

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 recieved by 5:00PM on **Friday**, **May 4th**.

Drawing will be held on **Monday, May 7th** and the winner notified on the same day.

"In the Spring, I have counted 136 different kinds of weather inside of 24 hours."

Mark Twain



Hello, Neighbor!

It's spring again! If there is one thing winter is good for, it's making us appreciate the warmer weather. As we look forward to greener grass, sunshine, and the aroma of flowers in bloom, it's time to share a fresh edition of your community newsletter, "From the Green."

While this is always fun to write, we'd much rather hear what you have to say. Have a business that servces the community? Want to share a recipe? Can you offer a book recommendation? Want to start a group to play games with a neighbor...or to write an editorial on current events? This is YOUR community and YOUR newsletter, so if you have any ideas or want to participate, feel free to call or email us anytime!

A Few Words from Your Concierge

Welcome to spring and congratulations on making it through what seemed to be a particularly cold and dreary winter. With nice weather quickly approaching and the cold (hopefully) behind us, we invite you all to come out of hibernation and partake in some of the activities Rochester's springtime has to offer.

Rochester International Film
Festival is the longest running,
continually held, short-film festival
in the world! April 26th through the
28th, join thousands of film lovers
at the George Eastman Museum's
Dryden Theatre. The festival is 3
days, with 4 shows and 28 films...
and it's FREE. For more information
and a list of films being presented,
visit rochesterfilmfest.org

Enjoy the sweet smell of spring in the air at Rochester's very own 120th Annual Lilac Festival, May 11th through the 20th. Held at Highland Park, the Lilac Festival truly holds something for everyone. With live music, comedy, art, food

and beverage tastings, and much more, you will have no trouble finding something to do (and eat!). If hustle and bustle isn't your thing, you can always enjoy Highland Park's famous display of lilacs, pansies, and tulips. For a full list of activities and to view a schedule of events, visit rochesterevents.com

If the good weather is pulling you outside, head to Tinker Nature
Park -- rated TripAdvisor's #1 Thing to Do in Henrietta and only six miles away from Erie Station
Village. The park is full natural beauty, wildlife, and fairy houses!
Observe the coming of spring in the Wildflower Meadow or Wildlife Observation Blind, meander along the Fairy House Trail, or wander through the David A. Dimeo Memorial Labyrinth.

As always, if you're looking for more ideas, don't hesitate to contact your Erie Station Village concierge at 585-244-2040 or ESVconcierge@gmail.com.



FAQs...

"When will you open the pool for the season?"

Weather permitting, the pool will be open on weekends from 10am-8pm beginning Memorial Day Weekend until schools let out at the end of June. After that, the pool will be open daily from 10am until 8pm through the summer.

"Can I bring a guest to the pool?"

YES! You can bring 2 guests with you, but be sure to bring your pool pass!

"Can I store personal items in the garbage room?"

Unfortunately, no.
Personal items should be kept in your apartment, townhouse, or, if you have one, your garage. There are freestanding garages for rent; if you need one, just call us for details!

"Can I hang Pictures?"

Yes. As stated in your lease, you may hang posters, photographs, or painting on the wall using appropriate picture hanging hardware. However **PLEASE** be aware that some walls contain plumbing pipes and/or heat ducts. Therefore, if you are trying to hang anything heavier than a normal picture (such as a flat screen TV), you **MUST** contact us first for permission and assistance

Neighbor 2 Neighbor:

Spring Cleaning Essentials

Winter is over and suddenly the bright spring light is shining on all of the dusty surfaces in your home. Spring is a time of rebirth and renewal, and nothing says that better than a deep clean. So here are some tips for a great spring cleaning!

If you have **carpets**, now is a great time to steam them. Whether you decide to rent a steamer or have a company come, it is definitely worth the investment! We see our carpets every day, so it's easy for discoloration to go unnoticed. If you decide to rent a steamer and do it yourself, make sure to open the and so you can let the sweet smell of spring in!

Now is a great time to start fresh and really get all of the **dust** off of your surfaces. Make sure to start with the vacuum, then use a rag to clear away what is left.

