

APRIL NEWSLETTER

The Gardens at Twin Hickory

April 2018



Friendly Reminders:

- If you have a new email address or phone number, please let us know so that we can update our records!
- As warm weather approaches, it is a good idea to test out your air conditioning so that you can let us know if it needs to be serviced before it gets too hot outside.
- Be mindful of stop signs and drive slowly through the community at all times.
- Don't forget to 'like' The Gardens at Twin Hickory on Facebook & Instagram!

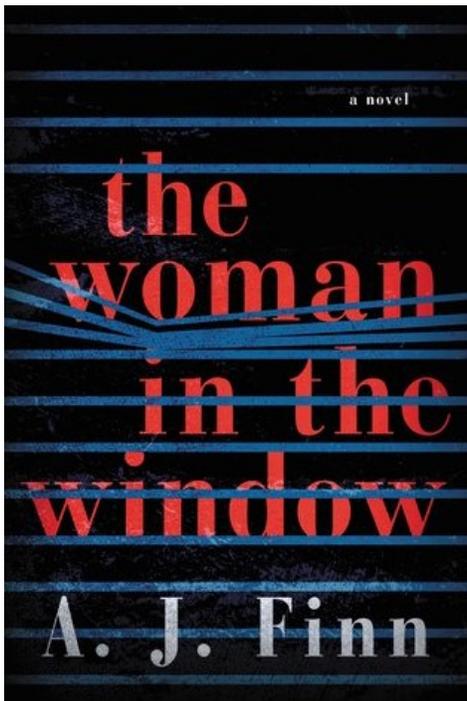
Dates to Remember:

4/1: Easter Sunday, office closed

4/15: Tax Day/Last Day to Donate to the SPCA

4/22: Earth Day

4/26: **National Pretzel Day**— come to the office to celebrate with us!



The Book Club will meet to discuss **The Woman in the Window** by **AJ Finn** on Tuesday, April 17 at 5pm in the Clubhouse, everyone is welcome to join us!

Please Read: Over the last several years, apartment community drop boxes nationwide have become a target for theft. **Although this has not been a problem here**, some communities in the local area have been affected. As you are aware, personal checks give a lot of detail about your personal account information, identity, and address. Although your financial institutions do have safeguards in place to combat identity theft, the process can be long, time consuming and arduous. Money orders are also an easy target because they are essentially the same as cash. Money order theft can be even more challenging to combat especially if you have misplaced or discarded the receipt that went along with the money order. **The fraud process can take months** and there aren't any guarantees that you will get your money back. **In the meantime, you are still responsible for the monthly rent regardless, even if it was stolen.**

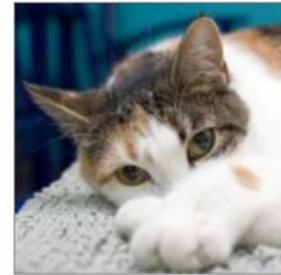
Due to this potential threat, we discourage anyone from dropping checks in the drop box. You of course still have the option of paying rent with a personal check or money order and bringing it to us during office hours or paying rent anytime of the day via our online resident portal.

If you need help making payments online, please contact us. We are always happy to help you!



PET SUPPLY DRIVE

March 26 to April 15



Please consider donating to The Gardens at Twin Hickory's Pet Supply Drive. Donations will help keep the orphaned pets at the Richmond SPCA healthy and happy while they await permanent, loving homes.

Needed items include:

- Dog and cat toys
- Batteries
- Kitty litter pans
- Gift certificates to office supply stores
- Gift certificates to pet supply stores
- Febreze air freshener spray and plug-ins
- Unused office supplies
- Manual can openers
- Dog and cat beds
- Non-clay/dust free cat litter
- Kitty litter scoopers
- Towels, blankets, sheets, bath mats and soft doormats
- Kitten and puppy bottle/nursing kits
- New or used leashes and flat leather or nylon collars
- Dryer sheets

Sheet Pan Chicken Meatballs with Tomatoes &

Chickpeas

Ingredients:

