



THE RESERVE

at Stone Port

2015 Reserve Circle • Rockingham, VA 22801 • (540) 434-2000
www.liveatstoneport.com

September 2020

THE RESERVE STAFF

Property Manager-
Kehris Snead

Assistant Property Manager-
Amy McCracken

Leasing Consultants-
Erica Short
Kristin Chapman
Kevin Moore

Assistant Maintenance Supervisor-
Jason Kagey

Maintenance Technicians-
Joel Short

Shawn Wisman
Nathan Conley

Day Porter-
Nadeem Bitar

Pool Monitor-
Isaiah Kagey



Autumn Is on Its Way

The autumnal equinox this year will be Tuesday, Sept. 22. On this first day of fall, the hours of light and dark will be nearly equal.

Fun Facts

- Pumpkin spice has nothing to do with pumpkins. It is actually the spice mix used for pumpkin pies. It is made with cinnamon, ginger, nutmeg, allspice & cloves.
- Fall colors are caused by the amount of sugar in leaves. The more red in the leaf, the more sugar that leaf is storing. This is why maple trees are so vibrant!

Things to do!

Saturday, September 12th

New Market will be having their rescheduled Independence Day Celebration that was postponed. This event will be held at the Community Park. Activities start at 5:00pm with live music, train rides, dunk tank & other activities for all ages & food vendors. Bring a chair or blanket to enjoy the evening. Fireworks display will be around 9:20pm!

Elkton will also be having their 3rd Annual Cruise-in and Community Celebration starting at 3:00pm. There will also be a showing of Toy Story 4 beginning at 8:05pm. To adhere to social distancing precautions, they will have spaces sectioned off for each family.

Saturday, September 26th

Bring the whole family & join Waynesboro Parks and Recreation from 10:00am-3:00pm for a day of fun. Watch 100 foot kites take to the sky, while enjoying free kite making, parachute races, face painting and old fashion hay rides.

Office Hours

Monday	10:00 am–6:00 pm
Tuesday	10:00 am–6:00 pm
Wednesday	10:00 am–6:00 pm
Thursday	10:00 am–6:00 pm
Friday	10:00 am–6:00 pm
Saturday	11:00 am–4:00 pm
Sunday	Closed

Enjoy Autumn

Here it comes: The air is crisp; the trees are changing color; the days are getting shorter. Time to dig out your favorite sweater and go for a brisk walk in the park. Fall is upon us again!

It'll be time for football and Thanksgiving turkeys before you know it! We hope you can take some time out and enjoy the season.

Newsletter Ideas?

Have an idea or pictures to add to our community newsletter?

Email us at:

eshort@liveatstoneport.com,
kchapman@liveatstoneport.com or
kmoore@liveatstoneport.com

540.434.2000

www.liveatstoneport.com



Cut Cooking Time With Rotisserie Chicken

During National Chicken Month in September, hatch a plan to put this versatile meat on your table. Start with a fully cooked rotisserie chicken from the grocery store, and you won't have to wing it when you want a quick, protein-packed meal.

Super soups. Check your cupboard for beans, broth and pasta, and then whip up some white bean chicken chili, chicken noodle soup or chicken corn chowder.

Mexican. Tortillas, cheese, salsa and seasonings, along with shredded chicken, can be the basis for enchiladas, tacos, quesadillas, nachos, tostadas or taquitos. Serve sour cream and lettuce on the side.

Sauce it up. Add spicy buffalo sauce to your rotisserie chicken and make some buffalo chicken mac and cheese, buffalo chicken flatbread or buffalo chicken sliders. If you prefer barbecue sauce, you have the basis for barbecue chicken-stuffed baked potatoes, barbecue chicken pizza or pulled chicken sandwiches with slaw.

The lighter side. Chicken is great in cold sandwiches and salads. For a classic, add mayo, chopped celery and apple and serve on a croissant. Prepare a grain bowl by combining chicken with quinoa, avocado, onions, greens and tomatoes. Stuff a pita pocket with chicken, feta cheese, diced cucumbers and tomatoes, and then drizzle yogurt dressing on top.



What's **NEW!** New?

New Club Card Member! AJ's Gentlemen's Barbershop

\$3.00 off for the first visit
10% off for Grad Students, Law Enforcement & Military
1431 South Main Street Harrisonburg, Va 22801
540.217.5786



Busch Gardens in Williamsburg is open!

September 13th will kick off Howl-O-Scream in the park on select nights. Survive a night of haunted houses, scare zones, challenging escape rooms, and darkly entertaining live shows.

September 26th will kick off The Count's Spooktacular on Saturdays & Sundays. Join them for a daytime Sesame Street party, including safe trick-or-treating.



Places to go Apple Picking! Showalter's Orchard & Greenhouse

They are located at: 17768 Honeyville Road Timberville, Va 22853
They are open Monday - Saturday from 9:00am-5:00pm & on Sundays from 1:00-5:00pm.

