

August 2023

H.G. EXPRESS
moving
forward



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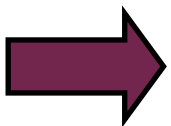
ATTENTION RESIDENTS

Alteration requests and pet requests must be received in the office no later than 5pm on Friday, August 11, 2023 to be reviewed at the Board of Directors meeting on, August 17, 2023.
Thank you.

NOTICE

Attention Residents, please refrain from putting your garbage in other residents' garbage cans and/or recycling bins if you have missed the scheduled pick up.
Thank you.

IMPORTANT NEWS



Please make sure your unit number is written on your check **AND** envelope before it is turned into the office. Checks or money orders must be filled out in black or blue ink **ONLY**.
Thank you.

THE FIRST OPEN MEETING WILL BE SEPTEMBER 21ST

NO SENIOR MOVIES UNTIL FURTHER NOTICE

VISIT US AT HANOVERGROVE.COM

MANAGEMENT NEWS

BOARD OF DIRECTORS

Gary Niedojadlo, President
gniedojadlo@hanovergrove.com

JoAnn Poznanski, 1st VP
joannpoznanski@yahoo.com

David Wilson, 2nd VP
hocman333@aol.com

Patricia Kempf, Treasurer
pkempf53@gmail.com

Bernice Behrend, Secretary
bernice_behrend@yahoo.com

COMMITTEES & CHAIRPERSONS

Glynn Thompson—Grounds

COMMODITIES

Carla Boggs

SENIORS - MOVIE NIGHT

Bernice Behrend

HALL RENTAL

(586) 296-5464

Debbie Niedojadlo
hallrental@hanovergrove.com

MANAGEMENT COMPANY

Professional Property Services
(248) 644-4650
Dino DeMare

MANAGEMENT OFFICE

(586) 293-5150

Jeff Primo, Property Manager
jprimo@hanovergrove.com

Pamela Melton, Office Manager
pmelton@hanovergrove.com

Debbie Niedojadlo, Sales
sales@hanovergrove.com

Theresa Mullins, Office
tmullins@hanovergrove.com

Wilesha Wright, Recertification-
WWright@hanovergrove.com

Emily Mullins, Receptionist
frontdesk@hanovergrove.com

MAINTENANCE OFFICE

(586) 294-1910

Brad Mogge, Maintenance Supervisor
bmogge@hanovergrove.com

Ilham Manjo, Maintenance Coordinator
maintenance@hanovergrove.com

Maintenance Technicians

Troy Folgman
David Sullivan
Shannon Greshan
Todd Mitchell
Randy Dockery
Robert Konvinski
Clifford Stemmerich

Grounds

Steven Crandall, Supervisor
Michael Browne
John Domanski
Ryan Cornman

I hope that everyone has been enjoying their summer so far. It's been great to see so many children and their families enjoying the Grove Cove! Please keep in mind that The Grove Cove is open to all from 11:00am thru 7:00pm (weather permitting) Tuesday thru Saturday. Sunday's hours of operation are 12:00 noon thru 6:00pm. There is always a monitor on-site to ensure that the Rules and Regulations are being followed and **everyone** is invited to come on up and enjoy our amazing amenity!

We are still planning on hosting a community event sometime during the month of August at The Grove Cove. We will make sure to get the word out to the community once we have a firm date for the event. We want to encourage people of **all ages** to take a break from our scorching summer and join us at The Grove Cove for some refreshing fun.

Additionally, Management has recently been touring the grounds here at Hanover Grove and letters are going out to members who need to stain or repair their decks and fences. Please take the time to perform all necessary repairs to your fencing and/or deck to bring it into compliance. Please contact the Maintenance Department at (586) 294-1910 if you have questions about approved colors for staining or have questions about the proper disposal of construction debris here at Hanover Grove Cooperative.

Lastly, I would like to take a moment to applaud the Hanover Grove Board of Directors for all that they do and have done for this community. When I began working here over ten years ago, central air in the units was an upgrade that each member had to purchase on their own if they wanted an air conditioned home. Through their thoughtful planning and diligent savings, the Board of Directors developed a policy so that everyone here at Hanover Grove now has central air systems that are maintained through the Cooperative and the efforts of our Maintenance Crew. With the increasing summertime temperatures, their timing couldn't have been more appropriate. Additionally, having central air in all of the units has helped to serve to increase the value of each and every membership here at Hanover Grove!

