



# Quarterly Newsletter

Spring 2024



## Woodscape Glen Community Garden

It is time to assign garden spots for the Community Garden this year. We are looking for a volunteer Garden Coordinator who will be guaranteed a spot in the garden. The Garden Coordinator will oversee the garden and communicate with Wildwood staff on behalf of the gardeners. If we receive more requests than there are plots, the plots will be assigned by lottery.

Please contact Sam at the office if you would like to volunteer your time as Garden Coordinator or if you are interested in obtaining a plot this year. The deadline to submit your request is April 12th. Plots will be assigned on April 16<sup>th</sup>.

### Avoid Lost Mail & Late Fees!



### New ACH Option to Pay Rent

If you'd like to use our ACH process to pay rent, all you need to do is sign an authorization form and return it to us, along with a voided check or letter from your bank confirming the account information. It takes approximately 1 week to complete the initial set up. If you'd like to start ACH payments, please call or email the office 503-585-8789 and ask for an authorization form.



## Creamy White Bean Dip

### Ingredients:

- \*1 head of garlic
- \*1/4 c. plus 1 tsp extra-virgin olive oil, divided, plus more for drizzling
- \*Kosher salt
- \*1 (15 oz) can cannellini beans, rinsed and drained
- \*Juice of 1/2 lemon
- \*1 tbsp chopped fresh rosemary, plus more for serving
- \*Freshly ground black pepper
- \*Pinch crushed red pepper flakes
- \*Pita chips and veggies for serving

### Directions:

1. Preheat oven to 400. Cut top of garlic head off, about one-quarter the way down. Drizzle 1 tsp oil over exposed cloves; season with a pinch of salt. Loosely wrap in foil.
2. Roast garlic until cloves are golden and softened, about 30 mins. Let cool to handle.
3. In a food processor or blender, blend roasted garlic (without papery skins), beans, lemon juice, rosemary, and 1/4 cup oil until smooth; season with salt, black pepper and red pepper flakes. Continue to blend until combined, then taste and adjust seasonings.
4. Transfer dip to a serving bowl. Drizzle with oil. Top with rosemary. Serve with chips and veggies alongside.

Credit: [www.delish.com](http://www.delish.com)

## NATURE NOTES

A tenant captured this picture of a wild turkey in the community. If you have any pictures you'd like to share from the community, please email them to the office ([administration@wildwoodco.com](mailto:administration@wildwoodco.com))



## Maintenance News

It's April and that means it is time to remove the hose bibs from the homes and open the vents. Expect to see the grounds crew around the houses taking care of these items during the month.

Also, remember that **Work Orders** should be submitted to our office through the electronic Maintenance Form found on our website at [www.woodscapeglen.com](http://www.woodscapeglen.com). At the top of the page, you will need to click on "Current Residents" and then scroll down to the bottom of the page where you will find the maintenance form. Once submitted, the maintenance request will go to our entire team and you will see a message saying the request has been submitted. You will also get a confirmation email of the request.



## MAHONIA VINEYARD

Don't forget to call the office to order some Mahonia wines for your Spring events. Our Estate Chardonnay, Pinot Noir, Pinot Gris and Rosé pair wonderfully with the tastes of the season.



## Resident Referral Incentive

Life is so much more enjoyable when you live next door to a friend. That is why we like to reward you for bringing your friends, family, or co-workers to Woodscape Glen!

Limitations do apply. You must notify us of your referral before your friend's move-in date or have the applicant state their referral on their rental application. Contact our office for more information.