

GREEN VALLEY ESTATES

NEWSLETTER

December 2019

Volume 1

Issue 2



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Green Valley Estates entrances were spruced up this summer with Arborvitae, flowering shrubs, and Boxwoods. Next summer flowers will be added in front of the shrubbery for extra eye-catching color.





Early this fall Green Valley Estates neighbors came together to spruce up the pond off of Buckingham. With rakes, loppers, and a love for the community, they went to work pruning overgrown trees, picking up trash, and to their unfortunate surprise, raking out bags from the pond filled with dog dung. **PLEASE REFRAIN FROM DISPOSING OF DOG WASTE IN THE PONDS.** This prevents water pollution and a whole host of other environmental problems.



Next spring these Good Will Residents are considering a spring clean-up day that includes helping elderly neighbors and/or residents who would simply appreciate the assistance. Community is everything, so if you would like to roll up your sleeves and extend some good will, keep a watch out for information in our spring newsletter.

Our Favorite Family Holiday Recipe



The Thanksgiving and Christmas season is our family's favorite time of the year. We give thanks for the many blessings in our lives, and we celebrate the birth of Christ as we enjoy hosting friends and family. I love to bake, so I wanted to share my favorite recipe for German Chocolate Cake. This moist rich cake is always a crowd pleaser and our guests look forward to it every year.

German Chocolate Cake

By Kim & Family

Ingredients

1 package - 4 oz German's Sweet Chocolate
2 ¼ cups cake flour
1 tsp. baking soda
1 tsp. salt
1 cup unsalted butter, softened
2 cups sugar
4 eggs (room temperature)
2 tsp. vanilla extract
1 cup buttermilk

Directions

Preheat oven to 350 degrees. Grease 3 9 -inch round pans. Line the bottoms of each pan with parchment paper cut to fit. Grease the paper and flour the pans. You can also use Pam Baking spray. Melt chocolate over low heat or microwave for 2 to 4 minutes on medium. Stir several times. Cool

Stir flour, salt and soda together; set aside. Cream butter about 30 secs. Add sugar gradually and cream for several minutes. Blend in chocolate and vanilla. Add eggs one at a time and cream well between each addition until light and fluffy. Add flour mixture in 3 parts, alternate with 2 parts of milk ending with the flour mixture. Beat on low speed for each addition just until combined.

NOTE: Mixing too much will make your cake dense and chewy. You want it to be light and fluffy so be sure to not over mix.

Spread batter evenly into prepared pans. Bake 30 to 35 minutes or until toothpick inserted near center comes out clean. Cool on wire rack 15 minutes before removing from pans. Finish cooling completely on wire rack.

Spread Coconut Frosting between layers and on top of cake. If you like, you can keep it unfrosted on the sides or you can add an extra touch by adding a chocolate frosting along the sides.

Coconut Pecan Frosting:

1 cup evaporated milk
1 cup sugar
3 egg yolks
½ cup butter
1 tsp. vanilla
1 ½ cups shredded coconut
1 ½ cups chopped pecans

Combine milk, sugar, egg yolks and butter in saucepan. Cook and stir over medium heat for about 10 minutes until mixture thickens. Remove from heat and set aside. Stir in vanilla extract, coconut and pecans. Let cool to spreading consistency while stirring occasionally.

NOTE: Be sure to stir frequently so the egg mixture does not scorch and scramble your egg.

Chocolate Frosting

1 pound confectioners sugar
1/3 cup unsweetened cocoa powder
¼ cup butter, softened
¼ cup evaporated milk
1 tsp. vanilla
1/8 tsp. salt

Beat all ingredients together until smooth and spreadable.

ENJOY!

NEWSPAPER CANCELLATION

Are you tired of having newspapers pile up at the edge of your driveway because you don't know how to cancel the subscription? Well, help has arrived.

To cancel the Free Press (pink wrapped paper) call Debbie @ 248-668-4540

To cancel the Observer (green wrapped paper) call Jason @ 248-926-2226

**If you are new resident of
Green Valley Estates**

WELCOME to the NEIGHBORHOOD!

Green Valley Estates Board Members

President: Brian Mamo

Vide-President: Michael Sawicky

Treasurer: Jim Milletelo

Secretary: Cheryl Newhard

Being a subdivision officer is a voluntary position that requires commitment. Please consider attending the next annual subdivision meeting this spring. Your participation is invaluable.

NOTE: To receive Farmington Hills text message alerts from Parks & Recreation and the Costick Center about cancellations, closings, and field conditions, go to www.fhgov.com and follow FH ALERT link.

Future Newsletter Issues:
December 2019*, February 2020, & May 2020

***NOVEMBER NEWSLETTER DISTRIBUTION
WAS CHANGED TO DECEMBER**

SUBDIVISION REMINDERS



Maintaining an attractive community depends on the value placed on it by its residents. Safety and upkeep are the benchmarks of neighborhood desirability and probably why most, if not all of us, moved to Green Valley Estates. Please remember the following as you enjoy the community:

- ✓ Trash should only be placed at the curb on Tuesday after 6 P.M. for Wednesday pick-up.
- ✓ When walking your dog, thank you for removing the poop from your neighbor's yard.
- ✓ No dog poop or trash should be thrown into the ponds.
- ✓ Please don't feed the ducks or geese. Doing so causes more unwanted droppings.
- ✓ To help prevent accidents and/or injuries, please refrain from speeding or running the stop signs.
- ✓ Make sure any changes made to the outside of your home are in compliance with the bylaws. You can obtain a copy of the by-laws from the Green Valley Estates website below.

<http://www.greenvalleyestates.org/>