



The Buzz

Your Source to Honeywood Living

November 2016



The Honeywood Team

Michele Robinson
 Property Manager
Donnie Willard
 Maintenance Supervisor
Tim Sandidge
 Accounts Administrator
Diana Swayze
 Leasing/Marketing Consultant
Katie Hansbrough
 Leasing Consultant
Mike Boyd
 Maintenance Tech
Scottie Holland
 Maintenance Tech
Bryan White
 Maintenance Tech
Joshua Holland
 Grounds man
Anna Wells
 Custodial
Ashley Willard
 Custodial
Ski Shelton
 Group Exercise Coordinator
Office Hours
Monday — Friday
 9:30 am — 5:30 pm
Saturday
 10:00 am — 5:00pm
Sunday
 Closed
Contact Directory
Main Office
 540-774-0088
Office Fax
 540-772-9456
www.HoneywoodLiving.com

Happy Thanksgiving

As we celebrate Thanksgiving with family and friends in November, we'll be thinking how grateful we are to have such wonderful residents. Thanks for making our community such a pleasant place to live. We wish you a safe and enjoyable Thanksgiving Holiday.

Attention Residents

The Honeywood Office will be closed Thursday, November 24th through Sunday, November 27th in observance of the Thanksgiving Holiday.

Veterans Day

On Veterans Day, we pay tribute to the men and women who have served and who continue to serve our country in the armed forces. Take a moment on November 11th to honor those hero's. If you are a veteran, we'd like to thank you for your courage and service.

Daylight Savings Time ends on Sunday, November 6th.
Remember to set your clocks back one hour.

See inside for Annual Thanksgiving Dinner information

The Arrival of Fall

Fall is arriving with cooler weather and longer nights, making now the perfect time to enjoy the comforts of your home.

Check your windows and doors for any drafts that could let cool air in and make sure your thermostat is working properly.

If you are not currently using your heat, please check to make sure it is working. Please let us know if there is anything we can do to make your home more inviting. All of our residents deserve a relaxing place to call home.



Honeywood Apartment Homes
 3101-H Honeywood Lane, Roanoke, VA 24018



Honeywood's Annual Thanksgiving Dinner

Please join us at the Honeywood Clubhouse
on **Sunday, November 20th at 4pm**
for our Annual Thanksgiving Dinner.

(Honeywood residents only)

Please **R.S.V.P** no later than
Wednesday, November 16th
at 540-774-0088.



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
charge for replacement keys.

Hours Effective November 1st:

6:00am - 9:00pm Monday–Friday
and 8:00am – 7:00pm on
weekends.



Pets:

Honeywood is pet friendly - breed and floor
restrictions apply. If you are thinking of
getting a pet here are the rules & regulations:
You will need to register your pet with the
Honeywood Office **prior** to obtaining the
pet; it must be 40-60 lbs, (depending on your
apartment location); you must live in a pet
friendly building; \$299.00 security deposit,
and \$10 premium per month per pet!

Also, **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.

Call today for more information 774-0088.

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

November 2016

| Sun | Mon | Tue | Wed | Thu | Fri | Sat |
|--|-----|--|--|--|---|---|
| | | 1 Rent is due | 2 | 3 | 4 | 5 Rent is late |
| 6  | 7 | 8 Election Day @ Green Valley Elementary | 9 | 10 | 11 Veterans Day  | 12 |
| 13 | 14 | 15 | 16  <small>Daily Holiday Blog</small> | 17 | 18 | 19 |
| 20 Thanksgiving Dinner 4:00pm | 21 | 22 | 23 | 24  | 25 Black Friday Office is closed | 26 Office is closed |
| 27 Office is closed | 28 | 29 | 30 | | | |
| | | | | | |  |

Make It A Movie Night

- ◆ Ghostbusters
- ◆ Independence Day
 - ◆ Angry Birds
- ◆ Kingsman –The Secret Service
 - ◆ The Meddler
- ◆ Batman VS Superman

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'?



One Pot White Chicken Lasagna Soup

Ingredients:

- * 1 pound boneless skinless chicken breasts chopped
- * 3 tablespoons olive oil divided
- * 3 tablespoons butter
- * 1 large onion chopped
- * 2 carrots peeled and sliced
- * 1 green bell pepper chopped
- * 4-6 cloves garlic minced
- * 1/3 cup flour
- * 9-11 cups low sodium chicken broth divided
- * 3 tablespoons cornstarch
- * 15 oz. can cannoli beans rinsed and drained
- * 1 tablespoon chicken bouillon
- * 10 uncooked lasagna noodles broken into approx. 1-2 inch pieces
- * 1 teaspoon dried parsley
- * 1 teaspoon dried basil
- * 1/2 teaspoon dried oregano
- * 1/2 teaspoon dried thyme
- * 1/2 teaspoon salt
- * 1/2 teaspoon pepper
- * 2 bay leaves
- * Teaspoon Dash - 1/4 red pepper flakes optional
- * 2-3 cups half and half
- * 1/2 cup heavy cream optional
- * 10 oz chopped frozen baby spinach thawed
- * 1 cup freshly grated Parmesan cheese

Directions:

- 1: Heat 1 tablespoon olive oil in a large Dutch oven/soup pot over medium high heat. Add chicken and cook until almost cooked through. Remove to a plate.
 - 2: Melt butter with 2 tablespoons olive oil in the now empty pot and heat over medium high heat. Add onions and carrots and cook, while stirring, for 3 minutes. Add bell pepper and garlic and cook for 1 minute. Sprinkle in flour then cook, stirring constantly for 3 minutes (it will be thick).
 - 3: Turn heat to low and gradually stir in 8 cups chicken broth. Whisk 3 tablespoons cornstarch with 1 cup additional chicken broth and add to soup. Stir in chicken, beans, chicken bouillon and all remaining herbs and spices. Stir in lasagna noodles.
 - 4: Bring to a boil then reduce to a simmer until lasagna noodles are tender, stirring occasionally so noodles don't stick to bottom (approximately 20-30 minutes).
 - 5: Turn heat to low, discard bay leaf and stir in half and half, optional heavy cream and spinach and warm through. Stir in 1 cup Parmesan cheese until melted. Stir in additional half and half or broth if desired for a less "chunky" soup. Season with additional salt and pepper to taste.
- * Garnish individual servings with desired amount of cheeses.

Fall Word Scramble

Unscramble the words and write the letters in the boxes. Use the letters in the shaded boxes to form a new word that answers the riddle.

ULQIT

LAVEES

BEEESTRMP

SVRTAEH

TECTHUNS

AUMUTN

ATOLFLOB

Q. What do you get when you drop a pumpkin?

Autumn

WORD SEARCH

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

SCARF
TREE
ACORN
HAY

APPLE
FALL
PUMPKIN
SWEATER

BOOTS
RAKE
PIE
LEAF

Buzz Your Brain