

VINTAGE VOICE



A manufactured home community that fits your lifestyle!

Vintage Acres
501 W Stowe St
Duluth MN 55808
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218-390-5498

Corey Stebner
Community Manager

Community Reminders

Coffee Social Brunch
Wednesday October 5 at
11 am.

There will be no Citizen
Patrol Meeting in
October.

Columbus Day October
10th.

Halloween is Monday,
October 31.

Wednesdays in October
10 am coffee social.

Tuesdays in September
TOPS 5:45pm
All Welcome!

Visit us online at



vintageacres.com

Winterizing & Fire Prevention



It is time to start preparing for the arrival of “Old Man Winter”. These simple winterizing tasks could save you money and prevent problems this winter.

- Heat Tapes** – on water lines and risers-plug in your heat tape soon
- Drippy Faucets** - can cause sewer freeze ups-fix any drippy faucets
- Caulking** - to re-seal windows and prevent drafts in your home
- Furnace** - clean and replace filter – recommend having a professional cleaning performed annually
- Sewer Pipe**—check the slope of your sewer pipe

You should also make sure your fire extinguishers, smoke detectors and CO detectors are working properly. Make sure everyone in your household knows where the fire extinguisher is located and they know how to use it in case of fire. Now is the time to place fresh batteries in your smoke & CO detectors.

Ghosts & Ghouls



Halloween Ghosts and Ghouls are soon coming your way! Please turn on your porch lights to let kids know you have treats making your Halloween safe for all.

Kids must be accompanied by an adult. Wear safe reflective costumes. Do not cut through yards. Check all treats before eating and complete trick or treating by 9 pm.

Mini Storage Available

Vintage Acres has a 10 x 20 mini storage unit available and ready for your extra stuff. It rents for \$80 per month.

If you or someone you know may be interested, please call the office to reserve.



School's In Session

With the extra presence of children in the community, please remember that the speed limit in Vintage Acres is **10 M. P. H.** Thank you.

DID YOU KNOW?

- Orange and black are Halloween colors because orange is associated with the Fall harvest and black is associated with darkness and death.
- Halloween was brought to North America by immigrants from Europe who would celebrate the harvest around a bonfire, share ghost stories, sing, dance and tell fortunes.
- The ancient Celts thought that spirits and ghosts roamed the countryside on Halloween night. They began wearing masks and costumes to avoid being recognized as human.
- Halloween is the 2nd most commercially successful holiday, with Christmas being the first.

Crafters Wanted

Vintage Acres will be holding its annual Craft Sale on Saturday, December 3rd, 2011. If you are interested in selling your wares, please let us know in the office. See you there!



Ask Ross...

The Vintage Repair Guy!

Q. What should I do to prepare my home for winter?

- A. Here are some great suggestions:
- Clean gutters, close storm windows and check weather stripping.
 - Replace Furnace Filters
 - Check access door. Make sure heat tape is plugged in and working properly.
 - Fix leaking toilets and sinks as they may cause sewers to freeze.

Ross



EARLY BIRD WINNER Congratulations to **Kelly McKinnon**.

He is our September 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...

- For Sale: Electric Snow Broom. Like New! \$25—626-2157
- Looking to buy or sell something? Drop it off at the office for insertion into the newsletter.



Jack O' Lantern Pot Pie

- 1 pound ground beef
- 1 medium onion, chopped
- 2 cloves garlic, pressed
- 3/4 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 cup ketchup
- 1 teaspoon Worcestershire sauce
- 1 package (15 ounce size) refrigerated pie crust
- 1 tablespoon mustard
- 3 cups shredded Monterey jack cheese



Cook the ground beef, onion, garlic, salt and pepper in a large skillet over medium heat. Stir until beef is cooked through and crumbly. Stir in ketchup and Worcestershire sauce; cool. Unfold 1 piecrust and place on a lightly greased baking sheet. Spread mustard evenly over crust. Stir 2 cups of cheese into meat mixture and spoon onto the center of the crust, leaving a 2 inch border around the edge. Unfold the remaining piecrust and cut a jack-o-lantern face into it. Place the cut out crust on top of the meat mixture. Crimp all edges of the crust to seal. Using cut out pieces of crust, create a "stem" for the top of the pumpkin. Bake at 425 for 20 minutes, remove from oven and brush again with the egg mixture. Fill eyes, nose and mouth with remaining 1/2 cup cheese. Bake 5-10 more minutes or until golden brown.