



DISTINCTIVE APARTMENT HOMES



SEASONS JUNE 2022

Calendar

- June 1 — Rent Due
- June 6 — Late Fees Applied
- June 11—JW Garage Sale
- June 19— Father's Day
- June 20— Pool Open Daily

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 Pool Opening

The pool will be open WEEKENDS ONLY until June 20th.

POOL HOURS: 12 PM– 8 PM

**ALL RESIDENTS MUST SHOW POOL
PASS & SIGN IN
GUEST PASSES: \$4 each & 4 guests
per apartment**

SAVE THE DATE!

JACOBS WOODS YARD SALE
Saturday, June 11th 2022
9 AM-12 PM

**If you would like to
participate, please call
the Leasing Office.**



Community Reminders

- Propane or charcoal grills on the patio/balcony are not permitted. There are grills behind the pool area for residents to use. Please remember when using the grills to clean up and take your trash with you.
- If you are a pet owner, please be mindful of your pets and clean up after them.
- Flowers and plants can be kept in planters on the patio/balcony. Please do not plant anything in the ground.
- Work orders submitted through the resident portal are not monitored after hours. Please call 215-692-1692 to report any emergency work orders.

HAPPY
Father's
Day
♥

BOOK CLUB

First Monday of the month at
1:30 pm in the Clubhouse

June 6: The Address by Fiona



Arts & Music Festival
June 17-18, 2022

One Pot Spinach and Sun-Dried Tomato Burrata Pasta

Ingredients

- 1 (8 ounce) jar oil-packed sun-dried tomatoes
- 3 tablespoons extra virgin olive oil
- 2 small bell peppers, thinly sliced
- 2 small shallots, sliced
- 4 cloves garlic, chopped
- 1 tablespoon dried basil
- 1 teaspoon dried oregano
- 1 teaspoon dried dill
- chili flakes
- kosher salt and black pepper
- 1 pound short cut pasta
- 2 tablespoons red wine vinegar
- 3 cups baby spinach
- 1 cup marinated artichokes, quartered
- 8 ounces burrata cheese, at room temperature
- fresh basil

Instructions

1. Drain the oil from the sun-dried tomato jar into a large pot or skillet with sides. Set the tomatoes aside. 2. Set the pot over medium-high heat. Add the bell peppers, shallots, garlic, basil, oregano, dill, chili flakes, salt, and pepper. Cook until the peppers deeply soften and the garlic is fragrant, 5 minutes. Add 4 cups water. Bring to a boil, add the pasta, and cook, stirring often, until the pasta is al dente, 7 minutes. 3. Stir in the vinegar, spinach, artichokes, and sun-dried tomatoes. Break the burrata over the pasta. Remove from the heat and let sit 2-3 minutes, then gently stir until the cheese is melty. 4. Serve immediately topped with lots of fresh basil. Enjoy!