MANAGEMENT NEWS

THE GROVE COVE RULES AND REGULATIONS

Use of The Grove Cove is “AT YOUR OWN RISK”- No Lifeguard on Duty.

Hanover Grove Cooperative will not be responsible for lost or stolen items.

Everybody must rinse off at the shower before entering The Grove Cove.

All children under the age of 12 MUST have adult supervision

Children who are not toilet trained MUST wear a swim diaper.

No food, drinks, chewing gum, or glass containers allowed in The Grove Cove.

Smoking, vaping and tobacco products and or alcoholic beverages are NOT allowed.

No animals on or near The Grove Cove or surrounding fencing.

Climbing on Grove Cove fixtures and fencing is strictly prohibited.

Covering The Grove Cove drains is strictly prohibited.

No inflatable pool toys, squirt guns, water soakers, water balloons, or other recreation equipment allowed.

No skate boards, roller blades, bicycles, scooters, etc.

THE GROVE COVE SCHEDULE

SCHEDULE IS WEATHER PERMITTING

Tuesdays - Saturdays: 11:00 am to 7:00 pm

Sundays: 12:00 pm to 6:00 pm

Mondays: CLOSED



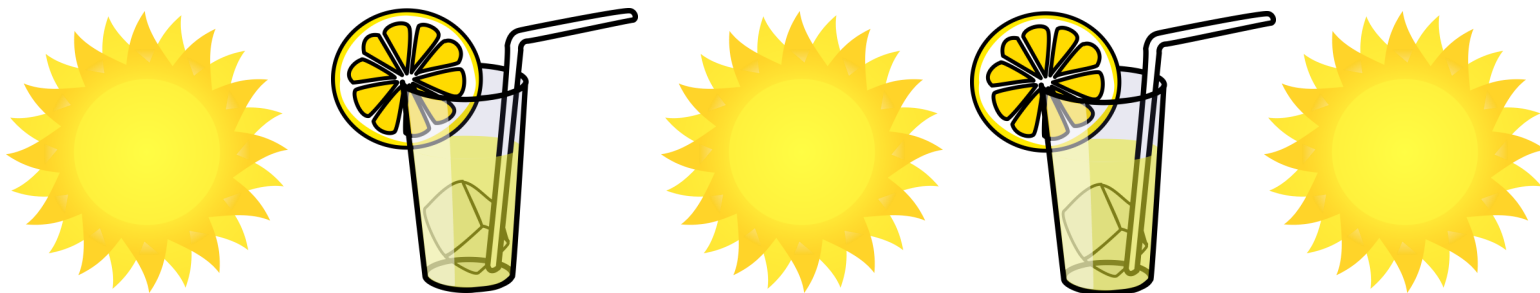
MANAGEMENT NEWS

ATTENTION RESIDENTS

Please make sure you are following the rules of the road. This means doing the correct speed (15 mph), stopping at stop signs (including the flashing school bus stop signs), etc.



Thank you!



As a friendly reminder, please do not feed the animals (squirrels, birds, rabbits, etc...) around Hanover Grove. This could bring in other unwanted rodents and is against Hanover Grove policy.

ATTENTION ALL HANOVER RESIDENTS: THE NEW PURCHASE PRICE FOR GARBAGE BAGS WILL NOW BE \$19.00 THANK YOU.

A WARM WELCOME TO OUR
NEWEST MEMBERS



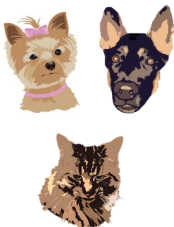
Our prayers and sympathy go out to the families of:

Lisa Griggs



ATTENTION RESIDENTS!

- Register your dog or cat before bringing an animal into your home. We only allow Service Animals and they must be Approved via the Board of Directors.
- Service animals, dogs or cats, must be kept on a leash not to exceed 6 feet.
- Make sure you pick up your dog's or cat's mess, whether walking your pet or cleaning up in your own yard. Pet messes must be picked up immediately.



Thank you.

ATTENTION RESIDENTS!

If you have a service animal and have not registered it for the 2023 year and are not up to date with your pet's vaccinations, please do so. Not doing so will result in fines.

Thank you.



