



DISTINCTIVE APARTMENT HOMES

SEASONS SEPTEMBER 2021

Calendar

- September 1 — Rent Due
- September 6 — Labor Day.
Office Closed
Late Fees Applied
- September 22—Hello Fall!

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

OFFICE NUMBER
215-692-1692

FAX NUMER
215-692-1629

September Local Community Events!

Starting September 6th—Scarecrows in
the Village at Peddler's Village
2400 Street Road
New Hope, PA 18938

September 11th—Towamencin
Community Day!
2225 Bustard Road
Lansdale, PA 12pm-4pm

September 18th—Lansdale Cruise Night
7pm-9pm

September 14th, 21st, 28th—Whites Road
Concert Series
400 Whites Road Lansdale, PA

MAINTENANCE REQUESTS

When submitting a work order online through the resident portal, you are granting permission for maintenance to enter your apartment, even if you are not home.

For maintenance requests that require scheduling, you will need to call the office. All requests that require scheduling will take place on Thursdays, on a first come first serve basis.



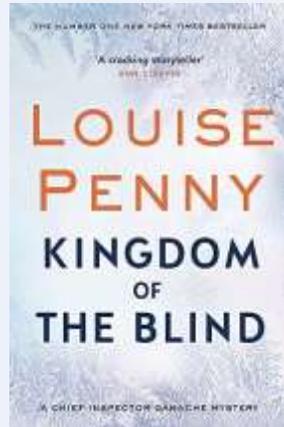
“Coffee with Veterans”

If interested in getting together for morning coffee, please contact Paul either by text only, 215-285-6238, or email, pjmordan70@gmail.com.

Jacobs Woods Book Club

A revival of our monthly book club will be on October 4, 2021 at 1:30pm. Come prepared to talk about a book you have recently read. Bring your suggestions for a book to read for November.

If interested, please contact Celia Frankford at 267-421-5818 or email celiabethfrankford@gmail.com



Chocolate Zucchini Banana Cake with Vanilla Coffee Frosting

Ingredients

- 2 small zucchini, grated
- 2 medium ripe bananas, mashed
- 1/2 cup melted coconut oil
- 1/3 cup honey
- 2 eggs
- 2 teaspoons vanilla extract
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 teaspoon ground cinnamon (optional)
- 1/2 teaspoon kosher salt
- 1 cup semi-sweet or dark chocolate chunks

Frosting

- 4 ounces cream cheese, at room temperature
- 1/2 cup (1 stick) salted butter, at room temperature
- 1 1/2 cups confectioners' sugar
- 1 tablespoon instant coffee powder
- 2 teaspoons vanilla extract

Instructions

1. Preheat oven to 350° F. Line an 8-inch square baking pan with parchment paper.
2. Place the shredded zucchini in a clean towel, then squeeze out any excess water.
3. In a large mixing bowl, stir together the mashed bananas, coconut oil, honey, eggs, and vanilla until combined. Add the flour, baking soda, cinnamon, and salt, mix until just combined. Stir in the zucchini. Fold in the chocolate. Pour the batter into the prepared bread pan. Bake for 30-40 minutes, or until the center is just set. Remove and let cool for at least 30 minutes before frosting.
4. To make the frosting, dissolve the instant coffee in 1 tablespoon hot water. In a stand mixer, beat together the cream cheese and butter until light and fluffy, about 2 minutes. Add the confectioners' sugar, coffee, and vanilla. Beat until the frosting is light and fluffy, 2 to 4 minutes more.
5. Spread the frosting over cake. Slice, snack, and enjoy!

