



DISTINCTIVE APARTMENT HOMES

# SEASONS OCTOBER 2021

## Calendar

October 1st — Rent Due  
October 6th — Late Fees Applied  
October 11th—Columbus Day  
October 31—Happy Halloween

### 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 NUMBER**  
215-692-1629

**EMAIL**  
info@JacobsWoods.net

**www.jacobswoods.net**



## 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](mailto:celiabethfrankford@gmail.com)



Enjoy a movie  
under the stars!

**October 1, 2021**  
**Fischer's Park**  
**2225 Bustard Road**



5:00pm Concessions open with  
Grilly Cheese Food Truck and  
Kona Ice

7:15pm (Dusk) Movie:  
Hocus Pocus



Boo at the Zoo returns on Saturday, October 9. Make sure to bring your trick-or-treat bag, as treat and activity stations will be located throughout the zoo.

**ELMWOOD PARK ZOO**  
**Every Saturday & Sunday**  
**in October 12-3 PM**



What do you call  
a skeleton that  
makes you laugh  
and giggle when  
you're sad?

- A funny bone

## 4 Cheese Roasted Garlic Alfredo Stuffed Spaghetti Squash

### Ingredients

- 1 1/4 cups whole milk or heavy cream
- 6 ounces frozen chopped spinach, thawed and squeezed dry
- 2 tablespoons chopped fresh sage
- 1 tablespoon fresh thyme leaves
- 1 cup shredded fontina cheese
- 1/2 cup shredded mozzarella or creamy gouda
- 1 cup shredded provolone cheese
- 2 medium spaghetti squash, halved and seeds removed
- 1/4 cup grated parmesan
- kosher salt and black pepper
- 1 head garlic
- olive oil
- 2 tablespoons salted butter, at room temperature

### Instructions

1. Preheat the oven to 425° F.2. In a medium bowl, mix together the milk, spinach, sage, thyme, fontina, and mozzarella. Season with red pepper flakes, salt, and pepper.3. Place the squash in a baking dish and season the cut sides with salt and pepper. Sprinkle 1/2 of the provolone cheese into the bottom of each squash, then evenly divide the milk/cheese mix among the squash cavities. Top with the remaining provolone and parmesan. Cover the squash with foil.4. Slice off the top portion of the garlic head to expose some of the cloves. Place the garlic on a piece of foil. Drizzle with olive oil and wrap it up.5. Bake the squash and garlic for 30 minutes. Remove the foil from both and continue baking the squash and garlic another 15-20 minutes or until the squash is tender and the cheese is golden brown on top.6. Let the garlic cool, then squeeze the cloves out into a bowl. Add the butter and 1 tablespoon sage. Mash the cloves into the butter with a fork. Spread the butter over the squash, then use a fork to scrape the squash into strands, mixing the cheese with the squash. Enjoy!

