

Life at

TOWNHALL
TERRACE

November/December 2024



The Team

Rose Stewart

Resident Manager

Tammy Manella

Assistant Resident Manager

Jennifer Banker

Leasing Consultant

Tim R.

Maintenance Supervisor

Erik G.

Assistant Maintenance Supervisor

Wayne B.

Maintenance Technician

Keith J.

Maintenance Technician

Steve A.

Maintenance Technician

Tannon M.

Maintenance Technician

Brian B.

Grounds/Maintenance

Ed G.

Painter

Andrea H.

Cleaner

Office Hours

*Monday Thru Friday
8am to 5pm*



RIEDMAN

Manager's Message

We are happy to announce that all balconies are completed and we thank all residents for their patience during balcony renovation time.

Congratulations to Erik Gordon on his promotion to Assistant Maintenance Supervisor!

Please be mindful of the plows and if you are able to move your vehicle out of the way so they can plow it would greatly be appreciated.

Office Closures

Thanksgiving

November 28th & 29th

Christmas

December 24th & 25th



There is no smoking of any kind in the apartments. Smoking has to be 25 feet from the building. This is an immediate eviction.

Local Event

Christmas in the Country Artisan Market

Nov. 7 - 10. Buy tickets online - valid any one day. Children 12 & under are free. General Admission: \$12. Box Office ticket pricing is available only at the door during show hours. Thurs. & Fri: 10am - 9pm, Sat.: 9am - 6pm, Sun.: 10am - 4pm. Free parking. Handcrafted creations including home décor, foods, spirits and wine, jewelry, candles, toys, and more. Fairgrounds in Hamburg

Buffalo Polar Plunge

Benefits Special Olympics New York

Cool School Challenge Polar Plunge

- Fri., Dec. 6th (For high school students and younger. Registration on Fri. 2 - 3:30pm, Plunge at 4pm)

Buffalo Polar Plunge - Sat., Dec. 7th.

Registration on Sat. 11am - 1pm, Plunge at 2pm
Woodlawn Beach State Park
3580 Lake Shore Road, Blasdell



Recipes - Sangria and Soup

Apple Sangria

- Fill a large pitcher with your choice of fresh apples and other fall fruits. Toss in a few cinnamon sticks.
- Add an entire bottle of Pinot Grigio, a few cups of apple cider, some club soda, and a little bit of bourbon.
- Stir. Allow it to sit in the fridge for at least an hour or overnight and stir again before serving.

French Onion Soup

- Prep Time - 20 min
- Total Time- 1 hr 30 min
- Servings 4

Ingredients

- 4 medium onions
- 2 tablespoons butter or margarine
- 2 cans (10.5 oz each) condensed beef broth
- 1 1/2 cups water
- 1/8 teaspoon pepper
- 1/8 teaspoon dried thyme leaves
- 1 dried bay leaf
- 4 oz Gruyère, Swiss or mozzarella cheese
- 4 slices (3/4 to 1 inch thick) French bread
- 1/4 cup grated Parmesan cheese

Instructions

Peel and cut the onions into slices to measure 4 cups. In a 4-quart nonstick Dutch oven, melt the butter over medium-high heat. Stir

in onions to coat with butter. Cook uncovered 10 minutes, stirring every 3 to 4 minutes.

Reduce heat to medium-low. Cook uncovered 35 to 40 minutes longer, stirring well every 5 minutes, until onions are deep golden brown (onions will shrink during cooking).

Stir in broth, water, pepper, thyme and bay leaf. Heat to boiling over high heat. Once mixture is boiling, reduce heat just enough so mixture bubbles gently. Cover with lid; simmer 15 minutes. Meanwhile, shred the Gruyère cheese by rubbing it across the largest holes of a grater to measure 1 cup; set aside.

On a cookie sheet, place the bread slices. Broil with tops about 5 inches from heat 1 to 2 minutes or until golden brown. Turn bread over; broil 1 to 2 minutes longer until golden brown. Place toasted bread in 4 ovenproof bowls or individual ceramic casseroles (do not use glass, which cannot withstand heat of broiler and may break).

Remove bay leaf from soup. Ladle soup into bowls. Top with Gruyère cheese. Sprinkle with Parmesan cheese. Place bowls in pan with shallow sides.

Broil soup bowls with tops about 5 inches from heat 1 to 2 minutes or just until cheese is melted and golden brown.

Common Area *Reminder*

With all apartment living, it is important to remain mindful and courteous of your neighbors. Please refrain from stomping, running, banging on the walls or ceilings.

No rugs, shoes, etc should be in the hallway as this is a fire hazard.

appfolio Property Manager

- Make online rental payments.
- Set up automatic withdraws if you choose this option for rental payments.
- Please submit work orders, this is the best way for us to receive your order.

Please remember to keep your information up-to-date.

Find us on

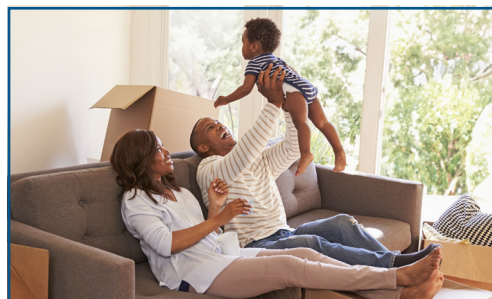
Stay up-to-date on your apartment communities events, specials and activities as well as what is currently happening at Riedman Apartments. Please "LIKE" our Facebook page "Riedman Apartments" and join in on the fun!

[facebook.com/
RiedmanApartmentLiving](https://facebook.com/RiedmanApartmentLiving)



Remember

Pet waste has to be picked up immediately and all pets have to be on a leash at all times when outside and cannot be left outside on a leash



Good Neighbors make for Great Communities!

Refer a friend or family member to live at Town Hall Terrace and receive a \$250 check after they move-in!