

# Life at The Hammocks

AT ORCHARD PARK

March/April 2024



Daylight Saving Time begins Sunday, March 10th. Don't forget to set your clocks **FORWARD** one hour.

## The Team

**Gina McCreary**  
Resident Manager

**Brittany (Bee) Hoover**  
Leasing Consultant

**Christine Kolodziej**  
Leasing Consultant

**Butch Stewart**  
Maintenance Supervisor

**Lenny Dobucki**  
Maintenance Technician

**Luis Delgado**  
Maintenance Technician

**Office Hours**  
Monday-Friday  
8:00am-5:00pm

**Office Phone**  
716-667-1400

**Fax**  
716-667-1473

**After Hours Emergency**  
1-800-831-3335



**RIEDMAN**

## Manager's Message

After we are truly grateful for all our residents!

Looking forward to seeing you all outside as we "spring" out of the cold and into warmer weather !!!

~Gina



## Coffee Hour

meets the 1st Friday of every month at 10:00 a.m. in the Community Center at the clubhouse. All residents are welcome!



## Safety First

The community speed limit is 20mph. Please be aware of your surroundings when driving in our community. Please keep everyone safe, the stop signs are there to protect us all.

## Things To Do

- **Buffalo's St. Patrick's Day Parade** is on Sunday, March 17th on Delaware Ave at 2pm!
- **East Aurora Winter Market at Poplar Hill** (Saturdays) March 2nd & 16th, April 6th & 20th from 9am-1pm. 1216 Quaker Rd, East Aurora
- Attend a **Buffalo Bisons Baseball** game starting in March, running through September! 1 James D Griffin Plaza, Buffalo
- Check out the **10th Annual Buffalo Cherry Blossom Festival** Monday & Tuesday, April 29th & 30th at 1 Museum Ct., Buffalo



## Irish Soda Bread

### Ingredients

- 4 cups all-purpose flour
- ½ cup margarine or butter, softened
- 4 tablespoons white sugar
- 1 teaspoon baking soda
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1 cup buttermilk
- 1 large egg
- ¼ cup butter, melted
- ¼ cup buttermilk

### Directions

1. Preheat the oven to 375° F (190° C). Lightly grease a large baking sheet.
2. Mix flour, softened margarine, sugar, baking soda, baking powder, and salt together in a large bowl. Stir in 1 cup of buttermilk and egg. Turn dough out onto a lightly floured surface and knead slightly. Form dough into a round loaf and place on



the prepared baking sheet. Note that the dough will be a little sticky.

3. Combine melted butter with 1/4 cup buttermilk in a small bowl; brush loaf with this mixture. Use a sharp knife to cut an 'X' into the top of the loaf.
4. Bake in preheated oven until a toothpick inserted into the center of the loaf comes out clean, 45 to 50 minutes. Check for doneness after 30 minutes. You may continue to brush the loaf with the butter mixture while it bakes.

## 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)

## Good Neighbors make for Great Communities!

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

## 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.*

## Please Remember

NO trash or household items may be left on the ground by the dumpster! If you have large items, please call the office for instructions on scheduling a pickup. All cardboard boxes must be broken down before being placed in the compactor!

## For Dog Owners

We know it's been a “ruff” winter, but Spring is just around the corner! Since the snow is starting to melt, we ask that you please clean up any remaining pet waste from over the winter.

Dogs must be on a leash any time they are outside your apartment. And PLEASE clean up after your pet.