NEXT COMMODITY PICK-UP (Schedule is weather permitting)



August 11 , 2023 9am — 3pm

August 12 , 2023 9am— 12pm

ATTENTION

LAST MONTH'S VOLUNTEER STATS

VOLUNTEER HOURS: 25 HOURS OPENED: 3 TIMES

HOUSEHOLDS SERVED: 154 # OF PEOPLE: 351

SPECIAL EVENTS: NONE

All food will be passed out on a first-come, first-serve basis.

Please make sure to sign up for One-Call to be informed!

In accordance with Federal law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, disability, and reprisal or retaliation for prior civil rights activity. (Not all prohibited bases apply to all programs.)

Any **family** who is interested in receiving food is welcome to come by the new garage any day that commodity pick up is scheduled!

This Is Per Family Only!! Any questions call 586-293-5150.

FOCUS HOPE WILL BE DELIVERED ON

WEDNESDAY, AUGUST 16, 2023

ATTENTION RESIDENTS

We are looking for volunteers to help us with commodities. Anyone interested please contact the office at 586-293-5150

Must be able to lift 20 lbs

Carla

MEMBER NEWS

August 2023



Hanover Grove's Utility Costs for July 2023

Gas \$ 8,977.27
Water \$ 44,627.45

% of change from same month in 2022
Gas: +47.8% Water: +4.7%

Please help us reduce these costs by controlling usage and calling in work orders as needed. Thank you.

ATTENTION RESIDENTS



PLEASE CHECK THE NEWSLETTER EVERY MONTH FOR GARBAGE AND RECYCLABLE PICK UP DATES. GARBAGE IS TO BE PUT OUT IN BLACK TRASH BAGS ONLY, EVERY SUNDAY AND THURSDAY NIGHT AT 6PM FOR PICK UP THE NEXT MORNING. PLEASE CHECK CALENDER FOR CHANGED DATES DUE TO HOLIDAYS.



WORD SEARCH



SUMMER WORDSEARCH



T B W A R M S T E N N I S R W
 W S U M M E R J C O O K O U T
 H T H U B A E K W D O A N F Y
 S G E M A T I I W Z S S Y M B
 A Y A R R P L T G I U D J Z P
 I M T T B Y M E N P X C B L I
 L M W F E T M A I N J O Y E C
 I Q A M C T W D K T R K D V N
 N Y V E U I M T I J D X C A I
 G P E B E Z W Y H F T V B R C
 C O B C U L L A B E S A B T L
 W O Z A H O T F I K H C A E B
 Z L E M O N A D E D I M U H Z
 H N K P N O C S A N D H Q W D
 O C E A N F D J R G A H A U K

WORD LIST

- | | | | |
|----------|----------|----------|--------|
| BARBECUE | HEATWAVE | LEMONADE | SAND |
| BASEBALL | HIKING | OCEAN | SUMMER |
| BEACH | HOT | PICNIC | TENNIS |
| CAMP | HUMID | POOL | TRAVEL |
| COOKOUT | KITE | SAILING | WARM |

RECIPES

Risotto Stuffed Peppers



Prep Time: 40 Minutes

Cook Time: 20 Minutes

Total Time: 1 Hour



Prep: 10 Minutes

Make Time: 9 Minutes

Total Time: 19 Minutes

Ingredients

- 4 medium bell peppers, *sliced in half lengthwise, seeds removed*
- 2 tablespoons olive oil
- ½ cup Arborio rice
- 1 cup chicken or vegetable stock, *plus a little more so it's hydrated*
- ½ sweet onion, *diced*
- 2 garlic cloves, *minced*
- 2 ears corn, *kernels cut from the cob*
- 1 medium zucchini, *diced*
- ½ cup finely grated parmesan cheese, *plus extra for sprinkling*
- 1 ½ cups marinara sauce
- ½ cup seasoned panko breadcrumbs

Directions

1. Preheat the oven to 425 F. Place peppers on baking sheet and brush/spray them with 1 tbsp olive oil. Sprinkle salt and pepper. Roast the peppers for 15 minutes.
2. Heat a saucepan over medium heat and add 1 tbsp olive oil. Add onions, garlic, and a pinch of salt and cook for 1 minute. Add in rice and toast for 1-2 minutes. Stir in corn and zucchini. Pour in broth and a pinch of salt and bring to boil. Reduce to a simmer and cover. Cook for 15-20 minutes and then stir in the parmesan cheese.
3. Place marinara in baking dish. Place peppers and cut side up. Scoop rice into peppers, top with breadcrumbs and sprinkle extra parmesan cheese. Roast peppers for 15-20 minutes and top with fresh herbs (optional). Enjoy!

