



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**

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## **SEASONS FEBRUARY 2023**

### **Happening at the Clubhouse:**

**Ladies Tea:** February 8th at 1 PM

**Pinochle:** Thursday's at 1 PM

**Resident Happy Hour:** February 24th at  
3 PM—Bring a drink and appetizer

### **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.

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

### **February 2023 Calendar**

February 1st -  
Rent Due

February 6th—  
Late Fees Applied

February 12th—  
Super Bowl Sunday

February 14th-  
Valentine's Day

February 20th-  
President's Day

**PHILLY  
HOME  
+GARDEN  
SHOW**

**FEBRUARY 24-26, 2023  
GREATER  
PHILADELPHIA EXPO  
CENTER AT OAKS  
OAKS, PA**



## Maintenance Corner

- ♦ During a snow storm please be sure to park your vehicle in your garage. If your car is parked in the driveway it will not be plowed.
- ♦ If you smell gas, contact PECO. In the event of a power outage or cable outage please contact either PECO OR COMCAST directly as we do not have any control over these situations.  
PECO—1.800.494.4000  
COMCAST—1.800.934.6489
- ♦ Do not set your thermostat for less than 58 degrees

## Hot Spinach and Artichoke Dip

### Ingredients

1 (8 ounce) package cream cheese, softened  
 ¼ cup mayonnaise  
 ¼ cup grated Parmesan cheese  
 ¼ cup grated Romano cheese  
 1 clove garlic, peeled and minced  
 ½ teaspoon dried basil  
 ¼ teaspoon garlic salt  
 1 (14 ounce) can artichoke hearts, drained and chopped  
 ½ cup frozen chopped spinach, thawed and drained  
 ¼ cup shredded mozzarella cheese



### Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a small baking dish. Mix cream cheese, mayonnaise, Parmesan cheese, Romano cheese, garlic, basil, garlic salt, salt, and pepper together in a medium bowl. Gently stir in artichoke hearts and spinach. Transfer the mixture to the prepared baking dish; top with mozzarella cheese. Bake in the preheated oven until bubbly and lightly browned, about 25 minutes.