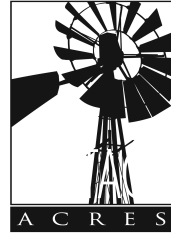


# VINTAGE VOICE



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, March 2  
Potluck Lunch  
11am-1pm  
Community Center

Tuesdays in March  
TOPS 5:45pm  
All Welcome!

Tuesday, March 10  
Northland Spay/Neuter  
presentation

Citizen Patrol Meeting  
March 23 at 7pm

Book & Movie Exchange  
Community Center  
Free and open during  
office hours

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



Follow us on  
facebook!

## Pet Owners. Mark Your Calendars.

On Tuesday, March 10th, representatives from Animal Allies and the Northland Spay/Neuter Clinic will be in the Community Center for the first in our series of presentations designed to be helpful to the residents of Vintage Acres.

Some of the topics that will be covered include general care of your cat or dog and information about veterinary care. Information about sterilizing your pet as well as financial help for families meeting certain criteria are also topics that will be covered. The presentation starts at 6 p.m. We look forward to seeing you there!

Keep in mind that this presentation is for people only.



## Recycling Addition

If you regularly visit our recycling location, (behind the office near the fenced storage area) you have noticed that there is an additional dumpster. This dumpster is marked "Cardboard Only." Please do not use it for any other material.

Cardboard can still go into the other two containers and we do not require that items be separated.

We also ask that if you bring your recyclables in plastic bags, that you keep in mind that these bags are not recyclable in WLSSD's facility. Stores such as Super One and Wal-Mart accept these bags for recycling.

Reminder.  
Daylight Savings Time begins on March 13th! Don't forget to set your clocks ahead one hour on Saturday.



## Mini Storage Available

As of March 1st, we will have 1 storage unit open and ready for your extra stuff.

There will be a 10 x 20. (\$80) If you or someone you know may be interested, please call the Vintage Acres office to reserve this unit—626-3282.

## Happy St. Patrick's Day - March 17

The kissing of the Blarney Stone is one of the many Irish Traditions that we associate with St Patrick's Day. To do it, however, is not an easy task. First, it is located at the top of Blarney Castle, some 600 feet from the ground and it is built into the bottom of a parapet (a kind of "false wall" above the roofline) which is roughly two feet away from the wall. To get to the stone to kiss it, you must hang backwards and upside down over open air (600 feet above the ground, remember) holding onto two iron bars in order to reach the stone. Those who kiss the stone are given the gift of eloquent speech.



## Ask Ross...

the Vintage Repair Guy!



**Q:** Now that it is warming up outside, can I take down the orange poles marking my yard?

**A:** Remember that March, not January, is on average, the snowiest month of the year. We will probably be expecting a few more storms before it's all done. I'd leave them until at least April.

**Ross**



**EARLY BIRD WINNER** Congratulations to Rod and Patti Hansen. They are our February 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...



- Dryer for Sale. Inquire at the Vintage Office 326-6098.
- Have an odd job that needs to be done? Call Richard. 218-461-6559
- Looking to buy or sell something? Drop it off at the office for insertion into the newsletter.



## Corned Beef Hash

2-3 Tbsp unsalted butter

1 medium onion, finely chopped (about 1 cup)

2-3 cups finely chopped, cooked corned beef

2-3 cups chopped cooked potatoes

Salt and pepper

Chopped fresh parsley

**1** Heat butter in a large skillet on medium heat. Add the onion and cook a few minutes, until translucent.

**2** Mix in the chopped corned beef and potatoes. Spread out evenly over the pan. Increase the heat to high or medium high and press down on the mixture with a metal spatula.

**3** Do not stir the potatoes and corned beef, but let them brown. Use a metal spatula to peek underneath and see if they are browning. If nicely browned, use the spatula to flip sections over in the pan so that they brown on the other side. Press down again with the spatula. Add butter, if needed, to keep from sticking.

**4** Remove from heat, stir in chopped parsley. Add ground black pepper and salt to taste.

Serve with fried or poached eggs and toast for breakfast.

Serves 4-6.