



Life at
ALPINE VILLAGE
APARTMENTS

HAPPY **2025** YEAR!

January/February 2025

Snow Reminder

As the snow begins to fall,
remember to take your time
and be safe!



Offices will be closed
Wednesday, January 1st for
New Years Day and
January 20th for
Martin Luther King Jr. Day

The *Team*

Raquel Smith
Resident Manager

Cheryl Dylewski
Leasing Consultant

Office Hours
Monday-Friday
8:00am-4:30pm
Saturday-Sunday
Closed

Office Phone
814-838-9640

After Hours Emergency
877-275-6480



RIEDMAN

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)

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.*

Local *Events*

Erie Otters at Erie Insurance
Arena

Disney on Ice 1/16 - 1/20 at Erie
Insurance Arena

College Night 1/24 at Splash
Lagoon

**Erie Kennel Club All-Breed
Dog Show** 1/25 at Bayfront
Convention Center

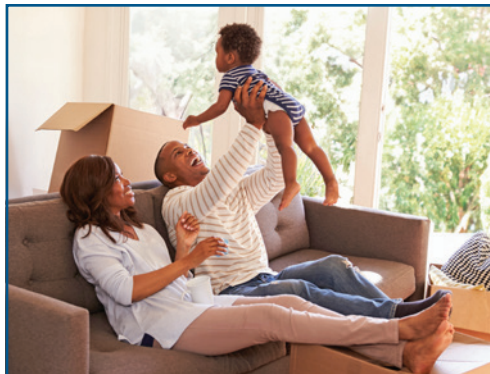
Erie Auto Show 1/30 - 2/2 at
Bayfront Convention Center

**World Championship Ice
Racing Series** 1/31 at Erie
Insurance Arena

Groundhog's Winterfest 2/1 -
2/2 at Port Farms

Erie Winter Carnival 2/21 -
2/23 at Perry Square

Designer Purse Bingo 2/23 at
Rainbow Gardens



**Good Neighbors make for
Great Communities!**

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

Recipe

Chicken Stuffing Bake

Ingredients

- 2 pounds boneless skinless chicken breasts, diced in 1-inch pieces
- 2 cans (10.75 ounces, each) condensed cream of chicken soup
- 1/4 cup milk
- 2 boxes (6 ounces each) Stove Top Chicken Stuffing mix
- 1 1/2 cups chicken broth

Instructions

1. Preheat oven to 375 degrees F. Spray a 9x13-inch baking dish with non-stick spray.
2. Cut chicken breasts into one inch pieces. Lay out evenly in the bottom of prepared dish. Season with salt and pepper.
3. In a medium bowl whisk together the condensed soups and milk. Pour mixture evenly over chicken. Sprinkle dry stuffing mix evenly over the top. Pour chicken broth over the stuffing mix- making sure to get as much of it covered as possible.
4. Cover dish with foil and bake 40 to 45 minutes or until chicken is cooked through. Remove from oven and let stand 10 minutes before serving. Enjoy!

NEW YEAR 2025 goals

1. Unplug One Day a Week
2. Start a Gratitude Jar
3. Invest in stocks, mutual funds or retirement schemes
4. Commit to a monthly "me day"
5. Bake something from scratch every month
6. Drink at least 12 glasses of water daily
7. Reduce sugar and processed food
8. Create an emergency fund
9. Negotiate a salary increase
10. Quit smoking and reduce alcohol consumption
11. Eat more plant based meals
12. Improve sleep quality and duration
13. Try a 30-day challenge (fitness, no sugar, journaling, etc.)
14. Save for a dream vacation.
15. Start a passive income stream (e.g., rental property, dividends).
16. Track and reduce unnecessary expenses.
17. Volunteer Time, Not Just Money
18. Try one new recipe every week
19. Have a no-spend weekend once a month
20. Take more candid photos with friends
21. Exercise 3-4 times a week
22. Take up yoga or pilates
23. Reconnect with old friends or family members.
24. Plan a memorable family vacation or reunion.
25. Develop better time management habits.
26. Visit a new place in your city once a month
27. Read a book outside your usual genre
28. Try a new workout or fitness class
29. Start a plant collection
30. Commit to weekly self-care rituals

Remember

Dogs must be on a leash any time they are outside your apartment & they MUST NOT be staked outside alone. And PLEASE clean up after your pet.

Share Why You Love Living Here!

Please take a moment to complete a [Google Review](#) for Alpine Village! We value your feedback and want to hear about your experience. Just scan the QR code and tell us what you think!

