

## **Quarterly Newsletter**

Fall 2024



## Fall is Here!!

Apple picking is a favorite Fall activity. The season starts in September and ends in late October. There are lots of places to pick apples locally. Plan a trip with family or friends and make a day of it!

Beilke Family Farm: <a href="www.beilkefamilyfarm.com">www.beilkefamilyfarm.com</a>
Fordyce Farms: <a href="https://www.fordycefarminc.com/">https://www.fordycefarminc.com/</a>
True North Orchards: <a href="https://truenorthorchards.com/">https://truenorthorchards.com/</a>

Queener Farm: https://www.queenerfarm.com/



## 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.



## **Potato Leek Soup**

### **Ingredients:**

- \*4 medium leeks, dark green stems removed and washed well \*1/2 large white onion, chopped
- \*2 medium russet potatoes, peeled and cut into cubes
- \*1 Tablespoon flour
- \*1 Tablespoon butter
- \*4 cups chicken broth or vegetable broth
- \*1/2 cup 2% milk
- \*Salt and fresh pepper, to taste
- \*Fresh chives, optional

#### **Directions:**

- 1. Wash leeks very carefully to remove grit. Coarsely chop.
- 2. In a medium soup pot, melt the butter and add the flour on low heat.
- 3. Mix well with a wooden spoon this will thicken the soup.
- 4. Add chicken or veg broth, leeks, potatoes & bring to a boil.
- 5. Cover & simmer on low for about 20-25 minutes, until potatoes are soft.
- 6. Using an immersion blender, blend the soup until smooth adding the milk and adjusting salt & pepper to taste.
- 7. Garnish with chives (if using) and serve with crusty bread.

**Credit: www.skinnytaste.com** 

## **Maintenance News**

#### **Hose Bibs and Vents:**

During the month of October, we will be putting on hose bib covers and closing foundation vents throughout the community. We will place door hangers on the homes that need to be entered for these purposes. We will make sure and give you plenty of notice.

#### **Smoke Detectors:**

Now is a great time to check your smoke detectors. If you have not changed the batteries in the last six months or more, now is a good time to do so. If you need help changing the batteries, please submit a work order through the Woodscape Glen website (www.woodscapeglen.com). Go to the "Current Residents" tab and scroll to the bottom of the page. You will find the Maintenance Request Form there.

#### **Security:**

Crime is up, so being vigilant is one of our best tools to keep secure. Parking your vehicle in the garage will keep it from being vandalized. Remember to lock up any outside vehicles and do not leave valuables, keys or garage remotes in them. Keeping your outside lights on at night helps as well. Please remember to report any security issues to the Wildwood office as soon as possible.



# Community Garden



Thank you to everyone who participated in the community garden this year. Your efforts make our community even more beautiful and special.

Please remember that plots should be cleared by November 1, 2024.



#### MAHONIA VINEYARD

Don't forget to call the office to order some Mahonia wines for the coming holidays. 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.

