

VILLAGE GREEN

DECEMBER 2022



UPCOMING BOARD MEETINGS

Meetings are held the second Tuesday of every month at 6PM in the Community Clubhouse.

Tuesday, December 13, 2023

Tuesday, January 10, 2023

Tuesday, February 14, 2023



Community Reminders:

BRUSH & BULKY TRASH IS SCHEDULED FOR THE WEEK OF 12/26/2022. PLEASE HAVE ITEMS READY FOR PICK UP BY 6AM.

Here are some things to remember when putting out your brush and bulky items:

- Box cactus and thorny green waste
- Do not set out items more than 2 weeks prior to your collection week.
- Keep items away from utility meters fencing and mailboxes
- Collection can happen any time during the week starting with that Monday.

POOL GUIDELINES:

- The pool will be uncovered and recovered each day by authorized persons only.
- The pool will remain covered when:
 - temperatures are below 70 degrees Fahrenheit
 - when inclement weather is forecasted
 - during the months of January and February
- The pool life ring is not a toy and should only be used as required.

CLUBHOUSE REQUESTS

All clubhouse reservation requests are to be requested through Platinum Management. Please forward requests to Lyndsie Heck, the Assistant Association Manager for Village Green, NO LATER than two weeks before the perspective reservation.

VILLAGE GREEN BOARD OF DIRECTORS

Michael Shank
915.820.1736

Jim Percival
520.298.2434

Athena Sparks
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Margaret Knight
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Michael Dalo
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Richard Wilson
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- M A N A G E M E N T -

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Lyndsie Heck

Asst. Association Manager
Lyndsie@platinumonline.org

Payments and correspondence:

Village Green

c/o Platinum Management

Damon Philpot

Accounting Specialist
Damon@platinumonline.org

P.O. Box I4I98

Tucson, Arizona 85732

DID YOU MISS THE LAST BOD MEETING?

Meeting minutes are posted on the clubhouse bulletin board. If you'd like an electronic copy sent to you via email, please contact your assistant association manager, Lyndsie, at Lyndsie@platinumonline.org or call Platinum Management.

U P C O M I N G

For the City of Tucson

NOVEMBER 25, 2022 TO JANUARY 14, 2023

5:30 pm - 9:30 pm

LightsUp!

A Festival of Illumination at Tucson Botanical Gardens

\$26-\$40

NOVEMBER 27, 2022

7:00 pm - 8:30 pm

Jake Shimabukuro: Christmas in Hawaii

Fox Tucson Theatre

\$25 - \$43

DECEMBER 2, 2022 TO DECEMBER 18, 2022

Showtimes vary

Arts Express presents "Elf"

Arts Express Theater

\$40

DECEMBER 9, 2022 TO DECEMBER 23, 2022

Showtimes vary

"It's A Wonderful Life: A Live Radio Play"

Berger Performing Arts Center

\$25 - \$55

DECEMBER 22, 2022 TO DECEMBER 24, 2022

Showtimes Vary

Ballet Tucson: "The Nutcracker"

Tucson Music Hall

\$40 - \$100



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HolidayMasters@sbcglobal.net

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The Holidays are upon us! Look no further than your own backyard for a Traditional Real Bearded Santa and Mrs. Claus. With over 25 years of Family and Corporate events under our Santa belt, we are available for booking it all: Photoshoots, surprise visits, video calls, School visits, we have done it all. Our mission- To create Holiday Memories that last a lifetime!

FOR PHOTOS, VIDEOS AND REFERENCES: PLEASE

CHECK OUT OUR WEBSITE:

WWW.HOLIDAYMASTERSINC.COM AND ON

FACEBOOK/HOLIDAYMASTERS

T U C S O N

Concerts coming this December

Harry Connick Jr.

Centennial Hall

Fri Dec 9, 2022

Greta Van Fleet

Tucson Convention Center

Wed Nov 9, 2022

Jim Gaffigan

Centennial Hall

Dec 8, 2022

Holiday

G I N G E R B R E A D

C o o k i e s

Ingredients

10 Tablespoons (2/3 cup; 145g) unsalted butter, softened to room temperature

3/4 cup (150g) packed light or dark brown sugar

2/3 cup (160ml) unsulphured molasses

1 large egg, at room temperature

1 teaspoon pure vanilla extract

3 and 1/2 cups (438g) all-purpose flour (spoon & leveled)

1 teaspoon baking soda

1/2 teaspoon salt

1 Tablespoon ground ginger (yes, 1 full Tablespoon!)

1 Tablespoon ground cinnamon

1/2 teaspoon ground allspice

1/2 teaspoon ground cloves

In a large bowl using a hand-held mixer or stand mixer fitted with a paddle attachment, beat the butter for 1 minute on medium speed until completely smooth and creamy. Add the brown sugar and molasses and beat on medium high speed until combined and creamy-looking. Scrape down the sides and bottom of the bowl as needed. Next, beat in egg and vanilla on high speed for 2 full minutes. Scrape down the sides and bottom of the bowl as needed. The butter may separate; that's ok.

In a separate bowl, whisk the flour, baking soda, salt, ginger, cinnamon, allspice, and cloves together until combined. On low speed, slowly mix into the wet ingredients until combined. The cookie dough will be quite thick and slightly sticky. Divide dough in half and place each onto a large piece of plastic wrap. Wrap each up tightly and pat down to create a disc shape.

Chill discs for at least 3 hours and up to 3 days. Chilling is mandatory for this cookie dough.

Preheat oven to 350°F and line 2-3 large baking sheets with parchment paper or silicone baking mats. Set aside.

After refrigeration, generously flour a work surface, as well as your hands and a rolling pin. Roll out disc until 1/4-inch thick. The first few rolls are always the hardest since the dough is so stiff, but re-rolling the scraps is much easier.

Cut into shapes.

Place shapes an inch apart on prepared baking sheets.

Bake cookies for about 9-10 minutes. If your cookie cutters are smaller than 4 inches, bake for about 8 minutes. If your cookie cutters are larger than 4 inches, bake for about 11 minutes.

Keep in mind that the longer the cookies bake, the harder and crunchier they'll be. For soft gingerbread cookies.

Allow cookies to cool for 5 minutes on the cookie sheet. Transfer to cooling rack to cool completely. Once completely cool, decorate as desired.