



# Silver Spring Gardens July 2011

## **Silver Spring Gardens Community Management Office**

66 Ashburg Dr.  
Mechanicsburg, PA 17050  
717 591-1918

Peg Beasley  
*Residential Manager*  
pbeasley@springwood.net

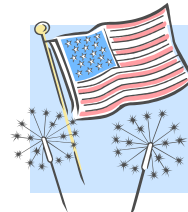
Bobby Lohss  
*Service Manager*

Danielle Heishman  
*Supportive Services*  
717-697-2255

Emergency Maintenance  
717-730-3529



Silver Spring Gardens would like to join you in celebrating Independence Day. The Community Management Offices will all be closed on Monday, July 4, 2011 for observance of the 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**

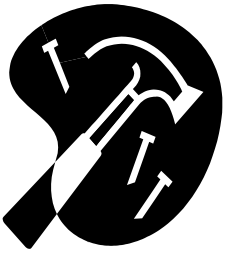
The Community Room is available for those fun summer parties! Contact the Community Management Office to reserve your date now!

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 & Picnic**

The next meeting is scheduled to be held Monday, July 11, 2011 in the Community Room beginning at 12:00 noon. Please plan to join us. A sign up sheet is posted on the Resident Bulletin Board in the laundry room. We will be serving grilled hamburgers and hot dogs.



Silver Spring Gardens 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 717-730-3529 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 toasters, 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.

### Just a reminder to all of our pet owners:

Our pets need to be on a leash at all times when they are out of their apartment. Please walk your pet on the sides of the building or in the grass at the end of the parking lot, *always cleaning up as they go*. The pets are really curious about the shrubs and flowers, but please take them to another area of the grass. Thanks for your cooperation.



### COCONUT BREAD

- |                       |                      |
|-----------------------|----------------------|
| 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.

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

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