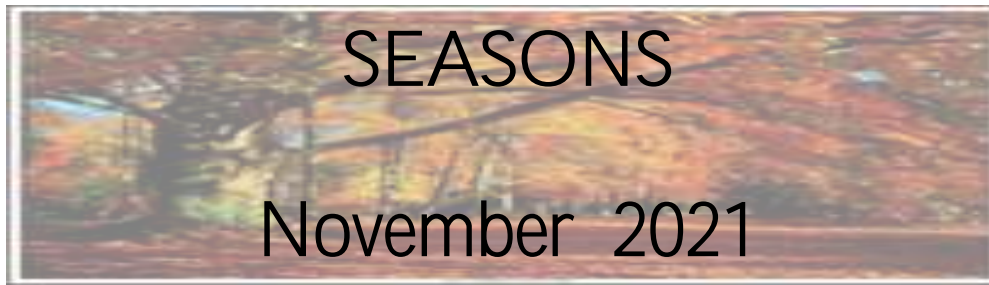




DISTINCTIVE APARTMENT HOMES



Calendar

- November 6th — Late Fees Applied
- November 11th — Veterans Day
- November 25th — Thanksgiving Day
OFFICE CLOSED

WHO'S WHO AT JACOBS WOODS

Regional Manager
Kathy Prokop

Property Manager
Courtney Miller

Leasing Consultant
Kelly Coleman

Leasing Consultant
Nancy Keltz

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

PRESENTED BY **shyft**

THANKSGIVING FOOD DRIVE

The pandemic has made the hunger crisis worse. 42 million Americans are going to bed hungry every night including 1 in 6 kids.

Oct. 21st – Nov. 4th

Help feed the local community by donating non-perishable food during the Thanksgiving season.

Drop off at your Management office, the Move For Hunger team will coordinate your pickup!

MoveForHunger.org

TRASH SCHEDULE -

WEEK OF THANKSGIVING

Tuesday:
North Bend Court
Middle Lane
New Park Circle
Merchant Square Place

Wednesday Recycle:
Entire Community

Friday:
Parade Field Way
Encampment Road





Peddler's Village

Celebrate Apple season in Bucks County with a weekend of fun on Saturday & Sunday, November 6 & 7 from 10 a.m. to 6 p.m.

Routes 202 & 263
Lahaska, Bucks County, PA - 18931

Salted Bourbon Apple Crumble Coffee Cake

Ingredients

1 stick (8 tablespoons) salted butter, at room temperature
3/4 cup packed brown sugar
2 teaspoons vanilla extract
2 large eggs, at room temperature
2/3 cup plain Greek yogurt or sour cream
1/3 cup apple butter
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon cinnamon
1/4 teaspoon kosher salt
1/4 cup apple cider
1/4 cup bourbon (or more cider)

Streusel

1/2 cup packed brown sugar
2 teaspoons cinnamon
3/4 cup all-purpose flour
6 tablespoons cold butter, grated
1 1/2 cups chopped apples, plus 1 small apple, thinly sliced

Glaze

4 tablespoons salted butter
2 tablespoons maple syrup
3/4 cup powdered sugar
1 tablespoon bourbon
1/2 teaspoon sea salt

Instructions

1. Preheat the oven to 350° F. Butter a 9-inch bundt pan. 2. In a large mixing bowl, beat together the butter and brown sugar until combined. Add the sour cream, apple butter, and vanilla, beating until smooth. Beat in the eggs, one at a time, until combined. Add the flour, baking powder, baking soda, cinnamon, and salt. Slowly mix in the apple cider and bourbon until just combined, being careful not to overmix. 3. To make the streusel. In a medium bowl, combine the flour, brown sugar, and cinnamon. Add the butter and use your fingers to mix the butter into the flour until a crumble forms. 4. Spoon half the batter into the prepared pan. Sprinkle the apples over the batter, sprinkle half the crumble over the apples. Spoon the remaining batter over in an even layer. Evenly layer on the apple slices, then top with the remaining streusel mix. 5. Bake for 60-65 minutes, or until a toothpick inserted into the center comes out clean. Let cool 30 minutes and then invert the cake onto a plate, flipping it back upright onto a serving plate. 6. To make the glaze, add the butter and maple to a small pot set over medium heat to melt. Whisk in the powdered sugar, bourbon, and salt. Drizzle the glaze over the cake and let set 10 minutes. Serve the cake slightly warm or at room temperature. Keep cake stored, covered in the fridge.



Established in 1728
Towamencin
TOWNSHIP

A Community of Tradition and Vision

Turkey Trot 5k

Walk/Run

Saturday, November 13th

visit www.runtheday.com for more info