



# Martin Acres

www.martinacres.org

November 2006

A Bi-Monthly Newsletter

Vol. 27 No. 6

## Let it snow, Let it snow, Let it snow!!

### Annoying Obstacles & Ice Arenas

Our neighborhood sidewalks are cherished by dog lovers, parents strolling with their kiddos, neighbors in wheelchairs, folks walking for pleasure and those who are saving on rising fuel bills. We have young ones and not as young sharing the sidewalks of our community and we need to create and maintain safe passages.

Join us in making the sidewalks of Martin Acres safe & enjoyable — trim back them bushes and when the snow comes, shovel it! —



**Snow Removal ::** To ensure safe passage for pedestrians and others, all snow and ice hazards must be cleared from the full width of a public sidewalk, up to 5 feet wide, *by noon on the day following* a snowfall. The owner, manager, and occupant are jointly responsible for public walks abutting the property.

Environmental Enforcement: 303.441.3239

**Sidewalk Maintenance ::** Property owners are required to maintain the sidewalk on or adjacent to the owner's property in good repair and in a safe, unobstructed condition.



Street and Bikeway Maintenance: 303.413.7162



### DID YOU KNOW?

**Building Construction ::** Building codes must be followed for the health and safety of the public and *permits are required* to erect, enlarge, alter, demolish, or repair a structure, including building, electrical, mechanical, and plumbing work. Contractors are required to be licensed.



Planning and Development Services: 303.441.1880

### INGREDIENTS

- 1 (12 pound) whole turkey, neck and giblets removed
- 1/2 cup butter, cubed
- 1 cup chopped celery
- 1 1/2 cups toasted bread cubes
- 1/4 cup chopped onion
- 1 tablespoon garlic powder
- 1 pinch salt and pepper to taste
- 2 apples, cored and halved
- 2 cups apple juice



### DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).
2. Gently loosen the turkey skin on the breast by sliding your hand between the skin and bird. Insert pieces of butter between the skin and breast.
3. In a medium bowl, toss together the celery, bread cubes, and onion. Season with garlic powder, salt and pepper. Stuff this mixture into the cavity of the turkey, and place the apple halves inside with it. Place the turkey into a roasting bag, and pour the apple juice over the inside and outside of the turkey. Close the bag, and place turkey into a large roasting pan breast side up.
4. Bake for 3 to 3 1/2 hours in the preheated oven, or until the internal temperature is 180 degrees F (85 degrees C) when measured in the meatiest part of the thigh. Open the bag, and remove turkey to a serving platter. Let stand for 20 minutes before carving.

**Sharing & Matching** :: Ads are \$10.00 for the first 3 lines, \$2.50 per line thereafter. Contact Jan at 494.8285 or email [VOICE@martinacres.org](mailto:VOICE@martinacres.org) by **December 1** to place your ad for the **January 2007 edition of the VOICE**.

- **PAUL CARTER PAINTING**  
Martin Acres Resident, Interior & Exterior Neighborhood references available! 494.5362
- **COMPLEMENTARY Mary KAY** skin care class just register on my site: [www.marykay.com/camillehook](http://www.marykay.com/camillehook). Enjoy the #1 skin care product in the US. Camille Hook, 947.8481.
- **MALONEY BUILDERS** 562.5380, Basement Finishing, Kitchens, Baths, Decks, Garages, Additions, Architect, Insured, Licensed, MA Resident [maloneybuilders.com](http://maloneybuilders.com)
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Member and D-9 contractor is offering **Real Estate Inspection services** for buyers, sellers, and agents. Call 499.3163
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In Martin Acres, across from Creek-side. Joanna Lynden, BVSD  
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- **VIDEO Taping & Production**  
Photo/Video Montages, 2 hr VHS to DVD \$15, frills extra, Eye Candy Designs 499-7720.

