

News and Views



“Don't settle for average. Bring your best to the moment. Then, whether it fails or succeeds, at least you know you gave all you had.”

—Angela Bassett

Thank you to Angela Bassett for the encouraging words above! Now is the time to grow and bloom with the season change and be mindful of your mental state. April is Stress Awareness Month, so make sure to take a break and relax when it's needed!

As we are now officially in Spring, remember that spring is the rainy season and you should not leave windows open during the rain. It can bring in humidity and damage to the apartment.

As always, we're here to help in any way possible! Please reach out if you need assistance by phone or email!



Craft Corner

No-Sew T-Shirt Bag



Want to change your usual bags to a more sustainable option? Check out these easy and cute no-sew tote bags you can make out of old t-shirts! All you need is an old shirt, scissors and to follow the steps provided on HappiestCamper.com.



community reminders

our staff

<input type="text"/>	business manager
<input type="text"/>	assistant manager
<input type="text"/>	leasing consultant
<input type="text"/>	maintenance supervisor
<input type="text"/>	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 - april 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	



Housekeeping Tip of the Month:

Don't leave windows open during rainy weather.
The moisture can create a permanent stain or damage.

For more helpful information and fun ideas, follow us on Facebook and Instagram! #LloydJonesLiving



Recipe
of the month

Parmesan Crusted Chicken



Courtesy of CincyShopper.com

INGREDIENTS:

- 2 lb Boneless Skinless Chicken Breast
- 1 Egg
- 1 tbsp Water
- 1 tsp minced Garlic
- 1/2 tsp Salt
- 1/2 tsp Black Pepper
- 2 cup Shredded Parmesan Cheese
- 4 tbsp Butter
- 2 tbsp Olive Oil

INSTRUCTIONS:

1. Cut each breast in half and pound to about 1/2" thick.
2. Beat egg and water in a shallow bowl until blended. Add garlic, salt and pepper and whisk to blend.
3. Place parmesan in another shallow bowl.
4. Dip each piece of chicken in egg mixture making sure to coat. Allow excess egg to drip off.
5. Place in parmesan. Sprinkle more parmesan over top. Gently press, then turn and repeat on other side. Shake off excess. Repeat with remaining chicken.
6. Place butter and oil in a large skillet over high heat.
7. Place chicken and do not move until edges brown (so that cheese sticks to chicken, about 3 minutes).
8. Lightly press with spatula then turn over and again do not move until browned.
9. Lightly press with spatula and remove to serving plate.