

PAID
CK. NO. 1013
DATE 3/12/24 \$300

Planning Request Application

PO Box 257; 100 17th Avenue NW,
Glenwood, MN 56334
Phone: 320-634-5433

Building Inspector: Michael Friedrichs 320-377-9029

Street address of property: 210 N Lakeshore Zoning Dist. _____

Legal Description: _____ PID# 21-0910-000

Property Owner Name: Sarah Grew Phone: 530 618 1929

Address: 313 Birchcrest Dr City: Glenwood State: MN Zip: 56334

Type of Request:

Variance Rezoning Conditional Use Permit Plan Review Preliminary Plat Final Plat Other

Description of request Interim Use Permit

If this request is for the construction of a structure, a building permit and drawing must also be submitted.

Existing use Vacation home + short-term rentals
* No current rentals, property is vacant *

Is this a permitted use under the current zoning ordinance Yes No

Has a variance, conditional use permit, or rezoning been applied for previously Yes No When _____
If Yes, attach a copy of the conditional use permit, variance, or other document permitting use, or attach an explanation of why the use is permitted.

If and/or when the City is subject to get outside review such as legal, engineering, etc., or there are direct costs for processing the application such as publishing required notices, the costs are billed to the applicant and the applicant, by signing this request agrees to pay such fees.

The undersigned further agrees the City of Glenwood and its administrative staff relied on the accurateness of this application, plans, and specifications relative to this project and holds the City of Glenwood and its employees harmless from all liability arising from the granting of this permit.

Applicant Signature

Date

2/19/2024

FOR OFFICE USE ONLY.

Permit Fee Schedule:

Permit Fee: \$ 300
Variance Fee: \$ _____
Penalty \$ _____
Other \$ _____

Date Paid: 3/12/24

Request:
 Approved Date: _____
 Denied

Total Permit Fee: \$ 300

Authorized By: _____

Planning Commission

City Commission

Action _____ Action _____

Signature

Date

Signature

Date

← 52' →

← 230' →

EDBERG/JAY
(MCKENSIE)

GREEN'S BAH

BUTLER/MIC
& VIRGIN



re Dr N



Lakes!

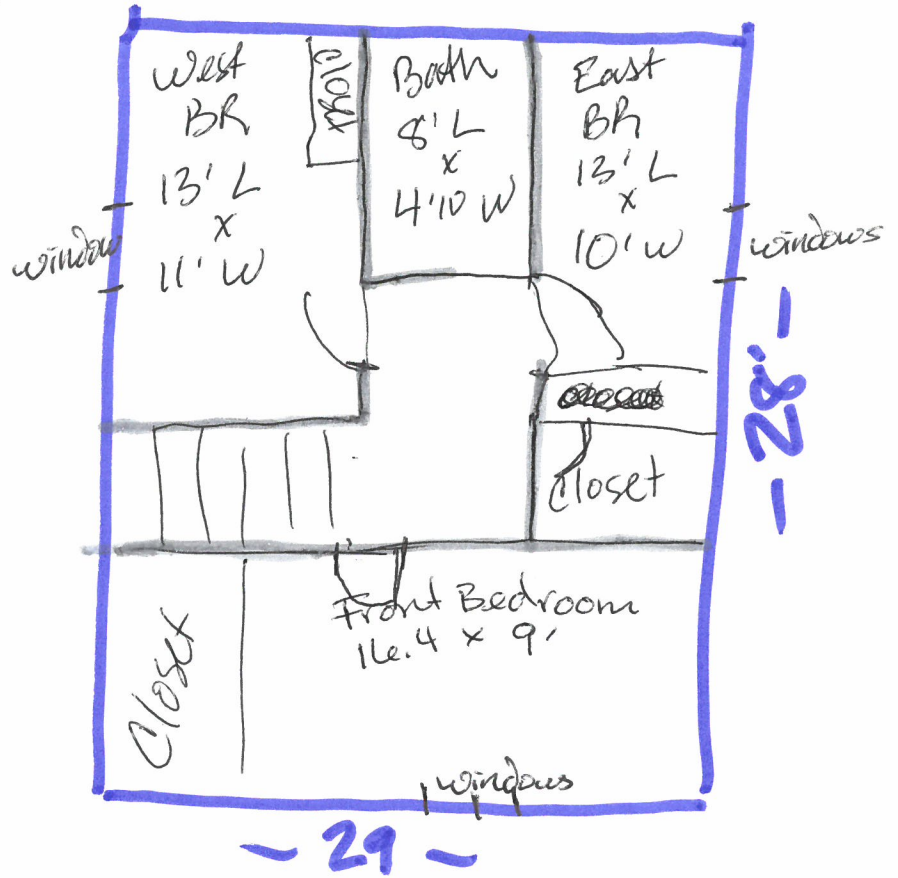


3 Bedrooms

Front - Sleeps 2 in one King bed

East - Sleeps 2 in one Queen bed

West - Sleeps 2 in two Twin beds



2nd Floor

210 N Lakeshore

From: Sarah Grew <honeylovebutterfly@gmail.com>
Sent: Tuesday, March 12, 2024 3:39 PM
To: cog ci.glenwood.mn.us
Subject: House rules, etc

Please add this to my permit application for 210 N Lakeshore:

Contacts:

Owner- Sarah Grew 5306151929
Handy Man- Andy +1 (763) 222-3037
Cleaning service- Isabell (218) 417-0597

House Rules:

NO: pets, events, inside smoking or vaping **Quiet Hours:** 10pm - 8am **Maximum overnight guests:** 6

No smoking inside the rental property.

