



# The Village at Highland Park July 2011

Professionally Managed by Springwood Real Estate Services

## Community Management Office

1104-03 Columbus Ave.  
Lemoyne, Pa 17043  
717-737-4102

Justin Bethea  
Residential Manager  
[jbethea@springwood.net](mailto:jbethea@springwood.net)

Stacie Dawson  
Leasing Consultant

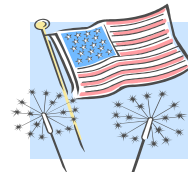
Jeff Elicker  
Service Manager

Judy Stone  
Porter

Emergency Maintenance  
717-730-3426



The Village at Highland Park would like to join you in celebrating Independence Day. The Community Management Office will be closed on Monday, July 4, 2011 for observance of the holiday. For your convenience, the office will be open Saturday, July 2, 2011 from 10:00 a.m. to 3:00 p.m.



- Did you know your community has a Facebook page? It does, and we're missing you as a fan.
- Visit [facebook.com/villageathighlandpark](http://facebook.com/villageathighlandpark) and click like.
- Once you have, you'll receive important updates, emergency notices, reminders and info on upcoming community events right from Facebook. Plus, it's a great way to connect with your neighbors!
- Scan the box to the right with your mobile to get connected even faster.

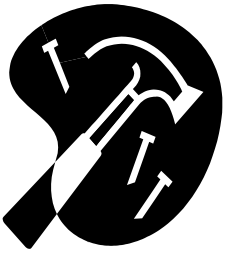


### COMMUNITY ROOM

Renovations to the community room begin this month! The community room will be closed during the construction period, but the wait will be worth it. When we re-open you will be pleasantly surprised by a new layout, updated decor, new vending machines and much more. A big thank you goes out to those who participated in our brainstorming bash back in February, their ideas and feedback helped to shape our renovation plans. Stay tuned to find out how you can participate in upcoming idea sessions that will help further shape the future of your community.

### Email The Manager

Did you notice that Justin's email address is on this newsletter? It is, and that's because he wants to hear from you. Feel free to email [jbethea@springwood.net](mailto:jbethea@springwood.net) with any comments, questions, suggestions, or concerns you may have.



The Village at Highland Park 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 9:00 a.m. and 6:00 p.m. In the case of an emergency after office hours, please call 717-730-3426 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.
- Set a timer to turn on and off a light or two in your home while you are away.



### **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.

## The Recipe for Comfort

The Village at Highland Park has developed the perfect recipe for comfortable apartment living. We mixed just the right number of services and amenities with spacious living areas. Then we added a professional management team dedicated to meeting your needs. But the secret ingredient that makes our community so delicious was added by you — our great residents.

Now that we've perfected our recipe, we don't want to lose any important ingredients. If your lease is coming up for renewal, please stop by the office with your signed renewal form. The mixture just wouldn't be the same without you!

### Trivia Corner

When did the government 1st issue paper currency?

### *Did You Know*

That money is not made out of paper, it's actually made out of linen.

Answer: 1862

### 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  
1/2 c. sugar

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