**Contact information for the  
VOICE Area Leaders**

- Area 1A:** Martin Dr.—Table Mesa—Park & School—S. 44<sup>th</sup>, Megan Leben [area1a@martinacres.org](mailto:area1a@martinacres.org) 499.2324  
**Area 1B:** Martin Dr.—Table Mesa—US 36 N&E side S. 42<sup>nd</sup>, Jim Petri [area1b@martinacres.org](mailto:area1b@martinacres.org) 494.1070  
**Area 2:** Martin Dr.—US36—N&W side S. 42<sup>nd</sup>; Betty Schweikert [area2@martinacres.org](mailto:area2@martinacres.org) 499.6909  
**Area 3:** Martin Dr.—Martin Park/School S. Broadway—Ash, Megan Reed [area3@martinacres.org](mailto:area3@martinacres.org) 720.304.0544  
**Area 4:** Martin Dr.—27th Way—Moorhead-Ash; Terry Snyder [area4@martinacres.org](mailto:area4@martinacres.org) 494.9040

**MANA 2006 Pancake Breakfast [by Mark Stangl]**

A great big thanks to all those who attended and helped plan and conduct the 2006 Pancake Breakfast.

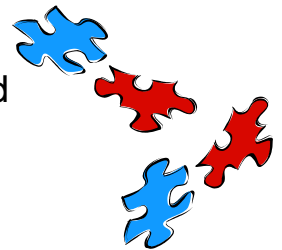
A special thanks to Bill and Cori Flinchbaugh, Don McGregor (fruit syrups), Jim & Joanie Moore, and everyone else! We had a great line crew, cake flappers, cleanup crew.

Thanks to the Egg & I and the Brewing Market in the Basemar Center for their wonderful contributions of food and coffees. Pancakes, sausage and fruit were great. Nick's Auto Repair and Table Mesa Conoco also donated. Please let them know that we appreciate their donations.

We drank over 12 gallons of coffee! Artine, Brewing Market owner, and, Jamie, the Basemar manager, were there delivering supplies and testing some of our first Cajun (blackened) cakes and sausage. Later when we ran out of coffee, they made us more and delivered it!

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[www.martinacres.org](http://www.martinacres.org)



**MANA Steering Committee**

- President:** Steve Clason  
[president@martinacres.org](mailto:president@martinacres.org) 494.8285  
**Vice P:** Mark Stangl [vp@martinacres.org](mailto:vp@martinacres.org) 499.3163  
**Secretary:** Osman Parvez  
[secretary@martinacres.org](mailto:secretary@martinacres.org) 746.6896  
**Treasurer:** Bennett Scharf  
[treasurer@martinacres.org](mailto:treasurer@martinacres.org) 499.5119  
**Zoning/Code:** Jim Fuller  
[codes@martinacres.org](mailto:codes@martinacres.org) 554.5667  
**VOICE Editor:** Jan Clason  
[VOICE@martinacres.org](mailto:VOICE@martinacres.org) 494.8285  
**VOICE Distribution Coordinator:** Maureen Maloney  
[distribution@martinacres.org](mailto:distribution@martinacres.org) 494.2580  
**Special Events:** Bill Flinchbaugh,  
[events@martinacres.org](mailto:events@martinacres.org) 931.3443  
**Beautification:** Betty Schweikert  
[area2@martinacres.org](mailto:area2@martinacres.org) 499.6909

To email the entire steering committee:  
[SteeringCommittee@martinacres.org](mailto:SteeringCommittee@martinacres.org)

**MANA Calendar**

**ALL "RESIDENTS" [not just homeowners!] are encouraged to participate in ALL EVENTS!**

- Nov 2006**  
6<sup>th</sup> 7PM —MANA Meeting\*
- Dec 2006**  
1<sup>st</sup> Deadline to submit to the Jan. '07 VOICE\*\*
- Jan 2007**  
1<sup>st</sup> 7PM —MANA Meeting\*
- Feb 2007**  
1<sup>st</sup> Deadline to submit to the March '07 VOICE\*\*  
5<sup>th</sup> 7PM —MANA Meeting\*
- Mar 2007**  
5<sup>th</sup> 7PM —Annual MANA Meeting\*

\*Meeting held in the downstairs fellowship hall at 300 S. Broadway.

\*\*Submit to [voice@martinacres.org](mailto:voice@martinacres.org), 494.8285