
**PREMIER PLACE CONDOMINIUMS
CONTACT INFORMATION
Updated 3-1-13**

After Hours Lockout

Linda Eavou 231.357.5102
\$25 fee

Jerry Lannen 231.218.0830
\$25 fee

Northwest Lock 231.946.1611
\$50+ fee

Police (non-emergency) 231.922.4550

DTE Energy
24-Hour Emergency 800.947.5000

T.C. Light & Power
24-Hour Emergency 231.922.4942

Premier Place Office &
24-Hour Answering Service 231.922.9800
www.premierplacemgr@yahoo.com



St. Patrick's Day Cookies

Ingredients

- 1 ¾ cups all-purpose flour
- 1 4-serving-size package instant pistachio pudding mix
- ¾ cup miniature semisweet chocolate pieces
- 2/3 cup sugar
- 2 ½ teaspoons baking powder
- ½ teaspoon salt
- 2 beaten eggs
- 1 ¼ cups milk
- ½ cup cooking oil
- 1 teaspoon vanilla or 1/4 teaspoon almond extract
- ½ of a can cream cheese frosting (1 cup)
- Green colored sugar
- ½ cup candy-coated milk chocolate pieces

Directions

- Grease muffin cups or line with paper bake cups. In a large mixing bowl stir together flour, pudding mix, chocolate pieces, sugar, baking powder, and salt. In a small bowl combine beaten eggs, milk, oil, and vanilla or almond extract. Stir into flour mixture just until combined. Fill muffin cups 2/3 full.
- Bake in a 375 degree F oven for 18 to 20 minutes or until golden brown. Cool on a wire rack. Frost with cream cheese frosting; sprinkle with green sugar, then milk chocolate pieces. Makes 18 cupcakes.

From: <http://www.bhg.com>

AN OLD IRISH BLESSING

*May love and laughter light your days,
and warm your heart and home.
May good and faithful friends be yours,
wherever you may roam.
May peace and plenty bless your world
with joy that long endures.
May all life's passing seasons
bring the best to you and yours!*

Diane