

The Gotham Gazette

SPRING 2019

The weather over the next few days might not feel like it, but spring is right around the corner and that means spring cleaning is also on the horizon. Before you start a big spring cleaning, make sure to download the



DSNY INFO app on your phone! When you do, you can schedule bulk pick-ups, see what exactly can be collected and see what you can do for miscellaneous items.

As Spring approaches, exterior maintenance is necessary to continue to keep your property looking its best. It is important that you maintain the outside of your home in good state of preservation and cleanliness. Remember to please remove any dead plants and trim overgrown shrubs and bushes. Spring inspections are right around the corner!

CLEAN YOUR DRYER VENTS

On average, there are 15,000 **CLOTHES DRYER FIRES** annually. Dryer fires can be prevented by simply having your dryer vents cleaned regularly by a professional to ensure the safety of your family and property. Fire alarms and carbon monoxide detectors should be tested regularly as well to ensure they are functioning properly.



IF YOU WOULD LIKE TO **ADVERTISE** YOUR BUSINESS IN OUR QUARTERLY NEWLETTER, PLEASE CALL OUR OFFICE FOR MORE INFO!

(718) 494 - 4040



Holidays/Office Closures:

April 19th: Good Friday (CLOSED)

April 20th: Passover

April 21st: Easter

April 22nd: Earth Day

May 5th: Cinco De Mayo/First Day of Ramadan

May 12th: Mother's Day

May 27th: Memorial Day (CLOSED)

Please be considerate of neighbors and always curb your dog. Be conscience of where your dog defecates and avoid your neighbor's property.



Spring

Pay Your Maintenance Dues on our Website!

THE TOILET CHRONICLES

Never dispose of these items in the toilet or garbage disposal. Doing so can cause plumbing problems for you and your neighbors. Flushing inappropriate items can also cause a big amount of damage to the plumbing system as well.



DO NOT FLUSH:

Baby wipes, fats, cooking oils, condoms, diapers, cigar tips, cigarettes, paper towels, cat litter, medication, vitamins, hypodermic needles, cloths, rags, towels, dental floss, feminine products, plastic bags, bottles, chemicals, solvents



AFTER HOUR EMERGENCIES:

THREATENING EMERGENCIES ONLY!

CALL: (718) 313-7640

LIKE US ON FACEBOOK!



Facebook.com/

GothamPropertyManagementCorp



EFFECTIVE MEMORIAL DAY SUMMER OFFICE HOURS

M: 9-5

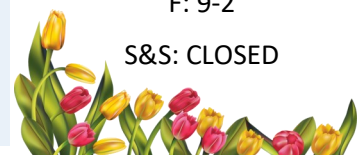
T: 9-5

W: 9-5

TH: 9-5

F: 9-2

S&S: CLOSED



Easter Bread Recipe



Ingredients

Serves: 10

- 2 1/2 cups (310g) plain flour, divided
 - 50g caster sugar
 - 1 teaspoon salt
- 1 (7g) sachet active dried yeast
 - 2/3 cup (160ml) milk
 - 2 tablespoons butter
 - 2 eggs
- 5 whole eggs (dyed if desired)
- 2 tablespoons of butter, melted



Directions

Preparation: 45 min

Cook: 55 min

Extra time: 2 hours rising

Ready in: 3 hours 40 min

1. In a large bowl, combine 1 cup flour, sugar, salt and yeast, stir well. Combine milk and butter in a small saucepan then heat until milk is warm and butter is softened but not melted.
2. Gradually add the milk and butter to the flour mixture while stirring constantly. Add two eggs and 1/2 cup flour then beat well. Add the remaining flour, 1/2 cup at a time, stirring well after each addition.
3. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.
4. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.
5. Punch the dough down in the bowl and then turn it out onto a lightly floured surface. Divide the dough into two equal size rounds; cover and let rest for 10 minutes. Roll each round into a long roll about 90cm long and 4 - 5cm thick.
6. Plait the two pieces together loosely (leaving room for the whole eggs) and form into a ring. Moisten the ends and seal them together, then slide the eggs between the dough.
7. Preheat oven to 180 degrees C.
8. Place the loaf on a greased baking tray and cover loosely with a damp towel. Place loaf in a warm place and let rise until doubled in bulk, about 45 minutes. Brush risen loaf with melted butter.
9. Bake in preheated oven for 50 to 55 minutes, or until golden.

Passover Brownie Recipe



Ingredients

- 3/4 CUP OF SUGAR
- 3/4 CUP OF LIGHT BROWN SUGAR
- 3 EGGS
- 3/4 CUP OF VEGETABLE OIL
- 1/2 CUP OF COCOA POWDER
- 1 PACK OF VANILLA INSTANT PUDDING MIX
- 2 TSPS OF BAKING POWDER
- 3/4 CUP OF POTATO STARCH



1. PREHEAT OVEN TO 350 DEGREES. GREASE 9" BY 9" BAKING DISH.
2. IN A LARGE BOWL, CREAM THE SUGARS AND EGGS. ADD THE OIL AND MIX UNTIL BLENDED. ADD IN THE REMAINING INGREDIENTS UNTIL AND MIX UNTIL SMOOTH.
3. POUR MIXTURE INTO BAKING DISH AND COOK FOR 1 HOUR, UNTIL A TOOTHPICK COMES OUT CLEAN. THEN LET COOL, CUT, SERVE, & ENJOY.