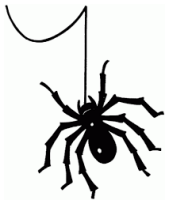




# The Honeywood Buzz

## October 2020



### The Honeywood Team

Michele Robinson  
*Property Manager*

Tom Cymbal  
*Maintenance Supervisor*

Tim Sandidge  
*Accounts Administrator/  
Leasing Consultant*

Kelsea Messenger  
*Leasing Consultant*

Mike Boyd  
*Maintenance Tech*

Tony Saunders  
*Maintenance Tech*

Chase Lucado  
*Maintenance Tech*

Stephanie Harper  
*Custodial*

David Paul  
*Grounds*

Ski Shelton  
*Exercise Coordinator*

Phone: 540-774-0088

Email:  
honeywoodinfo@hhhunt.com

### Office Hours

Monday – Friday  
9:30 am – 5:30pm

Saturday  
10:00 am – 5:00pm

Sunday  
Closed



### Renewal Reminder...

If you have an automatic monthly rent payment withdrawn from your account, please remember to update the new rate at the time of your lease renewal. Please contact the office with any questions or issues.

Pets **must be approved** by the office BEFORE bringing them home.

We will need the following:

- Vet records that show pets weight
- A picture of your pet
- Pay appropriate fees



**Please be cautious of the deer throughout our community while driving in the early morning and at night.**

Stop by and grab a spooky treat!  
They will be available in the office on  
Friday, October 30th from 10-5.



### Maintenance Corner

- Please contact the office to report any water leaks, staining around the toilet or stains on the ceiling.
- Just a reminder that online service requests that are put in after hours or on the weekends will be addressed the next business day.

# Caramel Apples

## Ingredients



- 2 cups sugar
- 1/4 cup light corn syrup
- 1/2 cup heavy cream
- 2 tablespoons unsalted butter
- 1/2 teaspoon pure vanilla extract
- Kosher salt
- 6 medium very crisp apples
- Nonstick cooking spray, for the parchment
- Candy apple sticks



## Instructions

- Add the sugar, corn syrup and 1/2 cup water to a small saucepan over medium-high heat. Stir a few times before the sugar begins to boil to combine the ingredients. Bring the syrup to a boil. Cook until the syrup is a deep amber and remove from the heat. Carefully pour in the cream and gently whisk to combine. Stir in the butter, vanilla and a pinch of salt until smooth. Keep off the heat.
- Pierce the apples through the bottom about halfway through with candy apple sticks. Line a baking sheet with parchment and lightly spray with nonstick cooking spray.
- Dip an apple, using the stick as a handle and swirling to coat completely. Allow excess caramel to drip off the bottom and use a spatula to help remove any large amount of caramel, as it will pool around the apple when you set it down to cool on the lined baking sheet. Repeat with the remaining apples, gently heating the caramel on the stovetop over low heat, stirring, if it gets too thick for dipping. You may add any extra toppings that you'd like, such as chocolate chips or m&ms immediately after dipping. Allow the caramel to set and cool completely before serving or wrapping apples, about 1 hour.

# October 2020

SUN	MON	TUE	WED	THU	FRI	SAT
				1 Rent Due	2	3
4	5	6 Rent Late: 10% fee	7	8	9	10
11	12 Columbus Day	13	14	15	16	17 National Pasta Day 
18	19	20	21	22	23	24
25	26	27	28	29	30 Spooky Treats! 	31 Happy Halloween! <b>BOO!</b>