No pets allowed, unless previously agreed upon with the owner.

Please keep noise levels down after 10 pm to respect the neighbors.

Do not leave any food outside to avoid attracting wildlife.

Guests are responsible for cleaning up after themselves and leaving the property in the same condition as they found it.

Please load and run the dishwasher at your departure. Please leave used linens on the floor.

Only use the designated fire pit for outdoor fires, and follow local fire regulations. Do not burn candles or anything else with an open flame inside.

Do not exceed the maximum occupancy limit stated in the rental agreement. Daytime guests are allowed.

Do not remove any equipment or furnishings from the property.

Parking is only allowed in designated areas: on the drive way and street-side directly in front of the house.

No running on or diving off the dock.

Please rinse off sand at the spigot on the side of the house.

Be sure propane for the grill is turned off after use.

The basement is dark, dank and not for guest use.

Some cabinets are securely closed for owners storage and are not to be opened.

If using any games or equipment, follow any safety guidelines and return them to their proper location after use.

Do not disturb the neighbors or their property.

Any damages or issues should be reported to the owner immediately.

House Manual:

Kitchen:

Cookware: we do not have non-stick coated pans. In addition to deteriorating over time, poor-quality non-stick coatings can disintegrate and contaminate food, which is extremely harmful to our health. We don't have this problem with stainless steel or cast iron. And contrary to what most people think, it is possible to prevent food from sticking to these pans.

Cast Iron

To use a cast iron pan, first preheat it on medium heat for a few minutes. Then, add a small amount of oil or fat and spread it evenly on the surface. Cook your food as desired, using utensils that won't scratch the surface.

To clean a cast iron pan, wait until it has cooled down, then rinse it under hot water and use a brush or sponge to remove any food residue. DO NOT USE SOAP, as it can strip the pan's seasoning and non-stick quality. Dry it with a towel or heat it on the stove for a few minutes to evaporate any remaining moisture.

To care for your cast iron pan, make sure it's completely dry after each use to prevent rust. If it does rust, scrub it with steel wool and re-season it with oil. Store it in a dry place to avoid moisture buildup. With proper care, a cast iron pan can last for generations.

Stainless Steel Pans:

It is possible to prevent food from sticking to stainless steel. All you need to do is have the right cooking techniques.

1. TRY THE WATER DROP TEST

The water drop test is very effective: it allows you to test the temperature of a stainless-steel pan in order to cook all kinds of food without sticking. Stainless steel can be used to cook all kinds of food without exception, including meat, fish and even eggs!

To prevent food from sticking to stainless steel, simply pour a few drops of water into a stainless-steel pan over medium-high heat. If the drops crackle and slide onto the pan, it means it is the right temperature. You can then reduce the heat slightly and pour your food in the pan. But if the drops dissolve, then it means the pan is not hot enough.

To cook meat, adding fat is not even required. In fact, once it starts to caramelize, it will come off without problem. Flavors will have developed, and you will obtain a tasty and delicious dish.

However, for more delicate foods such as eggs or vegetables, the addition of fat (butter or oil) is recommended.

2. TURN TO LOW HEAT

Cooking over low heat prevents food from sticking to stainless steel. Indeed, stainless steel is a material that conducts heat perfectly. It is therefore unnecessary to use the highest temperatures on your stove, since you could burn your food.

Low- heat cooking will prevent food from sticking to your stainless-steel cookware while ensuring an even and full of flavors cooking.

When cooking meat, for example, low heat will allow the heat to spread to its heart, ensuring a perfect cooking without sticking. To do this, you need to perform the water drop test mentioned before. When the pan is hot, you can then place your piece of meat in it and reduce the heat.

The meat will be perfectly seared, but before turning it over you will have to wait for the Maillard reaction to take place for it to caramelize. When it does, it will be possible to cook it on the other side by turning it over easily.

ENTERTAINMENT

We offer a smart TV connected to the internet so you can log into your favorite streaming accounts such as Netflix, Disney or YouTube. There is a DVD player and a selection of movies. To use the DVD player select HDMI on the Home Screen when you turn on the TV. There is a remote for the the TV and separate remote for the DVD player.

The Sony stereo can broadcast local radio stations, connect to a audio device with the audio cable, or sync through Bluetooth to your phone or other device. For radio push the source button until the screen says AM/FM. For Audio cable or Bluetooth push the source button to PC/DVD. For Bluetooth use the small device labeled Monster already connected to the audio cable. Turn on the unit by pressing the power button on the side until the LED indicator flashes red and blue. Unit will automatically enter pairing mode. Enable Bluetooth search mode on your device and search for "Monster WBA9-1008". When found, select it on your device to pair. Once the audio receiver is connected the LED indicator will

slowly flash blue indicating that the receiver is ready to use. Occasionally the unit will need to charge using the USB cable and charger located on the outlet to the left of the stereo.

THERMOSTAT

The home has a Thermostat located above the stereo in the dining room. Adjust the temperature by turning the dial. Please be considerate of energy use and adjust temperatures at night or when you are not in the home to conserve energy.

Sent from my iPhone

