



Office Hours:

*Monday-Friday 9am-5pm
Saturday & Sunday 10am-5pm*

Phone 609.804.3300

Fax 609.804.3310

Emergency 888.488.6587

CALENDAR

November 1—Rent is Due

November 2—Election Day

November 5—Late Fees Assessed

November 7—Daylight Savings Time

November 11—Veterans Day

November 28—Thanksgiving Day Office Closed

Who's Who at The Woods

Norma Meyer
Regional Manager

Patricia Colson
Assistant Manager

Michelle Do
Beatrice Cantrell
Leasing Consultant

Larry Iacovelli
Maintenance
Supervisor

Dennis Cardonick
Mark Ritter
Don Steinmetz
Edward Dowd
Rafael Barrios
Ron Massey
Maintenance

Mirna Nieves
Jolene Massey
Resident Services



Some Friendly Reminders:

Please always be mindful and courteous of your neighbors.

Be sure to be respectful of loud noises, especially during quiet hours.

Also, all vehicles must be parked in the garage and driveway, so that residents may use the overflow parking for any guests.

Guests may also park additional vehicles at the Clubhouse in the overflow parking lot.

Thank you!



We are so very thankful for our residents!



Thank you for continuing to choose The Woods as your home!

Insurance Addendum

Please be advised there is a new insurance addendum which replaces the previous addendum and will become part of your lease.

This community requires all residents to maintain evidence of liability insurance with a minimum of \$300,000.00 throughout the term of your lease.

Effective November 1, 2021, any resident who has not provided current insurance coverage to the leasing office will automatically be enrolled in a master policy providing the required liability coverage. This master policy does not provide coverage for personal property and will be billed to the resident in the amount of \$19.65 per month.

Please contact the office if you need a copy of the addendum.



Larry's

Maintenance Corner

Please be aware, when entering work orders into the resident portal, if it is an emergency, immediately contact the emergency line at 1-888-488-6587. Regular work order entries will be addressed on a first come first serve priority basis.

If anyone in the household is sick, we cannot send our maintenance team into your unit. Thank you for your understanding and stay well!

Don't Forget To

Set your clocks back on Sunday, November 7th for Daylight Savings

THE LADIES SOCIAL CLUB

Every Wednesday
From 1:00 p.m. to 3:00 p.m.

Bring crochet or crafting supplies and connect with your fellow neighbors through crochet every Wednesday at the Clubhouse !

Light Show On The Lake



Light Show on the Lake

11/25/21-01/06/22

Over 120 Christmas Trees made from over 50,000 Christmas lights, magically float on Lake Meone in the center of Historic Smithville. The moment darkness falls, an orchestrated show of lights and music is played out across the lake. The lights seem to dance and chase each other to the music all the while reflecting of the water's surface. This show can be seen from either side of the village as well as the bridge.

Thanksgiving Stuffing

Ingredients

- 1 small loaf (1 pound) day-old crusty sourdough bread, (not sandwich bread)
- ½ cup salted butter or vegan butter
- 2 leeks, halved, thinly sliced, and rinsed well (2 cups)
- 4 celery stalks, diced (1¾ cups)
- 3 garlic cloves, chopped
- ¾ teaspoon sea salt
- ½ teaspoon freshly ground black pepper
- ¼ cup chopped sage
- Heaping ¼ cup chopped parsley
- 1 teaspoon chopped rosemary
- 1 teaspoon fresh thyme leaves
- 1½ to 2 cups vegetable broth
- 2 eggs, beaten
- 1 tablespoon extra-virgin olive oil



Instructions

- Preheat oven to 350 F and grease an 8x11 or 9x13 inch baking dish
- Tear the bread into 1 inch pieces and place in a large bowl
- Melt the butter in a large skillet over medium heat. Add the leeks, celery, garlic, salt, and pepper, and sauté for 5 minutes, turning the heat to low halfway through. Pour the leek mixture over the bread and sprinkle with the sage, parsley, rosemary, and thyme. Use your hands to toss until coated. Pour 1 1/2 cups of broth evenly over the stuffing and toss to coat. Add the eggs and toss again. The bread should feel pretty wet. If it's still a bit dry, mix in the remaining 1/2 cup of broth. The amount you use will depend on how dense and dry your bread was.
- Transfer the mixture to the baking dish. If making ahead, stop here, cover the dish with foil, and store in the refrigerator until ready to bake.
- When ready to bake, drizzle the olive oil on top and bake, covered, for 30 minutes. If the stuffing is still wet, uncover the dish and bake for 5 to 10 more minutes to crisp the top.

Recipe from: <https://www.loveandlemons.com/stuffing-recipe/>