

The Buzz

Your Source to Honeywood Living

May 2014



The Honeywood Team

Michele Robinson

Property Manager

Amber Patton

Leasing Consultant

Katie Gardner

Leasing/Marketing Consultant

Timothy Sandidge

Accounts Administrator

Brenda Edmundson

Weekend Leasing Consultant

Donnie Willard

Maintenance Supervisor

Mike Boyd

Maintenance Tech

Scott Davis

Maintenance Tech

Scottie Holland

Maintenance Tech

Joshua Holland

Grounds man

Tabitha Dehart

Custodian

Anna Wells

Custodian

Ski Shelton

Group Exercise Coordinator

Office Hours

Monday–Friday

9:30 am– 5:30 pm

Saturday

10 am–1pm & 2 pm–5pm

Sunday

1 pm–5 pm

Contact Directory

Main Office

540-774-0088

Office Fax

540-772-9456

Emergency Maintenance

540-774-0088

Website

www.HoneywoodLiving.com

Happy Mother's Day to the mothers of Honeywood.

It's Pool Time

It's that time of the year again where things are warming up. The Honeywood Pool will be opening on Saturday, May 24th at 10 am. For anyone under the age of 16, please stop by the Honeywood Office to get your pool pen by May 23rd.

We hope everyone has a safe and fun pool season!

Hotdogs by the Pool

Join us on **Thursday, May 29th at 6:00PM** for hotdogs by the pool.

This event is *free* to Honeywood Residents. Please **RSVP** by **Friday, May 23rd** at 540-774-0088.

Friendly Reminders

At this time of year, we like to remind our residents to be respectful of their surroundings. Please discard cigarette butts and other trash appropriately. This is a fire hazard to everyone throughout the community. We also would like to remind you to pick up after your pet and to dispose of any pet waste in the provided receptacles stationed throughout the community. Thank you for helping us to keep Honeywood a beautiful place to live.

How is Our Service?

We want to hear from you.

Please complete a survey noted on our website at www.HoneywoodLiving.com

Feedback results are very important to us.

We like the continued opportunity to exceed your expectations.

Tips for Around Your Home

- 1.) Do not pour coffee grinds, oil/grease, bones, celery, onion peels, cornhusks, artichoke leaves, metal or glass into your sink as they can clog the kitchen sink and damage the garbage disposal making a big mess in your kitchen
 - 2.) Keep your apartment clean. Not only is it good for the house, but a clean apartment is also healthier for you and other occupants.
 - 3.) For normal everyday cleaning of your bathtub, you can use a mild soap or cleanser and water with a soft wash cloth. Do not use scouring pads or abrasive cleaners, as they will dull the surface and can even scratch it. If you clean regularly, there should be no need for harsh chemicals and scrubs to remove grime.
- If you have any further questions or maintenance concerns, please feel free to contact the Honeywood Office at 540-774-0088.*

Cookout Season

This is reminder that grills are not allowed on the balcony or patio areas. The Roanoke County ordinance requires that all grills be used at least 10 feet away from any structure or building. We have several grill and picnic locations throughout the property that you may use at your convenience.



Fitness Center

Take advantage of Honeywood's Fitness Center. It is fully equipped with treadmills, elliptical machines, and a full body weight machine. If you need a key stop by the Honeywood Office. There is a \$5.00 charge for replacement keys. Hours are 6:00am - 10:00pm Monday-Friday and 8:00am-8pm on weekends.

'Round Roanoke

Thursday, May 1st

- Jason Aldean - Roanoke Civic Center

Friday, May 2nd

- First Fridays - Downtown Roanoke
- Vinton Relay for Life - William Byrd H.S.

Saturday, May 3rd

- Cinco De Mayo Festival - Downtown Roanoke
- Chaos Mountain Brewing Grand Opening
- Chaos Mountain Brewing

Friday, May 9th

- Hope Tree Glow Run -Hope Tree Family Services

Saturday, May 10th

- VA Beer & Wine Festival - Daleville Town Center

Sunday, May 11th

- Mother's Day Wine and Dine
- AmRheins Wine Cellars

Friday, May 16th - Saturday, May 17th

- Relay for Life Roanoke—Northside H.S.

