



# From the Green

Your Erie Station Village  
quarterly update...

## Table of Contents:

**Welcome** · Page 1

**A Few Words from Your  
Concierges** · Page 2

**Winter Reminders** · Page 2

**Neighbor 2 Neighbor** · Page 3

**Recipe** · Page 4

## 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 p.m. on **Friday, January 1st**.

The drawing will be held on **Monday, January 4th**, and the winner will be notified on the same day.



## Hello, Neighbor!

It's the holiday season again and with it comes enough snow, glitter, and cheer for all to share. We realize this year may look a little different though; some of us may not be traveling home or seeing our loved ones locally, and some of us may be creating our own holiday traditions for the first time. Though many things appear unknown right now, your quarterly insight into our community remains the same! In this issue we will feature some great places to get

last-minute holiday gifts, kitchen must-haves for the chefs in your life, a recipe for gingerbread cookies that is sure to delight, and some friendly reminders from the team at Erie Station Village.

What other kinds of information would you like to see published here? Have a recipe or book recommendation to share? Feel free to call or email with content suggestions and contributions – we'd love to hear from you!

# A Few Words from Your Concierges...

This section usually highlights the sights and activities in the area, but this winter we're featuring the inside scoop on some of Rochester's local businesses. Support your local economy this season and surprise your loved ones with something from the heart.

**For the Foodie** – Rochester's food scene is renowned, and no, we're not just talking about the infamous garbage plate. Consider gifting your friends some pasta from Flour City Pasta this year, available online at [flourcitypasta.com](http://flourcitypasta.com) and at a number of local boutiques. Flour City Pasta also pairs well with olive oil from Cosimano & Ferrari – located at the Rochester Public Market.

**For the Sweets Lover** – Nothing says "I love you" quite like chocolate. Hedonist Artisan Chocolates, located in the South Wedge, is a one-stop shop for the holidays. With rich hot chocolate, delicious combinations of chocolate bark, and irresistible truffles, there's something for every sweets lover.

**For the Kids Who Have Everything** – It may feel like an extra-long winter inside this year, so consider getting the littlest people on your list books, puzzles, and games. Element of Fun Books & Toys, located in Village Gate, has unique books and games for kids at every age and level. Not sure where to start? Their expert employees can help guide you to somethings your littles will love.

**For the People You Have No Idea What to Get** – Located in the Culver Road Armory in Rochester, Peppermint is a trendy boutique offering unique, Rochester-themed gifts. The whole first floor is a curated wonderland of jewelry, scarves, women's apparel, and much more. The second floor features funky home goods and Rochester-branded items.

If these ideas aren't enough to complete your shopping list, **call or write your concierges at 244-2040 or [ESVconciierge@gmail.com](mailto:ESVconciierge@gmail.com).**

Stay Updated by Liking Us on Social Media!

 @eriestationvillage

 @eriestationvillage

## Reminders

- Please keep your thermostat set at 55° F if going away during the winter time.
- All cars should be registered with the office and have a parking pass on their side window.
- When getting rid of a real tree, please pile in the corner of the trash room and landscapers will take care of it.
- Please remember to pick up after your dogs.
- Change parking spots during snowstorms so maintenance can properly remove snow from all areas. Do not park in the spots where maintenance puts snow.
- The maintenance staff works hard all winter to keep our walkways and parking areas plowed, shoveled, and salted. Make sure to thank them when you see them out!
- Please remember to fill out forms for the fitness center and clean the equipment after use. If you still need the link to set up an online account for reserving time in the fitness center, reach out to the office for assistance.





## Neighbor 2 Neighbor

# Four Kitchen Essentials

For many, the pandemic has meant going out less and cooking at home more. If you've been trying new recipes and getting a bit more adventurous, you may feel you're missing some specialized kitchen tools. Since there's no end to the gadgets you could acquire, it can be hard to decide what you really need in your apartment.

