### WINTER 2024-2025 BUZZ ALERT

### **January Community Newsletter**

Tips for Living, Laughing and Loving Your Apartment Life

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Midtown Apartments

### **Brand New Year, Brand New Living Room!**

Start 2025 with a refreshed living space! Try these quick updates:

- 1. Declutter: Clear out what you don't need to create an open, inviting space.
- 2. Couch Upgrade: Use a slipcover or vibrant throw pillows for a fresh look.
- 3. Go Green: Add potted plants for life and cleaner air.
- 4. Swap a Piece: Replace your coffee table or add a chic area rug.
- 5. Refresh Walls: Hang new art, photos, or modern mirrors.
- 6. Style Shelves: Line bookcases with patterned adhesive paper or paint.

Welcome 2025 with a living space that feels fresh, cozy, and uniquely you!

# How Can I Maximize the Space in My Apartment for My Winter Gear?

Winter clothes, such as coats and boots, can take up a lot of room. These tips can help you manage these bulky items in your apartment:

- Consider adding a hall tree to your entryway. Look for one that offers multiple options for storage, such as cubbyholes, drawers, and/or coat hooks. A storage ottoman is also a good option for an entryway.
- Store sweaters and other winter items in underbed storage containers.
- Set up a multi-level shoe rack in your closet or by the door. You can also use an over-the-door shoe storage system for smaller footwear.
- Use damage-free adhesive hooks on your doors, so you can hang up coats, umbrellas, etc.

### Important Information Resident Referral

Refer a tenant and earn a \$250 rental credit when they move in!



FUN FACT: Did you know that people toast the New Year at 38 different times during 26 hours around the globe?





### Live for the buzz!

## 2025 Smoke-Free Living: Tips for a Fresh Start

Thinking about quitting smoking? It's tough, but your health and future self will thank you. Here's how to make it easier:

- Ditch the Temptation: Toss your cigarettes—out of sight, out of mind!
- Swap It Out: Cravings? Grab gum, candy, or even a snack like carrot sticks to keep your hands and mouth busy.
- Break Old Habits: Smoke while scrolling or calling? Try taking a quick walk or drinking water instead.
- Stay Chill: Stress smoking? Try deep breaths, yoga, or hit the gym—it's a win for your body and your mind.
- Keep Moving Forward: Slip-ups happen. Don't sweat it
   —refocus and keep going.

Start fresh, and let this be the year you own your goals!

## Ring in 2025 with Unique New Year's Resolutions!

As 2024 wraps up, let's focus on making 2025 a year of growth and positivity. Here are some resolutions to inspire you:

- Try Something New Weekly: Taste a new food or cuisine every week. By year's end, you'll have 50+ fresh experiences.
- Learn a New Skill: Whether it's coding, cooking, or yoga, pick up something that sparks your interest and expands your horizons.
- Spread Positivity: Compliment someone every day, whether a neighbor, coworker, or stranger. Kindness is contagious!
- Conquer a Task: Tackle one long-avoided chore organize your workspace, clean your car, or declutter your closet. A tidy space, a clear mind.

Make 2025 your best year by embracing small, meaningful changes!

### **Sweet & Savory Prosciutto-Wrapped Fig Bliss**

Cold weather calls for comfort food! Try these warm, baked prosciutto wrapped figs.

#### Ingredients:

12 fresh figs, halved

6 slices of prosciutto, halved lengthwise

3 oz goat cheese (optional)

2 tbsp honey

Fresh rosemary sprigs (for garnish)

#### **Instructions:**

- 1. Preheat your oven to 400°F (200°C).
- 2. If using, fill each fig half with a small dollop of goat cheese.
- 3. Wrap each fig half with a strip of prosciutto, securing with a toothpick if needed.
- 4. Arrange the wrapped figs on a parchment-lined baking sheet.
- 5. Drizzle with honey and bake for 8–10 minutes, or until the prosciutto is crisp.
- 6. Remove from the oven and let cool slightly. Garnish with fresh rosemary sprigs for a fragrant touch.

Serve warm as an elegant appetizer or party snack. These sweet and savory bites are guaranteed crowd-pleasers!