



DISTINCTIVE APARTMENT HOMES

## **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](http://www.jacobswoods.net)

# SEASONS January 2023

## CALENDAR

January 1st — Rent Due

Office closed

January 6th — Late Fees Applied

January 16th — Martin Luther King  
Day

*January 16th - 22nd*  
**2023**

[www.amblermainstreet.org](http://www.amblermainstreet.org)  
Instagram @ambler.main.street  
Facebook @amblermainstreet



**AMBLER**  
RESTAURANT WEEK

## BYOB HAPPY HOUR

Friday, January 27, 2023  
3 PM to 5 PM

Please bring an appetizer and a  
drink



LADIES TEA  
Wednesday, January 11, 2023

1 PM in the Clubhouse

RSVP to Jo  
Mordan  
215-285-6239



# BOOK CLUB

Book Club will be meeting on Monday's at 1:30 pm in the Club House. If you are interested, please call Celia Frankford at 267-421-5818, or e-mail [celiabethfrankford@gmail.com](mailto:celiabethfrankford@gmail.com).

This is a list of the books for the next six months.

Jan. 9: The Personal Librarian by Marie Benedict and Victoria Christopher Murray

Feb. 6: The Violin Conspiracy by Brendan Slocumb

March 6: The Light We Carry by Michelle Obama

April 3: The Music of Bees: A Novel by Eileen Garvin

May 1: The Last Thing He Told Me by Laura Dave

June 5: Demon Copperhead by Barbara Kingsolver



**Maintenance  
will pick up Christmas  
trees every Friday morning  
during the month of January.  
Please have them out prior to 8AM.  
Check to be sure you have removed all  
lights and ornaments before  
disposing of tree.**

## Recipe Corner:

### Jalapeño Poppers

#### Ingredients

for 8 poppers

4 jalapeños

8 slices bacon

8 oz cream cheese, softened

#### Preparation

Preheat oven to 400°F (200°C).

Slice the jalapeños in half, then remove the seeds by scraping out the insides.

Spread the cream cheese evenly among the jalapeño shells.

Wrap each jalapeño in bacon.

Place the bacon-wrapped jalapeños on a baking sheet lined with parchment paper. Bake for 20 minutes, until bacon is browned and peppers are tender.

Enjoy!

