



From the Green

Your Erie Station Village
quarterly update...

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Treasure Hunt:

Somewhere inside this newsletter is the name of one Erie Station Village staff member, spelled backwards. Find it and let the office know who it is, and we will enter your name in a drawing for a \$150 rent credit or a free professional cleaning!

All entries must be received by 5:00 PM on **Friday, October 12th**

The drawing will be held on **Monday, October 15th** and the winner will be notified on the same day.



Hello, Neighbor!

It's that season again... leaves crunching beneath your feet, pumpkin spice latte in hand, and chili simmering in the crockpot before football Sunday. With the change of season comes another edition of your community newsletter. In this issue, you'll find the inside scoop on fall happenings in Rochester, tips and tricks for carving the perfect pumpkin, a classic apple pie recipe, and

some friendly reminders from your friends in the office. Is there something specific you would like to see in the newsletter? Interested in more recipes, book recommendations, editorials, or starting a club? We want to hear from you! Email, call, or stop by the leasing office with your feedback; we are interested in your ideas and so is YOUR community!

A Few Words from Your Concierges...

After a remarkably long winter and an incredibly hot summer, who knows what's in store as 2018 winds to a close? Fortunately, some things in life are more predictable than the weather. Here are a few handy dates to add to your calendar before you switch it out for a new one. They'll help you savor all that makes autumn in New York State so special.

Bristol Mountain Fall Festival October 14

Celebrate leaf-peeping season at Bristol Mountain's annual Fall Festival with bands, wine and beer tastings, food trucks, and craft vendors. Be sure to take a Sky Ride up the mountain for a great view of the fall colors, or delight in a hike up the mountain. It's free to attend, though some activities do require an additional fee to participate.

Play Ball at The Strong October 26

Love The Strong Museum but feel a little out of place when you visit? Experience every bit of the fun with friends your own age, plus great entertainment, live & silent auctions,

delectable food, craft beer, and creative cocktails at the annual Play Ball Gala. It's the most fun you'll have at a black-tie event — especially if you attend in costume! Proceeds benefit The Strong's educational mission.

Turkey Trot & Wedge Waddle November 22

Of course, you know it's Thanksgiving, but for many families across the United States, it's also race day. Start a healthy new tradition for you and your loved ones by signing up for the Webster Turkey Trot (a 4.4-mile race or 2.5-mile fun run) or the less ambitious Wedge Waddle (a 3-mile run, walk, or waddle refined with refreshment booths along the way). It's the perfect way to offset all that pumpkin pie!

If these happenings aren't enough to fill your calendar, call or write your concierges at 244-2040 or ESVconciierge@gmail.com.

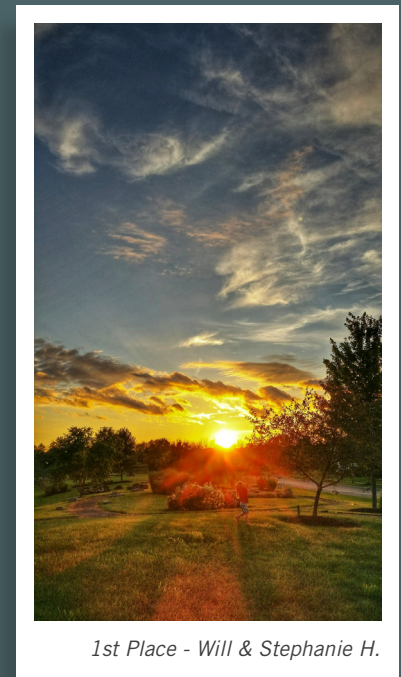
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<https://www.facebook.com/eriestationvillage>

Reminders

- Mix and mingle with your neighbors, enjoy light hors d'oeuvres and drinks, and learn about your complimentary concierge service on Tuesday, November 27th from 5:30 PM to 7:30 PM in the ESV Clubhouse! No RSVP is required.
- Parking spaces closest to our apartments and townhomes are reserved for residents, and the number of spaces allotted to each unit varies by floorplan. There is a three-car limit for three-bedroom units; all other floorplans have a two-car limit. When you have guests, please ask that they park away from buildings to leave as much space as possible for residents.
- As the weather starts to turn, please bring in all of your patio furniture and garden decorations.
- Please be aware of your speed while driving through the neighborhood. Kids are coming and going from school, and roads may become icy as winter approaches; the speed limit is 15 mph.





