



Shrewsbury Courtyards II July 2011

Community Management Office

106 Courtyards Drive
Shrewsbury, PA 17361
717-235-9943

Pam Carver
Residential Manager
pcarver@springwood.net

Paul Bowman
Service Technician

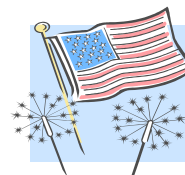
Jennifer Schaaf
Porter

Supportive Services
Gail Sagner
717-227-0333

Emergency Maintenance
1-866-625-1360



Shrewsbury Courtyards II would like to join you in celebrating Independence Day. The Community Management Office will be closed on Monday, July 5, 2011 for observance of the holiday. I wish everyone a safe, happy, holiday!



- Emergencies happen when we least expect them. The emergency pull cord is available in the bathroom and bedrooms of your apartment for medical emergencies only. Please make sure that the pull cord is used only in the case of an emergency. Visitors can sometimes get confused with the use of the pull cord and try to turn it on.
- The pull cord needs to stay in the off position. If it is turned to the on position, an ambulance will be dispatched to the apartment. Please contact the Community Management Office if you have any questions.

COMMUNITY ROOM

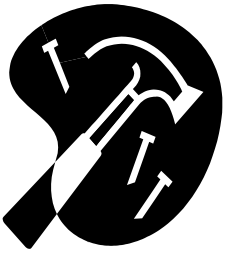
The Community Room is available for those fun summer parties! Contact the Community Management Office to reserve your date now!

The Community Room is also available for cultural and religious gatherings, and residents of all faiths are welcome to use it.

Please keep in mind that if you do have a private function in the Community Room, all visitors must park in the visitor parking area so there is enough space for our residents to park when they return home.

Residents' Association Meeting!!

The next meeting is scheduled to be held Thursday, July 21st in the Community Room beginning at 2:00 Please plan to attend. We have some exciting things going on at Shrewsbury Courtyards III!



Shrewsbury Courtyards II is very happy to help with all requests for maintenance in your apartment. For routine service requests and emergency requests during normal business hours, please call the Community Management Office between the hours of 10:00 a.m. and 5:00 p.m. In the case of an emergency after office hours, please call 1-866-625-1360 and an attendant will be happy to assist you. Please give the attendant your name, address, phone number and a brief description of the emergency. The attendant will have someone contact you to assist with the repair.

SUMMER VACATION TIPS

- Unplug appliances that you do not need such as toaster, coffeepots, and microwaves.
- Remove items from the refrigerator that will easily spoil and turn refrigerator temperature back one notch.
- Make sure you have enough medicine to take with you.
- If you will be leaving your car on the property, please park it in the visitor area, so other residents may have a more convenient parking space.



Green Gene Says:

Organize, check and clean your refrigerator and cupboards regularly. You will be surprised to know that your fridge and cupboards host many food items that could have been used, instead of wasted.

From the Managers Desk:

I am so excited walking around the Courtyards! Everything is looking so pretty! The group from Week of Hope did an excellent job. Thank you to the many residents that took time to talk to the teens. We will be having another group to visit at a later date (I'm just not sure when yet). It meant a lot to them to talk to everyone, share stories, and be able to help in the community. I am so happy that the Courtyards is a place the residents can be proud to call home! If you see anything in the community that needs to be done please stop in and let me know! (Try to stop in or call please-if you see me on the property I just may forget it by the time I get to the office!!!)

COCONUT BREAD

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|-----------------------|----------------------|
| 1 c. shortening | 1 tsp. baking powder |
| 2 c. sugar | 1 c. buttermilk |
| 5 eggs, well-beaten | 3 1/2 oz. coconut |
| 2 c. pre-sifted flour | 1 T. coconut extract |
| 1 tsp. salt | |

Cream together: shortening, sugar, and well-beaten eggs . Add remaining ingredients. Put mixture in small loaf tins. Bake at 350° for 45 minutes (for 5 small loaf tins). Cool and remove from pans. Place on wire rack.

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| Glaze: 1/4 c. water | 1 tsp. coconut extract |
| 1/2 c. sugar | |

Mix ingredients together. Poke holes in bread and pour glaze mixture on top.