



# VINTAGE VOICE



A manufactured home community that fits your lifestyle!

Vintage Acres  
501 W Stowe Street  
Duluth MN 55808  
218-626-3282  
218-390-5498

Eric Yamry  
Community Manager

### Community Reminders

*Due to the recent resurgence of COVID, all activities in the community center are cancelled until further notice.*

Visit us online at  
[www.vintageacres.com](http://www.vintageacres.com)



### Storm Shelter

If we are under a tornado watch or warning, please note that our storm shelter will be available for residents to ride out the storm. The storm shelter doubles as our community center. It will be left open during tornado watches and warnings. If we are having a storm during the evening or weekend, and the shelter is not open, please call our emergency cell and the on-call person will come to open it. Please note that animals are NOT permitted in the shelter at any time.



### Direct Payment

A reminder that Vintage Acres offers many ways to pay including direct withdrawal from your checking or savings account.

### Reminder to Pet Owners

Please remember that all animals in Vintage Acres are to be INDOOR animals and that all animals are to be cleaned up after daily. Both when in your yard and when you've been out for a walk. Thanks for helping make Vintage Acres a nice place to live.



### Recycling Reminder....

Please remember that scrap metal, plastic bags and Styrofoam are NOT recyclable in our area and these items should not be placed in the dumpsters. Thanks!

### Time is running out...

Now is the time to get those Summer projects completed. That project might be painting, new skirting, exterior vinyl siding, repainting of your shutters, landscaping, window replacement, washing of your home or even a new deck. Check with VA office for approval of colors and plans.



Thanks to all who completed their summer projects.



### Boat & RV Owners:

Please remember that your boats and campers are to be parked at your homesite for **no more than 24 hours** for loading and unloading only.

## Breakfast Sausage Roll

2 (1 lb) loaves frozen white bread dough  
1 Tbsp. vegetable oil  
1 lb. ground pork sausage  
1 lb. spicy ground pork sausage  
1/2 green bell pepper, chopped  
1 (6 oz) can mushrooms  
2 C shredded mozzarella cheese  
1 egg  
2 Tbsp. water



Rub the frozen bread dough with vegetable oil, cover and allow to thaw overnight at room temperature. Place sausage in a large skillet. Cook over med-hi heat until brown. Drain, crumble and set aside. Preheat oven to 350°.

Roll out one loaf of bread and place on an ungreased cookie sheet. Layer cooked sausage, peppers, mushrooms, and cheese on top of bread. Leave 1 inch border at the edges bare. Roll out second loaf and place over first. Enclose filling by pinching edges of loaves together.

In a small bowl, beat together egg and water. Brush surface of roll with egg wash. Bake in preheated oven for 25 to 30 minutes, or until golden brown. For a variation, try different cheeses, substitute onions for mushrooms, red pepper for green, etc.

## Ask Eric W...

**Q:** *Some of the children in the neighborhood are left to play in my yard. What can I do?*



**A:** Parents: please remember that it is your responsibility to supervise your children and keep them from playing in other people's yards and around their cars and items in their yards. We appreciate all the help you give in this area.

Please remind your children that other peoples's yards are not be used for their play areas. Thanks.

*Eric W*



**EARLY BIRD WINNER** Congratulations to CJ & Greg Wark, our July Early Bird winner of a \$25.00 gift certificate.

*Pay your rent before the 1st of the month to have your name entered in our August drawing.*

## Lawn Care

Chris Anderson.....393-8417  
Bill Broska.....626-1255  
Blake Yamry.....461-7113  
Rocky Levy.....348-0253

## General Work

Kippy Cuypers.....340-1246  
Bill Broska .....626-1255  
Chris Anderson .....393-8417

## Piano Lessons

Andrea Buvarp.....626-2940

## Computer Repair/Graphic Design

Ben Barneveld.....464-5275

## Selling Your Home?

If you are looking to sell your home, consider having Vintage Acres list and sell your home for you. If you are interested, please call Eric in the office for details. Late summer going into fall is a great time of year to make this happen.



## Flower Power

We will be judging your gardens sometime this month for announcement in the September newsletter. Keep that garden looking nice! Prizes for 1st, 2nd and

