



DISTINCTIVE APARTMENT HOMES



CALENDAR

- April 1 — Rent Due
- April 4 — Easter
- April 6 — Late Fees Applied
- April 22 — Earth Day

WHO'S WHO AT JACOBS WOODS

Regional Manager
Kathy Prokop

Property Manager
Courtney Miller

Leasing Consultant
Nancy Keltz
Kelly Coleman

Maintenance Supervisor
Andy Wilson

Maintenance
Justin Hill
Chris Haney
Chad Ransom

Amenity Services
Mario Ayala

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Fitness Center Update

We are still taking reservations for the gym starting at 7:30am and closing at 10pm. The reservations are for an hour and we are now allowing up to two families in at a time. For those that have been to the gym in the past months know that we have spaced the equipment out. There is a sanitizing bottle at each piece of equipment for you to spray before and after.

At this time we are going to allow residents to reserve their time slots for up to a week in advance starting on Sundays. On Sundays you may call and make your reservations for the coming week.



We will continue to take reservations for the spa for one family at a time. Please specify which area you will be utilizing when you call.

TAX EXTENSION

THE TAX DEADLINE HAS BEEN
EXTENDED UNTIL

MAY 17th

FOR BOTH FEDERAL AND PA STATE



Since everyone is home now is a good time to do start **SPRING CLEANING!** Here are some helpful tips to get you started.

- ◆ One room at a time and start with the most time consuming room first.
- ◆ Use a microfiber, static cling cloth to dust and start up high first. Tops of furniture, appliances, light fixtures..
- ◆ Move the big pieces of furniture and clean behind and underneath
- ◆ Vacuum all the baseboards.
- ◆ Wash lesser used linens such as dust ruffles, mattress pads, decorative shams, shower curtain, tablecloths...
- ◆ Scrub the forgotten areas such as doors and light switch plates. Dust your blinds. Clean the windows and let the sun in.
- ◆ Flip the mattress
- ◆ Clean out the medicine cabinet and makeup bag
- ◆ Pack away the winter coats and clothing.
- ◆ Separate items into four categories: trash, give away/sell, storage and put away.

RECIPE CORNER

Lightened-Up Shrimp Scampi

6 ounces multi-grain spaghetti
1/4 cup multi-grain croutons, crushed
1/4 cup chopped fresh flat-leaf parsley
1 1/2 tablespoons grated lemon zest
1 tablespoon olive oil
1 shallot, thinly sliced
1 garlic clove, minced
1/4 teaspoon crushed red pepper
3/4 pound large shrimp, shelled and deveined (about 16 large shrimp, 21 to 25 count)
1/4 teaspoon salt
1/4 cup low-sodium chicken broth
1/4 dry white wine
1 tablespoon lemon juice
6 black pitted and chopped olives such as Kalamata (about 1 tablespoon)



Cook the spaghetti according to package directions. Drain; set aside.

Meanwhile, combine the croutons, 1/2 tablespoon of the parsley, and 1 tablespoon of the zest in a small bowl; set aside.

Heat the oil in a large nonstick skillet over medium heat. Add the shallot, garlic, and red pepper. Cook, stirring until the shallots are soft, about 1 minute. Add the shrimp and the salt, and cook, over medium-high heat, turning occasionally, until the shrimp are opaque, 1 to 2 minutes. Stir in the broth, wine, lemon juice, and olives. Bring to a boil and cook for 1 minute, then reduce the heat to medium. Stir in the spaghetti, the remaining 3 tablespoons parsley, and the remaining 1/2 tablespoon zest, tossing to coat well; remove from the heat.

Transfer to a large bowl. Sprinkle with the crouton mixture.