

The Village Voice

November 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

HEAT TAPE INSPECTIONS-
Before the 1st snow - \$10.00
After the snow - \$20.00
Call Bob Calhoun 616.422.3930



A well maintained home is a happy home. Give your home some TLC this month. Time spent cleaning and organizing is time well spent.



Please stay on top of raking your yard this fall season.

→ Tenants: Please don't cut through other people's yards. We have sidewalks around the entire park. Please use them.

→ Please clean up after your pet!



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!



THANK YOU for all the BOX TOPS!

We are always collecting Box Tops in the office.

Please clip them and bring them in.

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.



Home Fire Safety Tips:

Once or twice a year, plan a home safety walk-through day to ensure things are in working order. If your family doesn't have a fire escape plan in place, make one today. Here are some safety tips:

- Install, test and maintain smoke alarms. Test them once a month and replace the batteries once a year. Vacuum the detectors to avoid dust-related false alarms or reduced sensitivity. Set off the smoke detector so that everybody knows what it sounds like.
- Have a fire drill and practice the escape plan. Make sure everyone knows what to do in case of a fire, especially young children. Closely inspect your home to eliminate potential hazards.
- Install a fire extinguisher and know how to operate it. Make sure it is ready should you need to use it.
- Know the location of the fuse box or circuit breaker panel, and placement of the main shut-off valves for the water and gas lines. Check the electrical appliances for loose or frayed cords. Be sure extension cords and outlets are not overloaded with plugs.
- Never leave your stove unattended while cooking. Keep towels, oven mitts, or any flammable items away from your stovetop. Keep a fire extinguisher in or near the kitchen.



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 #201 - \$69,000

NEW - Skyline - doublewide - 3 bedroom 2 bathroom

Lot #411 - \$47,000

NEW - MHE - singlewide - 2 bedroom 2 bathroom

Pre-Owned HOMES FOR SALE

Lot #106 - \$39,500

2016 - singlewide - 3 bedroom 2 bathroom

SALE PENDING

Lot #2 - New - Clayton

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!



Easy Chicken Pot Pie

Ingredients

- 1 1/2 pounds chicken tenders (about 10 tenders)
- 1/2 teaspoon sweet paprika
- 1/2 teaspoon dried sage
- 1/4 teaspoon dried oregano
- Salt and freshly ground black pepper
- 3 tablespoons extra-virgin olive oil
- 1 cup frozen pearl onions
- 1 cup frozen peas and diced carrots
- 2 cloves garlic, minced
- 2 tablespoons all-purpose flour
- 2 cups low-sodium chicken stock
- 1 cup heavy cream
- 1 store bought pie crust, unbaked and thawed if frozen
- 1 egg, lightly beaten

Directions

Special equipment: 10-inch cast-iron pan

Preheat the oven to 400 degrees F.

Sprinkle the chicken tenders with paprika, sage, oregano, salt and pepper. Heat a 10-inch cast-iron pan over medium-high heat and add the olive oil. When the oil begins to swirl, add the seasoned chicken and sauté until cooked through, about 4 minutes Gordon Stockhill on the first side and 3 minutes on the second side. Remove the chicken to a plate with tongs, leaving the oil in the pan. Rest the chicken for a few minutes, and then chop into 1/2-inch cubes.

To the same pan, add the onions and peas and carrots and sprinkle with salt and pepper. Stir and cook until the onions become tender, 3 to 5 minutes. Add the garlic and cook until fragrant, about 1 minute longer. Sprinkle in the flour and stir until the flour dissolves into the vegetables and juices. Add the chicken stock and raise to a simmer, stirring until thickened. Once the liquid has thickened, stir in the heavy cream. Season with salt, if needed.

Return the chicken to the pan. Unfold the pie crust and place over the top of the filling, tucking the excess edges inside the pan. Brush the crust evenly with the egg wash. Using a knife, gently cut 3 vents in the top of the crust. Place in the oven and bake until the crust is golden brown, about 20 minutes.