



EVERGREEN
VILLAGE

198 Evergreen Rd
Sartell, MN 56377

Office Phone:
(320) 253-5018

Emergency:
(320) 249-6429
(320) 291-6175

*Community
Manager
Eileen Haapala*

**March
2020**



**Early Bird
Drawing**

*Pay your rent by the
3rd of the month to be
entered into a drawing
to win a \$25.00 gift
card
Congratulations to*

*Connor/Breanna
Hacklander*

The Village Press

www.evergreenvillage.org



office@evergreenvillage.org



SPRING.....

With the weather getting warmer each day, we will begin to see things in the yards that you may have forgotten about. Spring is around the corner, so it's time to start thinking about cleaning up outside.

Remember, only patio furniture is allowed on decks and yards should be free from clutter. If you have pets, and have not picked up your yard recently, now is the time to get out there before we send notices around. All vehicles in driveways must be operable and have current tabs.



REMEMBER —

The rent increase goes into effect for your APRIL rent. Please add \$18 to what you are currently paying.

In January, we sent out a resident update form for this year. Please return these if you haven't already.. Even if you filled out one last year, please fill out this years so we can update our information.

DON'T FORGET!

Daylight Savings
Time March 8th!
Turn your clocks forward
1 hour before going to
bed Saturday night.
Also, a good time to
change your smoke
detector batteries.



Corned Beef and Cabbage

3 pounds corned beef brisket with spice packet
5 carrots, peeled and cut into 3" pieces

10 small red potatoes
1 large head cabbage, cut into small wedges

Place corned beef in large pot, cover with water. Add the spice packet that came with the beef. Cover pot and bring to a boil, then reduce to a simmer. Simmer approximately 50 minutes per pound or until Tender.

Add whole potatoes and carrots, and cook until the vegetables are almost tender. Add cabbage and cook for 15 minutes. Remove meat, let rest 15 minutes. Place vegetables in a bowl and cover. Add as much broth (cooking liquid reserved in the Dutch oven or large pot) as you want.

Slice meat across the grain. Serve and enjoy!!



Second Saturday each month
from 1-3 PM in the Storm
Shelter

Next event: March 14th

Classified Ads

House Cleaning

Marlene 320-515-1433

Snow Removal/Spring Cleanup

Paul 320-333-1061

Mr Steve Maintenance

Steve Egge 320-260-5887

Community Information:

- Trash cans may be stored near your front steps so they are easier to move during our snowy months.
- Please keep snow away from the meters and your emergency exit.
- Classifying your home as homestead with Benton County Auditor will save you money on property taxes.
- Coffee Social every Friday from 10-11 in the storm shelter. Come join in the fun!
- Evergreen Village sells skirting and heat tape. Call the office for more information.
- Please remember to always clean up your pet waste when walking your dog. Bring along a doggie bag.

Homes for Sale /Lease

Please share the enclosed flyer with those you know who may be looking for a new home!

We have some new, and used, but all are great homes!

*Photos on our website
www.evergreenvillage.org
Call 320-253-5018*



Direct Rent Payment

Simplify bill paying by paying your Evergreen Village home site rent automatically on the 5th of every month from your checking or savings account. To get started, bring a voided check or savings deposit slip to the EV office and sign the Direct Payment form.