

Merry Christmas

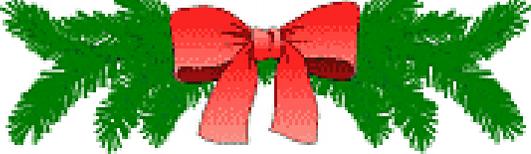


Houston Laker

December 2014

Tommy Parker

December Community Events



*Dec. 8th - City Council Meeting
7:30pm – City Hall*

*Dec. 13th - Arts, Life & Folks Event
10:00am – City Hall*

Dec. 14th - “A Caroling We Go” 2:00pm – City Hall

*Dec. 16th - Opening Date for Candidate Filing.
Please contact City Clerk, Marsha Duncan 816.419.5051*

Dec. 17th - Recycling Day

Dec. 21st -

First Day of Winter

Dec. 24th - Wednesday Trash pickup

Dec. 25th -


Dec. 31st - Wednesday Trash pickup

Jan. 1st - Happy New Year 2015

*Jan. 3rd - Trip to Nelson-Atkins to see Plains Indian Exhibit
11:00am – City Hall*

Editor Note: I would like to “thank” Andy Spottswood for printing all of the front covers and the extra pages over this past year.

White Christmas

I'm dreaming of a white
Christmas
Just like the ones I used to
know
Where the treetops glisten,
and children listen
To hear sleigh bells in the snow

I'm dreaming of a white
Christmas
With every Christmas card I
write
May your days be merry and
bright
And may all your Christmases
be white

I'm dreaming of a white
Christmas
With every Christmas card I
write
May your days be merry and
bright
And may all your Christmases
be white



Winter Wonderland

Sleigh bells ring, are you
listening?
In the lane, snow is glistening
A beautiful sight, we're happy
tonight.
walking in a winter wonderland!

Gone away is the bluebird,
here to stay is a new bird.
He sings a love song as we go
along,
walking in a winter wonderland!

In the meadow we can build a
snowman,
then pretend that he is Parson
Brown.

He'll say "Are you married?"
we'll say "No man!
But you can do the job
When you're in town".

Later on, we'll conspire
as we dream by the fire,
to face unafraid,
the plans that we've made,
walking in a winter wonderland!

In the meadow we can build a
snowman,
And pretend that he's a circus
clown
We'll have lots of fun with
mister snowman,
Until the other kids knock him
down.

Later on, we'll conspire
as we dream by the fire,
to face unafraid,
the plans that we've made,
walking in a winter wonderland!
Walking in a winter
wonderland!

Holly Jolly Christmas

Have a holly, jolly Christmas
It's the best time of the year
I don't know if there'll be snow
but have a cup of cheer

Have a holly, jolly Christmas
And when you walk down the
street
Say Hello to friends you know
and everyone you meet

Oh ho, the mistletoe
hung where you can see
Somebody waits for you
Kiss her once for me

Have a holly jolly Christmas
and in case you didn't hear
Oh by golly have a holly
jolly Christmas this year

We Wish You a Merry Christmas

We wish you a Merry
Christmas,
We wish you a Merry
Christmas,
We wish you a Merry Christmas
and a Happy New Year.
Good tidings we bring to you
and your kin.
We wish you a Merry Christmas
and a Happy New Year.



*Happy Holidays and
Best Wishes for the New Year
From all of us to all of you!!!*

City of Houston Lake

*Venetian Gardens
Homes Association*

*Art, Life & Folks:
Houston Lake Arts Circle*

*Houston Lake
Community News*

Jingle Bells

Dashing through the snow
In a one-horse open sleigh
Over the fields we go
Laughing all the way.
Bells on bob-tail ring
Making spirits bright
What fun it is to ride and sing
A sleighing song tonight.

Jingle bells, jingle bells
Jingle all the way,
Oh what fun it is to ride
In a one-horse open sleigh, O
Jingle bells, jingle bells
Jingle all the way,
Oh what fun it is to ride
In a one-horse open sleigh.

Santa Claus Is Coming To Town

You better watch out
You better not cry
You better not pout
I'm telling you why
Santa Claus is coming to town.

