



Office Hours:
 Monday-Friday 9am-5pm
 Saturday & Sunday 10am-5pm
 Phone 609.804.3300
 Fax 609.804.3310
 Emergency 888.488.6587

Calendar
 April 1—Rent is Due
 April 5—Late Fees Assessed
 April 8- Passover
 April 11—Easter—Office Closed
 April 22—Earth Day

Who's Who at The Woods

Norma Meyer
Regional Manager

Patricia Colson
Assistant Manager

Michelle Do
Leasing
Consultant

Larry Iacovelli
Maintenance
Supervisor

Dennis Cardonick
Greg Ganiel
Mark Ritter
Don Steinmetz
Edward Dowd
Rafael Barrios
Maintenance

Mirna Nieves
Mayra Ortiz
Jolene Massey
Resident Services



The office will be closed on Sunday, April 11th in observance of Easter.



Now that most of us are self quarantined at home, please remember to be considerate of your neighbors and quiet enjoyment time. Please be mindful of loud noises and activity and the volume on surround sound equipment. Thank you!

The Greater Atlantic City Chamber has shared with us their community Facebook page, "**Atlantic County Take out and Delivery Options**", where residents can find information on which restaurants are open for take out and delivery services. This is a great way to support our neighbors and local businesses!

They have also shared of some meal delivery services.

Mom's Meals
1-877-222-3737

Meals on Wheels
1-888-426-9243

Spring Cleaning Tips

1. Dust blinds regularly with a microfiber cloth, working left to right, and blade by blade from the top to the bottom on each window.
2. Wash the inside of your windows right down to the sills. Open the windows and use a damp cloth to collect and clean any dust, dirt, or (yes) bug colonies that lived between the glass and the screen.
3. Dust end tables and open shelves in your home thoroughly to keep allergies at bay and finishes looking their best. Now is also the time to get to all the places you've been neglecting throughout the year, including ceiling fans, above kitchen cabinets, baseboards, and doorways
4. The best refrigerator cleaner is a combination of salt and soda water. The bubbling action of the soda water combines with the abrasive texture of the salt to make a great cleaner. Make this chore easier on yourself by tackling it one shelf at a time - every time you go to the store, make it a goal to clean a single shelf before you pile in new groceries.
5. If there's lime buildup around the faucet, lay paper towels over the fixture and soak it with vinegar, letting it set for one hour. The deposits will soften and become easier to remove.

COMMUNITY UPDATES

As it is growing increasingly difficult to find necessary supplies such as disinfectant sprays, wipes, masks, gloves, etc., we would like to encourage our residents to donate any additional items they may have to the office to help support our high risk residents who may not be able to leave their homes and find these items. We would also like to encourage residents to pick up any additional disinfectants when shopping if available to donate to the community. There will be a drop off/ pick up box in the front of the clubhouse. Thank you, we are stronger together!

Remember to stay moving, active, and healthy during self quarantine! Here is an easy beginner at home workout that doesn't need any extra equipment except for your body!

Make sure to get your heart rate pumping and get your muscles warmed by running in place, jumping rope, a few push-ups, some punches and kicks, jogging up and down your stairs, and/or twisting and swinging your arms and legs to get them moving!

This is the Beginner Bodyweight Workout (3 Circuits):

- 20 Bodyweight squats.
 - 10 Push-ups.
 - 10 Walking lunges (each leg).
- 10 Dumbbell rows (use a milk jug or other weight).
 - 15 Second Plank.
 - 30 Jumping jacks.

Is the store running low or out of bread? Here is an easy, Crusty Rustic Bread recipe!

Ingredients

- 1 ½ tablespoons yeast
- 1 ½ tablespoons kosher salt
- 6 ½ cups unbleached, all-purpose flour, more for dusting dough

Instructions

1. In a large bowl or plastic container, mix yeast and salt into 3 cups lukewarm water (about 100 degrees). Stir in flour, mixing until there are no dry patches. Dough will be quite loose. Cover, but not with an airtight lid. Let dough rise at room temperature 2 hours (or up to 5 hours).
2. Bake at this point or refrigerate, covered, for as long as two weeks. When ready to bake, sprinkle a little flour on dough and cut off a grapefruit-size piece with serrated knife. Turn dough in hands to lightly stretch surface, creating a rounded top and a lumpy bottom. Put dough on pizza peel sprinkled with cornmeal; let rest 40 minutes. Repeat with remaining dough or refrigerate it.
3. Place broiler pan on bottom of oven. Place baking stone on middle rack and turn oven to 450 degrees; heat stone at that temperature for 20 minutes.
4. Dust dough with flour, slash top with serrated or very sharp knife three times. Slide onto stone. Pour one cup hot water into broiler pan and shut oven quickly to trap steam. Bake until well browned, about 30 minutes. Cool completely.