Cleaning **blinds** is a pain, but it's worth it in the end. If you use a solution of vinegar and water, it will not only make the process easier, it will keep you from having to use tougher chemicals.

In the **kitchen**, there are always hard-to-clean areas, and it's difficult to know which cleaners will be safe to use on certain surfaces

When cleaning your microwave, use a solution of lemon and vinegar to loosen the food splatters before you go in and scrub.

Cleaning the **fridge** may seem overwhelming, but it is something you will be thanking yourself for for months. Start be defrosting the freezer. Not only will



this free up some space, but it will also keep your freezer running efficiently. Remove any shelving from the interior and clean them with dish soap. For the interior, use a mixture of warm water and dish soap to eiluJ notreM wipe down all surfaces. If you encounter any stubborn stains, you can use baking soda.

To truly deep clean your home, don't try and plan too much for a single day; it can help to take it one room at a time. If you would rather hire someone to do your spring, take a look at our VIP program for some ideas and deals!

Stay Updated by Liking us on Facebook!

https://www.facebook.com/eriestationvillage

A Picture Is Worth \$250

Have you ever bragged to your friends or family about living at Erie Station Village? Snap a photo that captures the phrase "This is MY home?" and why you love living here and you could win a \$250 rent credit!

Rules

1 photo entry per resident Include name and address with photo submission

Email submission may be sent to: sbritton@konarproperties.com Hard copy photos may be dropped off at the leasing office

1st place: \$250 rent credit 2nd place: \$100 rent credit 3rd place: \$50 rent credit

Open submission between May 1st - July 31st

The top 3 photos representing
"Home at Erie Station Village" will
be framed and displayed at the
leasing office throughout the fall.
Winners will be announced at the
September Coffee and Donuts!

Getting ready for some spring entertaining? Try This Recipe!

Lemon Chicken Egg Rolls

www.eazypeazymealz.com

Ingredients:

- Oil for frying (3-4 cups)
- 1 lb boneless, skinless, chicken breast
- 1 1/2 cup matchstick carrots
- 2 cups cabbage mix (packaged coleslaw mix without the sauce)
- 16 egg roll wrappers

Sauce:

- 2 tbsp Hoison
- 1 tbsp Oyster sauce
- 1/2 cup Fresh squeezed lemon juice
- Zest of 1 lemon

Instructions:

- 1. In a fryer or on the stovetop in a heavy-bottomed pot, pre-heat oil to 375 degrees.
- 2. In a small bowl, mix together sauce ingredients, and set aside
- 3. Chop chicken into small strips
- 4. Put chicken and sauce in a medium sized skillet, and cook chicken over medium-high heat until cooked through (5 7 minutes)
- 5. Remove chicken from pan, and place in a bowl. Leave as much of the sauce as
- in a bowl. Leave as much of the sauce as you can.
- Add veggies to the sauce, and satué for 3-5 minutes until just tender.
- 7. Assemble eggrolls by putting 1 1/2 tbsp of veggies, and a heaping tbsp of cooked chicken into the center, and folding/wrapping into an eggroll. Most eggroll wrapper packages have folding instructions.

- 8. Place egg rolls, 3-4 at a time into hot oil, and cook until wrapper is golden brown (3-5 minutes if temperature is constant). Cut open your first eggroll, if the outside is dark but the inside of the wrapper is still raw, turn heat down a little. If it takes too long to cook, turn it up some. 375 is the ideal temp, so using a temp regulated fryer is best
- 9. Fry all the egg rolls and enjoy while hot.



"Spring is the time of plans and projects."

Leo Tolstoy

Reminders:

Resident Appreciation Day will be the first Friday of the month May through September. Coffee and donuts will be served 7am to 10am. Then...from 12pm to 3pm, maintenance will be holding a FREE car wash!

Don't forget to pick up your parking passes and VIP cards!

Please remember to clean up after your dog.

We will be having the Annual Summer picnic in July so be on the lookout for more information!

Some garden spots are still available, if you are interested in one please contact the Leasing Office



Phone: 585-334-6870
Fax: 585-334-6938
Email: esv@eriestation.net
www.eriestation.net