

The Village Voice

December 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.



We wish you all a very Merry Christmas!
Enjoy time with friends, family and
neighbors this Christmas season.

COMMUNITY



- Please return your signed lease to the office.
- Save time, be on time; sign up for direct withdrawal for the 5th of the month. Stop in the office today to sign up.
- Please clean up after your pet and please dispose of the dog waste bag in your personal trash can. Thank you.
- Please **DO NOT** drop off clothing, food or other items to the mail house. If you have items you want to give away please drop them off at
 - Love Inc (326 North Ferry, Grand Haven)
 - Goodwill (1112 Robbins Road, Grand Haven)
 - or ask your neighbors if they know someone in need.



All dogs need to be on a leash if they are
outside of your home.

Lot Rent Increases:

Up \$10.00 per month from prices of 2018

2019 Prices -

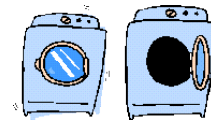
Standard or Singlewide - \$445.00

Premium or Doublewide - \$465.00

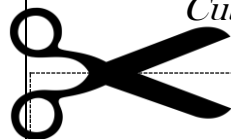
*Garage, Outside Storage and Pet remain the
same as 2018 prices*



**Kay Jourdan
for winning the
washer and dryer!**



Cut Out and Give to a friend



Lot #7 and Lot #171

Buy a NEW Singlewide before the New Year
and get 2 months FREE rent.

Resident Name: _____ Lot # _____

New Tenants Name: _____



CANDY CANE FUDGE

PREP TIME: 9 MINUTES
COOK TIME: 6 MINUTES
TOTAL TIME: 15 MINUTES

SERVINGS: 49 -64 PIECES
AUTHOR: LAUREEN KING

This Candy Cane Fudge recipe is incredible! Creamy, smooth and loaded with candy cane flavor! A must make Holiday Treat.

INGREDIENTS

- 2 cups granulated sugar
- 1/2 cup candy canes finely ground I use pink/red colored, cherry flavored
- 3/4 cup butter
- 3/4 cup heavy cream
- pinch of salt
- 12 oz white chocolate chopped chips or morsels will work
- 1 jar marshmallow cream 7oz

INSTRUCTIONS

1. Line 8 inch square baking dish with parchment paper.
2. Using a food processor, grind about 6-7 candy canes to a fine sugar consistency to equal 1/2 cup
3. In large mixing bowl stir together white chocolate chips and marshmallow cream. Set aside. Darrel Laning
4. In large heavy saucepan, add granulated sugar, candy cane sugar, butter, heavy cream and salt.
5. Bring to a boil over medium heat, stirring continuously.
6. Continue to boil for 5 minutes, stirring constantly.
7. Remove from heat and pour over white chocolate and marshmallow cream.
8. Using electric mixer with paddle attachment. Blend for about 1 minute until chocolate is melted and mixture is smooth.
9. Pour mixture into prepared baking dish. Cover with plastic wrap and refrigerate until set. (at least 2 hours).
10. Once set, cut into small bite sized pieces. Store in refrigerator in airtight container.

Heat Tape Inspections

Call Jared **616.312.7449**

Before the 1st snow = \$10.00
After the 1st snow = \$20.00

If your heat tape needs to be replaced Jared will give you a quote at the time of the inspection. Pay him directly.

NEW HOMES FOR SALE

Ask us about our new home referral program

Lot #7 - \$49,900 - including a shed
Singlewide - MHE - 2 bedroom 2 bathroom

Lot #171 - \$49,000 - including a shed
Singlewide - MHE - 2 bedroom 2 bathroom

PRE-OWNED HOMES FOR SALE

Lot #48 - \$54,500
Doublewide - Falls Creek - 3 bedroom 2 bathroom

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.



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.**



THANK YOU for all the **BOX TOPS!**
We are always collecting Box Tops in the office.
Please clip them and bring them in