



DISTINCTIVE APARTMENT HOMES

# SEASONS AUGUST 2021

## CALENDAR

August 1—RENT DUE  
August 4— National Chocolate Chip  
Cookie Day  
August 6—Late Fees Applied

### WHO'S WHO AT JACOBS WOODS

**Regional Manager**  
Kathy Prokop

**Property Manager**  
Courtney Miller

**Leasing Consultants**  
Nancy Keltz  
Kelly Coleman

**Maintenance Supervisor**  
Andy Wilson

**Maintenance**  
Justin Hill  
Chris Haney  
Chad Ransom

**Amenity Services**  
Mario Ayala

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215-692-1692

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## NATIONAL CHOCOLATE CHIP COOKIE DAY!

**Stop in the Leasing Office  
for a cookie**

**Wednesday, August 4th, 1 PM - 4 PM**  
*\*while supplies last\**



**Peach Month at Peddler's Village**  
August 6th @ 10 AM– August 31st  
Lahaska, Bucks County, PA – 18931

*32nd Annual  
Lansdale Festival  
of the Arts*  
Exhibit and Sale of Fine Arts & Crafts

**Saturday, August 28, 2021**  
10 am to 4 pm at Memorial Park  
Main St. (Rt.63), Lansdale

Food and Beverages • Performing Arts • Door Prizes  
Presented by the Lansdale Department of Parks and Recreation and  
the Lansdale Festival of the Arts Committee.

Painting by Renée DiDomizio

CONCERT  
& MOVIE NIGHT  
AT FISCHER'S  
PARK

2225 Bustard Road,  
Lansdale, PA  
Friday, August 27th, 5 PM



“Coffee with Veterans”

If interested in getting  
together for morning coffee,  
please contact Paul either  
by text only, 215-285-6238,  
or email,  
PJMORDAN70@gmail.com.  
Please respond by Sept 1st,  
2021

## Pineapple Chicken with Coconut Rice

### Ingredients

- 1 1/2 pounds boneless skinless chicken breasts, cut into bite size pieces
- 1/3 cup low-sodium soy sauce
- 1/3 cup pineapple juice
- 2 tablespoons brown sugar
- 2 tablespoons ketchup
- 1 shallot, chopped
- 4 cloves garlic, chopped
- 1 tablespoon grated ginger
- 1 pinch red pepper flakes
- 2 tablespoons sesame oil, or extra virgin olive oil
- 1/4 cup chopped cilantro

### Pineapple Salsa

- 2 cups fresh pineapple chunks
- 1/2 small shallot, finely chopped
- 1 jalapeño, seeded (if desired) and chopped
- juice of 1 lime
- 2 tablespoons fresh thyme leaves
- 1 avocado, diced

### Instructions

1. In a glass jar, whisk together the soy sauce, pineapple juice, brown sugar, ketchup, shallots, garlic, ginger, and a pinch of chili flakes. Pour 1/3 of the sauce over the chicken and let sit 15 minutes or up to overnight in the fridge.
  2. Meanwhile, make the salsa: combine all ingredients in bowl.
  3. Heat the oil in a large skillet over medium-high heat. Add the chicken, cook 5 minutes until cooked through on both sides. Reduce the heat to medium and pour in the remaining soy sauce mix. Cook until the sauce glazes the chicken and begins to caramelize, about 5 minutes. Remove from the heat and stir in the cilantro.
  4. Serve the chicken over rice and spoon the salsa over the chicken. Sprinkle on the diced avocado and a squeeze of lime.
- Coconut Rice: Combine 1 (14 ounce) can coconut milk and 1/2 cup water in a medium pot. Bring to a low boil. Add 1 cup basmati rice and a pinch of salt. Stir to combine, cover, then turn the heat down to the lowest setting possible. Allow the rice to cook 10 minutes on low, then turn the heat off completely and let the rice sit, covered for another 15-20 minutes. Remove the lid and fluff the rice with a fork.

