

Fox Hill Condominium Association



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

Board of Trustees

Theresa Griffenburg
President
Margaret McNamara
Treasurer
Maureen Szulewski
Secretary

IN THIS EDITION:

- ◆ Monthly Calendar
- ◆ Dry Vent Cleaning
- ◆ Trash Enclosure
- ◆ Meter Reading
- ◆ Fall is here
- ◆ Happy Halloween
- ◆ Call for Candidates & Meeting Information



OCTOBER CALENDAR—

9/22— Annual Meeting
10/1—Association fees due
10/13—Columbus Day
10/16— Late fees assessed
10/31—Halloween

2025 WATER METER READING REMINDER—

- 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.

DRYER VENT CLEANING—

To ensure a safe environment, please have the dryer vents cleaned out at least once a year.

FALL IS HERE—

The leaves have begun to fall, along with acorns and small branches. If possible please do not park under those trees that may damage your car. The Association is not responsible for damage caused by wind, storms or fallen acorns. Triad will do their best to clean everything up in a timely manner.

TRASH ENCLOSURE—

Please be sure to secure all trash. If the tote is full, use another one. Close the lids of the totes

Keep Fox Hill clean!

HAPPY HALLOWEEN—

If you are giving out treats, please clear walkways and make sure the walkway is well lit to ensure the safety of the trick-or-treaters.

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.

Unit 11 Mary Brooker has kindly offered her home to host the meeting this year. Thank you!

Meeting Date: September 22, 2025

Time: 6:30 PM

TASTE OF FALL—

Marry Me Chicken—

- **3 Tbsp.** extra-virgin olive oil, divided
- **4** (8-oz.) boneless, skinless chicken breasts
- Kosher salt
- Freshly ground black pepper
- **2** cloves garlic, finely chopped
- **1 Tbsp.** fresh thyme leaves
- **1 tsp.** crushed red pepper flakes
- **3/4 cup** low-sodium chicken broth
- **1/2 cup** chopped sun-dried tomatoes
- **1/2 cup** heavy cream
- **1/4 cup** finely grated Parmesan
- Torn fresh basil, for serving



Directions:

1. **Step 1** Preheat oven to 375°. In a large ovenproof skillet over medium-high heat, heat 1 tablespoon oil. Generously season chicken with salt and black pepper and cook, turning halfway through, until golden brown, about 5 minutes per side. Transfer chicken to a plate.
2. **Step 2** In same skillet over medium heat, heat remaining 2 tablespoons oil. Stir in garlic, thyme, and red pepper flakes. Cook, stirring, until fragrant, about 1 minute. Stir in broth, tomatoes, cream, and Parmesan; season with salt. Bring to a simmer, then return chicken and any accumulated juices to skillet.
3. **Step 3** Transfer skillet to oven. Bake chicken until cooked through and juices run clear when chicken is pierced with a knife, 10 to 12 minutes.
4. **Step 4** Arrange chicken on a platter. Spoon sauce over. Top with basil.