



Paul Revere Village

Millbury, Massachusetts

New PRV Web Service

Any owner selling their unit may take advantage of this

The crash of the housing bubble has left a market with a glut of homes with very few clients who are willing or able to buy. This has impacted those at PRV who may be looking to sell their unit.

Given the market of today it is critical to reach the eyes of as many potential purchasers as you can. To this end I've created a new PRV realty page on the website.

This page will provide a place on the PRV web site for a person to provide a photo and a short description of their unit along with the contact information of the realty agency that they have their unit listed with. I can also provide a direct link from this page to the listing realtor's website where an prospective buyer can go to find more detailed information about the unit.

If you are an owner looking to sell you may take advantage of this free service. Simply provide me with a photo of your unit, a brief description of unique elements of your unit and contact information to your realtor. Include a URL (web address) to your listing on the realtor's website if you have one. If you don't have a photo of your unit I can take one if you wish. Email me at webmaster@paulreverevillage.com

I've put up an example listing to give you an idea as to what it will look like. You'll find the link to "PRV Properties for Sale" under the "Information" selection on the top menubar of the website.

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Dates of Note:

- Daylight Savings Time - Mar 8
- St. Patrick's Day - Mar 17
- First Day of Spring - Mar 20



Recycling for Mar:

- Paper - Mar 4, 18
- Recyclables - Mar 11, 25

RESTRICTION OF COMMERCIAL VEHICLES

The Board is actively enforcing the restriction of commercial vehicles. Commercial vehicles are not allowed at PRVA per our condominium documents:

Section 9; RESTRICTIONS ON USE OF TOWNHOUSES page 8:

No part of the premises, including but not limited to the parking areas and driveways, shall be used for parking or storing of commercial vehicles, unregistered vehicles or any motorized recreational vehicles longer than 20 feet.

DAYLIGHT SAVINGS TIME - MARCH 8

At 2 a.m. on March 8, 2009 clocks will need to go forward one hour for Daylight Savings Time.



WINTER PARKING RESTRICTIONS

Once again this is a reminder of the Winter parking restrictions that are in effect from **December 1st** through **April 1st**.

There is **no parking** on the incoming side of **Bunker Hill Road between 1:00 a.m. and 6:00 a.m.** Also, parking along Bunker Hill Road is banned during snowfalls to allow the plows to effectively clear the road.

