



# LAKEBRIDGE ASSOCIATION NO. 4



JANUARY 2009

Email: lakebridge4@yahoo.com  Website: www.lakebridg4.org  
Mail dues to: 3500 - 67<sup>th</sup> St East, IGH 55076-1605

## NEXT MEETING DATE - Tues. Jan. 13, 2009

The next Lakebridge Association Board meeting will be held on Tuesday, January 13 at Good Shepherd Church at 6:45 p.m. All residents of Lakebridge Association No. 4 are invited and encouraged to attend all Board meetings.

## MINUTES OF NOV. 2008 BOARD MEETING

The minutes of the November 2008 meeting of the Lakebridge Association will be available in the February issue of the newsletter.

## NEWSWORTHY

**WEBSITE:** The website for the Lakebridge Association No. 4 is [www.lakebridge4.org](http://www.lakebridge4.org). Homeowners can utilize this site for association information such as Board contacts, homeowner tips and the association manual, as well as signing up to the site's forum for association news.

**PETS:** Pets must be on leashes outside of homeowner's fence. Pets include cats as well as dogs and other pets. If there are violations to this rule, homeowners will be given a warning initially and then will be written up for a fine if off leash rule is violated again. Please contact a Board member for complete guidelines.

**SNOW PLOWING:** Please move your cars off the drives while plows are working. This will allow drives to be less slippery and safer for us.

➤ **INSURANCE: Important** - If you have not already done so, please turn in your homeowner's insurance information ASAP to Board Secretary, Heather Jamieson. If you have further questions, please contact Heather at 651/453-0044 or email her at [hjamieson@oppenheimer.com](mailto:hjamieson@oppenheimer.com).

➤ **BOARD CHANGES:** The new year has brought a change in Board officials. Congratulations to Debby Kneibel who was voted in as Board President. Debby was previously on the Board as Vice President/Secretary. Also, please welcome new Board members, Shannon Cobb as Vice President/Treas., Heather Jamieson (formerly Insurance) as Board Secretary and Vicki Bahr as Insurance. Karen Hemmingson will continue in Repairs, Glenn Kurkosky in Lawn & Snow and Webmaster, and Tristy Auger in ACC/Repairs. Please help us to thank Sue Pietsch, former Board President and Susan Dahl, former Treasurer for their many volunteer hours and commitment to the Association. They have truly made an impact on improvements to our association and their tireless efforts will last a lifetime.

THANK YOU ALL!

(SEE PAGE TWO FOR BOARD CONTACTS)

(Over)



### **BOARD MEMBERS**

*President:* Debby Kneibel, 651/214-7522  
debbykn@comcast.net

*Vice Pres./Treas.:* Shannon Cobb, 651/455-5815  
mjsmcobb@gmail.com

*Secretary:* Heather Jamieson, 651/453-0044  
hjamieson@oppenheimer.com

*Insurance:* Vicki Bahr: 651/554-8427  
vab1313@hotmail.com

*Repairs:* Karen Hemmingson, 651/457-3889  
gravel55k@aol.com

*Lawn/Snow:* Glenn Kurkosky, 651/450-0261  
ghkurko@comcast.net

*ACC:* Tristy Auger: 651/276-1283  
tristy\_auger@yahoo.com

### **NON-BOARD MEMBERS**

*Newsletter:* Sharon Sturdivant, 651/453-1987  
sds0356@comcast.net

## **Italian Sausage and Tortellini Soup**

Prep: 20 minutes

Slow Cook: 3-4 hrs (high), 6-10 hrs (low)

Finish: 15-20 minutes

Serves: 6

1 pound hot or mild (according to your taste)  
Italian sausages, casing removed  
1 large onion, chopped  
2 carrots, peeled and chopped  
4 cups beef or chicken broth  
1/2 tsp dried Italian herb seasoning  
1/2 tsp sea salt  
1/4 tsp pepper  
1 can (8 oz) tomato sauce  
1 can (19 oz) chopped tomatoes in juice  
(reserve juices)  
2 c. sliced mushrooms  
1 pkg (10 oz) fresh or frozen cheese-filled  
tortellini, cooked according to package  
directions and drained  
1 zucchini, quartered lengthwise and sliced  
1/4 c. chopped fresh parsley  
2 tbsp. Parmesan cheese

In a large nonstick skillet over medium-high heat, cook sausage 8-10 minutes or until browned, stirring to break up the meat. Drain and then transfer to slow cooker along with onion, carrots, broth, Italian seasoning, salt, pepper, tomato sauce, tomatoes, and mushrooms.

Cover and cook on High 3-4 hours or on Low 6-10 hours, or until vegetables are tender.

# **HAPPY NEW YEAR!!**