Cooking is one of those activities where there's always more than one way to accomplish a task. For example, it's certainly easier to knead bread dough in a stand mixer, but you can save the expense and get a brief workout doing it by hand. To that end, here are 4 tools that together represent the "swiss army knife" of kitchen tools. They're versatile, essential, and well worth the investment.

### Food Processor

Sure, it can chop, dice, and mix...but wait, there's more. A food processor can churn heavy cream into butter, turn rolled oats into gluten-free flour, grind meat, make homemade mayonnaise, and more. Since it's one of the most versatile tools in the kitchen, be sure to invest in a quality machine.

### Immersion Blender

Consider it the apartment-friendly alternative to a blender. Anything a blender can do; an immersion blender can do...and take up a lot less space. Mix smoothies, purée soup, make whipped cream, blend hummus, or create your own pesto. The immersion blender will become the magic wand of your kitchen.

### Microplane

While often overlooked, once you've owned one, you'll never be without it. Want to deliver dishes to the table that look like they came from a high-end restaurant? Grab your microplane and grate a little cheddar on top of those scrambled eggs, put chocolate shavings on your dessert, or sprinkle citrus zest on baked goods. Microplanes are also perfect for grating things like garlic, nuts, and ginger. And if you're not convinced yet, they're a great way to shred a thin layer of butter on bread to avoid tearing things up when the butter isn't soft.

### Chef's Knife

You need a knife to cook and you probably have lots of them. But if you're like most cooks, you'd be better off taking what you've spent on all your other knives and investing in a single, high-quality chef's knife. From chopping to slicing to paring, an 8- to 10-inch chef's knife is the most used item in any kitchen. It's worth finding a few knife skills videos online to learn how to use it correctly – and see how just one knife can serve all your needs. A high-quality knife will feel balanced in your hand, require less frequent sharpening, and last forever.

# The Perfect Gingerbread Cookies

## Let the smell of the holidays fill the house!

### Ingredients

- 1 cup butter, softened
- 1 cup light brown sugar
- 1 large egg
- 1 cup molasses (NOT blackstrap)
- 1 tablespoon apple cider vinegar OR white wine vinegar
- 2 teaspoons vanilla extract
- 5 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 tablespoon ground ginger
- 1 tablespoon ground cinnamon
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg



### Directions

1. Make the cookie dough: Place the sugar and butter in a large mixing bowl and beat with an electric mixer on medium-high speed until combined (you can also do this in a stand mixer with the paddle attachment, just be careful not to overmix the dough).
2. Add the egg, molasses, vinegar, and vanilla extract and beat on medium-low speed until fully combined. Finally, combine the dry ingredients and the gingerbread spices in a medium mixing bowl. Add to the molasses mix and beat on low speed just until combined into a soft cookie dough.
3. Chill the dough: Cover the bowl and chill the cookie dough for at least 3 hours and up to overnight. If you chill it overnight, you may need to let it stand at room temperature for 15 minutes so it's easier to roll.
4. Cut out cookies: Once ready to bake, preheat the oven to 350°F. Divide the dough in 2 and roll each half to 1/4 of an inch thickness on a lightly floured surface. Cut out cookies and place them on lined baking sheets about 1 inch apart. Place similarly sized cookies on the same baking sheet.
5. Bake the cookies: Once you have filled a baking sheet, place it in the oven to bake. Medium-sized cookies take 8-10 minutes to bake. Large gingerbread men take 12-14 minutes to bake. Smaller cookies take 6-8 minutes to bake. They should spring back when you slightly touch their surface, but make sure to not overbake them or they'll turn out tough. Cool the baked cookies on a baking sheet for a couple of minutes, then transfer them to a cooling rack to cool completely before decorating.

<https://www.savorynothings.com/soft-gingerbread-cookies/>

## Happy Holidays...

We hope you have a joyful holiday  
and a happy New Year!

-The Team at Erie Station Village

  
**Erie**  
**Station**  
VILLAGE

Phone: 585-334-6870

Fax: 585-334-6938

Email: [esv@eriestation.net](mailto:esv@eriestation.net)

[www.eriestation.net](http://www.eriestation.net)