

News and Views



As we bring in the new year, we also have to bring in all the possibilities and potential challenges that come along with it. One thing we can surely be grateful for is the health and safety of everyone.

As new changes or protocols take place, we will be sure to let you know. We're here for you, so please reach out with anything with which we can assist you or your family.

Our community and staff wish you a happy, healthy, and prosperous 2021. Cheers to the new year!



Craft Corner

DIY Wall Letters



Try out these cute, DIY, apartment and renter friendly, wall letters from TheLoveNerds.com! If you're hanging them on a wall, make the letters out of paper mache, or use wood if you're going to place them on shelves or furniture as decoration or book holders.



community reminders

our staff

	business manager
	assistant manager
	leasing consultant
	maintenance supervisor
	maintenance staff

office hours

mon-fri

saturday

sunday






resident portal

Our resident portal is now more helpful than ever due to the COVID-19 pandemic.

Submit service requests and more by visiting the 'Residents' tab of our community website at:

our community calendar - january 2021

sunday	monday	tuesday	wednesday	thursday	friday	saturday
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31		<div><div></div><div><div>January Cleaning Tip:</div><div>If you feel like your oven needs some extra deep cleaning, use baking soda and vinegar.</div></div></div> <div>For more helpful information and fun ideas, follow us on Facebook and Instagram! #LloydJonesLiving</div>				



Recipe
of the month

Over-the-Rainbow Minestrone



Courtesy of TasteOfHome.com

INGREDIENTS:

- 4 large stems Swiss chard or fresh baby spinach
- 2 tablespoons olive oil
- 1 medium red onion, finely chopped
- 6 cups vegetable broth
- 2 cans of fire-roasted diced tomatoes, undrained
- 1 can kidney beans, rinsed and drained
- 1 can garbanzo beans or chickpeas, rinsed and drained
- 1 medium yellow summer squash or zucchini, halved (cut into 1/4-in. slices)
- 1 medium sweet red or yellow pepper, finely chopped
- 1 medium carrot, finely chopped
- 2 garlic cloves, minced
- 1-1/2 cups uncooked spiral pasta or small pasta shells
- 1/4 cup prepared pesto

INSTRUCTIONS:

1. Cut stems from chard; chop stems & leaves separately.
Save for later. In a large skillet, heat oil over medium heat. Add onion and chard stems; cook and stir 3-5 minutes or until tender. Transfer to a 6-qt. slow cooker.
2. Stir in broth, tomatoes, kidney beans, garbanzo beans, squash, pepper, carrot and garlic. Cook, covered, on low 6-8 hours, until vegetables are tender.
3. Stir in pasta and chard leaves. Cook, covered, on low 20-25 minutes longer, until tender; stir in pesto. Serve with extra red peppers, basil, and Parmesan cheese!