



February 2021

Our President's Message




I am pleased to announce that for the third year, Hunt Heroes Foundation, the non-profit organization founded by Hunt Military Communities, will be awarding scholarships to help enable the ongoing education of military members and their families. Last year we were able to help nine worthy students and awarded \$30,000. Because of the generous donations we received over

the past year, we are able to increase scholarship awards and recognize 15 recipients and award \$40,000 in scholarship grants in 2021. I encourage you to apply if you or a loved one meet any of the following criteria: A high school senior or high school graduate or a current postsecondary undergraduate at an accredited two- or four-year college, university or vocational school or a trade school student; or Planning to enroll in full-time undergraduate study at an accredited two- or four-year college, university, or vocational-technical school for the entire upcoming academic year. For more information and to fill out an application, go to <https://learnmore.scholarsapply.org/huntheroesscholarship> The deadline to submit a nomination is March 4, 2021 at 3 pm CST or until 50 applications are received, whichever comes first. We understand the challenges many families are facing during these difficult times and are happy to be able to support the ongoing education of military members and their families.

Best,

John Ehle

 President
Hunt Military Communities

RECIPIE CORNER

Chocolate Truffle Cookies

Ingredients

- 4 (1oz) squares unsweetened chocolate, chopped
- 1 cup semisweet chocolate chips
- 6 tablespoons butter
- 3 eggs
- 1 cup white sugar
- 1 1/2 teaspoons vanilla
- 1/2 cup flour
- 2 tablespoons unsweetened cocoa powder
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup semisweet chocolate chips

Directions

- In the microwave or in a metal bowl over a pan of simmering water, melt unsweetened chocolate, 1 cup of the chocolate chips, and the butter stirring occasionally until smooth. Remove

from heat and set aside to cool. In a large bowl, whip eggs and sugar until thick and pale, about 2 minutes. Stir in the vanilla and the chocolate mixture until well mixed. Combine the flour, cocoa, baking powder and salt; gradually stir into the chocolate mixture. Fold in remaining 1 cup chocolate chips. Cover dough and chill for at least an hour or overnight.

- Preheat oven to 350 degrees F (175 degrees C). Roll chilled dough into 1 inch balls. Place on ungreased cookie sheets so they are 2 inches apart.
- Bake for 9 to 11 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

WE LOVE OUR RESIDENTS

GUESS HOW MANY PIECES OF CANDY ARE IN THE JAR



A picture will be posted to our Facebook page on February 1st and the contest will last until February 10th. We will announce the winner on the 11th!

All you have to do is comment on the post with your guess and the first person to guess correctly or the closest, wins the jar and a \$25 visa gift card!!!

FEB
2021

EAGLE HEIGHTS INSIGHTS

NEWS & STORIES



EAGLE HEIGHTS

HUNT MILITARY COMMUNITY



FEBRUARY 2021

SAVE THE DATE

FEB 2ND
GROUNDHOG
DAY

FEB 14TH
VALENTINES
DAY

FEB 7TH
SUPERBOWL
SUNDAY

FEB 15TH
PRESIDENTS DAY

FEB 12TH
CHINESE NEW
YEARS



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
Kasandra 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

EMPLOYEE SPOTLIGHT

AMBER BARNES LEASING SPECIALIST

Two Fun Facts: I love to travel and I love to cook foods from around the world, the latest thing I've mastered is beef wellington

What they love about their job: As a military spouse myself I love being able to help those who have been in the same shoes as me from the stress of deployments to moving to an unfamiliar area its nice to be able to help someone out in a hard situation and to be able to help those who have sacrificed so much to keep us all safe.



HuntMilitaryCommunities.com

