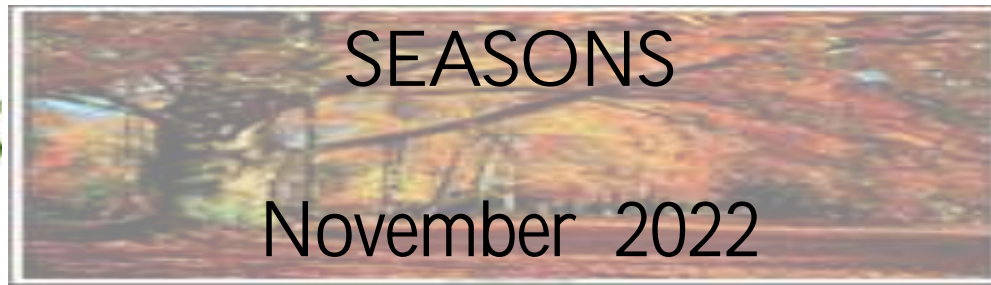




DISTINCTIVE APARTMENT HOMES



# SEASONS

## November 2022

### Calendar

- November 6th — Late Fees Applied
- November 11th — Veterans Day
- November 24th — 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

### BOOK CLUB

1:30 PM in the Clubhouse

If you are interested, please call Celia  
Frankford at 267-421-5818, or e-mail her at  
celiabethfrankford@gmail.com.

**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

### BYOB RESIDENT HAPPY HOUR

Friday, November 18th  
3-5 PM

BYOB

Please bring an appetizer or dessert

If you are interested in playing  
Bridge on Monday's  
please call Patricia Peck at 484-919-6956

### 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

HAPPY  
Thanksgiving





## LADIES TEA

Wednesday, November 9th at  
1 PM

Please RSVP by November 5th  
to Mary Jo Mordan  
215-285-6239

## Peddler's Village

Shops are open until 10 p.m. on November 18th to  
kick off our Merchants Open House!

Friday, November 18: 10 a.m. – 10 p.m.

Saturday, November 19: 10 a.m. – 9 p.m.

Sunday, November 20: 11 a.m. – 6 p.m.



Established in 1728  
**Towamencin**  
T O W N S H I P

A Community of Tradition and Vision

**Turkey Trot 5k**  
**Walk/Run**

VISIT-  
[www.runtheday.com/race/TURKEYTROT2022](http://www.runtheday.com/race/TURKEYTROT2022)

## Pepper Jack Cheese Creamed Corn

### Ingredients:

8 ears white corn, in husks  
¼ pound salted butter  
½ cup all-purpose flour (substitute rice flour for gluten-free)  
2 cups (1 quart) half and half  
1.5 cups 2% milk  
½ small onion, cut into small dice (approximately 1 cup)  
½ red bell pepper, cut into small dice (approximately 1 cup)  
2 cloves garlic, minced  
1 cup grated pepper jack cheese  
1 cup sharp yellow cheddar cheese  
1 tablespoon hot sauce  
½ teaspoon grated nutmeg  
salt and pepper to taste  
2 tablespoons salted butter  
½ cup panko bread crumbs

### Instructions:

Arrange rack in oven to the center.  
Preheat oven to 350 degrees; arrange corn in its husks in a single layer and roast corn for approximately 35-40 minutes.  
While the corn is roasting, melt ¼ pound of butter in a large pot over medium-low heat.  
Add red bell pepper, onion and garlic and sauté for at least 10 minutes until onion is translucent and red bell pepper is soft.  
Whisk in flour until it is evenly distributed and incorporated into the pepper/onion/garlic mixture.  
Slowly add milk and half and half, whisking vigorously to combine.  
Reduce heat to low and simmer until sauce is thickened, approximately 45 minutes.  
Add hot sauce and stir until combined.  
Add grated cheeses slowly and nutmeg.  
Season with salt and pepper.  
Remove from heat and let cool slightly.  
Remove corn from oven when done but do not turn off the oven.  
Let corn cool slightly before removing from husks and cutting corn off of the cob.  
Add corn to approximately 4 cups pepper jack sauce in a large bowl and stir gently to incorporate (add more to taste if necessary, and freeze remaining pepper jack sauce for later use).  
Pour corn mixture into a greased ovenproof casserole dish.  
In a small skillet, melt 2 tablespoons butter over medium-low heat and add panko bread crumbs, stirring continuously until bread crumbs are golden brown and toasted.  
Sprinkle bread crumbs on top of corn mixture and place in oven an additional 10-15 minutes.