



Hello, Neighbor!

After a long and chilly winter, spring has finally arrived—bringing sunshine, fresh blooms, and a new issue of **Living La VIDA Rochester!** In this edition, we're sharing fun spring activities around Rochester, a delicious recipe for pizza fiesta, a handy guide on starting your own mini herb garden, and more!

Have something you want to share with your community? Reach out to the Leasing Office and we'll do our best to share your ideas on social media or publish them in our next issue. We'd love to hear from you!

What's Inside

PAGE 2

**ROC Spots
Community Reminders**

PAGE 3

**VIP Program Spotlight
Recipe Corner**

PAGE 4

Neighbor 2 Neighbor

Treasure Hunt:

Somewhere inside this newsletter is the name of one VIDA 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!

Contact us with the answer at 585-400-8432 or info@vidarochester.com by **Thursday, April 24th**. The drawing will be held on **Friday, April 25th**, and the winner will be notified the same day.

ROC Spots

Spring is in full swing, bringing Rochester's first festivals of the year, fresh opportunities to enjoy the outdoors, and exciting events happening all around the city. Here are a few must-see spots and activities to add to your calendar this season!



Flower City Half Marathon

Runners, get ready for the Flower City Half Marathon on Sunday, April 27th! This exciting annual event is a fantastic way to see the city while taking on a half marathon, or 5K. The scenic courses wind through Rochester's historic streets and beautiful parks. Don't miss this chance to challenge yourself and experience the city in a whole new way! For more details, visit flowercitychallenge.com.

Rochester Lilac Festival

The Rochester Lilac Festival is back May 9th – 18th. This iconic festival is packed with live music, delicious food, and endless good vibes. Wander through the gorgeous lilac gardens at Highland Park, grab some mouthwatering festival eats, and catch free concerts from amazing bands. Plus, you can shop unique handcrafted art and hang out in a lively outdoor atmosphere. Whether it's your first time or a yearly tradition, this is the place to be— get all the details at roclilacfest.com.



Rochester Cocktail Revival

It's the 12th year for the RCR also known as Rochester's Cocktail Revival – the only existing weeklong spirits festival in NYS! Starting June 2nd – 8th immerse yourself in pairing dinners, bar parties, tasting events, educational seminars, live music, themed galas, and interactive entertainment. Proceeds from each Rochester Cocktail Revival event benefits their official charity partner, Cancer Support Community at Gilda's Club Rochester. To learn more and check out the schedule, visit rochestercocktailrevival.com.



Community Reminders

- Please refrain from allowing your pet to use the mulched areas around the community. Frequently, mulch is being kicked out of the manicured beds.
- Resident Appreciation Days will begin on Friday, June 6, and run through Friday, September 5.
- Please remember to clean up after your pet and dispose of waste properly at the nearest pet station.
- Without exception, all pets are to be leashed at all times.
- Trash bags are to be sealed tightly before placing in the trash room bins. All pet waste, pet litter, liquids, and raw food/meats need to be taken directly to the outside dumpster. All recycling needs to be properly broken down and disposed of in the outside recycling dumpster in the corral area.
- Parking is for residents **ONLY**. All others will be towed at the owner's expense. Handicap spots are for vehicles that have the proper tag displayed and charging stations are for those that have received an access code. If the parking lot is full and you are a resident with a parking sticker, please call 585-400-8432 and follow the prompts to report it.
- All packages delivered to the lockers and to the overflow area should be retrieved within 3 days of distribution. This helps manage the volume of packages being delivered to VIDA residents.
- VIDA is a completely **SMOKE-FREE** environment. Any and all forms of smoking are prohibited.
- **NEVER** prop a door open, even if you just expect to be outside for a few minutes. This is the easiest way for non-residents to gain unauthorized access into your building and endanger you and your neighbors. Be sure the door closes and latches behind you once you enter the building. Also, do not buzz people you do not know into the building if they call you on your intercom. **THIS INCLUDES ALLEGED DELIVERY DRIVERS.**

VIP PROGRAM SPOTLIGHT:

VAULT

Looking for a workout that goes beyond the ordinary? VAULT is the place to be, offering high-energy cycling, boxing, strength, and yoga classes designed to challenge and inspire. Whether you're ready to push your limits with an intense workout or find balance through movement, VAULT delivers an unmatched fitness experience.

