



Quarterly Newsletter

Summer 2021

HAPPY SUMMER



Now that we are able to get out of the house, there are so many ways to enjoy the summer outdoors. Here are a few: Take a picnic and visit a local park (<https://www.cityofsalem.net/Pages/parks-and-activities.aspx>), go on a scenic drive through the countryside or to the coast, visit the Farmers Market (<https://www.salemcommunitymarkets.com/>), or go see the Oregon Garden (<https://www.oregongarden.org/>). *“Whatever you decided to do, make sure it makes you happy!” – Paulo Coelho*

Independence Day Holiday Note: Our office will be closed on July 5th to observe the Independence Day holiday. We will reopen Tuesday, July 6th. Have a happy and safe holiday weekend!

MAINTENANCE NEWS:

Garbage Disposal Use Reminder

Items not to be put into the disposal: pasta, eggshells, coffee grounds, rice, popcorn, bones, grease, vegetable peels (potatoes, zucchini, carrots, etc.), fruit pits or seeds, celery, chard, kale, lettuce, anything in bulk. These items (and similar ones) will clog the sink. Clearing these types of clogs will result in a fee to the resident.

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. 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.



Tomato Ombé on Grilled Bread

Ingredients:

1. 1 loaf of rustic bread such as Ciabatta
2. 2 cloves of garlic split in half.
3. 2-3 lbs. ripe heirloom tomatoes, in a variety of colors.
4. Good olive oil.
5. Flaky sea salt.
6. Fresh ground black pepper.
7. Fresh basil for garnish.

Directions:

1. Slice loaf of bread in half lengthwise and either grill on barbecue or broil until toasty.
2. Rub the toasted side of the bread all over with the garlic cloves.
3. Drizzle with olive oil and sprinkle with salt and pepper.
4. Slice tomatoes as thin as possible and arrange on top of the bread according to color.
5. Drizzle with a bit more olive oil and sprinkle with salt and pepper.
6. Garnish with basil.
7. Cut into wedges and serve.

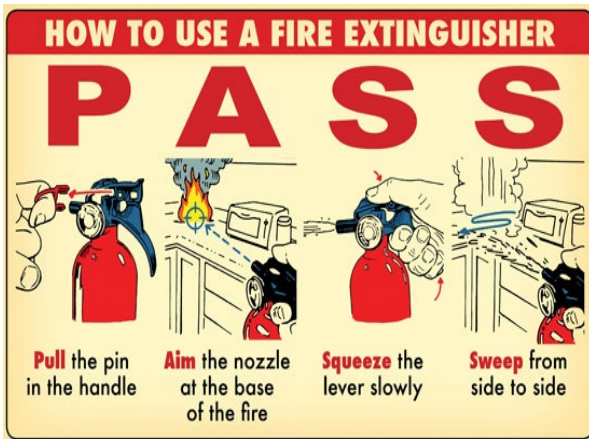
(Credit: Martha Stewart Living)

FIRE EXTINGUISHERS

Years ago, we installed 13 fire extinguishers throughout the Woodscape Glen community. The cabinets are mounted on the front of selected buildings, as determined by the fire marshal.

If you have a fire, call 911 before you retrieve the extinguisher. If you need to use one of them, you will need to break the clear plastic covering with the attached hammer. Once you are ready to use the extinguisher, remember to pull the pin, aim the nozzle, squeeze the lever, and sweep the flames.

After the fire department arrives (or after the fire is extinguished) please call the Wildwood office at 503-585-8789 to report the fire, or after hours, call Maintenance at 503-602-2078.



MAHONIA VINEYARD

Don't forget to call the office to order some Mahonia wines for your summer festivities. Our Estate Chardonnay and Pinot Noir pair really well with the Tomato Ombré Bread on the front page.



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 Deb in our office for more information.