He's making a list, Checking it
twice, Gonna find out who's
naughty or nice. Santa Claus is
coming to town. He sees you
when you're sleeping. He knows
when you're awake. He knows if
you've been bad or good. So be
good for goodness sake.

You better watch out
You better not cry
You better not pout
I'm telling you why
Santa Claus is coming to town

Rudolph the Red Nosed Reindeer

You know Dasher, and Dancer,
and Prancer, and Vixen,
Comet, and Cupid, and
Donder and Blitzen
But do you recall
the most famous reindeer of all
Rudolph, the red-nosed reindeer
had a very shiny nose
and if you ever saw it
you would even say it glows.

All of the other reindeer
used to laugh and call him
names. They never let poor
Rudolph play in any reindeer
games.

Then one foggy Christmas eve
Santa came to say:
"Rudolph with your nose so
bright, won't you guide my sleigh
tonight?"

Then all the reindeer loved him
as they shouted out with glee,
Rudolph the red-nosed reindeer,
you'll go down in history!



Frosty the Snowman

Frosty the Snowman, was a jolly
happy soul, with a corn cob pipe
and a button nose, and two eyes
made of coal. Frosty the Snowman,
is a fairytale, they say. He was made
of snow, but the children know he
came to life one day.

There must have been some magic
in that old silk hat they found, for
when they placed it on his head, he
began to dance around!
Oh, Frosty, the Snowman, was alive
as he could be; and the children say
he could laugh and play, just the
same as you and me.

Thumpety thump, thump,
thumpety thump, thump,
look at Frosty go.
Thumpety thump, thump,
thumpety thump, thump,
over the hills of snow.

Frosty the Snowman, knew the sun
was hot that day, so he said, "Let's
run, and we'll have some fun now,
before I melt away." Down to the
village, with a broomstick in his
hand, running here and there, all
around the square, sayin', "Catch
me if you can." He led them down
the streets of town, right to the
traffic cop; and only paused a
moment, when he heard him holler,
"Stop!" For Frosty, the Snowman,
had to hurry on his way, But he
waved goodbye, sayin' "Don't cry,
I'll be back again some day."



Reed Spottswood as he paints his pumpkin at the Pumpkin Fest

Arts

Art, Life & Folks: Houston Lake Arts Circle

November 11 Meeting

Minutes

Reviewed and approved October minutes.

Treasurers Report

We received a \$1 donation and spent \$24.93 for Pumpkin Fest. Our treasury balance is \$22.32.

Old Business

October Pumpkin Fest Review - Thirty-one Houston Lakers and guests turned out even during the KC Royals World Series final game! Pumpkin decorating and singing were fun, new potluck dishes and desserts were tasty, and scary readings kept our attention as we surrounded the bonfire. We may consider moving the next event closer to the autumnal equinox to avoid potential scheduling conflicts. We'd like to include a hay ride next time too.

December Caroling - "A Caroling We Go" will start at 2:00pm December 14 in front of City Hall. Terry Johnson is the committee chair for this event. We'll car pool to various spots around the lake then walk

A Caroling We Go

Practice at City Hall
Dec 7, 4:00pm

Caroling
Dec 14, 2:00 pm

If you want us to stop by
your home to sing, call
Terry 913-645-5066 or
Linda 816-225-4110

and sing for a while. We will ask residents if they'd like us to carol at their home. After caroling, we'll celebrate with hot beverages by the fireplace at City Hall.

Trip to Nelson-Atkins to see *Plains Indian Exhibit* - For all who want to see this exhibit with us, meet us at City Hall 11:00am Saturday 3 January. We'll car pool there and back.

Communications - Wendy collected e-mail address from the surveys and Jean is posting information on our Facebook page.

Recipe Books - The Garden Club donated their remaining cookbooks for us to sell to help raise money. We will insert our pumpkin fest recipes. Chuck Stone is the committee chair for selling the cookbooks.

February Fundraising * - Chuck shared information about how Ray Charles' metal sculpture earns money for the Humane Society. He plans to contact Mr Charles.

* Since the Nov meeting the board agreed to table the February Fundraiser

New Business

Reschedule Next Meeting - Our next scheduled meeting is too close to the holidays so we will move the meeting to the second Saturday, 13 December at 10:00am.