Best of all, VAULT is a VIP Program Partner, which means VIDA residents get one week of free unlimited classes, plus an exclusive 10% discount on memberships after the trial! Check them out at 10 Franklin Street or online at vaaltrochester.com.

RECIPE CORNER

Pizza Fiesta

(YIELDS 1 PIZZA)

Ingredients

½ cup chipotle mayonnaise
½ cup media crema table cream
1 lime, zested and juiced
1 tsp. taco seasoning
1 frozen pizza dough
2 cups whole kernel corn
2 cups shredded cheese blend

1 jalapeño pepper, sliced
¼ cup chopped red onion

Toppings:

1 avocado, peeled & chopped
1 plum tomato, chopped
1 Tbsp EVOO
2 Tbsp minced cilantro

Directions

1. In a small bowl, combine chipotle mayonnaise, crema, lime zest, lime juice, and taco seasoning. Set aside.
2. Preheat oven to 425°. Press dough to fit a greased 14' pizza pan. Pinch edges to form a rim; prick dough with a fork. Bake until edges are lightly browned, 10-12 minutes.
3. Spread mayonnaise mixture over pizza. Layer with corn, jalapeños and red onion; top with cheese blend. Bake until cheese is bubbly and browned, 10-12 minutes.
4. In a small bowl, combine all topping ingredients, toss to coat. Sprinkle over cooked pizza; slice to serve.

Source: tasteofhome.com



NEIGHBOR 2 NEIGHBOR

How to Start a Mini Herb Garden in Your Kitchen

A mini herb garden in your kitchen is an easy and space-friendly way to enjoy fresh flavors right at your fingertips.

Fresh herbs can transform any meal, and the best part is that you don't need a big backyard to grow your own. It's a great way to add some greenery to your home and save money on store-bought herbs. Here's how to start your very own kitchen herb garden:

Pick Your Herbs

Start with herbs that are easy to grow indoors and can thrive in your kitchen environment. Basil, mint, parsley, chives, thyme, oregano, rosemary, and cilantro are all great choices. Consider which herbs you use most often in your cooking, so you'll get the most out of your mini garden. You can also experiment with different varieties, like lemon thyme or purple basil, to add a unique touch to your meals.

Find the Perfect Spot

Herbs love sunlight! Place your pots on a sunny windowsill that gets at least 4–6 hours of direct sunlight each day. A south-facing window is ideal for most herbs. If you don't have a spot with enough natural light, consider using a small grow light to give them the boost they need. Another option is placing them on a kitchen counter near a bright light—just be sure they still get adequate exposure.

Choose the Right Containers

You don't need fancy pots to start your herb garden—use what you have! Small containers like mason jars, tin cans, or old mugs are great options, and they give your garden a personal, rustic feel. Just make sure the containers have drainage holes at the bottom to prevent the soil from becoming waterlogged. This will help avoid root rot and keep your herbs healthy.

Use Quality Soil and Water Properly

When it comes to soil, choose a well-draining potting mix that's light and airy. Avoid using garden soil, as it may not drain well in containers. Water your herbs carefully—moist but not soggy soil is key. It's better to underwater than overwater, so always check the soil before watering.

Care and Maintenance

Herbs are relatively low-maintenance, but they still need some attention. Trim them regularly to encourage healthy new growth and to prevent them from becoming too leggy or overgrown.

Harvest and Enjoy

The best part of having a mini herb garden is harvesting your own fresh herbs! Once your plants are established, snip off leaves or sprigs as needed for your cooking. Fresh herbs can really enhance the flavor of everything from pasta and soups to salads and cocktails.

