

The Village Voice

December 2017

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



COMMUNITY



→ Please stay on top of raking your yard this fall season.
THANK YOU TO EVERYONE THAT HAS RAKED THEIR YARDS!

→ Mail houses – Please don't put clothes in the mail house – please take them to Goodwill or LoveInc. Thank you.

→ THANK YOU – for helping keep the mail houses clean

→ Please clean up after your pet!



→ NO perimeter fences allowed and planting CANNOT create a “fence” around your home or yard.

If you have that please REMOVE plantings or fences

When dropping off checks in the drop box – save your envelopes. No need to put them in there. Also please remember to put your lot # in the memo field. Thank you!



2018 – Rent Prices

Singlewide - \$435.00
Doublewide - \$455.00

Pets - \$5.00 (stayed the same)

Garage - \$70.00

Outside Storage
- 9'x19' spot - \$20.00
- all others - \$30.00



Are you a member??

If not join them on the 1st Monday of each month at 10:30 am to learn more about what their facility offers.

Call – 616.842.9210 for details

HEAT TAPE INSPECTIONS-

Before the 1st snow - \$10.00

After the snow - \$20.00

Call Bob Calhoun 616.422.3930



Rent is **LATE** on the 6th of each month and a **\$25.00** late fee will be applied.



NEW HOMES FOR SALE

Lot #36 - \$66,000

NEW - Schult - doublewide - 3 bedroom 2 bathroom

Lot #49 - \$67,000

NEW - MHE - doublewide - 3 bedroom 2 bathroom

Lot #65 - \$70,000

NEW - Schult - doublewide - 3 bedroom 2 bathroom

Lot #112 - \$46,000

2017 - MHE - singlewide - 2 bedroom 2 bathroom

Lot #411 - \$47,000

NEW - MHE - singlewide - 2 bedroom 2 bathroom

Pre-Owned HOMES FOR SALE

Lot #445 - \$30,000

SALE PENDING

Lot #2 - New - Clayton

Lot #106 - Pre-owned

Lot #282 - New - Clayton

Lot #284 - New - MHE

Lot #601 - New - Clayton

Lot #602 - New - Clayton

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. Dorothy Langford 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

Gingerbread Cookies

- Prep - 30 minutes
- Cook - 12 minutes
- Ready in 1 hour



Ingredients

- 1/2 cup butter, softened
- 1/2 cup brown sugar
- 2/3 cup molasses
- 2 eggs
- 4 cups all-purpose flour, divided
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1 pound confectioners' sugar
- 1/2 teaspoon cream of tartar
- 3 egg whites

Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a large bowl, cream together the butter and brown sugar until smooth. Stir in the molasses and eggs. Combine 1 1/2 cups of the flour, baking soda, salt, allspice, cloves, cinnamon, and ginger; beat into the molasses mixture. Gradually stir in the remaining flour by hand to form a stiff dough.
3. Divide dough into 2 pieces. On a lightly floured surface, roll out dough to 1/8 inch thickness. Cut into desired shapes using cookie cutters. Place cookies 1 inch apart onto ungreased cookie sheets.
4. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.
5. In a medium bowl, sift together confectioners' sugar and cream of tartar. Blend in egg whites. Using an electric mixer on high speed, beat for about 5 minutes, or until mixture is thick and stiff. Keep covered with a moist cloth until ready to frost cookies.