

Fox Hill Condominium Association



IN THIS EDITION:

- ◆ Monthly Calendar
- ◆ Water Meter Reminder
- ◆ Annual Meeting
- ◆ Farewell/Call for Candidates
- ◆ Try this marinade

Anne Macy
Director of
Property Management

Michele Balch
Portfolio
Community Manager

Ph: 215-692-1600
F: 215-692-1609
E: m.balch@dilucia.com

Website
Dilucia.com/fh

Online Billing
Rentcafe.com

Office Hours
Monday—Friday
9-5
Saturday & Sunday
Closed

Board of Trustees

Theresa Griffenburg
President
Margaret McNamara
Treasurer
Maureen Szulewski
Secretary

SEPTEMBER CALENDAR

Sept 1st—Association fees due
Sept 1st—Labor Day
Sept 16th— Late fees assessed
Sept 22nd—Annual Meeting & Election

2025 WATER METER READING

- November 12, 2025
- Please submit meter readings in a timely matter to m.balch@dilucia.com or 215-692-1600.
- A \$25.00 fee will be added to your account if reading is not submitted.**

FAREWELL / CALL FOR CANDIDATES 2026

Please join us in thanking Margaret McNamara & Maureen Szulewski for the work they have done as Board members. Sadly both will be stepping down after this year.

If you are interested in serving your community by joining the Board, please let Michele know as soon as possible.

ANNUAL MEETING 2025

We are still looking for someone to host this year's meeting. Please let us know if you are willing!

The Meeting is scheduled for Monday, September 22, at 6:30 PM.

I hope to see everyone there!

TRY THIS MARINADE

1/4 cup balsamic vinegar
Juice of 1 lemon
2 tablespoons olive oil
2 tablespoons Dijon mustard
2 tablespoons brown sugar, packed
1 tablespoon Worcestershire sauce
2 cloves garlic, minced
1/2 teaspoon dried thyme
1/2 teaspoon dried oregano
1/4 teaspoon dried rosemary
Kosher salt and freshly ground black pepper, to taste
4 boneless, skinless chicken breasts
2 tablespoons chopped, fresh parsley leaves
Marinate raw chicken for 1 to 24 hours. Reserve ¼ cup for basting while grilling. Grill 5-6 minutes each side. Garnish with fresh, chopped parsley if desired.