Preserving the Quilt - Kathryn Kreider may be able to help us clean and mend the quilt. Once repaired we will need a better way to display the quilt since the current method is too destructive.

Art in City Hall - The City Council asked us to help redecorate the main hall. Make a call out for help and ideas from the community. We'll also establish a plan to display paintings, textile art and small sculptures. "Looking Out My Back Door" might be a good starter idea.

Folks Share Art & Life

Wendy Thompson's The Mystery Train is now performing "Murder on the Ornament Express". www.kcmysterytrain.com for dates and locations.

Adjourned

If you have been thinking about attending, join us for our next meeting December 13 10:00 a.m. City Hall.

Please let us know if you would like to be added to our e-mail address list.

Help us Redecorate City Hall

We want your ideas and help to redecorate City Hall after the painting project is finished.

Please attend the December meeting on the 13th to discuss your ideas and sign up to the team.

OCT
29



PUMPKIN FESTIVAL

Art, Life & Folks

Thirty-one Houston Lakers and guests turned out for the Art, Life & Folks Pumpkin Festival even though the KC Royals were playing in game 7 of the World Series! We had pumpkin decorating, a sing-along (during the commercials), delicious pumpkin and squash potluck dishes, and scary readings out by the bonfire. Zoey and Lilly, Savanna, and Thomas are the scarecrow contest winners.

PUMPKIN FEST RECIPES

Moroccan Butternut & Chicken Soup

Ingredients

1 tablespoon olive oil
1 cup chopped onion
3 (4 ounce) skinless, boneless chicken thighs cut into bite-size pieces
1 teaspoon ground cumin
¼ teaspoon ground cinnamon
1/8 to ¼ teaspoon ground red pepper
3 cups (1/2 inch) cubed peeled butternut squash
2 tablespoons no-salt-added tomato paste
4 cups chicken stock or fat-free, lower-sodium chicken broth
1/3 cup uncooked couscous
1 zucchini, quartered lengthwise and sliced into ¾ inch pieces
½ cup chopped fresh basil
2 teaspoons grated orange rind

From Cooking Light Serves 4

Preparation

Heat a Dutch oven over medium heat. Add oil to pan, swirl to coat, add onion, cook 4 minutes. Add chicken, cook 4 min. browning 4 sides. Add cumin, cinnamon and pepper to pan; cook 1 min. stirring constantly. Add butternut squash and tomato paste cook 1 min. Stir in Chicken stock, scrap pan to loosen browned bits. Bring to boil. Reduce heat simmer 8 min. Stir in couscous, salt, zucchini, cook 5 min. or until squash is tender. Remove pan from heat. Stir in chopped basil and grated orange rind.

Per Svc. 292 cal; Protein 24 g; carbs 32g; Fiber 5g; Chol 83mg

Presented by Linda Kramer

Pumpkin Mac and Cheese

Ingredients

2 cups dried elbow macaroni (8 ounces)
2 table spoons butter
2 tablespoons all purpose flour
½ teaspoon salt
½ teaspoon ground black pepper
1 cup whipping cream
1 cup whole milk
4 ounces Fontina cheese, shredded (1 cup)
1 15 ounce can pumpkin
1 tablespoon snipped fresh sage or ½ teaspoon dried, crushed
½ cup soft bread crumbs
½ cup grated Parmesan cheese
1/3 cup chopped walnuts
1 tablespoon walnuts
Sage leaves optional

Presented by Wendy Thompson

Preparation

Preheat oven to 350 degrees. Cook pasta in large pot following package directions. Drain cooked pasta, return to pot. For cheese sauce: In a medium saucepan melt butter over medium heat. Sit in flour, salt and pepper until slightly thick and bubbly. Stir in cheese, pumpkin and sage until cheese melts. Stir cheese sauce into past to coat. Transfer mac and cheese to an ungreased 2 quart rectangular baking dish. In small bowl combine bread crumbs, Parmesan, walnuts and oil; sprinkle over pasta.

Bake uncovered 30 min. or until bubbly and top is golden.

