

JAN
2021

EAGLE HEIGHTS INSIGHTS
NEWS & STORIES



January 2021

Our President's Message



Happy New Year! I hope the start of this year finds you and your loved ones healthy and happy. I wanted to take this time to thank all of you who participated in the collection of toys for the U.S. Marine Corps Reserve Toys for Tots program. Twenty-six of our communities across the U.S.

participated and collected thousands of toys for this program that brings holiday joy to more than seven million disadvantaged children each season. Hunt is proud to support this holiday tradition, and we're grateful for your generosity. As we enter the new year, we are partnering with the American Red Cross to help address the critically low blood supply levels. If you are healthy, we encourage you to consider donating blood. For those who have recovered from Coronavirus, donating your plasma can help up to 4 coronavirus patients in need. For other ways you can help, go to www.redcross.org. Watch for information on mobile blood donation locations in January and February within our communities.

Best,

John Ehle
President
Hunt Military Communities

A handwritten signature in blue ink.



HuntMilitaryCommunities.com



RECIPE CORNER

CRAWFISH PIE

INGREDIENTS

- 1½ cup salted butter
- 1 large onion, diced (about 1 1/2 cups)
- ½ bell pepper, seeded and diced (about 1/2 cup)
- 4 cloves garlic, minced
- 1 (10.75-ounce) can cream of mushroom soup
- 1 (5-ounce) can evaporated milk
- 1 teaspoon salt
- ¾ teaspoon ground black pepper
- ½ teaspoon crushed red pepper
- 3 tablespoons cornstarch mixed with ¼ cup cold water
- 2 pounds crawfish tail meat
- ½ cup chopped green onion
- 2 tablespoons chopped parsley
- 1 (14.1-ounce) package Pillsbury Ready-Made Pie Crust (2 crusts)

INSTRUCTIONS

- Preheat oven to 400°.
- In a large skillet, melt butter over medium heat; Add onion, bell pepper, and garlic; cook until softened. Add soup, evaporated milk, salt, and peppers. Add cornstarch mixture. Reduce heat to low, and cook until thickened, about 5 minutes. Fold in crawfish, green onion, & parsley; cook 5 minutes.
- Place bottom crust in a deep-dish pie plate, and bake, using pie weights, until lightly browned, 7 to 10 minutes. Fill with crawfish mixture, and place top crust on pie. Bake until browned, 25 to 30 minutes.

EMPLOYEE SPOTLIGHT

KASANDRA FIELDS

Resident Service Specialist

Two Fun Facts: I have a bookshelf tattoo around my arm and everyone in my immediate family has blue eyes.

What I love About My Job: I like hearing the stories from residents about where they've come from and what they do.

How Long I've Been with HUNT: Since September 2020



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EAGLE HEIGHTS

HUNT MILITARY COMMUNITY

2021

HAPPY NEW YEAR!

HELLO JANUARY

10 WAYS TO START THE NEW YEAR OFF

1. Write a list of goals you want to accomplish
2. Clean out your closet and donate unwanted clothes
3. Make a plan to live a healthier life
4. Schedule weekly or monthly "me time"
5. Create a vision board for the year
6. Get rid of the clutter
7. Limit your time with technology
8. Plan a trip (safely)
9. Get active in a group or club & make new connections
10. Make time for the things that make you happy

HUNT RESIDENT APP

SIGN UP TODAY

Visit the Community Website:

Under **Current Residents** click **Maintenance Requests** and then **Click here to register**. Use your email address on file & registration code previously provided OR download the **Hunt Resident App**

If you need your registration code email doverleasing@huntcompanies.com

- * Easy online payments
- * Submit & track all work orders
- * Opt-in to SMS text
- * Check out upcoming community events & announcements

Contact Information

1069 High Street, Dover, DE 19901
 Phone: 302-678-3603 • Fax: 302-678-3610
 Facebook: @DoverFamilyHousing

STAFF LIST

Kathleen Parisi– Community Director	Alex Davis– Maintenance Tech
Marisa Moore– Community Manager	Jeff Shipp–Maintenance Tech
Amber Barnes– Leasing Specialist	JR Riccardi–Maintenance Tech
Rebecca Rivera– Leasing Specialist	Michael Ebaugh–Maintenance Tech
Kassandra Fields– Resident Service Specialist	Cheyenne Chapman– Painter
BA Jones– Quality Assurance/Quality Control Specialist	Rich Foley– Painter
Kevin Coyle– Maintenance Director	Tim Brubake– Porter
	Marnie– Warehouse tech

January Classes



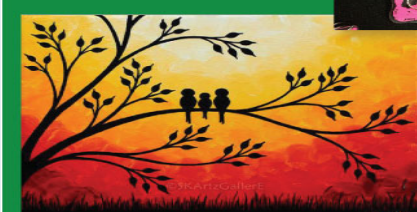
Auto Safety Class
 Thursdays • in Jan • 4 - 5 pm
 \$5 per person
 Sign up 24 hours prior to class.
 Will learn tools and usage safety

Cookies & Canvas
 Fri • 8 Jan • 12 - 1:30 pm
 \$20 per person, supplies are included. Follow the instructor to create the sunflower painting pictured
 Snacks will be provided during the class. Register by Thurs, 7 Jan



Let's Paint Live
 Tue • 12 Jan • 12 pm
 \$25 per person, supplies included. Facebook tutorial video to follow to paint the tree painting.
 Register by Mon, 11 Jan

Baby & Me: Shrinky Dinks
 Fri • 29 Jan • 12 pm • Tutorial
 \$5 per person. You will receive a bag including the shrinky dink paper, craft paint and a key ring.
 Follow the tutorial on Facebook.
 Register by Thurs, 29 Jan
 Payment required upon registration



302- 677-3242

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