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# Village Green Crier

## August 2025

### President Message

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In my last message, I commended all of our volunteers for their contributions to the neighborhood, and I will continue to do that. Our volunteers are what help make it all happen.

As a reminder, all of those who run the Community Association board, are volunteers as well. Each year, in October, the board holds an annual meeting, open to all VGCA members, for the purpose of electing the new board members. The nominations are made prior to the meeting however nominations can also be made from the floor during the annual meeting.

If any of you would be interested in supporting the VGCA, as either an elected officer or one of the valuable committee members, please contact any current board member or attend the annual meeting in October to present your nomination. Again, all current members of the VGCA are encouraged to vote on the new board.

Also in the volunteer department, the VGCA is soliciting sponsors to help with replacing the four split rail fences that border the access walkways that meet at the common area between the pool and the pickle ball court. Tison Commercial Properties generously assisted with the repair of the plumbing for the clubhouse. If you or your business would like to contribute toward this project, please contact any board member.

### What's Happening in the Green

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Food Truck Thursdays 5-8pm

Swim Team Car Wash, Saturday, August 23

#### VGCA Pool Hours

August 4 to August 24 Tues-Sun 1-7pm. Closed Mondays

August 25 to September 8, Sat-Sun 1-7pm. Mon-Fri Closed

CLOSED MONDAYS except for Labor Day 1-7pm

### Treasurer Message

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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. Saturdays until December 21, 2025.

Harvest Market at Oozlefinch, Sundays until November 16, 2025

Tech Center Summer Concert Series, Live Music, and Food Trucks. Begins 6pm, free.

- August 14th: Yam Yam
- September 4th: Jenny Don't and the Spurs
- September 18th: Yellow Dubmarine,
- October 2nd: Kevin Burt and Big Medicine

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

Cure Coffeehouse Open Mic Night, recurring weekly on Thursday.

## What's on the Menu?

### Shrimp Boil

#### Ingredients

4 quarts water  
1 large onion, quartered  
6 cloves garlic, smashed  
1/3 cup Old Bay seasoning (plus more for serving)  
4 sprigs fresh thyme (or 1 tsp dried thyme)  
1 1/2 lbs. baby red potatoes  
1 Tbsp salt (for boiling potatoes)  
4 ears corn, husked and cut into thirds  
14 oz smoked sausage, sliced into 1-inch pieces  
1 1/2 lbs. large raw shrimp, peeled and deveined  
4 Tbsp unsalted butter, melted  
1 lemon, juiced (plus wedges for serving)  
1/4 cup fresh parsley, chopped  
Freshly ground black pepper, to taste

1. **Boil water with seasonings:** Fill a large stockpot with 4 quarts water. Stir in onion, garlic, Old Bay seasoning, and thyme. Bring mixture to a boil over medium-high heat.
2. **Par-cook potatoes:** Add potatoes and season with salt (I use 1 Tbsp). Let cook until potatoes are nearing tender, about 10 – 15 minutes.
3. **Cook corn and sausage:** Add corn and continue to cook 3 minutes. Add sausage and cook 4 minutes longer.
4. **Briefly cook shrimp:** Gently stir in shrimp and cook until just opaque and pink.
5. **Drain:** Drain mixture (you can reserve 1/4 cup of the broth if you'd like for serving). Spread over an extra-large serving platter or a baking sheet.
6. **Finish with butter, lemon and seasoning:** Drizzle with butter and lemon juice. Sprinkle with parsley, Old Bay seasoning and pepper to taste.

## Gardening Tips

- ✓ Be sure to harvest your fruit and vegetables as soon as they are ripe.
- ✓ Check your plants for any diseases and pests and treat when necessary.
- ✓ Prepare soil for fall plantings. Clean up all debris. Mix in compost or fertilizer.
- ✓ Start plants for broccoli, cabbage, cauliflower, collards, kale, and onions to set out in September
- ✓ Plant herb transplants: rosemary, ginger, laurel, Mexican tarragon.
- ✓ Prepare your perennial flower beds now; you can start flowers for next spring soon.
- ✓ Continue to remove spent blooms, cut back overgrown bedding plants, and fertilize flowering annuals and perennials
- ✓ Be sure to divide and replant any crowded plants. It is important to increase the air circulation between plants so that the plants can dry out between rain showers. Lightly prune shrubs if they need it so that any new growth will harden off before the cold weather.



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

#### VGCA Board Members:

President: Glenn Woodell 757-478-9463  
president@vgnn.org

Vice President: Stan Van Pelt II

Treasurer: Kelly Matteson

Secretary: Ashley O'Malley

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