Friday, May 23rd - Sunday, May 25th

- Bank of America's Festival in the Park
- Elmwood Park

Friday, May 30th

- 16th Annual Lebanese Festival
- St. Elisa Church

Richard Alexander is your Cox Communications Community Solutions Specialist. If you have questions about your service or if your interested in adding services provided by Cox please contact Richard at 540-204-8767

Pets:

Honeywood is pet friendly - breed and floor restrictions apply. If you are thinking of getting a pet, please contact the Honeywood Office.

Guest pets are not allowed. Residents that have unauthorized pets in their apartment for any length of time will be subject to a \$200.00 fine.

Pets are required to be on a lease at all time throughout the community. Please keep in mind that it is the pet owners responsibility to remove pet waste. Failure to dispose of pet waste will result in a fine. Please notify the office if you see anyone not picking up after their pet at 540-774-0088.

No Pet Buildings: 3101, 3103, 3105 & 3107.

May 2014

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1 <u>Rent is Due</u>	2	<u>3</u>
4 Firefighter's Day 	5	6 <u>Rent is Late</u>	7	8	9 Lost Sock Memorial Day 	10
11 Mother's Day	12	13 Leprechaun Day 	14	15 Straw Hat Day 	16	17
18	19 Accounting Day 	20	21	22	23 Turtle Day 	24
25	26 Memorial Day 	27	28 Hamburger Day 	29	30	31 No Tobacco Day 

Make It A Movie Night

Last Vegas
Jobs
The Best Man Holiday
The Words
2 Guns
Saving Mr. Banks
Cloudy With a Chance of Meatballs

Movie Checkout Policy:

Two movies can be checked out at one time. Check out is for two days at a time. Please return movies to the office or drop them in our movie drop box outside the office. You must be a lease holder or occupant to rent movies and you must be over 18 to rent "R" rated movies.

What's Cookin'?

Chicken Fajitas



INGREDIENTS:

3/4 cup dark Mexican Beer	2 tbsp low-sodium soy sauce	2 tbsp. lime juice	1 tbsp. canola oil
1 tbsp. Worcestershire sauce	3 garlic cloves, crushed	1lb skinless, boneless chicken breasts cut in strips	
1 cup sliced onion	1 orange bell pepper	1 yellow bell pepper	Cooking spray
1/4 tsp salt	1/4 tsp black pepper	8 (6-inch flour tortillas)	1 jalapeno pepper, sliced
Salsa (optional)	Reduced-fat sour cream	Fresh cilantro leaves (optional)	

DIRECTIONS:

- Combine first 6 ingredients, stirring well. Place chicken in a zip-top plastic bag. Add 3/4 cup beer mixture to bag; seal. Reserve remaining beer mixture. Marinate in refrigerator for 1 hour, turning occasionally. Combine onion, bell peppers, and remaining beer mixture in a zip-top plastic bag, and seal. Marinate for 1 hour at room temperature.
- Heat a grill pan over medium-high heat. Coat pan with cooking spray. Remove chicken from bag; discard marinade. Sprinkle chicken evenly with salt and black pepper. Add chicken to pan; cook for 2 minutes on each side or until done. Remove chicken from pan; keep warm. Remove onion and bell peppers from bag, and discard marinade. Add onion mixture to pan; cook for 6 minutes or until tender, turning after 3 minutes. Toast tortillas in pan, if desired. Place 2 tortillas on each of 4 plates, and divide chicken mixture evenly among tortillas. Divide onion mixture evenly among servings. Garnish with jalapeño slices. Serve with salsa, sour cream, and cilantro, if desired.

BuZz YoUr BrAiN

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| BIRDS | BREEZE | BUGS | BUTTERFLY | FUN | GARDEN |
| JOY | KITE | MEMORIAL DAY | PUDDLE | RAIN | SEEDS |
| | SPROUTS | SUNSHINE | TREE | | |