

201.487.7888

@PROSPECTPLACE

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PROSPECTPLACE  
APTS.COM

# PROSPECT PLACE

*Dear Residents...*

Our sincere desire is to provide our residents with the very best apartment living. We hope you are enjoying your apartment home and encourage you to reach out to the office if we can be of assistance! We look forward to celebrating our Summer Party in August with everyone! New members are always welcomed to our monthly book club. We look forward to continuing to welcome safe and sunny summer days! 'Breathe the sweetness that hovers in August!'

## *Tips for Deep Cleaning Your Apartment Home*

### **1. Cut grease with a hot rag.**

While cleaning cabinets, slightly heat a damp cloth in the microwave for 20 seconds. Spray cabinets with an all-purpose cleaner, then wipe cleaner, then wipe off cleaner with hot sponge.

### **2. Toss your mop and bucket**

Every pro is a big fan of Swiffer Sweeper products. It lets you clean your vinyl flooring in less time and in a more sanitary way (mops often are full of bacteria).

### **3. Remove bathroom soap scum**

It is difficult to get rid of scum in tubs and showers by rubbing. Instead, wait for the surface to dry, then scrape off scum with a plastic putty knife.

### **4. Get rid of stains**

Stain pens are designed to remove small stains from upholstery, grout, caulk, porcelain and clothing. Make sure to test the solution on a small area first to ensure no damage or discoloring.

### **5. Switch to microfiber cloths**

Ultrafine synthetic fibers rub together during cleaning creating a static charge that attracts dirt and dust. The cloths won't scratch surfaces but leaves a streak and lint-free finish.

# COMMUNITY ANNOUNCEMENTS

## Earn up to \$250 for each qualified resident referral!

Credit to account applied 90 days after referred resident moves in. \*Minimum requirements must be met to receive referral credits.

**No time to stop at the bank?** No worries! Swing by 300 Lobby to use the ATM.

**Any resident 17 years or younger** must be accompanied by an adult resident in ALL the common areas.

**We are a smoke-free building.** We ask that you do not smoke in the apartments. Thank you for your cooperation!

**Please take caution when driving through the garage** as the speed limit is 5 mph.

**Make sure to keep your renter's insurance policy updated** to date to avoid any additional fees.

**It is the pet owner's responsibility to pick up after their furry friend** and to keep them on a lease at all times.

**Storage spaces on the property are offered at an additional fee.** Please inquire at the Management Office.

**Please only park in your assigned parking space.** Any unauthorized vehicles parked in the garage or guest parking without the proper pass will be ticketed and towed.

## Notes from Management

You may already be aware that our community offers 24-hour maintenance, but what does that mean? It means that our call center and maintenance team are on call 24 hours a day, 365 days a year! What should you do if you're having a maintenance emergency after-hours? Call our main line at (201)487-7888, and press 4 for emergency. You will be directed to our call center who will input your emergency work order and contact the on call maintenance technician.

### What is considered an emergency work order?

1. Flooding or significant water leaks that pose a risk to safety or property.
2. No heat when indoor temperature drops below 62 degrees Fahrenheit.
3. Loss of electricity or other electrical issues that may pose a fire risk or safety hazard.
4. Sewage backups that are not contained, and begin to overflow.
5. Structural damage that can lead to injury or further damage.
6. Locked out of your apartment or unit entry door cannot be opened.
7. Apartment does not have any hot water.
8. No access to a functional toilet.
9. Fire that cannot be contained.

MAINTENANCE CORNER

# How to Make Financial Wellness a Form of Self-Care.

According to a Financial Expert,  
**Geraldine Campbell**

When you think about self care, balancing your check book probably isn't the first thing that comes to mind. A bubble bath and a glass of wine? Yes. But reviewing your credits and debits for the week? Not so much. Vrinda Gupta, co-founder of Sequin, a card specifically designed to help women build credit, wants to change that. "Finances tend to have a negative connotation, but I think we need to reframe the narrative and change our mindset," she says. "How can we do things that are nourishing for our financial health in the same way that we do things that are nourishing for our physical health and mental health?" Naturally, she has a few ideas. Keep reading to find out how to make financial wellness a form of self-care.

