

HERE'S THE NEWS

NEWS FOR DAKOTA VIEW

Weekend Hours

Our office is closed on weekends. If you have any maintenance requests or general inquires you may contact your resident managers. If you have an emergency please call 911.

Office Hours

Monday-Friday
8:00-5:00 PM

Important Numbers

Office: 701-356-9500
Fax: 701-356-5582

Executive Mgr:

Lori Conway

Office Mgr:

Dina Majetic

Apt. Leasing Specialists

Andy Conway
Pamela Meyer

Emails:

dmajetic@cvpmfargo.com

Resident Managers:

301 – Wes & Carrie

If you have questions or concerns they are available after 5p.m.

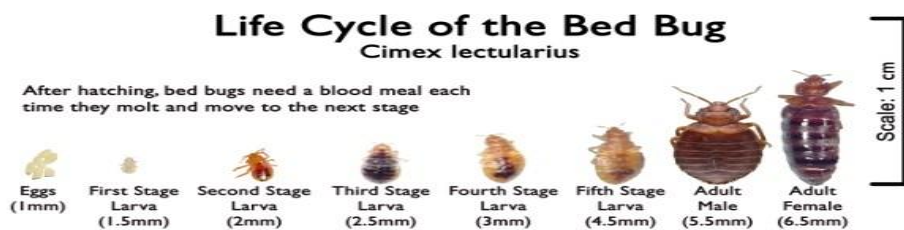
Spring is in the air! Reminders:

Air-Conditioners

Please take the time to check the filters in you're a/c units. If you keep the filters clean this will help them to run more efficiently and make them last longer.

Bed Bugs:

Look at me below, if you have seen me invading your home than contact your management office immediately, I like where I am and will not be leaving on my own.



Grills:

Spring is near! We encourage everyone to enjoy the outdoors to the fullest, and what better way to relish than to "grill-out"! We would like to remind our tenants that only gas/propane and electric grills are allowed on the premises, and require your grill be at least one foot away from the building structure/siding. Charcoal grills are not allowed on these premises.

Quite Hours

Reminder:

Quite Hours

Are 10pm -6am

Please be respectful

Of your neighbors!

Check out our updated website

www.cityviewpropertyfargo.com

Also like us on Facebook!



Happy Mother's Day

A Mother's Day Poem

*You filled my days with rainbow lights,
Fairytale and sweet dream nights,
Gingerbread to ease my fears.
You gave the gift of life to me,
Then in love, you set me free.*

*I thank you for your tender care,
For deep warm hugs and being there.
I hope that when you think of me
A part of you
You'll always see.*

Ingredients

1 cup seedless raspberry jam

6 tablespoons orange liqueur
(recommended: Grand Marnier)

1 pound mascarpone cheese, at room temperature

1 cup whipping cream

1/4 cup sugar

1 teaspoon pure vanilla extract

28 soft ladyfingers or 2 (12-ounce) pound cakes, cut into 3 by 1 by 1 1/2-inch pieces

3 (1/2 dry pint) baskets fresh raspberries
(about 3 3/4 cups total)

Confectioners' sugar, for serving

Directions

Stir the jam and 4 tablespoons of the orange liqueur in a small bowl to blend.

Combine the mascarpone and remaining 2 tablespoons of orange liqueur in a large bowl to blend. Using an electric mixer, beat the cream, sugar, and vanilla in another large bowl until soft peaks form. Using a large rubber spatula, stir 1/4 of the whipped cream into the mascarpone mixture to lighten. Fold the remaining whipped cream into the mascarpone mixture.

Line the bottom of a 13 by 9 by 2-inch glass baking dish or other decorative serving dish with half of the ladyfingers. Spread half of the jam mixture over the ladyfingers. Spread half of the mascarpone mixture over the jam mixture, then cover with half of the fresh raspberries. Repeat layering with the remaining ladyfingers, jam mixture, mascarpone mixture and raspberries. Cover and refrigerate at least 3 hours or overnight.

Raspberry Tiramisu