Sprinkle with sage leaves (optional)

Per svc. 409 cal; Protein 13 g; Carbs 32 g; Fiber 3 g; Chol 73 mg

Hidatsa Stuffed Sugar Pumpkin

Ingredients

1 4-5 pound sugar pumpkin
2 teaspoon salt
½ teaspoon dry mustard
1 or 2 tablespoons vegetable oil
1 pound ground venison, buffalo, or beef
1 medium onion
1 cup wild rice, cooked
3 eggs beaten 1 teaspoon crushed dried sage
¼ teaspoon pepper

Serves 6

Presented by Wendy Thompson

Preparation

Preheat oven to 350 degrees. Cut top of pumpkin and remove seeds and string. Prick cavity with a fork and rub with dry mustard. Heat oil in large skillet; add meat and onion and sauté over medium high until browned. Off the heat, stir in wild rice, eggs, remaining salt, sage and pepper. Stuff pumpkin with mixture. Place ½ inch of water in the bottom of shallow baking pan. Place pumpkin in pan and bake for 1 ½ hours or until tender. Add more water to the pan as necessary to avoid sticking. Cut pumpkin into wedges. Each person will enjoy both Pumpkin and stuffing.

Pumpkin Pasta Salad

Ingredients

1 small sugar pumpkin
½ bag of Mrs. Leeper's Rice Vegetable Twists, cooked
Goat Cheese crumbled
Arugula
Toasted pumpkin seeds

Gluten Free Presented by Jean Anderson

Preparation

Preheat oven to 350 degrees. Cut pumpkin into quarters (top to bottom) removing seeds and string.
Place pumpkin in a pan with ½ inch of water, cover with foil and bake for 1 hour. Cool the pumpkin and cut into 1/2" cubes. Add remaining ingredients and toss.

Pumpkin and Sausage Stuffed Shells

Serves 8-10

Presented by Jan Jackalone

Ingredients

1 Box large pasta shells
1 lb bulk mild Italian pork sausage
2 cloves garlic finely chopped
2 tablespoons finely chopped fresh sage or
1 tablespoon dried
1 egg
1 15 oz carton part-skim ricotta cheese
1 cup canned pumpkin (not pie mix)
½ cup Parmesan cheese
2 cups shredded Italian cheese blend or Mozzarella
2 16 oz jars Alfredo pasta sauce

Preparation

Heat oven to 350 degrees. Cook and drain pasta using minimum cook time. In skillet cook sausage, garlic and 1 tablespoon of sage until sausage is no longer pink, drain and set aside. In medium bowl, beat egg, stir in ricotta cheese, pumpkin, Parmesan cheese and 1 cup of Italian cheese blend. Add the cooled sausage and sage. Mix till blended.
Spread 1 cup of Alfredo sauce in ungreased 13x9 baking dish. Fill pasta shells with sausage mixture. Arrange shells over sauce and pour remaining sauce evenly over shells.
Cover and bake 30-35 minutes. Uncover and top with remaining Italian cheese and bake until cheese is melted.

Pumpkin Chocolate Chip Cookies From Taste Of Home Makes 4 dozen

Presented by Angela Gay

Ingredients

1 cup butter softened
¾ cup sugar
¾ cup packed brown sugar
1 egg
1 teaspoon Vanilla Extract
2 cups all-purpose flour
1 cup quick-cooking oats
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup canned pumpkin
1 ½ cups semisweet chocolate chips

Preparation

In a bowl, cream butter and sugars until light and fluffy. Beat in egg and vanilla. Combine the flour, oats, baking soda and cinnamon; stir into creamed mixture alternately with pumpkin. Fold in chocolate chips.
Drop by tablespoonfuls on to greased baking sheets.
Bake at 350 degrees for 12-13 minutes or until lightly browned. Remove to wire racks to cool. Yield 4 dozen
Per avg. 2 cookies 112 calories; 15 mg chol; Carbs 15 g; Pro 1 g; Fiber 1 g