Henley's Orchard

They are located at 2192 Holly Hill Farm Crozet, Va 22932
They are open Monday - Saturday 9:00am-5:00pm & on Sundays from 1:00-5:00pm.

ScAVenGER HUNT!

We will be hosting a virtual scavenger hunt on Thursday, September 24th!

You will be able to come to the front of the clubhouse to grab a list, find it on our Facebook page or in your email that morning starting at 10:00am! To submit your entry, you can post pictures of your findings to our Facebook page or email them to us! The first 5 residents to complete the scavenger hunt will be given a gift card & all other participants will be given a gift bag filled with goodies! Stay tuned for more details as the date gets closer!



Meal Planning Made Easy

"What's for dinner?" Having a weekly meal plan can help solve that daily dilemma and save you time, money and stress. It's easy to get started:

Make a plan. First, list the meals and snacks you'd like to have in the week ahead. Adjust your plan by browsing grocery store ads to take advantage of what's on sale, and using foods you already have on hand. Get everyone in your home involved and let them offer ideas.

Go shopping. Once you've chosen the week's meals, create a shopping list. Review recipes and check your cabinets and fridge to be sure you have all the ingredients you'll need.

Prep in advance. To make cooking quicker and stress-free, prep and store the week's ingredients ahead of time in one session. You can clean and chop fruits and vegetables, cook dried beans, grate cheese, and portion out servings of snacks.

Cook once, eat twice. By planning ahead, you can put leftovers to use later in the week so they won't go to waste. For example, a pot of chili can become the filling for burritos. Preparing a slow cooker meal is helpful for this strategy, as well as a timesaver.

Tickle your taste buds. Along with tried-and-true favorites, explore other meal options. Fix breakfast for dinner, sample a foreign dish, or make that new recipe you've been wanting to try.

One Minute Chef

Caramel Apple Roll-Ups

September is apple season! Use your favorite variety of this fresh fruit to make a fast and flavorful dessert.

Ingredients:

- 3 large apples, any variety
- 1 tablespoon granulated sugar
- 1/4 teaspoon ground cinnamon
- 1 cup fat-free vanilla-flavored Greek yogurt
- 1/2 cup creamy peanut butter or other nut butter
- 8–10 fajita-sized flour tortillas
- Caramel-flavored sundae syrup

Directions:

Wash apples, then cut each into bite-sized pieces.

In a medium bowl, mix sugar and cinnamon. Add diced apples, tossing to coat all pieces.

In a small bowl, combine yogurt and nut butter; stir until smooth.

Onto a flat tortilla, spread 2 tablespoons of yogurt mixture, covering evenly to edges. Next, spoon a small amount of apple mixture onto tortilla, then lightly drizzle apples with caramel syrup. Roll up tortilla.

Continue process with remaining tortillas. Serve roll-ups topped with more drizzled syrup.

Find more recipes at MilkMeansMore.org.



Calling all apple lovers!

Here are some simple apple recipes we want to share with you:

- **Apple Butter** - Cook 1/2 cup sugar in a large skillet until deep amber. Add 4 cups Applesauce and 1/2 teaspoon cinnamon; cook, stirring occasionally, until reduced by half, about 30 minutes.
- **Apple Fritters** - Whisk 1/2 cup each flour and seltzer with a pinch each of salt and apple pie spice. Slice 2 peeled and cored apples into 1/4-inch-thick rings. Dip in the batter and deep-fry in 375 degrees F oil until golden; drain on paper towels and dust with confectioners' sugar.
- **Mulled Cider** - Bring 6 cups apple cider to a simmer with 1 cinnamon stick, 4 allspice berries, 1 star anise pod and 3 strips lemon zest. To serve, add diced apples.
- **Baked Apples** - Scoop out the core of 4 apples using a melon baller, leaving the bottoms intact. Mix 3 tablespoons each brown sugar and butter with 1/8 cup fresh breadcrumbs and 1/2 teaspoon cinnamon; stuff into the apples. Put in a baking dish with 1/8 cup apple cider and bake at 375 degrees F, 45 minutes.

September 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 	2	3	4	5 National Cheese Pizza Day!
6 National Read a Book Day!	7 Labor Day The Leasing Office will be closed today. Normal office hours will resume 9/8.	8	9	10 	11 Today on Patriot Day and every day, we thank all of our military members for their selfless service.	12
13 Happy National Grandparents Day!	14	15	16	17 National Apple Dumpling Day!	18 National Cheeseburger Day!	19
20 National Wife Appreciation Day!	21	22 Happy First Day of Autumn!	23	24	25	26 
27 National Chocolate Milk Day!	28 National Good Neighbor Day!	29 National Coffee Day!	30	<h1>September</h1>		



A MOMENT IN OUR LIVES, FOREVER IN OUR HEARTS.

SEPT. 11

PATRIOT DAY

NATIONAL DAY OF SERVICE AND REMEMBRANCE