



Hello, Neighbor!

We'd like to take this opportunity to wish you and yours the very best during this holiday season! We hope that you have had a healthy, prosperous year and want to thank you for making Erie Station Village your home.

As the year comes to a close, its time for the Winter Edition of "From the Green". Grab a mug of something warm (or, in the case of our winter so far, maybe something cold!), your favorite chair, and a few minutes to relax.

While we love hearing ourselves type, we'd much rather hear from you. Have a business? Want to share a recipe? Looking for a group to play cards or other games with? How about an editorial on current events? Remember, this is YOUR community and YOUR newsletter, so please feel free to email us or call us with content suggestions and contributions.

\$ TREASURE HUNT \$

Somewhere inside this newsletter is the name of one of our Erie Station Village staff, 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 5:00PM on Friday, January 6, 2017.
- Drawing will be held on January 9, 2017 and the winner notified on the same day.

Just the FAQ's ..

"Dear Management: Am I allowed to have a live Christmas Tree in my apartment?"

Yes! However, please take the following precautions:

- NEVER use real candles to decorate a Christmas Tree:
- Make sure to keep your tree well watered to help reduce its flammability and to help keep it looking its best throughout the holiday season;
- 3) When it does come time to dispose of the tree, please use a tree disposal bag or another similar device to prevent pine needles from littering common areas. Trees may be thrown in the dumpsters.

"Dear Maintenance: I am going home to Norway for the holidays and would like to keep my utility bills as low as possible. Is it OK to turn my thermostat to 'Off"?"

No! PLEASE <u>never</u> turn off your thermostat during the winter; your water pipes may freeze and rupture, causing considerable damage to your and your neighbors' apartments. Please set your thermostat NO LOWER than 50 degrees while you are away.

A Few Words Your Concierge:

...I'm NEVER eating junk food again.
...I'm going to workout for THREE hours EVERY day.
...I'm going to FINALLY get my

home in tip-top shape!

If you're anything like us, this list sounds eerily like New Year's Resolutions you've made in the past (or are hoping to keep in 2017). And like us, while you have the best intentions, you know in your heart of hearts that these will be lucky to see the light of MLK, Jr Day. While we can't help you stick to EVERY resolution, we DO have some exciting tools to help you succeed in getting your home in tiptop shape!

Home Sweet Home in 2017

MARTHA (yes, really).

When Martha Stewart published THE housekeeping bible for our generation – Martha Stewart's Homekeeping Handbook: The Essential Guide to Caring for Everything in Your Home, she MEANT essential! This musthave book covers everything

from how to set up a kitchen to the best ironing techniques to which household cleaners to keep on hand (AND how to use them). Whether Erie Station Village is your first home or you're an empty nester, there are tips in here for homekeeping newbies and veterans alike! \$32.98; www.amazon.com

52 WEEK CHALLENGE

They say the best way to build a habit (and to keep a resolution!) is to work on it daily for a month. In that spirit, Home Storage Solutions 101 brings us the 52-Week Challenge to an Organized home. This free challenge sets 15-minute daily organizational tasks around your home, while offering tons of guidance, support, and even weekly newsletters, printables, and a Facebook group to help keep you on track.

Free: www.home-storage-solutions-101.com

THE BIG GUNS

Not sure how to begin, or afraid you've bitten off more than you can chew? Consider the services of a true pro – a
National Professional Organizer,
that is. Local productivity guru
Robin Harisis takes personal organization to the next level, with
her individualized approach coupled with follow-up support. She
tailors her services to meet
YOUR needs: anything from helping your inner Imelda organize
her shoe collection to honing
your time- and task-management
skills.

Rates vary by services: www.RobinHarisis.com

For more on organizing and refreshing your home in the New Year, please contact us at (244-2040 / ESVconcierge@gmail.com) Happy 2017!

Connect with Erie Station Village online!

Blog: www.ErieStation.net/blog Facebook: www.facebook.com/

ErieStationVillage

Twitter: @ErieStationVlg Google+: https:// plus.google.com/10706217511715

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Pinterest: www.pinterest.com/ ErieStationVlg

"Winter is the time for comfort, for good food and warmth, for the touch of a friendly hand and for a talk beside the fire: it is the time for home."