## Build credit in your own name

The most important thing, according to Vrinda, is to make sure you are building credit in your own name. This may seem obvious, but it's disproportionately a problem for women. "Women recognize the need for credit to achieve our life goals whether that's starting a business, supporting or family, or buying a house or car," she says. At the same time, women are more likely to be an authorized user on a parent or partner's card, or to spend money on non-credit-building tools.

The most straightforward way to start building credit and financial empowerment is to open a traditional credit card — and pay it off in full every month or even every week.

## Set a weekly date with your finances

For Vrinda, Friday night is for her weekly credit ritual. "You can have it any day," she says, "but I always think of Fridays as wrapping up the week and it's a nice way to wrap up the week and go into the weekend."

She makes it feel like a real ritual by stacking her check-in with other acts of self-care. First, she takes a hip-hop class which is all about body positivity, unleashing the feminine, and just having fun. Then, she sits down, maybe pours a glass of wine or lights a candle, and reviews her spending for the week.

It doesn't have to take very long; it's just a few moments of looking at your transactions, checking for fraud, and, ideally paying off your credit card balance. "Those micro-actions are really powerful," she says. And the more you do them, the easier they become.

## Make finances a part of the conversation

Talking about finances is often considered taboo, but Vrinda thinks we should be more open about money matters. "I feel like I know all these intimate details in my girlfriend's lives, but I have no idea how what products they're using or if they've struggled with debt," she says. Just opening up that conversation and making a safe space to talk about finances is really, really important."

### Hackensack Police Department's **Night Out**

At The Green on Main & Court Street  
Tuesday, August 6th from 6pm- 10pm

### Shakespeare in the Park **Romeo & Juliet**

Atlantic Street Park at 102 State Street  
Wednesday, August 7th & 14th at 7:30pm- 9pm

### Sounds of Summer Concert Series **Big House**

Atlantic Street Park at 102 State Street  
Friday August 16th at 7pm- 8:30pm

### 3rd Annual **Back - to - School**

At Hackensack Middle School on 360 Street  
Saturday, August 24th from 10am- 12pm

Happening  
in  
Hackensack

# Resident Events



Join us for our  
**Summer Party!**

Friday,  
Aug 23rd  
3:00pm  
to 7:00pm

### Monthly Book Meeting! September's Book Choice:

The Heaven and Earth Grocery Store  
By: James McBride

Tuesday, Sep 17th at 6 PM

# RECIPE OF THE MONTH

**Yield:** 4 SERVINGS (TWO 10-INCH PIZZAS)  
**Prep:** 20 MINUTES  
**Cook:** 15 MINUTES  
**Resting time:** 2 HOURS  
**Total:** 2 HOURS 35 MINUTES

## Homemade Margherita Pizza

### Ingredients

#### HOMEMADE PIZZA DOUGH:

**2½ cups (300 g)** unbleached all-purpose flour  
**1 teaspoon** granulated sugar  
**½ teaspoon** active dry yeast or SAF instant yeast  
**¾ teaspoon** kosher salt  
**7 ounces (105°F to 115°F)** warm water  
**1 tablespoon** extra virgin olive oil  
**semolina and all-purpose flour** for dusting the pizza peel

#### PIZZA SAUCE:

**1 cup** pureed or crushed canned San Marzano tomatoes (or canned Italian plum tomatoes)  
**2-3 fresh** garlic cloves grated  
**1 teaspoon** extra virgin olive oil plus more for drizzling  
**2-3 large pinches** of kosher salt to taste  
**¼ teaspoon** freshly ground black pepper

#### TOPPINGS:

**2-3 tablespoons** finely grated Parmigiano-Reggiano cheese plus more for serving  
**7 ounces** fresh mozzarella cheese (not packed in water) cut into ½-inch cubes  
**5-6 large** fresh basil leaves plus more for garnishing  
**dried red pepper flakes** optional