- 6 tablespoons jarred harissa paste
- 1 large egg
- 1/2 cup panko (Japanese bread-crumbs)
- 6oz feta in brine plus 1/4 cup brine, cheese crumbled
- 6 tablespoons olive oil
- 3 garlic cloves
- 1 teaspoon salt
- Freshly ground black pepper
- 1lb ground chicken
- 1 pint cherry tomatoes
- 1 15oz can chickpeas, rinsed, drained



Steps

1. Place a rack in top of oven; preheat to 400°. Taste your harissa. If it's extremely spicy, cut quantities used in recipe in half (most kinds in the jar are fairly mild).
2. Using a fork, stir 1 egg, 1/2 cup panko, 1/4 cup feta brine, half of crumbled feta, half of parsley, 4 Tbsp. harissa, and 2 Tbsp. oil in a large bowl until egg is blended and mixture looks homogeneous.
3. Finely grate 2 garlic cloves into bowl, then add 1 tsp. salt and several cranks of black pepper. Be pretty generous here; 10 cranks wouldn't be too much! Stir again with a fork.
4. Add chicken and work with clean hands until chicken is totally intermingled with panko mixture. Work it enough so that you don't see big distinct pieces of meat, but then stop. Overworking could lead to crumbly meatballs. The mixture will feel very soft and wet and look a bit shiny.
5. Pour tomatoes and chickpeas into the center of a large rimmed baking sheet. Add 2 Tbsp. oil and remaining 2 Tbsp. harissa. Season with a good pinch of salt and pepper. Using clean hands or a small spatula, toss everything together right on sheet until chickpeas and tomatoes are evenly coated. Next you're going to form the meatballs, but don't wash your hands if you used them—the coating of oil will prevent them from sticking to your palms.
6. Roll chicken mixture gently and loosely between your palms into about 16 golf ball-sized balls (it's okay if the balls aren't perfectly round; just try to make them about the same size). Place on baking sheet, tucking them in and around chickpeas and tomatoes and spacing evenly apart.
7. Bake meatballs on top rack until about halfway cooked through, 12–15 minutes. Remove from oven and take a look. The tomatoes should be starting to soften and burst, and the meatballs should look opaque and feel a bit springy to the touch. If not, bake a few minutes longer.
8. Meanwhile, combine remaining 3 oz. feta, 1/4 cup parsley, and 2 Tbsp. oil in a small bowl, then grate in remaining garlic clove. Toss with fork to distribute. Turn on broiler (to high if your broiler has settings).
9. Place baking sheet back on top rack if your broiler is on the top of your oven. If you have the kind that's a drawer underneath the oven, slide 'er right in. Broil meatballs, rotating tray once or twice if they're browning unevenly, until browned and fully cooked.
10. Let sit a few minutes, then sprinkle feta mixture over meatballs.

Pest Control

The Gardens provides pest control service on the first and third Tuesday of each month. If you notice an issue, please let us know so we can add your apartment to the list. Please do not wait and allow pests to spread.

Below is the list of scheduled buildings:

April 3:

Right Side of 4801 #105-108, 205-208, 305-308

Left Side of 4811 # 101-104, 201-204, 301-304

April 17:

Right Side of 4811 # 105-108, 205-208, 305-308

Left Side of 4821 # 101-104, 201-204, 301-304

Office Happenings:

- *Happy Birthday* to Audrey Steel on April 9!
- The Gardens at Twin Hickory won the **Curb Appeal Award** at the HHHunt awards banquet last month! Thank you for helping us keep the property beautiful!



Meet Our Team

Lauren Moore
Property Manager

Jessica Brolia
Assistant Manager

Brad Lahocki
Service Manager

Arturo Pico
Assistant Service Manager

Audrey Steel
Leasing Consultant

Cheryl Brooks
Leasing Consultant

Caroline Albrite
Leasing Consultant

Becky Eubank
Custodian

Daniel Montiel
Service Technician

Shane Jones
Service Technician

Brandon Berasi
Groundskeeper