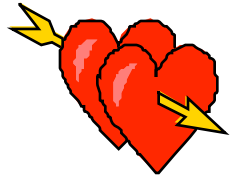




# THE PIRATE NEWSLETTER

## FEBRUARY 2005

VOLUME XXXII NUMBER 2



### Wishing All In February A Very Happy Birthday!

John Sutton  
David Cox  
Nathan Day  
Allan Ramsey  
James Christy  
Sara Wharton  
Brenda Plumlee  
Robert Smalley  
Stephen Plantz



Raymond Andrews  
Heather Miller  
Kenneth Wanlass  
Von Phakonekham  
Richard Tolman  
John White  
Tony Gietzen  
John Schmitz  
Barton Fink

## HAPPY VALENTINES DAY!

### A Word on Security

We have found that the best “preventive medicine” in regard to security is a “proprietary interest” on the part of all who live here. Take an extra 30 seconds whenever you leave or come to your apartment and look around. If you see anything suspicious or unusual, call 522-4855 (24 hours). That small act can make your living environment better!

In conjunction with the above, there is a standing offer of a \$500.00 reward to any resident who furnishes information that leads to the arrest and conviction of any person or persons committing an act of burglary, theft, or vandalism against Southlake Village or the residents thereof. If you observe such an act, do not attempt to apprehend, but report immediately to the Wichita Police Department by calling “911” or our own 24-hour number, 522-4855.

### Just a Few Reminders....

- We hate to sound like a broken record but....While doing your laundry, keep in mind that the Washers take about 30 minutes and the Dryers take about 45 minutes. Don't forget to pick up your laundry after it is done! If you encounter a machine that is done running with laundry still in it, you may remove such laundry and put it on top of the dryers so you may use the machine yourself. This is and has always been our policy should anyone ask. Also, do not allow laundry room doors to be propped open. Lastly, please refrain from smoking in the laundry rooms. Your cooperation is greatly appreciated!
- Please keep the green “termite stations” found in the front and backyards of each building clear of any furniture, debris, or other objects. If you see a damaged unit, please report it to us so we can have it replaced. Thank you.
- With winter in full swing and the possibility of the lake freezing over, it is extremely important to **STAY OFF THE ICE!** This goes for children and adults alike. If you see anyone attempting to cross the lake or children near the lake, please call us immediately. Our 24-hour number is 522-4855.

# NEED EXTRA CASH??? WE'VE GOT IT HERE!!!

## SOUTHLAKE VILLAGE RESIDENT REFERRAL PROGRAM



If someone YOU refer signs an application to lease an apartment at Southlake Village between February 11, 2005 and March 31, 2005, we'll pay YOU \$100.00! And to make it easier for you to attract someone, we'll give YOUR PROSPECT a \$100.00 discount on their first month's rent!

You know, we don't usually have very many vacancies. (We're glad people like it here so much.) The occupancy was 100% last year, and we expect it to be that again this spring.

Take advantage of this opportunity to help yourself, and to help someone else discover magnificent "lakeside living." Just make sure we are notified prior to signing the application, please. Can not be combined with any other offer(s).

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## A Message to Pet Owners

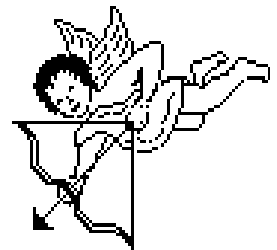
In compliance with your Pet Agreement, please make sure that you pick up any soil or mess created by your pet. And don't forget that leashes are required while your pet is outside - cats, too! Stray animals are reported to Animal Control, 268-8473, and held at the Animal Shelter at 3303 N. Hillside. Thank you for your cooperation!

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## Valentine's Day Recipe: DARK CHOCOLATE TRUFFLES



- 8 ounces semisweet chocolate, chopped into 1/4-inch pieces
- 4 ounces unsweetened chocolate, chopped into 1/4-inch pieces
- 2/3 cup heavy cream
- 2 tablespoons unsweetened cocoa, sifted
- 2 tablespoons confectioners' sugar, sifted



Place 8 ounces semisweet chocolate and the unsweetened chocolate in a 4-quart bowl.

Heat the heavy cream in a 1 1/2-quart saucepan over medium heat. Bring to a boil. Pour the boiling cream over the chocolate. Allow to stand for 5 minutes, then stir until smooth (now you have ganache). Refrigerate the ganache for 1 hour until firm but not hard.

Line a baking sheet with parchment paper. Using a tablespoon of ganache for each truffle (approximately 3/4 ounce), portion 24 truffles, evenly space onto the parchment lined baking sheet. Refrigerate the ganache portions for 15 minutes (so the ganache will be firm enough to roll into truffles). When the ganache is firm enough to handle, remove from the refrigerator and individually roll each portion of ganache in your palms, in a gentle circular motion, using just enough pressure to form smooth rounds. Roll 16 of the rounds in 2 tablespoons cocoa and separately roll 8 in the confectioners sugar until completely covered. Store the truffles in a tightly sealed plastic container, in the refrigerator. Remove about 1 hour before serving. Prep Time: 1 hours 45 minutes. (Recipe courtesy of Marcel Desaulniers)

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Remember, this is your newsletter. Items for publication are taken all month long at the Southlake Village office. Call 522-4855 or drop your ad by the office. We accept announcements, classified ads, and newsworthy items. Please submit your item(s) prior to the sixth of each month. 🍏 *Made on a Mac!*