



# The Buzz

Your Source to Honeywood Living

May 2015



## The Honeywood Team

**Michele Robinson**

Property Manager

**Donnie Willard**

Maintenance Supervisor

**Katie Hansbrough**

Leasing Consultant

**Diana Swayze**

Leasing/Marketing Consultant

**Tim Sandidge**

Accounts Administrator

**Brenda Edmundson**

Weekend Leasing Consultant

**Mike Boyd**

Maintenance Tech

**Bryan White**

Maintenance Tech

**Scottie Holland**

Maintenance Tech

**Joshua Holland**

Grounds

**Ashley Willard**

Custodial

**Anna Wells**

Custodial

**Ski Shelton**

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](http://www.HoneywoodLiving.com)

Happy Mother's Day!

## 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 23rd at 10 am. For anyone under the age of 16, please stop by the Honeywood Office to get your pool pin by May 22nd.

We hope everyone has a safe and fun pool season!

## Breakfast for Dinner

Join us on **Thursday, May 21st at 6:00PM** for Breakfast for dinner

This event is *free* to Honeywood Residents.

Please **RSVP** by **Tuesday, May 19th** 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](http://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.

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

### **Friday, May 1st - 3rd**

- Star City Quilt Show - Berglund Center
- First & Third Fridays - Downtown Roanoke

### **Saturday, May 2nd**

- Kiwanis Pancake & Auction - Berglund Center
- Strawberry Festival - Elmwood Park

### **Saturday, May 2nd & Sunday, May 3rd**

- SW VA Ballet's Cinderella - Berglund Center

### **Wednesday, May 6th**

- Hope Tree Glow Run - Hope Tree Family Services

### **Friday, May 8th**

- Ron White - Berglund Center

### **Saturday, May 9th**

- Monster Indoor Flea Market - Berglund Center

### **Friday, May 15th,**

- First & Third Fridays - Downtown Roanoke

### **Saturday, May 16th**

- Pet Expo - Berglund Center
- Gaithers' Homecoming tour - Berglund Center

### **Friday May 22nd - 24th**

- Festival in the Park - Elmwood Park

### **Saturday, May 23rd**

- Comedy Explosion - Berglund Center

### **Saturday May 30th - 31st**

- Blue Ridge Music Festival - Salem Civic Center

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 2015

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1 <u>Rent is Due</u>	2
3	4	5 <u>Rent is Late</u>	6	7	8	9 Lost Sock Memorial Day 
10 Mother's Day	11	12	13 Leprechaun Day 	14	15 Straw Hat Day 	16
17	18	19 Accounting Day	20 	21 Honeywood Social 6:00 @ the Clubhouse	22	23 POOL OPEN DAY
24	25 Memorial Day 	26	27	28 Hamburger Day 	29	30
31 No Tobacco Day 						

## Make It A Movie Night

- Anchorman 2
- Interstellar
- Into The Woods
- Unbroken
- Lone Survivor
- Paddington

### 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 & you must be over 18 to rent "R" rated movies.

### BONUS RELEASES!

- ♦ Wreck it Ralph
- ♦ Boy Hood

Available on  
**Saturday,**  
**May 9, 2015**

50 Shades  
of Grey

# 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

8			4		6			7
						4		
	1					6	5	
5		9		3		7	8	
				7				
	4	8		2		1		3
	5	2					9	
		1						
3			9		2			5

I V T J A T G S A S C U J I N  
 B J S C Y A N Y P Z V F M A G  
 V K D V R K Y A K R U Y C W W  
 D X E D J R Y D D N O F Z X T  
 X J E J T D H L B P Y U A P J  
 A N S X Q S O A B L K I T E I  
 C J H Y O J D I F D R W G S A  
 E L D D U P P R M M G M B L F  
 N M E W F U E O I I L W R E Q  
 I U W N I T D M R B S I E Z C  
 P O W G T D N E P A G J E Z V  
 T B D U Q G S M H W I N Z E S  
 R M B S U N S H I N E N E G Z  
 E Q U W I G I M B S F J U X S  
 E X N F A Q L G N J P B X L B

BIRDS

BREEZE

BUGS

BUTTERFLY

FUN

GARDEN

JOY

KITE

MEMORIAL DAY

PUDDLE

RAIN

SEEDS

SPROUTS

SUNSHINE

TREE