1st Place - Will & Stephanie H.

Neighbor 2 Neighbor:

Pro Tips for the Perfect Pumpkin

From scary to sweet, simple to intricate, carving a pumpkin is an art form. So, dust off your carving tools – it’s time to make a masterpiece! Here are some tips and tricks to make the most of your carving experience this season.

- **A good pumpkin is the base of a perfect jack-o-lantern.** When selecting your pumpkin, choose one that’s fresh, has a sturdy stem, isn’t bruised, and has a flat bottom so it won’t roll while you carve. Check out Stoke Farms (<https://www.stokoefarms.com>) and Long Acre Farms (<https://longacrefarms.com>) for the perfect carving pumpkin!
- **When carving out a lid,** cut on an angle, as opposed to straight up-and-down, to prevent your lid from dropping down into your pumpkin.
- **When scooping out the pulp,** try to make the inner wall of the area you plan to carve about ¼ inch thick. Doing so makes the carving easier and you will be able to get more detail.
- **When designing the face of your lantern,** think about using the scraps creatively...maybe a tongue, some ears, or even hair!
- **To keep your pumpkin fresh,** use petroleum jelly on the exposed edges to seal in moisture.
- **Instead of using the traditional candle** to bring your lantern to life, try a battery-operated one for safety!

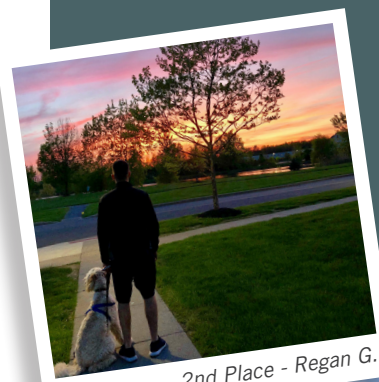
Source: <https://www.goodhousekeeping.com/holidays/halloween-ideas/a22196/pumpkin-carving-tips/>



Our Pumpkin Carving Contest is coming up! Bring your pumpkins to the Community Room on 10/28; the drawing will be held on 10/29 and you can pick them up that day!

“This is MY home!”

Here are your neighbors’ winning photos from our **Summer Photo Contest!**



2nd Place - Regan G.



3rd Place - Rodrigo B.



Honorable Mention - Dave & Stephanie C.



Honorable Mention - Matt F.



A Warm Welcome...

Join us in welcoming the newest additions to the Erie Station Village team – Jennifer Colon, Lisa Carter, and Gary Hancock!

Nothing says Fall like the perfect apple pie!

Ingredients

- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 3 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 6 to 7 cups thinly sliced peeled tart apples
- 1 tablespoon lemon juice
- Pastry for double-crust pie (9 inches)
- 1 tablespoon butter
- 1 large egg white

Directions

• In a small bowl, combine the sugars, flour, and spices; set aside. In a large bowl, toss apples with lemon juice. Add sugar mixture; toss to coat.

• Line a 9-inch pie plate with bottom crust; trim pastry even with edge. Fill with apple mixture; dot with butter. Roll out remaining pastry to fit top of pie. Place over filling. Trim, seal, and flute edges. Cut slits in pastry.

• Beat egg white until foamy; brush over pastry. Sprinkle with sugar. Cover edges loosely with foil.

• Bake at 375° for 25 minutes. Remove foil and bake 20-25 minutes longer, or until crust is golden brown and filling is bubbly. Cool on a wire rack.

Source: <https://www.tasteofhome.com/recipes/apple-pie/>



Jennifer Colon

Jennifer joined the ESV office team in September; you may have already seen her around the Village. Jennifer has worked as a medical technician for Rochester Regional Health, a head server at Salena's Mexican Restaurant, and is bilingual.

Lisa Carter

Lisa has years of experience in real estate and will be bringing her expertise to the office as a Leasing Manager in mid-October. She enjoys spending time with her friends, family, and animals, and is always on the go with her many activities, sports, and adventures.



Gary Hancock

Gary is the newest addition to the ESV maintenance team, having joined us in September. A former remodeling specialist at Victorian Home Improvements, he enjoys camping and spending time with his family.



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VILLAGE

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