

The Village Voice

August 2018

Published by The Village Green of Grand Haven
1700 Robbins Road #301, Grand Haven MI 49417

616-846-1020 office
Mon – Fri, 9 am to 5pm

We reserved the right for errors, corrections and omissions.

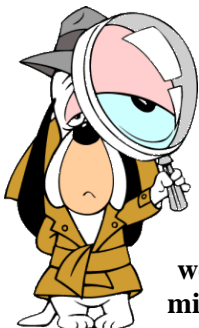
Thank you to everyone that came out to enjoy lunch with us at our 2nd hot dog roast.



COMMUNITY



- Thanks to everyone that is keeping up on watering their lawns.
- We still have a few spots available in the outside storage area. 19' or smaller is \$20.00 a month and 20' or bigger is \$30.00 a month. This is a month to month commitment.
- Did you hear? Grand Haven Tribune will no longer be delivered by a newspaper carrier. They will now go through the United States Postal Service beginning July 26th. Please visit your mailbox daily if you get the Tribune.
- Grand Haven Public School starts August 28th please watch out for kids and buses in the morning and during the afternoon.
- Pet Owners – Your pet should be on a leash when it is outside your home. Even if it is in your yard. People that walk by don't need your pet running up to them as they use the sidewalks.
- NO fireworks are allowed in Village Green.



Thank you to all of our tenants that are working hard in their yards and on their homes. It is looking very nice in here. Everyone has their inspections back please take some time to address the issues that were written down and issues we missed.



Visit Grand Haven Coast Guard Festival Website to see all events

<https://www.coastguardfest.org/events/>

Senior Day - Wednesday, August 1 - 8:00am to 2:00pm

The Grand Haven Coast Guard Festival, together with the Four Pointes Center for Successful Aging, announces the sixth annual COAST GUARD FESTIVAL "SENIOR DAY". This event is aimed at providing a day of fun activities, wellness information, community spirit, and the most up to date information for our population over 50 years old. (Expo, Zumba, Bingo, Line Dancing, Band)

FREE Transportation provided by Harbor Transit from Four Pointes to Mulligans Hollow starting at 9:30am. For more information call (616) 842-9210 or visit www.fourpointes.org to sign up for the 2018 Pickleball Tournament. This year, the tournament will be 1 day and limited to 72 people.

Events and lunch are FREE. Events held at Mulligan's Hollow, 1 Y-Drive, Grand Haven.

Craft Fair - Friday August 3 (9 am - 6 pm) and 4 (9 am - 5 pm)

Central Park

Monday, July 30 through Saturday, August 4

Ship tours are free! Bring the family to see the ships arrive in port on Monday at approximately 1:00pm. Ships that will be joining us for the 2018 festival are the USCGC Escanaba, USCGC Morro Bay, USCGC Buckthorn, USCGC Hollyhock, and CCGC Constable Carriere! John Marino There are plenty of ships to tour and enjoy so please plan a visit!

Learn how U.S. Coast Guard Cutters break through ice in the Great Lakes in the video. Come to Grand Haven during Coast Guard festival to meet Coast Guard personnel who will lead you on tour of the Cutters. Tours are free but schedules are subject to change.



NEW HOMES FOR SALE

Ask us about our new home referral program

Lot #7 - \$49,900

Singlewide - MHE - 2 bedroom 2 bathroom

Lot #53 - \$76,500

Doublewide - Redman - 3 bedroom 2 bathroom

Lot #171 - \$49,000

Singlewide - MHE - 2 bedroom 2 bathroom

PRE-OWNED HOME FOR SALE:

Lot #289 - \$20,000

1980 - Sterling - 2 bedroom 1 bathroom

SALE PENDING

Lot #120

Lot #303

Lot #406

Lot #323

Lot #148

New HOMES - COMING in SOON

Lot #496 - \$53,500

Singlewide - MHE - 2 bedroom 2 bathroom

Trusted Contractors for your home upgrades

Capital Supply

(sells manufactured home parts and service)

1-800-482-1128

L.A.L. Awning - Loyd Loss

(Awnings, decks and sheds)

616-690-4528

The Window Connections - Gary Stage

(Window Replacement)

616-846-3487

Slow Cooker Baby Back Ribs

Prep - 10 minutes

Cook - 4 hours 10 minutes

Ready in - 4 hours 20 minutes

Ingredients

- 3 pounds baby back ribs, trimmed
- salt and ground black pepper, to taste
- 1/2 cup water
- 1/2 onion, sliced
- 1 clove garlic, minced
- 1 (18 ounce) bottle barbeque sauce

Directions

1. Season ribs with salt and pepper.
2. Pour water into slow cooker. Layer the ribs into the slow cooker. Top the ribs with onion and garlic.
3. Cook on High for 4 hours (or Low for 8 hours).
4. Preheat oven to 375 degrees F (190 degrees C).
5. Transfer ribs to a baking sheet. Discard onion and garlic. Coat ribs with barbeque sauce.
6. Bake in preheated oven or on hot grill until the sauce caramelizes and sticks to the meat, 10 to 15 minutes.

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!



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.



THANK YOU for all the BOX TOPS!

We are always collecting Box Tops in the office.

Please clip them and bring them in



Rent is **LATE** on the 6th of each month and a **\$25.00** late fee will be applied. A reminder; please try to use checks/ money orders. We prefer **NO** cash in the office as we can't make change.