Pumpkin Brownie Bars

From Cooks.Com Makes 36 Bars

Presented by Jan Jackalone

Ingredients

22 ½ oz pkg. Pillsbury family size deluxe
Fudge brownie mix
½ cup very hot water
½ cup oil
2 eggs
For Filling:
2/3 cup evaporated milk
¾ cup sugar
½ teaspoon cinnamon
¼ teaspoon ginger
1/8 teaspoon ground cloves
16 oz can pumpkin (not pie mix)
2 eggs slightly beaten

Preparation

Heat oven to 350 degrees. Grease bottom only of 13x9 inch pan. In large bowl, combine brownie mix, water, oil and eggs. Beat 50 strokes with spoon.
In medium bowl, combine all filling ingredients; mix well. Fold 1 cup filling mixture into brownie base. Pour into prepared pan. Carefully pour remaining filling over batter in pan (you can use a spoon to carefully spread filling)
Bake at 350 degrees for 40-50 minutes or until center is firm to touch or toothpick inserted in center comes out clean. Cool completely. Cut into bars; store, covered, in refrigerator. Makes 36 bars. Top with cool whip optional.



Houston Lake 2nd Edition Cookbooks on sale.

*All the recipes in this book are from people here on the
Lake and they are used every day by local folks.*

*The Cookbooks would make a wonderful
Christmas gift to someone special.*

*This is a one of a kind gift - cookbooks are passed from
one generation to the next generation,
and are forever treasured.*

Prices for the 2nd Edition Cookbooks are:

3 = Cookbooks for \$10.00

2 = Cookbooks for \$8.00

1 = Cookbook for \$5.00



*All the proceed will go to the Art, Life & Folks:
Houston Lake Arts Circle*

*To purchase your Cookbooks please call Chuck Stone 816-305-3196
or email = stoneredbone@aol.com .*

Thank You & Happy Holidays



From the Kitchen of.....

Illona Harris

I can't tell you how many times I've tried "Healthy" recipes, hoping they will taste half as good as the real thing.....and ending up disappointed. Well.....this is not one of those. These are better than any onion ring I've ever tasted.....and no grease!!!! I'm going to make up the mixture of bread crumbs and cornflakes ahead of time so I can have these on spur of the moment. These are truly awesome!!!!

Guilt Free Onion Rings

¼ cup fine dry bread crumbs
¼ cup finely crushed cornflakes (a lot more was needed)
1/8 tsp. salt
1/8 tsp cayenne pepper (optional)
1/8 tsp garlic powder (optional)
1 to 2 medium yellow onions, sliced ¼ inch thick and separated into rings
2 slightly beaten egg whites
Vegetable cooking spray

Preheat oven to 450 degrees. Spray large baking sheet with nonstick cooking spray. In a shallow plate combine bread crumbs, cornflakes and seasonings. Dip onions into egg whites, then into the crumb mixture. Arrange rings in a single layer on the prepared baking sheet. Spray onions with nonstick spray coating.

Bake 12 to 15 minutes or until the onions are tender and the coating is crispy (check the underside of a ring at about 10 minutes, making sure they are not too dark).

Makes 4 servings

Per serving: 52 calories (7% from fat) trace total fat (no saturated fat), no cholesterol, 9 grams of carbohydrates, 3 grams of protein. 172 milligrams sodium, 1 gram of dietary fiber.

If you have a recipe or some hints that you would like to share with us, please contact Marsha at mduncannkc@aol.com

December 17, 2014

2015 Recycle Schedule



**Yellow & Green Lid
Recycling Cart**

January 14

February 11

March 11

April 8

May 6

June 3

July 1

July 29

August 26

September 23

October 21

November 18

December 16



Items must be inside the cart (**Not on the ground, not on top – inside**). Recycle carts must be curbside by 7:00 am the day of pick up. Be respectful and remove your cart from curbside when finished. If you need an extra cart or would like to recycle, please notify Mike Hallauer - 816-365-6469 or Marsha Duncan 816-419-5051.



Important Notice

Trash Pick-up Day



Blue Lid Trash Cart

Your recycling day will also be on a Wednesday once a month.

Trash carts must be curbside by 7:00 am the day of pick up.
Be respectful and remove your cart from curbside when finished.
Items must be inside the cart (Not on the ground, not on top – INSIDE).
If you need an extra cart, please notify Mike Hallauer - 816-365-6469 or
Marsha Duncan - 816-419-5051.

