

The Village Voice

March 2019

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.


COMMUNITY



- 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 remove Holiday decoration from your porch/windows and homes exterior
- Expecting company? Having a party? Please have your company park in the visitor lots and not on the road
- Please do not feed feral cats, they will end up wintering under your home and can cause damage to your property

**NO
DUMPING**
VIOLATORS
WILL BE
PROSECUTED

Please DO NOT dump leaves, yard waste or anything in the ditches or the field. Violators will be charged for clean-up.

- Tenants please put your garbage cans on the sidewalk Monday night, NOT on your lawns. By doing so it prevents the garbage trucks from driving on and damaging the sidewalks. 
- Received wrong mail? Please don't just leave on the table in the mail house. Bring it to the office or put a note on it and put back in the outbound mail.
- Winter is here! Be safe on the roads. Cars must be in the driveways so that the sidewalks/roads can be cleaned. If you are clearing your snow, be courteous of your neighbor's property.
- Electric fences are nice for playing ball with Fido, but they do not exempt you from the leash policy:



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.



From the City of Grand Haven
– Department of Public Works –

Examples of what should not be flushed down toilets or poured down drains

- baby wipe, toilet wipes, disinfecting wipes, cloth wipes
- Paper (other than toilet paper/tissue)
- Medications (prescription or over-the-counter)
- Feminine hygiene products of any kind
- Beauty products, Q-tips, dental floss
- Plastic of any kind
- Grease of any kind – especially cooking grease
- Garden supplies (pesticides, fertilizers)
- Paint, varnish, paint remover
- Motor oil, gasoline, or any explosive material.



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NEW HOMES FOR SALE

Ask us about our new home referral program

Lot #105 – \$75,000

Doublewide – MHE – 3 bedroom 2 bathroom

Lot #171 - \$49,000 – including a shed

Singlewide – MHE – 2 bedroom 2 bathroom

PRE-OWNED HOMES FOR SALE

Lot #48 - \$52,500

Doublewide – Falls Creek – 3 bedroom 2 bathroom

Lot #62 – \$69,000

Singlewide – MHE – 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

Irish Beef Stew

Prep time: 25 minutes **Cook time:** 1 hour, 50 minutes

Yield: Serves 4 to 6

▪ **INGREDIENTS**

- 1 1/4 pounds well-marbled chuck beef stew meat, cut into 1 1/2-inch chunks
- 3 teaspoons of salt (more to taste)
- 1/4 cup olive oil
- 6 large garlic cloves, minced
- 4 cups beef stock or broth
- 2 cups water
- 1 cup of Guinness extra stout
- 1 cup of hearty red wine
- 2 tablespoons tomato paste
- 1 tablespoon sugar
- 1 tablespoon dried thyme
- 1 tablespoon Worcestershire sauce
- 2 bay leaves
- 2 tablespoons butter
- 3 pounds russet potatoes, peeled, cut into 1/2-inch pieces (about 7 cups)
- 1 large onion, chopped (1 1/2 to 2 cups)
- 2 cups 1/2-inch pieces peeled carrots and/or parsnips (3 to 4 carrots or parsnips)
- 1/2 teaspoon freshly ground black pepper
- 2 tablespoons chopped fresh parsley

▪ **METHOD**

- **1 Brown the beef:** Sprinkle about a teaspoon of salt over the beef pieces. Heat the olive oil in a large (6 to 8 quart), thick-bottomed pot over medium-high heat.

Pat dry the beef with paper towels and working in batches, add the beef (do not crowd the pan, or the meat will steam and not brown) and cook, without stirring, until well browned on one side, then use tongs to turn the pieces over and brown on another side.

2 Add garlic and sauté, then add stock, water, Guinness, wine, tomato paste, sugar, thyme Worcestershire, bay leaves, simmer: Add garlic to the pot with the beef and sauté 30 seconds or until fragrant. Add the beef stock, water, Guinness, red wine, tomato paste, sugar, thyme, Worcestershire sauce, and bay leaves. Stir to combine.

Bring mixture to a simmer. Reduce heat to the lowest setting, then cover and cook at a bare simmer for 1 hour, stirring occasionally.

3 Sauté onions, carrots in separate pan: While the pot of meat and stock is simmering, melt the butter in another pot over medium heat. Add the onions and carrots. Sauté the onions and carrots until the onions are golden, about 15 minutes. Set aside until the beef stew in step 2 has simmered for one hour.

4 Add onions, carrots, potatoes to beef stew, simmer: Add the onions, carrots, and the potatoes to the beef stew. Add black pepper and two teaspoons of salt. Simmer uncovered until vegetables and beef are very tender, about 40 minutes. Discard the bay leaves. Tilt pan and spoon off any excess fat.

Transfer stew to serving bowls. Add more salt and pepper to taste. Sprinkle with parsley and serve.