



Hello, Neighbor!

As spring fades into summer, longer days and sunny skies set the perfect tone for a new issue of Living La VIDA Rochester! In this edition, we're sharing fun summer activities around Rochester, a delicious recipe for a peach & burrata salad, a summer bucket list to help you make the most out of the season, 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!

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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, July 10th. The drawing will be held on Friday, July 11th, and the winner will be notified the same day.

ROC Spots

It's finally summer in Rochester, and that means the city is bursting with energy, events, and endless ways to enjoy the season. We've put together a list of must-do activities to help you make the most of this vibrant time of year.

Rochester Jazz Festival

The 22nd annual Rochester International Jazz Festival returns to downtown from June 20th to 28th. This nine-day celebration features over 285 concerts across 18 venues, including more than 110 free shows. With performances by over 1,750 artists from around the world, it's a can't-miss event for music lovers. For more information visit: rochesterjazz.com

The Lucky Flea

The Lucky Flea is a lively open-air market that pops up every Sunday from 10:00 AM to 4:00 PM at The Grove, just a short trip away. Now through October 26th, you can browse over 60 local vendors selling everything from vintage clothing and handmade goods to unique art and collectibles. Add in some of Rochester's favorite food trucks, and you got the perfect way to spend a Sunday. For more info, visit: theluckyflea.com

Outdoor Fitness in Washington Square

Looking for a fun way to stay active this summer? Just a short walk away at Washington Square Park, you can join free outdoor workout classes every Wednesday from 5:30 to 6:30 PM, now through August 20th. Each week features a new style—ranging from relaxing yoga to high-energy HIIT, bodyweight bootcamps, and total-body sculpting sessions. It's a great way to enjoy the fresh air and connect with others in the community. Classes are hosted by our VIP Program Partner, VAULT. For more details, visit: rochesterdowntown.com/events







Community Reminders

- Resident Appreciation Days have started! Stop by the patio deck for the remaining Friday dates; July 11th, August 1st, and September 5th from 8:00 – 10:00 AM for complimentary donuts, bagels, coffee, tea, and juice. Please take note of the shift in time this year. Looking forward to seeing you there!
- The Leasing Office will be closed on **Friday**, **July 4th** in observance of Independence Day. We hope you enjoy the holiday, too!
- VIDA's rooftop and patio areas are open for our residents to enjoy!
 Please remember to follow the rules and regulations when utilizing these spaces.
- Parking is for residents ONLY. All others will be towed at the owner's expense. 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.
- NEVER prop a door open, even if you expect to be outside for a few minutes. 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.

- Visitors are to use the video intercom system and be accompanied by the resident they are visiting.
- Please remember to always lock your car, shut your windows, and never leave valuables inside your vehicle.
- If you see suspicious, illegal, or disruptive behavior in the building or on the property, please notify the police departmen and our maintenance or leasing staff IMMEDIATELY.
- Garage or any storage space is provided for your use at your own risk. VIDA is not responsible for any damage or loss to any items stored in the storage area or garage.
- Please be respectful of our beautiful property and our neighboring properties by picking up after your pet(s). If your pet kicks mulch out of the landscaped areas, please return the mulch to the mulch bed. Additionally, The Strong Museum of Play has contacted our office to ask residents to also pick up after pets when utilizing their property for pet use.



VIP PROGRAM SPOTLIGHT:

Martine

Looking to elevate your summer evenings? Martine is the spot for delicious food, craft cocktails, and a vibrant atmosphere right in downtown Rochester. The venue features two bars: one downstairs serving 'kocktails'—the Croatian term—on tap, and another upstairs offering hand-crafted cocktails. With DJs spinning house and EDM tunes on Thursdays, Fridays, and Saturdays, the vibe is always lively.

As a VIP Program Partner, Martine offers our residents a special BOGO deal on kocktails—perfect for unwinding after a long day or kicking off the weekend htims ahsek. Find them at 647 South Ave or check out their menu online at martine-rochester.com. Cheers to great drinks and good times!

RECIPE CORNER

Grilled Peach & Burrata Salad

(SERVES 6)

Ingredients

5 peaches

4 2oz burrata balls

3 oz prosciutto

2 cups arugula

1 tbsp ghee, melted

1 tsp olive oil

1 tbsp finely chopped fresh

basil

2 tbsp balsamic glaze

salt and pepper

Directions

- 1. Rinse and cut peaches. If you are cooking on a grill, cut the peaches into quarters. If you are cooking the peaches on a grill pan, you can cut the peaches into fifths.
- 2. Heat grill or grill pan to medium heat. Brush one side of each peach slice with ghee and place peaches ghee side down on the grill or pan. Grill peaches 3 minutes. Brush the other side with ghee, flip peaches and grill an additional 2-3 minutes. Remove peaches from grill or pan and allow to cool.
- 3. On large serving platter, spread arugula out into an even layer. Top arugula with peach slices. Split open the balls of burrata with your hands and place on platter amongst the grilled peaches.
- 4. Place prosciutto in any gaps left on the platter between the peaches and burrata. Drizzle olive oil over each piece of burrata. Grind freshly cracked black pepper and sea salt over the burrata as well.
- 5. Garnish the dish with finely chopped fresh basil and a drizzle of balsamic glaze.

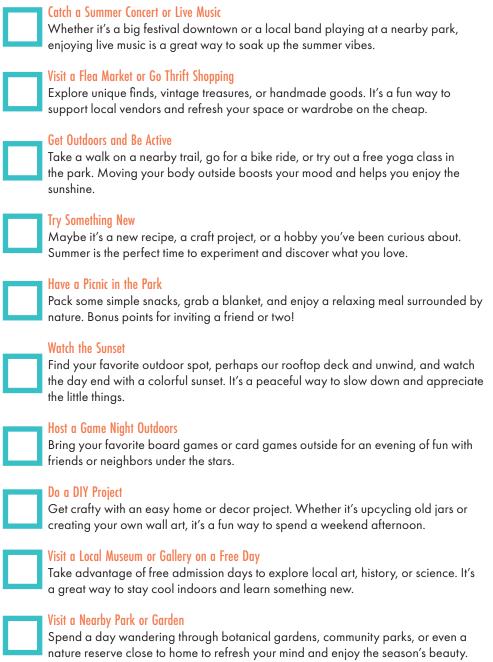
Source: thechowdownblog.com



NEIGHBOR 2 NEIGHBOR

Bucket List Bliss: 10 Fun + Affordable Summer Ideas

This simple bucket list is full of fun, doable ideas to help you make the most of the season. And here's a little spoiler alert: some of these can be knocked out with activities featured right in this newsletter. Look at you, already halfway there!:)







COMING SOON

FairPour Coffee Roasters and City Art Space are getting ready to open their doors in the next coming months!

Stay tuned to hear more details about The VIDA Package Room, which will be available to our residents.