JACOBS WOODS

DISTINCTIVE APARTMENT HOMES

SEASONS AUGUST 2022

CALENDAR

August 1—RENT DUE
August 6—Late Fees Applied

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

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Lansdale Borough's Community Picnic

August 24, 2022
5:30 PM—8:30 PM
Memorial Park Lansdale—
300 E. Main Street

Music, games, food and fun. Bring your own dinner or support local vendors.

Book Club

First Monday's of the month at 1:30 PM in the Clubhouse

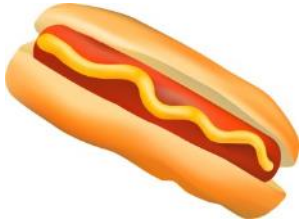
Sept. 19: Song of the Jade Lily by Kirsty Manning

Oct. 10: Have You Seen Luis Velez by Catherine Ryan Hyde

Nov. 7 Our Darkest Night: A Novel of Italy and the Second World War by Jennifer Robson

Dec. 5: What Happened to the Bennetts by Lisa Scottoline

COMING SOON!
Jacobs Woods Summer BBQ



An email will be sent with more info

Every Wednesday at Freddy's Family Fun Center (at Freddy Hill Farms), moms get to play mini-golf for FREE with a paying child, between noon and 5pm.

Free Concert: Shot of Southern

Wentz Run Park
1000 Anvil Lane Blue Bell
August 4th 7 PM-8:30 PM

OUTDOOR MOVIE NIGHT:
"BACK TO THE FUTURE"

AUGUST 20th @ 8:30 PM
PEDDLER'S VILLAGE

Easy Brown Sugar Peach Cobbler

Ingredients

- 1 stick (8 tablespoons) salted butter, cubed
- 1 cup all-purpose flour
- 1 cup light or dark brown sugar
- 2 teaspoons baking powder
- 1/2 teaspoon cinnamon
- 1/2 teaspoon kosher salt
- 1 cup milk
- 1 tablespoon vanilla
- 5-6 peaches, cut into 8 wedges
- 2 tablespoons maple syrup

Maple Butter

- 4 tablespoons salted butter
- 1/4 tablespoons maple syrup

Instructions

1. Preheat the oven to 375° F. Drop the butter into a 9x13 inch baking dish and place the dish in the oven to melt, about 10 minutes.2. To make the batter. Stir together the flour, 1/2 cup brown sugar, baking powder, cinnamon, and salt. Add the milk and vanilla, mix until just combined.3. In a bowl, toss the peaches with 1/4 cup brown sugar and the maple syrup.4. Layer half of the peaches over the melted butter. Then, pour over the batter, do not stir. Layer the remaining peaches over the batter. Bake 50-55 minutes, until the center is just set and the edges begin to brown.5. Meanwhile, mix the butter and maple together in a pan. Boil 2 minutes, then remove from the heat.6. Serve the cobbler warm or at room temp with ice cream and maple butter drizzled on top.