

The Village Voice

June 2019

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

We reserved the right for errors, corrections and omissions.

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



Park Yard Sale Saturday, June 15 8:30 am – 4:00 pm

Items need to be put away after the sale on
Saturday June 15.

You may bring out items and set up the night before.
(Fingers crossed for good weather)

INSPECTIONS are happening:

1. Power wash home and shed
2. Paint/Stain steps, decks, railing, shutters
3. Do repairs to shed
4. Clean up yard – rake, weed planters, water yard
5. Make sure extras are stored in the shed, like bikes, rakes, hoses
6. Store garbage cans behind decks and out of sight from the road
7. Fix blinds and curtains so from the outside they are straight and not broken

COMMUNITY



- Remove winter plastic from your windows please
- Yard ornament's and wind chimes need to be kept to a minimal in your yard. Wind chimes because they can be a disturbance to the neighbors and everyone has the right to quiet living.
- Cars parked in visitor parking can stay for a short visit to visit friends and family in the park. If you are a tenant and need to park in visitor parking because your driveway is full please stop by the office to get a sticker for your window so we know that you are a tenant at Village Green. We are posting signs in visitor parking that will state we will tow if unauthorized vehicles are parked there.
- Received wrong mail? Bring it to the office or put a note on it and put back in the outbound mailbox.
- All dogs need to be on a leash *anytime* they are outside of your home. They cannot be put on a line and left outside without you. No exceptions.



- Please don't litter in people's driveways or in neighbors lawns

amazon
Prime

Please call Amazon if your package was not delivered to your door step. All tenants whose packages were dropped at the mail houses need to call

Amazon Logistics @ 1-877-252-2701



HAPPY FATHER'S DAY

Sunday, June 16, 2019

Sweet Bacon Tater Tots

YIELD: 8

PREP TIME: 15 MINUTES

COOK TIME: 20 MINUTES

TOTAL TIME: 35 MINUTES

INGREDIENTS:

50 - 55 tater tots (thawed to room temperature)
1-16-ounce package Bacon (strips cut in 4 pieces)
2/3 cup Brown Sugar
2 tablespoons Chili Powder

DIRECTIONS:

Preheat oven to 375 degrees. Line a cookie sheet with foil and place a cooling rack on top of the pan. This will allow the bacon to crisp on all sides.

Cut each bacon strip into 4 pieces. Cut the bacon in half and then cut each half in half again.

Wrap each thawed tater tot in bacon and then roll it in the brown sugar mixture. Place on top of the cookie rack.

Bake about 10 to 15 minutes at 375, then increase the oven to 400 and let them cook another 5 minutes. Check to see if they are crisping up. You may need to leave them in 5 minutes longer. Check frequently at this point so they don't burn. Serve warm.

NEW HOMES FOR SALE

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

Lot #228 - \$76,000
Doublewide – 2019 Clayton – 3 bedroom 2 bathroom

PRE-OWNED HOMES FOR SALE

Lot #154 - \$78,500
Doublewide – 2004 Falls Creek – 3 bed 2 baths

Lot #262 - \$16,500
Singlewide – 1981 Parkwood – 2 bed 1 bath

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. Maria Korving 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