

THE COMMUNITY NEWSLETTER



HITTING THE REFRESH BUTTON ON A 1975 HOME

We love breathing new life into a classic home. We hope you find the results as captivating as we did. We updated this home with new flooring, and fresh paint while highlighting and keeping some classic features such as the dark timber cross beams. We added small luxurious touches such as a curved shower curtain bar and black-out noise-cancelling accordion blinds (very green living and great for utility costs)

Here are some of the things done to this home:

- | | |
|-------------------------|--------------------------|
| New Windows | New Roof |
| New Fridge/Stove | New Washer/Dryer |
| New flooring | Fresh Paint |
| New Deck | New Water Heater |
| New A/C (window) | New Accordion Shades |
| New Shower/Tub Surround | New Bathroom Sink |
| New Shower Curtain Rod | New Countertop (bath) |
| New Toilet | New Light Fixture (bath) |

For more pictures, see our website:

SCAN ME



MH Lifestyle

Check out this great article about the Benefits of MHC Living from MHI. Click Here for article.
Financially Smart - Community - Safety - Green
so many great reasons to live in our communities.



MARKET REPORT

FOR SALE



Colonial Terrace:
2003 Brookwood
3 bed, 2 bath, \$25,000



Hillock: 1995 Lincoln Park
3 bed, 2 bath, \$64,600



Green Lake: 2005
3 bed, 2 bath, \$23,000

FOR RENT



Plymouth: 1969
2 bed, 1 bath, \$800/month



Plymouth:
3 bed, 1 bath, \$1175/month



Pioneer Estates 2005
3 bed, 1 bath, \$975/month

BULGUR IS BETTER

INGREDIENTS FOR 2:

BULGUR* - 1/2 CUP
CUCUMBER
TOMATO
STOCK CONCENTRATE
GARLIC
LEMON OR LEMON JUICE
SOUR CREAM OR PLAIN
YOGURT
FAVORITE SPICES



Bulgur is cracked wheat (gluten) popular in West Asian cuisine. It is high-fiber, low-fat, whole grain, great for those managing their weight or concern about diabetes. *If Bulgur is not available, Couscous is also a great healthy option.

- Wash and dry produce. Chop tomato and cucumber into bite size pieces - set aside.
- In a small pot, heat oil, and add grated or minced garlic, add bulgur, stock concentrate (chicken, veggie, or beef). I prefer concentrated liquid with 1 cup water or you can use 1 to 1.5 cups premade liquid stock. Salt, pepper, and add your own favorite seasoning (ranch, cumin, ginger, harissa, za'atar, etc.). Bring to a boil, then reduce to simmer/very low heat. After 12 to 15 minutes, water should be absorbed and bulgur tender. If doing couscous, please follow box instructions.
- Sauce: Combine sour cream (yogurt) with lemon zest (and/or juice). Salt, pepper, and add favorite seasoning (ranch, dill, cilantro, etc.). Add water until it creates a nice drizzle.
- Combined bulgur, fresh veggies, and top with your sauce. Top with a sprinkle of fresh spice, lemon zest or juice. I love to add roasted chickpeas for protein. Bacon, shredded chicken, or diced ham are also great additions.

This is a great recipe that can make use of those summer veggies while being highly customizable. You can sub out zucchini for cucumber too. Make a small portion for yourself or as a side dish. Add a protein for a complete meal. Make a big batch for a potluck. You will find this healthy recipe to be a summer hit!

STEVENS HOMES AND COMMUNITIES

THE NICEST COMMUNITIES, WITH THE NICEST RESIDENTS AND THE NICEST HOMES AND YARDS IN THE MARKET AREA



FOR MORE INFORMATION OR MORE HOMES GO TO: STEVESHOMESANDCOMMUNITIES.COM