### Instructions

#### Prepare Pizza Dough:

- 1. In a medium bowl, whisk together** the all-purpose flour, sugar, yeast and salt. Add the warm water and olive oil and stir the mixture with a wooden spoon until the dough just begins to come together. It will seem shaggy and dry, but don't worry.
- 2. Scrape the dough** onto a well-floured countertop and knead the dough for three minutes. It should quickly come together and begin to get sticky. Dust the dough with flour as needed (sometimes I will have to do these 2 to 3 times, depending on humidity levels) - it should be slightly tacky, but should not be sticking to your countertop. After about 3 minutes, the dough should be smooth, slightly elastic, and tacky. Lightly grease a large mixing bowl with olive oil and place the dough into the bowl.
- 3. Cover the bowl with a kitchen towel** (or plastic wrap) and allow the dough to rise in a warm, dry area of your kitchen for 2 hours or until the dough has doubled in size.

**Proofing Tip:** If your kitchen is very cold, heat a large heatproof measuring cup of water in the microwave for 2 to 3 minutes. This creates a nice warm environment. Remove the cup and place the bowl with the dough in the microwave until it has risen. [If you are preparing the dough in advance, see the note section for freezing instructions.]

#### Preheat Oven and Pizza Steel or Stone:

- 1. Place the pizza steel** (or stone) on the second to top rack of your oven (roughly 8 inches from the broiler element) and preheat the oven and steel (or stone) to 550°F (285°C) for a minimum of 1 hour. If your oven does not go up to 550°F (285°C) or you are using a delicate pizza stone, I recommend heating it to a maximum of 500°F (260°C).
- 2. As the oven is preheating,** assemble the ingredients. In a small bowl, stir together the pureed tomatoes, minced garlic, extra virgin olive oil, pepper, and salt. Set aside another small bowl with the cubed mozzarella cheese (pat the cheese with a paper towel to remove any excess moisture). Set aside the basil leaves and grated Parmigiano-Reggiano cheese for easy grabbing.
- 3. Separate the dough** into two equal-sized portions. It will deflate slightly, but that is OK. Place the dough on a large plate or floured countertop, cover gently with plastic wrap, and allow the dough to rest for 5 to 10 minutes.

#### Assemble the Pizza:

- 1. Sprinkle the pizza peel** (if you do not own a pizza peel, you can try using the back of a half sheet pan - but it is tricky!) with a tablespoon of semolina and dusting of all-purpose flour. Gently use both hands to stretch one ball of pizza dough into roughly a 10-inch circle (don't worry if it's not perfectly uniform). If the dough springs back or is too elastic, allow it to rest for an additional five minutes. The edges of the dough can be slightly thicker, but make sure the center of the dough is thin (you should be able to see some light through it if you held it up). Gently transfer the dough onto the semolina and flour dusted pizza peel or baking sheet.
- 2. Drizzle or brush the dough lightly** (using your fingertips) with olive oil (roughly a teaspoon). Using a large spoon, add roughly ½ cup of the tomato sauce onto the pizza dough, leaving a ½-inch or ¾-inch border on all sides. Use the back of the spoon to spread it evenly and thinly. Sprinkle a tablespoon of Parmigiano-Reggiano cheese onto the pizza sauce. Add half of the cubed mozzarella, distributing it evenly over the entire pizza. Using your hands, tear a few large basil leaves, and sprinkle the basil over the pizza. At this point, I'll occasionally stretch the sides of the dough out a bit to make it even thinner. Gently slide the pizza from the peel onto the heated baking stone. Bake for 7 to 8 minutes, or until the crust is golden and the cheese is bubbling and caramelized and the edges of the pizza are golden brown. Note: If you're looking for more color, finish the pizza under the low or medium broil setting, but watch it carefully!
- 3. Remove the pizza carefully** from the oven with the pizza peel, transfer to a wooden cutting board or foil, drizzle the top with olive oil, some grated Parmigiano-Reggiano cheese, and chiffonade of fresh basil. Slice and serve immediately and/or prepare the second pizza.