

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1 Carrying Charges Due	2	3	4
5 FALL BACK	6	7 ELECTION OAY	8	9	Carry Charges Due by 4:30pm	Add Late Fee Vetterans ID/A/Y
12	13	EXTERMINATIONS SECTION 2 & 3	15	16	17	18
19	20	21	22 Attorney Referrals	Happy Thanksgiving Offine & IV	24 BLACK RIDAY Raint Closed	
26	27	28 Board Meeting Open Session 6-6:30pm	29	30		THE HOLDS

River Park Townhouses

3999A Topping Avenue Kansas City, Missouri 64129 www.riverparktownhouses.com

STAFF:

Cheryl Suttington Site Manager Brenda Garrett Office Assistant

Charles Hampton Maint Superintendent Rick Hampton **Assistant Superintendent**

Maintenance Technicians Bob Price * Isaiah Edwards Marvin Hampton Professionally Managed by: Keli Management



INSIDE THIS ISSUE:

Around River Park Fall is here... Winter is coming! Monthly Board Meeting 2

Member Birthdays

Calendar

Maintenance Tidbits

RIVER PARK TOWNHOUSES INC.,

3999A TOPPING, KCMO 64129 (816) 861-9200 www.riverparktownhouses.com

The River Parker





Holiday Office Closings

The Office & Maintenance Workshop will be Closed November 23rd & 24th, In Observance of the Thanksgiving Holiday. Have a Great Holiday.

Around River Park

FOR EMERGENCY MAINTENANCE:

CALL (913) 894-3744 Please be reminded of the after hours call number. We've noticed Members calling for emergency maintenance service after 5pm and weekends. If you have an emergency after 5pm or on weekends DO NOT CALL THE OFFICE NUMBER, THERE'S NO ONE THERE TO ANSWER CALLS AFTER 5PM OR ON WEEKENDS. FOR EMERGENCY

MAINTENANCE: CALL (913) 894-3744

Brenda G. (5906)

Sebrina T. (5812) Welcome Back! Welcome to River Park, We're so Glad you're Here!!



Board Meeting November 28th Open Session at 6:00

Maintenance Holiday Tidbits

The maintenance staff would love to spend Thanksgiving Day and the day after home with their families. I know that you would also love to spend Thanksgiving Day without any problems dealing with your unit. May we suggest a couple of things... Please don't put wipes and/or paper towels in the toilet. If you are hosting Thanksgiving dinner and you plan on having a large group, have plenty of toilet tissue. Don't leave paper towels or facial tissues in the open. Your guest might be tempted to use those if the toilet tissue roll is empty. Also, watch what you put down the kitchen sink drain. Avoid putting stringy or heavy foods like potato peelings, rice, pasta, greens, chitterlings, coffee grounds, please bag it and discard it in the trash.

Give Thanks

Fall is here...Winter is coming!

Just a few Fall tips from our Maintenance staff:

Unhook your garden hoses from your outside faucets and turn off the water shut off in your basement. Once the temperature starts freezing, the water will freeze and burst your water pipes and your water hose.

Make sure your vehicle is operable while on RP property.

Vehicle Rules and Regulations says... RP Owners of inoperable and or abandoned vehicles parked on RP property will be given 10 days in which to make the vehicle operable. After 10 days, if the vehicle is still not operable, it will be towed away at the owner's expense. The 10 day period does not apply to non-

When snow is being plowed, please move your car out of the parking lot so your space can be plowed, or you will need to shovel out a spot to get through the drift to your car. *Snow melt will be available to throw out on your front steps, just bring an empty container to pick up some from maintenance.

I'M THANKFUL FOR MY

DAYLIGHT SAVINGS TIME ENDS

Set Clocks back one hour on November 5th





Save on Groceries

Many grocery stores discount their meat late in the evening so they can move cuts that are nearing expiration. You could save \$2 or more per pound by buying your meat at night. Hmmm...





OLD FASHION CORNBREAD DRESSING

9-10 cups combread, crumbled

2 cups chop celery

3 cups chop onions 1 Tsp sage

1 teaspoon salt 1/2 cup butter, melted

3-4 cups chicken broth 3 eggs, lightly beaten

2 1/2 tablespoons poultry seasoning 1 cup of cooked chicken

Place the crumbled cornbread in a large mixing bowl. Add chopped celery and onions. Mix. Pour the melted butter over all the ingredients along with 3 cups of the broth. (ONLY add 3 cups then more till you get a thick consistency) Add the seasonings gradually. Test to your taste. Mix well and spoon into a greased 9 x 13 pan. Bake at 350-degrees for 30 minutes, covered. Take the cover off and bake an additional 30 minutes.



Darryl. W.	2	Mable S.	8	lesha J.	19
Leigh C.	2	Eileen J.	10	Kevin F.	21
Arc Maria		Luana S.	10	Angela S.	21
Elizabeth D.	3			Emani D.	22
Fletcher J.	5	Tonya T.	11	Billy H.	23
Michelle C.	5	Kim G.	12	Malik P.	24
DeSha W.	5	Tommie A.	15	Nina G.	24
Brenda G. (office)	6	Rose D.	17	Eric W.	26
Onjhana D.	7	Mona D.	18	Rachel S.	28
Rosaland D.	7	Ronald D.	18	Judy T.	30