



DISTINCTIVE APARTMENT HOMES



Calendar	
May 1	Rent Due
May 6	Late Fees Applied
May 14	Mother's Day
May 29	Memorial Day.
	Office Closed

**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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Cardinal Hollow Winery  
Charcuterie Workshop with Board & Slate  
Thursday May 11th, 7pm - 9pm  
\$65/per person

Have a fun night out learning how to build and enjoy a beautiful charcuterie plate paired with a wine tasting flight!

**Price includes:**

- \* Step by step guidance from Tammy of Board and Slate on creating a charcuterie board that is sure to impress!
- \* Supplies and ingredients needed to assemble everything on a 10" palm leaf platter with window box
- \* 5 Sample Wine Flight from Cardinal Hollow Winery

**Happening at the Clubhouse this month:**

Book Club: May 1st at 1:30 PM The Last Thing He Told Me by Laura Dave

Ladies Tea: May 10th at 1 PM  
RSVP to Jo Mordan 215-285-6239

Bridge: Every Monday at 12 PM

Pinochle: Every Thursday at 1 PM

Resident Happy Hour: May 26th at 3 PM

Bring a drink and appetizer!





**Swing into  
SUMMER**

68<sup>TH</sup> ANNUAL CHAMBER GOLF OUTING

**Thursday, May 18  
at 11:30am**

**PINECREST COUNTRY CLUB**  
101 Country Club Drive, Lansdale

**Register Today!**  
[www.chambergmc.org/golf](http://www.chambergmc.org/golf)  
info@chambergmc.org  
215-362-9200

**Scramble Format**  
**\$195 per person**  
Only a few openings remain

CHAMBER OF COMMERCE  
for Greater Montgomery County



PRESENTED BY  
WOODFORD RESERVE®



## Breakfast Tacos

### Ingredients:

- 4 slices of bacon
- 8 large eggs
- 1 tablespoon milk or water
- Kosher salt
- Pepper
- 1 tablespoon unsalted butter
- 8 corn tortillas, warmed
- 1/2 cup shredded Monterey Jack cheese
- 1 medium Hass avocado—peeled, pitted and sliced
- Sliced radishes, cilantro leaves, finely chopped white onion, lime wedges and hot sauce, for serving

### Directions:

Preheat the oven to 400°. In a large nonstick skillet, cook the bacon over moderate heat, turning once, until browned and crisp, about 5 minutes. Transfer to paper towels to drain, then break the slices in half.

In a medium bowl, beat the eggs with the milk and a generous pinch each of salt and pepper. Wipe out the skillet and melt the butter in it over moderately high heat. Add the eggs and cook, stirring frequently, until small, soft curds form, about 3 minutes.

Arrange the tortillas on a large baking sheet. Spoon the eggs on the tortillas and sprinkle with the cheese. Bake for about 3 minutes, until the cheese is just melted. Top the eggs with the bacon and avocado. Serve right away, with radishes, cilantro, white onion, lime wedges and hot sauce.

