



DISTINCTIVE APARTMENT HOMES



SEASONS DECEMBER 2021

Calendar
December 1st — Rent Due
December 6th—End of Hanukkah
December 24—Christmas Eve
December 25th — Christmas Day

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 NUMER
215-692-1629

EMAIL
info@JacobsWoods.net

www.jacobswoods.net

DURHAM HILL

Holiday Market

Santa Claus

Photo Ops

Plumsteadville
Vol Fire Co
Fire Truck

Apache
the
Christmas
Horse

20+ Local
Vendors

DECEMBER 4th & 5th
Durham Hill Farm—6409 Durham Road—Bedminster
Township, PA 18947

**2021 Holiday Lights
Festival and Tree
Lighting**

December 4th
Time: 4:30pm-8:30pm

Fischer's Park
2225 Bustard Road
Lansdale, PA 19446

Winter Weather Reminders

- ◆ During snow please park your vehicle in your garage to ensure that your driveway can be cleared.
- ◆ Although your sidewalk may not be the first to be shoveled, our staff strives to clear all sidewalks as quickly as possible. Please be patient.
- ◆ Open kitchen and bathroom cabinet doors to allow warmer air to circulate around the plumbing during those frigid days or nights.
- ◆ Do not set your thermostat for less than 58 degrees

Hague's Christmas Trees

Fresh-cut from NE Pennsylvania and cut-your-own. Custom-made wreaths, fresh greens.

755 Forty Foot Road Hatfield

Hot Chocolate Lace Cookies

INGREDIENTS

1 stick (8 tablespoons) salted butter
1/2 cup packed light brown sugar
1 teaspoon vanilla extract
1 large egg white
3/4 cup almond flour
1/4 teaspoon kosher salt
Hot Chocolate Filling
8 ounces semi-sweet or milk chocolate chips
1/3 cup heavy cream
1 teaspoon vanilla extract

DIRECTIONS:

1. Melt the butter in a medium saucepan. Once melted, whisk in the brown sugar. Bring to a boil over high heat and cook 1 minute. Remove from the heat and transfer to a bowl. Whisk in the vanilla. Add the almond flour and salt mixing until combined. Let cool 5 minutes, then stir in the egg white. Let the dough sit 10 minutes to thicken. 2. Position racks in the upper and lower thirds of the oven. Preheat the oven to 350 degrees F. Line 2 baking sheets with parchment paper. 3. If you can roll the dough into balls, add 1 tablespoons water to thin. The dough should be thinner and look like my photo above. 4. Drop 1 teaspoons size amounts of dough on prepared baking sheet, placing each 3 inches apart. Bake for 7-9 minutes until golden brown around the edges. The butter will be bubbling up around the cookies, this is OK. Allow the cookies to cool on the baking sheet for 5 minutes, then transfer to a wire rack to cook completely. 5. To make the filling. Combine chocolate and cream microwave-safe bowl and microwave, stirring every 45 seconds, until melted. Stir in the vanilla and coffee powder. Let cool 10 minutes, until slightly thickened and spreadable. 6. Sandwich each cookie with the chocolate filling or melted milk chocolate. Store cookies in an airtight container for up to 4 days.



Gingerbread Competition and Display

November 19 through January 8, 2022



2400 Street Road
New Hope, PA 18938

**The Leasing Office will be closed
Friday, December 24th and
Saturday December 25th.**