



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

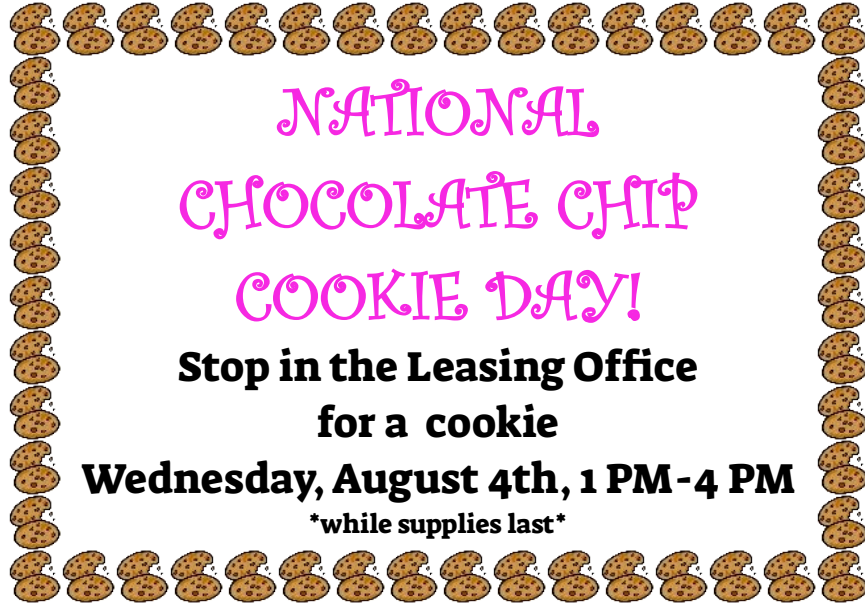
Amenity Services
Mario Ayala

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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.

