



DREXELBROOK POST

Fall 2016

Happy Fall 2016!!!!

We would like to welcome all of our new residents to Drexelbrook and thank all of our current residents for choosing Drexelbrook as their home.

Drexelbrook would like to thank our residents, staff, and vendors for all of their hard work at our Spring Festival in May! We all had a great time, and made over \$1,300 for Alex's Lemonade Stand. We look forward to planning another event next Spring. If you are interested in a Spring Festival table, please contact the Leasing Office at 484-521-2000, as we get closer to Spring!

As many of you may know by now our Leasing and Community Centers are under construction after going through some water damage. Until further notice we will need to postpone our Resident Movie Day that was happening every Thursday. The team at Drexelbrook is working very hard to not only restore the Community Center, but to make it better. We do apologize for any inconvenience this has caused.

On a positive note, this has given Drexelbrook the opportunity to create a Resident Resource and Business Center beside the Community Center. We intend to create a fully functioning room where you will be able to access the internet, use a printer, etc. We have taken lemons and made lemonade to further help our Residents and make Drexelbrook stand out as a great community to call home. We thank you for your patience during this time and we will update you monthly on our progress. Enjoy the rest of the beautiful summer at Drexelbrook!!



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**One of our cable providers, RCN,
would like to partner with
Drexelbrook Residential and say
thank you to all of their custom-
ers, and our valued residents,
with an Ice Cream Day!**

**On September 1st we will have an
Ice Cream Truck in the Town Cen-
ter serving Ice Cream to all of our
Residents from 3:00-5:00. See
you there!**

**Call Jamison Prisk for any
questions at 610-554-0129.**



Maintenance Corner

As the Fall draws closer here are some tips so you are more than prepared!

-Make sure all of your smoke and carbon monoxide detectors contain fresh batteries.

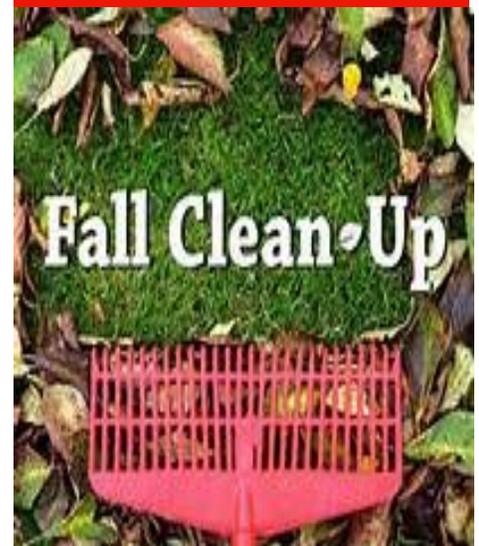
-Clean behind your washer and dryer unit. Make sure to clean out the vents, and check the vent flap outside for lint

-Purge the Fridge: Pull the trash can over and dump lingering leftovers, spoiled food, and open bottles of condiments, like grill marinade from the summer.

-Clean the fridge from summer snacking! You could remove all the glass shelves and bins and wash them or give them a fast once-over with a wet cloth or sponge. Don't forget fingerprints and splatters on the door front and handle. A fresh box of baking soda absorbs odors, too.

-Now that the inside of the fridge is cleaned, make sure you clean behind it as well.

-Clean the range, and under the burners for leftover food. And if you have a range hood, check to see if the range screen needs to be cleaned or replaced.



Early Fall Recipe

Lobster Mac & Cheese!

Ingredients Needed

-kosher salt

-vegetable oil

1 lb cavatappi or elbow macaroni

1 stick of unsalted butter

1 Cup of Milk-any will do

1/2 cup of all purpose flour

12 oz Gruyere Cheese, grated

1/2 teaspoon freshly ground black pepper

1/2 tsp nutmeg

1 1/2 lb cooked lobster or crab meat

1 1/2 cups fresh white bread crumbs

WHAT TO DO:

Preheat the oven to 375F.

Drizzle oil into a large pot of boiling salted water. Add the pasta and cook according to the directions on the package, 6 to 8 minutes. Drain well. Meanwhile, heat the milk in a small saucepan, but don't boil it. In a large pot, melt 6 tablespoons of butter and add the flour. Cook over low heat for 2 minutes, stirring with a whisk. Still whisking, add the hot milk and cook for a minute or two more, until thickened and smooth. Off the heat, add the Gruyere, Cheddar, 1 tablespoon salt, the pepper, and nutmeg. Add the cooked macaroni and lobster and stir well. Place the mixture in 6 to 8 individual gratin dishes. Melt the remaining 2 tablespoons of butter, combine them with the fresh bread crumbs, and sprinkle on the top. Bake for 30 to 35 minutes, or until the sauce is bubbly and the macaroni is browned on the top. Enjoy!



Early Fall Comfort Food Recipe!!

Early Bird Special Contest

Every month Drexelbrook Residential runs an early bird special contest for those that pay their rent early. The special is a credit to the rent for the following month of \$100.

The winners of this contest are chosen by random draw. Whoever has paid their rent by the 1st of the month, by 5pm will be in the running for the rent credit. Additionally we only choose residents whose accounts are in good standing.

The winners may win more than once, and we challenge all residents to be part of the contest.

Let's see who will win for September 2016!

Good luck to you all!

Drexelbrook Has a New Domain Name

Attention Drexelbrook residents we have a new domain name and website address!

As of July, Drexelbrook has changed our contact information, website, and email address from www.drexelbrookapts.com to www.drexelbrookresidential.com.

When trying to contact anyone at the property, whether it be Maintenance, Leasing, Residential Management, or Operations, please keep this change in mind.

If you need to send something to the Leasing or Management offices, please contact us via email at:

info@drexelbrookresidential.com. Thank you!!

DON'T FORGET TO REFER A FRIEND TODAY!

Refer a friend today and receive a \$350 credit for each qualifying residential lease resulting from your referral. Referral fee credits are applied to rental accounts on the 2nd full month after your referral has moved in. We thank you for your referrals and for choosing Drexelbrook as your home!

POST DATED CHECKS

Drexelbrook does not accept post dated checks for rental payments. If you pay your rent with a post dated check, please be aware that the check will be deposited when it is received. Thank you for your cooperation.

Drexelbrook Residential

Contact Us

Management Office:

p: 610-259-7907

f: 610-259-2717

4812 Drexelbrook Drive
Drexel Hill, PA 19026

Leasing Office:

p: 484-521-2000

f: 610-259-2028

4804 Drexelbrook Drive
Drexel Hill, PA 19026

Email us @

info@drexelbrookresidential.com

Visit us on the web @
drexelbrookresidential.com

Follow us on
Facebook, Twitter &
Instagram to keep up with all
the DXB news!

Drexelbrook Canned Food Drive/Toys for Tots

In the lead-up to the holiday season we would like to begin a Canned Food and Toy Drive. Please start to gather your canned foods, and toys for early November. We will be doing the Toy's for Tots Drive, and the Canned Food Drive closer to the holidays, but it never hurts to get the word out earlier. Thank you to all who choose to participate in both drives!