right away! 763-786-3498



## Contest winner-Monte Mortrud

Monte has won a \$50 gift certificate for Gas. You can be entered to win too. Just pay your site fee by the 3rd.

## Ask John....

*the Colonial Repair Guy!*



**Q:** *My electric bills are so high in the summer, any suggestions?*

**A:** *One of the biggest users of electricity is your refrigerator. Here's some hints: If the door seals aren't tight (they won't hold a dollar bill snugly when closed) replace them. Keep the seal area clean of drips and food spills. Keep proper temperature settings: 37-40°F, freezers 0-5°F. Periodically vacuum or brush the coils to improve efficiency. Make sure that air can circulate freely behind the refrigerator or where the coils are located. Air flow is required to carry the heat away. Consider replacement if the unit is more than 15 years old. Today's refrigerators use 40% less electricity than 20 year old models.*