The holidays that Allied Waste observe are New Years, Memorial Day, Independence Day, Labor Day, Thanksgiving and Christmas. When any of these holidays fall on Monday, Tuesday or Wednesday, your trash pick up will be on Thursday of that week.

2014 & 2015 Holiday Schedule:

Christmas (Thursday 12-25-14)
New Years (Thursday 1-1-15)
Memorial Day (Monday 5-25-15)
Independence Day (Saturday 7-4-15)
Labor Day (Monday 9-7-15)
Thanksgiving (Thursday 11-26-15)
Christmas (Friday 12-25-15)
New Years (Friday 1-1-16)

Pick-up Day

Wednesday 12-24-14
Wednesday 12-31-14
Thursday 5-28-15
Wednesday 7-1-15
Thursday 9-10-15
Wednesday 11-25-15
Wednesday 12-23-15
Wednesday 12-30-15



Merry Christmas and Happy New Year

*We're wishing you a Christmas
Full of laughter, love and light,
With delicious holiday foods
To excite your appetite.*

*We're hoping you receive
Delightful gifts to make you smile,
With family and friends
To love you all the while.*

*We wish you a Merry Christmas;
May your Christmas dreams come true,
And when Christmas is over,
Happy New Year, too!*

By Joanna Fuchs, Poemsource.com

Your Venetian Gardens Homes Association Board

Larry Haines

Keith Carey

Gary Halterman

Jan Jackalone

Ron Haines



Santa's Reindeer

o	w	j	p	a	n	e	z	t	i	l	b
u	a	w	r	w	h	c	p	r	k	n	m
t	o	s	c	e	z	k	e	y	d	b	z
e	d	t	d	l	e	c	u	i	r	m	l
m	a	o	e	u	n	d	p	k	t	c	r
o	s	x	i	a	u	u	n	w	k	j	e
c	h	y	r	m	c	t	k	i	q	a	n
e	e	p	j	y	x	s	r	j	e	e	n
l	r	j	d	h	p	l	o	d	u	r	o
v	k	v	i	x	e	n	v	e	v	i	d
x	y	r	e	c	n	a	d	d	a	t	s
j	r	a	v	w	j	d	v	x	n	p	b

Blitzen

Comet

Cupid

Dancer

Dasher

Donner

Prancer

reindeer

Rudolph

Vixen



www.ActivityVillage.co.uk - Keeping Kids Busy

Just a reminder, Homes Association Dues will be sent out the first week of December. Payment is due no later than January 31, 2015 to avoid penalty.

Board Members will be present at City Hall Saturday, January 24, 2015 from 2 – 4 PM to accept payments and hand out the 2015 lake bracelets to paid members.

NOTICE OF ELECTION AND CANDIDATE FILING

**The City of Houston Lake, Missouri will hold an election,
Tuesday, April 7, 2015 to elect the following offices:**

Mayor for two (2) year term.

One Alderman from Ward 1 (North) for two (2) year term.

One Alderman from Ward 2 (South) for two (2) year term.

**To be a candidate for one of these offices you must file with the
City Clerk, Marsha Duncan, no earlier than Tuesday, December
16, 2014 and no later than 5 p.m. Tuesday January 20, 2015. The
filing forms will be made available by contacting Marsha Duncan
at 816-419-5051.**

City of Houston Lake
Official Minutes of the Council Meeting
October 13, 2014

The Council of the City of Houston Lake met in regular session on October 13, 2014 at City Hall. The following members were present: Aldermen Phil Otte, Dan Coronado, Rick Cowan and Jean Anderson.

Opening Session

The meeting was called to order at 7:30 p.m. Mayor Hallauer presided.

