



Stevens Homes & Communities

VAL VISTA ESTATES - HILLOCK ESTATES
COLONIAL TERRACE ESTATES
GREEN LAKE MOBILE HOME PARK
PIONEER ESTATES
COUNTRY VIEW ESTATES

THE COMMUNITY NEWSLETTER



NEW HOMES ALERT SIX 2023 SKYLINE HOMES JOINED OUR COMMUNITIES

We are excited to announce that we have added six new 2023 Skyline homes to our communities in Des Moines. These beautiful homes feature walk-in showers in the on-suite bath, and a full appliance set including washer, dryer, fridge, stove and dishwasher. Community has upgraded these homes with fresh landscaping, new concrete driveways and piers, new decks, and gutters and downspouts. New sheds have been install with windows and standard height entry doors - no ducking here. featuring 3 bedrooms, and 2 baths, the homes are 960 sqft of gorgeousness. We invite you to hop on our site and take the virtual tour today.

For more pictures, see our website:

SCAN ME



MH Lifestyle

Fun read alert: We found this great article featuring the remodel of a 1954 mobile home believed to have been owned by Desi Arnaz, wonderfully called the Lucille. We hope you have a ball reading this article.



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

MARKET REPORT

FOR SALE



Val Vista:
2016 Fairmont
3 bed, 2 bath, \$50,000



Colonial Terrace:
1989 Stonehaven with garage
3 bed, 2 bath, \$19,500



Plymouth:
2 homes coming
week of 7/18

FOR RENT



Plymouth: 1966
3 bed, 1 bath, \$1010/month



Val Vista: 2023
3 bed, 2 bath, \$1250/month



Plymouth: 1996
3 bed, 2 bath, \$900/month

MY FAVORITE KITCHEN TOOLS

When the dog bark, when the kids scream, these are a few of my favorite thing:

1. Value Of A Gallon Size Zip Lock Bag: Priceless
I always have a box of these in my kitchen even if I never used them for storage. Stuff with whip cream, sauce, or frosting, snip the corner off and instant pastry bag. I have even used this trick with frying dough. My second favorite use is breading. Whether a recipe says to coat with seasoning or I am breading for frying, I love to put my seasoning/coating in the bag and add my protein and go old school shake and bake.

*Always dry protein or ingredients prior to coating/battering, it helps with adhesion. My final favorite use is a smashing good time, literally. I will use the bag to hold meats that I am turning into cutlets/tenderizing or crackers that I am crumbling for a recipe. No mess and easy to pour (crackers/breadcrumbs/nuts).

2. My Over the Sink Strainer Board: I have a small kitchen with limited counter space. This tool combines both a cutting board and a strainer and fits over your sink (board is 11.5 x 20). This allows me to wash and cut right over the sink.

3. A Good Noodle Board: Again, I have a small kitchen, think 6 to 7 ft wide by 7 ft long, with a max of 8 linear feet of kitchen counter space (3 ft of which is lost to a drying rack and a microwave). My longest continuous worksurface is 3 ft long. So, anything that converts non-workspace to workspace helps my prep. My noodle board (a 20" x 30" bamboo cutting board) sits on top of my stove and tucks between my fridge and wall when not in use, is a life saver. If I need to carve a large chunk of meat (prime rib), roll out dough (hence the name), or just need a massive snack board for entertaining, this is a go to.

STEVENS HOMES AND COMMUNITIES

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



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