



DISTINCTIVE APARTMENT HOMES



SEASONS AUGUST 2024

CALENDAR

- August 1 — Rent Due
- August 6 — Late Fees Applied
- August 7 — Summer BBQ

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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JACOBS WOODS SUMMER BBQ

WEDNESDAY AUGUST 7th

Back of Clubhouse 5pm — 8pm

Food and beverages will be provided

Raindate: Thursday, August 8th

Please RSVP to the office by Saturday, August 3rd

HAPPENING AT THE CLUBHOUSE

We have started to renovate the Clubhouse!

On August 12th the Clubhouse will be closed until further notice.

The office will remain open and you will still have access to the office through the front door of the Clubhouse.

Groups that meet in the Clubhouse weekly we will be able to accommodate you on the back patio weather permitting.

MAINTENANCE CORNER

Please be aware during extremely hot days the A/C system is designed to ONLY take approximately 10 - 15 degrees off the OUTDOOR temperature. To help keep your home cooler & utility costs down please remember to:

- ◆ Keep blinds closed
- ◆ Use your ceiling fans
- ◆ Do not turn system off when not at home, set at higher temperature instead.

HAPPENING IN OUR AREA

August 3rd & 4th - Peach Festival

Peddlers Village 11am to 6pm

August 15th - Barbie Movie

Movie under the stars at Peddlers Village
Showing on Street Green Rd. at dusk

August 17th to October 27th

Renaissance Faire

Saturdays & Sundays 11am to 8pm
For ticket info visit: www.parenfaire.com

August 24th - Festival of the Arts

10am to 3pm at Memorial Park, Lansdale

August 24th - Lansdale Founders Day

1pm to 7pm at the Century Plaza Lot
Fireworks 9pm at Penndale Middle School

August 28th to September 2nd

The Great Allentown Fair

Visit www.allentownfair.com for information
on ticket prices and fair hours.

Community Reminders:

Parking — It has been observed that some residents are using the overflow parking as their private parking spaces. Remember, we ask that you either park in your garage or driveway and keep overflow parking for visitors, etc. Please be considerate.

Lights / Windchimes etc — Please do not hang or attach anything to your balconies / patios, garages or any part of the buildings.

Tomato & Zucchini Casserole

- 2 tbsp olive oil
- 1/2 tsp salt
- 1/4 tsp pepper
- 2 tsp. finely chopped garlic
- 1 cup halved grape tomatoes
- 1/4 chopped fresh basil leaves
- 1 cup shredded Italian cheese blend
- 1/2 cup Italian style panko crispy bread crumbs
- 1/4 cup shredded Parmesan cheese
- 2 lb medium zucchini, halved lengthwise and cut into 1/2 inch slices



Heat oven to 350*. Spray 8 inch square (2 qt) glass baking dish with cooking spray. In a 12 inch nonstick skillet, heat 1 tablespoon of the olive oil over medium-high heat. Add zucchini, salt and pepper; cook 7-10 minutes stirring frequently until crisp tender. Stir in garlic, cook 30 to 60 seconds or until fragrant. Remove from heat.

Add tomatoes and 1/4 cup basil to zucchini mixture, stirring to combine, transfer to baking dish. Top with Italian cheese blend.

In a small bowl, mix bread crumbs, parmesan cheese and remaining 1 tbsp olive oil. Sprinkle on top of shredded cheese layer in baking dish. Bake 30-35 minutes or until cheese is melted and vegetables are tender. Top with additional chopped fresh basil. Enjoy!

Book Club

All meetings take place in the Club House at 1:30 pm. Any questions contact Celia Frankford 215-882-0745 or celiabethfrankford@gmail.com

Sept. TBD: The Truth About the Devlins by Lisa Scottoline

Oct. 7: The Women by Kristin Hannah

Nov. 4: Murder At An Irish Chipper by Carlene O'Connor

Dec. 2: Bits and Pieces: My Mother, My Brother, and Me by Whoopi Goldberg