Easy Brookies

Ingredients

Cookie Layer

- 1 Pouch Betty Crocker chocolate chip cookie mix
- 4 tablespoons butter or margarine, softened
- 1 tablespoon water
- 1 egg

Brownie Layer

- 1 Box Betty Crocker Fudge Brownie Mix
- 1/4 cup water
- 2/3 cup vegetable oil
- 2 eggs

Directions

1. Heat oven to 350 F. Line 13x9 inch pan with foil. Spray with cooking spray.
2. In a medium bowl, stir cookie layer ingredients until soft dough forms. Press mixture evenly in the bottom of the pan.
3. In a medium bowl, stir brownie layer ingredients until well blended. Spread on top of cookie layer in pan.
4. Bake 33 to 38 minutes or until brownies are set around edges and toothpick comes out almost clean. Cool completely in pan on cooling rack, about 1 hour. Remove from pan; pull away foil. Cut and enjoy!

HAPPY ADS



WASHER / DRYER REPAIR ON MOST MAKE AND MODELS.

Call Dave Dressler
(586) 791-4466



Kelly Cares

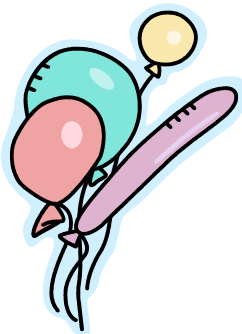
Kelly McClusky
Owner/Operator (248) 804-8702
Licensed and Insured Kellycares81@gmail.com
Business/Residential Callkellycares.weebly.com

Items For Sale:

Aprons by Pebbles
All homemade in a smoke and pet free environment
150 different aprons to choose from!
For women, men, and children (kid sizes– S,M,L)
Adults: \$20, Children: \$15,
Mommy + Me sets: \$30, Daddy + son sets: \$30
For yourself or as a gift!
Fall Aprons are also available!
Contact Sandy
(586) 935-7535
Instagram: @apronsbypebbles



If you want to put something in the newsletter, submit your ad in writing by the 20th of each month to Emily's attention at the office or email her at: frontdesk@hanovergrove.com



HALL RENTAL INFO

Having A Party?



Rent the Banquet Hall or Lounge

BANQUET HALL

Holds up to 90 people
(fewer if you need a dance floor/room for a D.J.)

The Hall Includes:

Tables & Chairs,
Commercial Stove,
Refrigerator, Freezer, Ice Maker,
And Microwave

Rental Fees:

Rental Fee: \$350.00
Cleaning Fee: \$150.00
Total Due: \$500.00

Must be paid when booking your event.

**Check or money order.
NO CASH**

LOUNGE

Holds up to 24 people

The Lounge Includes:

Tables & Chairs,
Refrigerator with Ice Maker,
Stove, and Microwave

Rental Fees:

Rental Fee: \$100.00
Cleaning Fee: \$50.00
Total Due: \$150.00

Must be paid when booking your event.

For Your Information:

Hanover does not rent the Hall or Lounge for Holidays or Eves

Please call (586) 296-5464 during the business hours listed below to make reservations. Thank you.

You **MUST** be a member of Hanover Grove Cooperative to rent the Lounge and/or the Banquet Hall and you **MUST** be in attendance for the full duration of the rental event. NO EXCEPTIONS!

Hours: Mondays, Wednesdays, Thursdays: 8:30 a.m.- 5:00 p.m.

Tuesdays: 8:30 a.m.- 6:30 p.m.

Email: hallrental@hanovergrove.com

August 2023

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
				Garbage out 6pm	Garbage pick up	
6	7	8	9	10	11	12
Garbage out 6pm	Garbage pick up			Garbage out 6pm	Commodities 9am-3pm Garbage pick up	Commodities 9am-12pm
13	14	15	16	17	18	19
Garbage out 6pm	Garbage pick up		Focus Hope WEATHER PERMITTING	CLOSED BOARD MEETING Garbage out 6pm	Garbage pick up	
20	21	22	23	24	25	26
Garbage out 6pm	Garbage pick up			Garbage out 6pm	Garbage pick up	
27	28	29	30	31		
Garbage out 6pm	Garbage pick up			Garbage out 6pm		