



DISTINCTIVE APARTMENT HOMES



**Calendar**

- June 1 — Rent Due
- June 6 — Late Fees Applied
- June 13—JW Garage Sale
- June 20— Father's Day
- June 21 — Pool Open Daily

**WHO'S WHO AT JACOBS WOODS**

Regional Manager  
Kathy Prokop

Property Manager  
Courtney Miller

Leasing Consultants  
Nancy Keltz  
Kelly Coleman

Maintenance Supervisor  
Andy Wilson

Maintenance  
Justin Hill  
Chris Haney  
Chad Ransom

Amenity Services  
Mario Ayala

**OFFICE NUMBER**  
215-692-1692

**FAX NUMBER**  
215-692-1629

**EMAIL**  
info@JacobsWoods.net

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**White's Road Park Concert Series 2021**

**TUESDAYS 7:00 pm - 9:00 pm**

**June 1**  
Dirk Quinn Band  
(Jazz/Funk)

**June 8**  
Slidewinder Blues Band  
(Blues)

**June 15**  
Tequila Rose Band  
(Country)

**June 22**  
AM Radio  
(1955-1975 Songs)

**June 29**  
Mike Guldin and Rollin' & Tumblin'  
(Road House/Honky Tonk)

**July 6**  
High Noon  
(Southern Rock)

**July 13**  
Cabin Dogs  
(Country/70's Grooves)

**July 20**  
JD Malone and The Experts  
(Indie Rock/Folk)

**July 27**  
Montgomery County Concert Band  
(Marches/Pops)

**August 3**  
Dibbs & The Detonators  
(Rockabilly)

**Movies in the Park**



**Onward (PG)**  
June 4



**Trolls World Tour (PG)**  
July 9



**Scoob! (PG)**  
August 13

**SAVE THE DATE!**

**JACOBS WOODS YARD SALE**

**Sunday, June 13th 2021**

**9 AM-12 PM**

If you would like to participate, please call the Leasing Office.



The pool will be open **WEEKENDS ONLY** until June 21st.  
Pool chairs and furniture will be provided however at this time; no outside guests are permitted. Residents will need to show their pool pass and sign in with the lifeguard. Reservations are not required.

HAPPY  
Father's  
Day

## MAHJONG

Please email Margie, at [maftallyho@gmail.com](mailto:maftallyho@gmail.com) if interested in getting a game going in the clubhouse. Day and time to be determined.



## FITNESS CENTER

The Fitness Center is now open 24/7! Reservations are not required. If you need your Fitness Center pass activated, please contact the Leasing Office.



## Rosemary Chicken and Avocado Bacon Pitas with Honey Feta Sauce

### Ingredients

1 pound boneless skinless, chicken breasts (or thighs) cut into bite-size pieces  
3 tablespoons extra virgin olive oil  
1 shallot, chopped  
2 cloves garlic finely, chopped or grated  
1 tablespoon chopped fresh rosemary (or 2 teaspoons dried)  
1 teaspoon smoked paprika  
1 teaspoon chili powder  
kosher salt and black pepper  
1 lemon wedges (quartered), plus 2 tablespoons lemon juice  
1 avocado, diced  
4 slices cooked thick cut bacon, crumbled  
4 fresh naan or pitas, warmed  
lettuce and tomatoes, for serving

### Honey'd Feta Sauce

6 ounces feta cheese  
juice from 1 lemon  
1 teaspoon honey  
red pepper flakes  
1/4 cup chopped fresh tender herbs, such as dill, basil, or parsley

### Instructions

1. Preheat the oven to 425° F.2. On a baking sheet, toss together the chicken, olive oil, shallot, garlic, rosemary, paprika, chili powder, and a pinch each of salt and pepper. Add the lemon wedges. Bake 15 minutes, toss and bake another 5-10 minutes, or until cooked through. Switch the oven to broil. Broil 1-2 minutes, until the chicken chars on the edge. \*Watch closely!3. Meanwhile, make the feta sauce. Combine all ingredients in a food processor and blend until smooth. Season to taste with chili flakes, then top with mixed herbs and a drizzle of oil.4. To assemble, stuff/spread each pita with feta, then add lettuce and tomatoes. Add the chicken, avocado, and bacon. Drizzle over more feta and additional herbs.

