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# The Village Voice

1700 Robbins Road #301, Grand Haven MI 49417 Mon – Fri, 9 am to 5pm





*Visit their website to find a list of events.*

[**http://www.coastguardfest.org/events/**](http://www.coastguardfest.org/events/)

Saturday, August 5 at Dark

***PLEASE*** WATER THE NEW TREES/BUSHES THAT WE PLANTED AROUND THE PARK.

We need **YOU** to help keep Village Green – GREEN!

*Please be courteous and do not block tenant driveways when picking up your mail.*

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*A well maintained home is a happy home. Give your home some TLC this month. Time spent cleaning and organizing is time well spent.*

**Hiring a Home Contractor:**

When considering a contractor for your home improvement projects, it’s critical to find someone who has the experience and credentials to get the job done right. Here are some tips:

* Word of mouth is the most trusted form of referral. Get recommendations from family, friends, neighbors, or local suppliers. Consider a contractor who has a portfolio of successfully completed projects with a list of satisfied clients as references. And they should be licensed and insured.
* Educate yourself as much as possible on your project before meeting with potential candidates. You should feel comfortable talking to the contractors about your goals and expectations. Ask them for their recommendations regarding your project.

* Get bids from 2-3 contractors, and Judy Eidson make sure each one includes the same materials and the same tasks.



**INSPECTIONS have been COMPLETED**: Check your mail and please spend some time attending to the items on your list.



BBQ Grilled Chicken

This cookout classic is a serious crowd-pleaser.

TOTAL TIME: 0:30

PREP: 0:05

LEVEL: EASY

SERVES: 4

INGREDIENTS

* 2 c. bbq sauce
* 2 tbsp. honey
* Juice of 1 lime
* 1 tbsp. Hot sauce
* 1 lb. boneless skinless chicken breasts and drumsticks
* extra-virgin olive oil
* kosher salt
* Freshly ground black pepper

DIRECTIONS

1. Make Sauce: In a large bowl, whisk together BBQ sauce, honey, lime juice and hot sauce. Reserve 1/2 cup for serving.
2. In a large bowl, toss chicken with olive oil and season with salt and pepper.
3. When ready to grill, heat grill to high. Oil grates and add chicken, then baste with marinade and grill until charred, 8 minutes per side for breasts, and 10 to 12 minutes per side for legs.

ADD:

Grilled Pineapple and Grill Corn on the cob to finish off the meal.

**HOMES FOR SALE**

**Lot #247 - $13,000**

Pre-Owned - Parkwood – singlewide – 3 bedroom 2 bathroom

**Lot #234 - $15,000**

Pre-Owned Bristol -singlewide – 2 bedroom 1 bathroom

**COMING SOON**

**Lot #36 - $62,000 - October**

NEW – Schult – doublewide – 3 bedroom 2 bathroom

**Lot #49 - $66,500 - August**

NEW – MHE – doublewide – 3 bedroom 2 bathroom

**Lot #65 - $66,500 - September**

NEW – Schult – doublewide – 3 bedroom 2 bathroom

**Lot #112 - $46,000 - August**

NEW – MHE – singlewide – 2 bedroom 2 bathroom

**Lot #201 - $65,000 - September**

NEW – Skyline – doublewide – 3 bedroom 2 bathroom



We are collecting Box Tops in the office. You can drop them off in the rent drop box or in the office. Thank you in advance.

**Office Hours**

There may be days when we will not be in the office 9-5. We will try our best to post a change in hours in advance on the office door. If for some reason we are not in you may call 616-405-9525 to reach us.

**Where’s Waldo?**

Each month The Village Green awards a **$20** Meijer gift card to the resident who finds their last name placed *randomly* in the newsletter. Keep watching for your name and simply stop in at the Village Green office to collect!