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THE GREYSTONE
LUXURY

GREYNews



JANUARY 2020

GREYyoga

Save the dates for January Class

Yoga Class 7pm

Thursday January 2nd

Thursday January 9th

Thursday January 16th

Thursday January 23rd

Thursday January 30th



CHINESE NEW YEAR IS ALSO KNOWN AS THE SPRING FESTIVAL

In China, you'll hear it being called chunjie or the Spring Festival. It's still very wintry, but the holiday marks the end of the coldest days.

THERE'S NO SET DATE FOR CHINESE NEW YEAR

Chinese New Year ranges from January 21 to February 20. For a full list of dates and events check out our Chinese New Year calendar. <https://chinesenewyear.net/calendar/>

IT IS A DAY FOR PRAYING TO GODS

The Spring Festival was originally a ceremonial day to pray to gods for a good planting and harvest season. As an agrarian society, the harvest was everything.

AND FIGHTING OFF MONSTERS

According to one legend, there was a monster named Nian. It would come about every New Year's Eve. Most people would hide in their homes. But one boy was brave enough to fight him off using firecrackers. The next day, people celebrated their survival by setting off even more firecrackers.

THE MOST FIREWORKS ARE SET OFF IN THE WORLD THAT NIGHT

Firecrackers are supposed to scare off monsters and bad luck. So people stay up on Chinese New Year's Eve and set off firecrackers at midnight. In the morning, firecrackers are used again to welcome the new year and good luck.

IT IS THE LONGEST CHINESE HOLIDAY

The Spring Festival is technically 15 days. But celebrations start on New Year's Eve. You can also say that the holiday season starts in (lunar) December with the Laba Festival. That's around 40 days of celebrations!

THE SPRING FESTIVAL CAUSES THE LARGEST HUMAN MIGRATION IN THE WORLD

The most important part of Chinese New Year is the family reunion. Everyone comes back home for the New Year's Eve dinner. But since in modern China, most elderly parents live in rural villages & their children work in the cities. The migration back home is called chunyun or Spring Migration.

CHILDREN RECEIVE LUCKY MONEY IN RED ENVELOPES

In other cultures, children receive gifts for holidays. Gifts are also exchanged during the Spring Festival. But children receive something else too—red envelopes.



**A Very Happy
2020 from
The Greystone!**

As long as I am breathing,
in my eyes, I am just
beginning.

Criss Jami

In Our Neighborhood CITARELLA

Citarella is the seafood authority with a shop at 2135 Broadway (at 75th Street). Find the best quality seafood close to home at The Greystone. <https://www.citarella.com/>



GREYRecipes

New Year's Eve Chicken Wings



INGREDIENTS

- cooking spray
- 2 quarts vegetable oil for frying
- 5 pounds chicken wings, separated at joints, tips discarded
- 1 cup hot wing sauce
- 1 pound carrots, cut into sticks
- 6 ribs celery, cut into sticks
- 2 cups blue cheese salad dressing

DIRECTIONS

- Step 1: Preheat oven to 375 degrees F (190 degrees C). Spray a baking sheet with cooking spray.
- Step 2: Heat vegetable oil in a large pot or deep fryer to 375 degrees F (190 degrees C).
- Step 3: Rinse wings in a colander and pat very dry with paper towels. Deep-

fry wings in batches of 5 or 6 until partially cooked, about 10 minutes; drain on paper towels and let wings cool slightly. Return wings to the hot oil and fry a second time until golden brown, 6 to 8 minutes per batch. Drain on paper towels.

Step 4: Transfer wings to a large mixing bowl and toss with hot wing sauce to coat. Use tongs to transfer wings to prepared baking sheet in a single layer. Brush wings with any leftover wing sauce.

Step 5: Bake in the preheated oven until surface of wings is nearly dry, about 15 minutes. Serve on platters with carrot sticks, celery sticks, and blue cheese dressing.

GREYEvents

Join us for weekly Sunday Coffee



Greystone Lounge •
10am-12pm

Dog Walking Group Sundays 10 am



Meet in the lobby for a
walk to Riverside

**Resolve to keep happy, and
your joy and you shall form an
invincible host against difficulties.**

Helen Keller

Building Link

NITETABLES, Inc.

New Years Eve Drinking & History Tour

Offer URL: www.nitetables.com/newyearsvevetour20nyc/new-years-eve-vip-drinking-history-tour?referrerId=blink

Use promo code "blink" for 20% off

Offer Description: Take a tipsy journey through the spirit trails and exclusive entry through baracades as we retrace the immigrant progress toward the American Dream during Prohibition.

This tour includes the following: Duration 3pm-12:30am • Intimate group size no greater than 15 • A New York City licensed tour guide • This tour takes place in midtown Manhattan/Hell's Kitchen • 1.5-2 miles walking distance • All alcohol and food included all day and night and open bar at last location • 3 drinking locations including an original speakeasy • Exclusive view of the ball drop at midnight

*Alcoholic/non-alcoholic drink menus are available. Transportation is NOT included. Guests must be 21+ and able to walk 1.5-2 miles at a moderate pace in classy/cocktail attire.

Contact Info: Brock Ganeles • 415-846-2220 • brock@nitetables.com \$25 Off

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Promo Code: NEWBLINK25GC

Expiration Date: 5/22/20

SWIFTO DOG WALKING

First dog walk FREE for BuildingLink!

Offer URL: www.swifto.com

Offer Description: EXCLUSIVE for Building Link serviced residents!

Get the first walk of your dog FREE!

Go to website to reserve and enter "BuildingLink" to receive this offer.

Phone: 855-967-5486 • Email: contact@swifto.com Website: www.swifto.com
Hours Of Operation: • 9AM-6PM Mon- Fri



If you work or own a business that would like to advertise in the monthly Grey News please send a sample ad and copy to karen@bridgelinepm.com with the request.

GREYFeedback

Send Karen an e-mail on your suggestions for the Greystone! karen@bridgelinepm.com

**Every time you tear a leaf off
a calendar, you present a new
place for new ideas.**

Charles Kettering

Don't Forget

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and Follow Us On