

DISTINCTIVE APARTMENT HOMES

WHO'S WHO AT JACOBS WOODS

Regional Manager
Kathy Prokop

Property Manager
Courtney Miller

<u>Leasing Consultant</u> Kelly Coleman

Leasing Consultant
Nancy Keltz

Maintenance Supervisor
Andy Wilson

Maintenance

Justin Hill Chris Haney Chad Ransom

Amenity Services

Mario Ayala

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SEASONS January 2021



January 1st— New Year's Day Rent Due OFFICE CLOSED

January 2021

Calendar

January 6th— Late Fees Applied

January 18th– Martin Luther King Jr Day

Enjoy Cheese & Wine pairings all month in January

AT

Bishop Estate Winery

2730 Hilltown Pike, Perkasie 18944





Maintenance
will pick up Christmas
trees every Friday morning
during the month of January.
Please have them out prior to 8AM.
Check to be sure you have removed all
lights and ornaments before
disposing of tree.

Maintenance Corner

- During a snow storm please be sure to park your vehicle in your garage. If your car is parked in the driveway it will not be plowed.
- In the event of a power outage or cable outage please contact either PECO OR COMCAST directly as we do not have any control over these situations. PECO—1.800.494.4000 COMCAST—1.800.934.6489
- Do not set your thermostat for less than 58 degrees
- Open kitchen and bathroom cabinet doors to allow warmer air to circulate around the plumbing during those frigid days or nights.

Recipe Corner Apple Cinnamon Mini Pies National Pie Day—January 23rd

- 1 package (14.1 ounces) refrigerated pie pastry
- 1/2 cup chunky applesauce
- 3 teaspoons cinnamon sugar, divided
- 2 tablespoons butter, cut into 12 pieces
- 1 tablespoon 2% milk, divided



- Preheat oven to 350°. On a lightly floured surface, unroll pastry sheets. Using a floured 3-1/2-in. round cookie cutter, cut six circles from each sheet.
- In a small bowl, mix applesauce with 1-1/2 teaspoons cinnamon sugar. Place 2 teaspoons applesauce mixture on one half of each circle; dot with butter. Moisten pastry edges with some of the milk. Fold pastry over filling; press edges with a fork to seal.
- Transfer to ungreased <u>baking sheets</u>. Brush tops with remaining milk; sprinkle with remaining cinnamon sugar. Bake 12-15 minutes or until golden brown. Remove from pans to wire racks. Serve warm or at room temperature.

