
Village Green Crier

July 2025

President Message

It's been a good year so far in the Green. We've accomplished a lot, thanks to our wonderful volunteers and our members. We've gotten the pool to be as pretty as it has been in years. The clubhouse has a facelift and new plumbing and we're continuing to make it a better place for meetings and events. Thanks to the Woodruff family. We've now got a pickleball court set up in the recreation area. All of these feats could not have been possible without the help, and unfortunately the money, from so many of you.

New this year, is corporate sponsorship of some of the larger projects we are wanting to tackle. Eddie Tison was generous enough to make a sizeable donation from his company, Tison Commercial Properties, to enable us to make an expensive yet much-needed and proper repair to the drain from the clubhouse. Without his generous donation, we would still be doing monthly repairs to it, while chasing backups into the restrooms, followed by tedious cleanups. Big thanks to Stan Van Pelt for also sponsoring this big project.

I'd like to invite some of your to consider contributing to the repair and replacement of the split rail fences that run to the common areas behind the horseshoes of Prescott, Plymouth, Brandywine, and Valley Forge. They are in serious need of repair and are on the short list to be done. If you would like to contribute, please contact me or any one of the board members.

In an ideal world, we would have nearly every resident becoming a member at the low \$100 rate. And with so many joining, there would be no need to pay extra for the pool and recreation membership. It's the numbers we need to help keep the overall costs down as our costs continue to rise every year.

Thanks to all of you who have supported us this year and especially to those who have done so year after year.

What's Happening in the Green



Village Green July 4th Celebration Friday, July 4
9:00am-5:00pm

Village Green Patriots Spaghetti dinner night Friday,
August 1 5:30 – 7:30pm

Food Truck Thursdays 5-8pm

Pool Hours June 11 thru Aug 3

| SWIMMING POOL HOURS | |
|------------------------|--------|
| Mon: | CLOSED |
| Tue: | 1-8pm |
| Wed: | 1-8pm |
| Thur: | 1-8pm |
| Fri: | 1-8pm |
| Sat: | 11-8pm |
| Sun: | 1-8pm |

Treasurer Message

The Village Green Community Association operates as a 501(c)(7) Social Club. VGCA is operated by a volunteer board, responsible for maintenance of community property including our beautiful park and pathways.

VGCA is financially supported by annual membership dues; facility rental/usage fees, sponsorships, donations, investments, or other fundraising activities.

City Events & Festivals

Hilton Village Farmers Market, Hilton Village. Recurring weekly on Saturdays until December 21, 2025.

Port Warwick Summer Concert Series
Recurring weekly on Wednesday until August 27, 2025

Summer vibes are taking over Newport News! Join us for the Summer Block Party on First Fridays June 6, July 4 & August 1 from 5–9 PM at City Center.

Back 2 School - Patrick Henry Mall, Fri, 01 Aug 2025 at 11:00 am - Sun, 03 Aug 2025 at 06:00 pm

What's on the Menu?

Berry Trifle

Ingredients

1-1/2 cups cold fat-free milk
1 package (1 ounce) sugar-free instant vanilla pudding mix
1 cup fat-free vanilla yogurt
6 ounces reduced-fat cream cheese, cubed
1/2 cup reduced-fat sour cream
2 teaspoons vanilla extract
1 carton (12 ounces) frozen reduced-fat whipped topping, thawed and divided
2 prepared angel food cakes (8 ounces each), cut into 1-inch cubes
1-pint fresh blackberries
1-pint fresh raspberries
1-pint fresh blueberries
Fresh mint leaves, optional

Directions

Whisk milk and pudding mix for 2 minutes. Let stand until soft set, about 2 minutes more. Meanwhile, beat yogurt, cream cheese, sour cream and vanilla until smooth. Fold in pudding mixture and 1 cup whipped topping.

Place a third of cake cubes in a 4-qt. trifle bowl. Top with a third of pudding mixture, a third of berries and half the remaining whipped topping. Repeat layers once. Top with remaining cake, pudding, and berries. If desired, garnish with additional whipped topping and mint leaves. Serve immediately or refrigerate.

Gardening Tips

- ✓ Add bright color to the landscape with perennials, including zinnia, salvia, and blue sage.
- ✓ Harvest your vegetables as soon as they are ripe for freshest taste, to prolong production, and to avoid pest issues. Beans, peas, squash, cucumbers, and okra are often ready.
- ✓ Lightly prune summer flowering shrubs, such as oleander, hibiscus, and crape myrtle.
- ✓ You can still plant okra, southern peas, lima beans, and sweet potatoes.
- ✓ Plant heat-loving herbs, including basil, rosemary, and Mexican tarragon.
- ✓ Plant annuals that can take the full sun during hot summer months, including celosia, portulaca, vinca, and some coleus.
- ✓ Remove any dead or old flowers from your plants to encourage new growth.
- ✓ Do not remove the foliage of spring bulbs until it has yellowed and dried.



<https://www.pubs.ext.vt.edu/>

<https://www.almanac.com/gardening/tips/VA/Newport%20New>

VGCA Board Members:

President: Glenn Woodell 757-478-9463
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Vice President: Stan Van Pelt II

Treasurer: Kelly Matteson

Secretary: Ashley O'Malley

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