



GREYNews



Feature Story November in NYC

NOVEMBER 2019

GREYyoga

Save the dates for November Class

Yoga Class 7pm

Thursday November 7th

Thursday November 14th

Thursday November 21st

Thursday November 28th



ING New York City Marathon

Sunday, November 3, 2019

The NYC Marathon is 26 miles and 385 yards of the world's most diverse marathon course. Make sure to map your route carefully on this day, as many streets will be blocked and closed. Especially the Upper East Side (Met and Frick) and the finish line in Central Park. More Info: www.ingnycmarathon.org

Winter Village at Bryant Park Holiday Market

The Winter Village at Bryant Park Holiday Market is a European inspired open air market with over 170 unique artisans from around the world and surround the entire Bryant Park Ice Skating Rink (free ice skating!) and Christmas Tree.

There's dozens of great food options, October 31, 2019 – January 5, 2020
M – F: 11am-8pm • Wknds: 10am-8pm
<http://bryantpark.org/eat-drink/holiday-shops>

Rooftop Lounge Experience



New Yorkers. You can sip a Martini while you indulge in an up close and personal view of the city that never

sleeps. A Rooftop Guru will guide you through places such as Sky Room Times Square, then there's hot spot roof bars like Monarch, PHD, 230 Fifth and many more. Your night includes three drinks (venue's choice) along with an incredible experience you won't soon forget. SCHEDULE: Tuesdays, Thursdays, Fridays and Saturdays at 7 PM. Remember to bring your I.D.

<https://broadway.showtickets.com/new-york-tours-attractions/rooftop-lounge-experience/?aff=st2604dc>

The Macy's Thanksgiving Day Parade Where should I watch the parade?

The route is set to be jam-packed, so if you want to score a good spot, you're going to want to arrive early. You can also book a guided tour, which will give you unobstructed views of the balloons, floats, and Thanksgiving magic all morning long. If you want to avoid the procession altogether but are still interested in checking out the giant balloons, head to the American Museum of Natural History between 1pm and 8pm on Wednesday to watch the creations be inflated—it's a surreal experience.

In Our Neighborhood

Zabar's famous delicatessen is only minutes from The Greystone Apartments and features world-class food including take-home meals and gifts that will delight.

2245 Broadway (at 80th Street)

New York, NY 10024

Call us: (212) 787-2000 • Fax: (212) 580-4477

Email us: info@zabars.com

Zabar's Store Hours: Monday-Friday: 8am - 7:30pm • Saturday: 8am - 8pm

Sunday: 9am - 6pm

<https://www.zabars.com/>



I cannot endure to waste anything so precious as autumnal sunshine by staying in the house.

Nathaniel Hawthorne

GREYRecipes

LIBBY'S® Pumpkin Roll



INGREDIENTS

CAKE:

- 1/4 cup powdered sugar (to sprinkle on towel)
- 3/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon salt
- 3 large eggs
- 1 cup granulated sugar
- 2/3 cup LIBBY'S® 100% Pure Pumpkin
- 1 cup walnuts, chopped (optional)

FILLING:

- 1 pkg. (8 oz.) cream cheese, at room temperature
- 1 cup powdered sugar, sifted
- 6 tablespoons butter or margarine, softened
- 1 teaspoon vanilla extract
- Powdered sugar (optional for decoration)

INSTRUCTIONS

FOR CAKE:

PREHEAT oven to 375° F. Grease 15x10-inch jelly-roll pan; line with wax paper. Grease and flour paper. Sprinkle a thin,

cotton kitchen towel with powdered sugar.

COMBINE flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl. Beat eggs and granulated sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan. Sprinkle with nuts.

BAKE for 13 to 15 minutes or until top of cake springs back when touched. (If using a dark-colored pan, begin checking for doneness at 11 minutes.) Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack.

FOR FILLING:

BEAT cream cheese, 1 cup powdered sugar, butter and vanilla extract in small mixer bowl until smooth. Carefully unroll cake. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with powdered sugar before serving, if desired.

COOKING TIP:

Be sure to put enough powdered sugar on the towel when rolling up the cake so it will not stick.

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



I would rather sit on a pumpkin, and have it all to myself, than be crowded on a velvet cushion

Henry David Thoreau



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

No spring nor summer beauty hath such grace as I have seen in one autumnal face

John Donne

Don't Forget

To  Like Us On 
and Follow Us On 

Building Link

NiteTables Inc.

Clinton Hall: 15% Discount Coupon

Offer URL: www.nitetables.com/blacktapsohony/15-discount-coupon?referrerId=blink

Offer Description: Enjoy 15% off your food and drink bill. Present coupon to server before ordering.

NiteTables Inc.

Nightlife Limo Tours and Bar Hops

Offer URL: www.nitetables.com/nitetoursnyc1

Offer Description: Group limo tours in NYC customized for birthday, bachelorette and bachelor party groups.

Contact Info: Brock Ganeles • 4158462220 • brock@nitetables.com

Simplify Valet Storage

Simply Valet Storage, First month FREE!

Offer URL: simplifystorage.com

Offer Description: It's time to declutter and start loving your space again. Enter the online promo code OCT19 to receive your first month free (equivalent of 5 bins).

Contact Info: Yvonne Nolan • 888-522-2330 • info@simplifystorage.com

MAID SAILORS

\$25 Off Home Cleaning / New Customers Only

Offer URL: maidsailors.com/book-now/?rcode=NEWBLINK25GC
Book With \$25 Off Now!

Contact Info: Maid Sailors • 212-299-5170 • support@maidsailors.com

Promo Code: NEWBLINK25GC