Public Discussion

Resident Bob King had many concerns. 1. He asked when the pot holes were going to be fixed. Mayor Hallauer said we went with another company and they will start “weather permitting. 2. Mr. King thanked Dan Coronado and Phil Otte for their help on the ditch issue. 3. Mr. King asked about the new guard “rails” on the spillway bridge. Mayor Hallauer informed him that there was only one rail that needed repair that was damaged by a truck. 4. Mr. King asked why the Council voted to hire Todd LaGessie as maintenance supervisor and was never formally hired. 5. Mr. King asked about going into a closed session to talk about bids when only 3 reasons were allowed. Mayor Hallauer informed him that under state law there are multiple reasons that a Council may go into a closed session. 6. Mr. King asked about financial statements being disclosed. Mayor Hallauer said that at each meeting the Council presents to the public its expenditures and income statements and every 6 months a financial statement is published in the Houston Laker. 7. Mr. King asked why the minutes of City meetings were not published in the Laker right after the meeting. Alderman Cowan informed him that we would not publish the minutes until they were approved by the Council. 8. Mr. King questioned the authenticity of the City Clerk living outside the city limits. Mayor Hallauer informed him that the State Law allows 4th class cities to appoint a city clerk by the Councils vote.

Resident Chuck Stone asked if the City will notify the residents prior to the closing of the spillway bridge. Alderman Cowan stated that the residents will be informed in a timely manner.

Minutes September 8, 2014

The September, 2014 minutes were approved by general consent.

Building Permit

Permits for recreational burning were approved by the Council for 5411 NW Edgewood Trail and 3520 NW Edgewater Trail.

Treasurers Report

The treasurers’ report was approved by the Council.

The Treasurers report shows a grand total balance of \$285,211.85.

Resolution10-13-14 (paybills)

The City Council approved Resolution10-13-14 unanimously.

Collectors Report

City Collector Joyce Kullman reported deposits of \$7,214.40 for the month of September, 2014.

Code Enforcement/Sheriff's Report

The Platte County Sheriff's Department submitted reports for the month of September, 2014. Codes Enforcement Officer Mitch Kelly submitted a report for August/September 2014.

Emergency Management

Emergency Management Director Dan Coronado said that he is now been recertified for 3 years. He said that Houston Lake is now connected to the State system on reporting emergencies. He also attended a Emergency Managers meeting.

Old Business

a. Mayor Hallauer told the Council that after hearing Mr. Sager speak on the options we have on the spillway bridge, the Council will have to decide on what direction to take. Either repair or pursue a brand new bridge. Mayor Hallauer noted that we are at the point where all of the wood on the bridge needs to be replaced. The costs to the City will have to be researched either way.

New Business

a. A proposal to paint the inside of City Hall was submitted to the Council. Another bid will be submitted at the next City meeting.

Reports from Aldermen

Alderman Cowan – Alderman Cowan said that the Kramers, next to City Hall had some concerns regarding the prolific growing of the Rose of Sharon growing next to city hall. It is now growing into their yard. They would like them cut down or removed.

Alderman Otte – No report

Alderman Coronado – Alderman Coronado reported that the drainage ditch at 5413 NW Venetian has been opened up and water is no longer running down the side of the road.

Alderman Anderson – Alderman Anderson wanted to remind everyone of the Arts Council's Pumpkin Fest and Pot Luck on Wednesday the 29th. All residents are invited to attend.

Mayors Report

a. Mayor Hallauer reminded everyone of the Annual Brush Pick-up next week and the Homes Association's Membership Meeting on Wednesday.

b. Mayor Hallauer received a letter from FEMA. The Deputy of Homeland Security said that Houston Lake has been approved to participate in the National Flood Insurance Program.

Adjournment

The meeting was adjourned at 8:25 p.m.



The Works by Marlene

816-587-1550

by appointment only

*Do you need gift ideas for the holidays!
How about a Gift Certificate!*

*Specializing in Hair Color!
Change it, Fix it, Cover the Grey!
Maybe some Highlights or Lowlights...
Or possibly a shade or two of Red!
Great Styles and Color Techniques for Men...
Mustache & Beard color!*

*Hair Cuts & Blow Dries
Wash and Wear styles that are fast and easy...
Many types of Perms to fit Your needs!*

*Brow Shaping, Waxing, Paraffin for Dry Skin
Manicures & Pedicures.*

Convenient hours to fit your busy schedule!

*However you celebrate the Holidays,
I wish You the Very Best.*



*Happy Holidays,
Marlene*