- Edith Sitwell

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EICHBÖR 2 NEIGHBOR: Be a Good Neighbor"

If you're hosting a party, you shouldn't forget that other people live in your building too. It takes little effort to be considerate when throwing a party, and it's a great way to maintain a respectful relationship with the people who live around you.

Here are some ways you can practice "neighbor-friendly entertaining":

Keep your party inside your apartment. You've probably been to a bash or two that has gotten so crowded that guests started spilling out into the hallway. Remember, your apartment is exclusively your space, but hallways are part of the common area that you share with all the other residents. So, if you're having many guests over and the party starts creeping out into the hallway, be sure to entice your guests to move back inside.

Don't test your neighbors' patience. Neighbors are more likely to complain or take action if you overdo it. Picture a party going on in your neighbors' apartment while you're trying to enjoy a

good book or favorite TV show and adjust the volume of your music—and guests accordingly.

Don't let neighbors' complaints escalate into a feud. If neighbors complain to you after a party, they're most likely not looking for a fight but for a resolution to their problem. Always hear them out -- You may be surprised to find yourself agreeing with your neighbor that what they're asking is reasonable.

Invite Them! Of course, if you're having family over for dinner, this isn't a sensible option. But if you're throwing a general type of party, consider inviting some allarteP eeneR neighbors, especially if you could use more guests. They might drop by just to make an appearance or not even come at all. But your neighbors will appreciate the gesture, and if they don't come, they'll be less likely to feel contempt or complain about other parties you throw.

-N2N

YUM!

Here's a delicious recipe for one of our favorite comfort foods:



Mozzarella-Stuffed Pork Chops w/ Polenta and Tomatoes

Ingredients (4 Servings):

- I cup quick-cooking polenta
- 4 1-inch thick bone-in pork chops (about 2 1/2 lbs total)
- Four 1/4-inch thick slices smoked mozzarella (3.5oz)
- I/4 cup plus I tablespoon extra-virgin olive oil, divided
- 2 1/2 teaspoons kosher salt, divided
- I 1/4 teaspoons freshly ground black pepper, divided
- · 4 cloves garlic, smashed
- 2 pints grape tomatoes (about 3 1/2 cups)
- 1/2 cup low-sodium chicken or vegetable broth

- 3 tablespoons unsalted butter, divided
- I/2 cup milk
- Chopped flat-leaf parsley, for sprinkling
- Special Equipment: toothpicks

Preparations:

Preheat broiler on high and set oven rack 4" from heat.

Line broiler pan or rimmed baking sheet with foil.

In a medium saucepan, prepare polenta according to pkg directions.

While polenta is cooking, prepare pork chops. Place flat on cutting board and, using a sharp paring knife, make a horizontal slit 3-4" deep and 3-4" long in the side of each chop. Stuff slice of mozzarella inside each chop, press closed, and secure with a toothpick. Rub the chops with I tblspn oil, season with I tsp salt and I/2 tsp pepper, and place on the foil-lined pan. Broil until cooked through, about 5 minutes per side.

Meanwhile, in a large skillet over med-high heat, warm remaining 1/4 cup oil. Add garlic, tomatoes, and broth. Cover and cook until tomatoes softened and just beginning to burst, 5-6 minutes. Remove cover and discard garlic. Stir in 1 tablespoon butter, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Taste and adjust seasoning.

When the polenta is cooked, whisk in enough milk to thin the polenta to your desired consistency. Taste and adjust seasoning. Serve pork chops over polenta, topped with tomato pan sauce and parsley.

Save us a seat! :)

From Your Erie Station Village Maintenance Team

We are pleased to announce that **Dale Hitchcock** has joined the Erie Station Village maintenance team! Josh Wingerden was promoted to



Maintenance Director for Konar Properties, which required that he move to our largest property in Brighton. Dale takes over for Josh as Assistant Maintenance Director and brings many years of experience in the maintenance field to Erie Station Village, including almost 4 years as a lead technician at one of our other properties. He and Lester worked together before joining our team, and they are excited to be teaming up again. Please be sure to welcome Dale if you see him around the Village!

Also, help keep our community safe and well-lit! If you notice any lights out, please take a moment to notify the maintenance staff so we can replace them as promptly as possible.