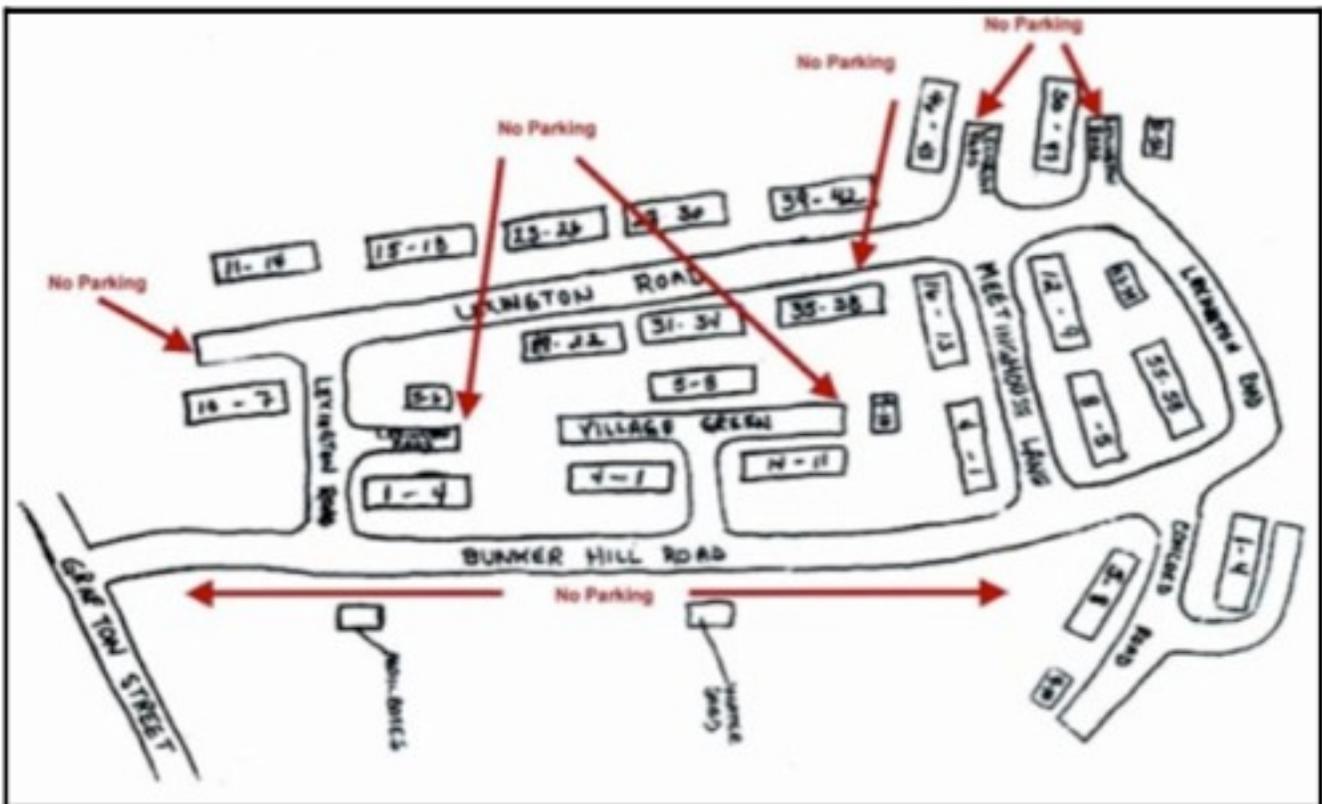
There is also no parking in some of the end parking lots during snowfall to allow the plow

crews to more easily push the snow off the roads. See the map below for details.

When you hear the plows, please move your cars from the driveways, so they can be plowed as well. Please help the snow removal crews do their job so everyone can have their drive cleared without undo delay.

Please, slow down when exiting the complex. Because of melting snow, ice may form on Bunker Hill Road just before the intersection with Grafton Street. Accidents have happened before.

Areas of No Parking during snowfall:



**CORNBREAD MUFFINS WITH
MAPLE BUTTER**

Makes 12 Muffins

Ingredients

Maple Butter

3/4 cup unsalted butter, room temperature
3 1/2 Tablespoons pure maple syrup

Muffins

1 cup yellow cornmeal
1 cup all purpose flour
1/4 cup sugar
1 tablespoon baking powder
1/4 tsp salt
1 cup buttermilk
1 large egg
5 tablespoons unsalted butter, melted and cooled slightly

Directions

Maple Butter

Using electric mixer, beat butter in a medium bowl until creamy. Gradually add in the syrup until well blended and smooth. DO AHEAD Can be made 1 week in advance. Cover and refrigerate.

Muffins

Preheat to 375°. Butter 12 regular muffin cups. Sift cornmeal, flour, sugar, baking powder, and salt into medium bowl. Whisk buttermilk and egg in another medium bowl; whisk in melted butter. Add buttermilk mixture to dry ingredients; stir just until incorporated. Divide batter equally among prepared muffin cups. Bake muffins until tester inserted into the center comes out clean, about 15 minutes. Cool on rack 10 minutes. Serve with maple butter.

MONTHLY MINUTE WITH MAUREEN

It's March already and just the other day I caught myself wishing it were Spring. As I said it aloud, I caught myself and I was reminded that I shouldn't wish time away. Most of us get tired of the snow. We long for more daylight hours, and sometimes it seems like the cold will never end. Before we know it, March 20th will be here. We'll notice the ground clearing of snow and the daffodils will start poking up through the dirt. We have to just hang in there for a few more weeks. Spring is right around the corner.

~Maureen



Soon...

