

DISTINCTIVE APARTMENT HOMES

WHO'S WHO AT JACOBS WOODS

Regional Manager Kathy Prokop

Property Manager Courtney Miller

Leasing Consultants Nancy Keltz Kelly Coleman

<u>Maintenance Supervisor</u> Andy Wilson

> <u>Maintenance</u> Justin Hill Chris Haney Chad Ransom

Amenity Services Mario Ayala

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www.jacobswoods.net

SEASONS

MAY 2021

Jacobs Woods Pool Opening Memorial Day Weekend

May 29th-31st, 2021 POOL HOURS: 12 PM- 8 PM

The pool will be open <u>WEEKENDS</u> <u>ONLY</u> until June 21st.

ALL RESIDENTS MUST SHOW POOL PASS & SIGN IN

*Pool furniture will not be provided. Please bring your own chair. At this time we are not requiring pool reservations and <u>no outside guests are permitted.</u> KENTUCKY NFDRY147

Calendar

Office Closed

May 6 — Late Fees Applied

May 9 — Mother's Day

May 31— Memorial Day.

May 1 — Rent Due

AY1 CHURCHILL DOWNS 2021 PRESENTED BY WOODFORD RESERVE





www.lansdalefarmersmarket.org —

Recípe Corner

Fresh Lime Margaritas

3/4 c. tequila
1/2 c. fresh lime juice
1/2 c. Cointreau
Grilled Tequila Steak Tacos
1/2 c. margarita (recipe below)
2 cloves pressed garlic
1 small shallot
1 jalapeño
2 c. cilantro
1 1/2 lb. skirt steak
Salt and pepper



Fresh Lime Margaritas

In medium pitcher, combine 3/4 cup tequila and 1/2 cup each fresh lime juice and Cointreau. If desired, rub rims of 4 glasses with a lime slice and dip in salt and lime zest to coat. Add ice and pour margarita on top. Serve with lime slices.

Grilled Tequila Steak Tacos

In blender, puree margarita, garlic, shallot, jalapeño and cilantro until smooth. Transfer all but 1/4 cup to resealable plastic bag and marinate skirt steak at least 20 minutes and up to 1 hour. Remove from marinade, pat dry and season with salt and pepper. Grill on medium-high to desired doneness, 3 to 4 minutes per side for medium-rare. Let rest, then slice. Serve with tortillas, avocado, radishes, sour cream and reserved sauce.

