

Meetings

Consumer workshop slated on Jan. 24

To help Western New Yorkers more effectively protect themselves from predatory lending practices, the nonprofit, affordable-housing organization, Belmont Shelter Corporation, is offering a free consumer-awareness workshop titled "How Not to Get Scammed When Borrowing Money." The program will be presented at 5:30 p.m. Wednesday, Jan. 24, in Room 7A of Hamburg Town Hall, S-6100 South Park Ave. The workshop will also cover such topics as shopping for an affordable mortgage, connecting with a first-time homebuyer and property improvement assistance programs, determining if refinancing an existing home is the right move and understanding other financial options, such as debt consolidation, home equity loans and lines of credit. For more information, call Belmont Shelter Corp. at 884-2358, ext. 105/TDD 711.

Homeowner education classes offered

HomeFront Inc., the Home Ownership Center of Buffalo, is offering free postpurchase homeowner education classes from 5:30 to 8:30 p.m. Thursday, Jan. 25, at the HomeFront office, 560 Delaware Ave., at the corner of Allen Street. The classes will feature information on maintaining good credit, home budgeting and when to refinance. For more information or to register for one of the classes, call 856-2952 or e-mail dhjarosch@homefrontbfo.org.

Women business owners set February event

The National Association of Women Business Owners will sponsor a three-hour workshop for business owners from 8 to 11 a.m. Tuesday, Feb. 27, at Buffalo Cardiology and Pulmonary Associates, 6460 Main St., Williamsville. The workshop is designed to teach attendees a more effective marketing process. For more information or to register, call the group at 864-4475.

Brompton Heights — 'Reinvention of luxury senior living'

by JESSICA L. FINCH
Associate Editor

An active, healthy lifestyle in a warm environment was the mission behind revamping Brompton Heights, 275 Brompton Road, Williamsville.

Phase I of an \$11.5 million expansion project was completed in December resulting in 174 larger, hotel style rooms for elderly residents.

Phase II, to be completed in the summer of 2007, will result in 14 apartments for independent living.

"Mr. (Mark) Hamister (owner of Brompton Heights) wanted a resort, hotel feel," Kathi McEvoy Crowley, area sales manager, said.

The Hamister Group, Inc., which owns Brompton Heights Assisted Living Residence & Memory Care Unit, not only expanded the facility but improved the atmosphere.

One and two-bedroom quarters, with queen or king size beds, are available. Every bathroom throughout the facility has a call bell as a safety precaution.

Crowley said Brompton Heights creates an independent but structured lifestyle.

Levels of care and attention vary for each resident. Families have the option of placing a monitoring device on their loved one that ensures they will not leave the building. The detector, worn by the resident, alerts Brompton Heights staff when someone is nearing an exit.

She added that sometimes families ask for the detector for only the first few weeks, or it can be used long term for residents with a history of wandering.

Cameras are located throughout the facility that are monitored from the nurses stations. Staff members see everything that is going on in the hallways and activity rooms.

Staff work around the clock with a nurse at the facility 24-hours a day, seven-days a week. Crowley said Brompton Heights is not required to have a nurse on staff at all times but chose to do so for the benefit of the patients.

"We avoid emergency visits by getting to a problem right away," Crowley said.

Activities are planned from 8 a.m. to 8 p.m. with use to the billiards room and common rooms at all hours. Crowley said residents don't want to go to bed right after dinner anymore, they want options and have different schedules.

"This isn't a medical building, its their home," she said, adding there are few restrictions on visitors. "There is always something to do."

The facility plans trips into the community approximately five days a week, the 12-seat movie theater has four shows a day and the beauty salon/barbershop and ice cream parlor are open daily.

An art room is currently under construction and the billiards/game room was recently completed.

"They want to do all the activities they did before," Crowley said. "They can still do them now, just with a little assistance."

Many of the activities are family oriented. Crowley said youths, such as grandchildren, are hesitant to visit elderly living facilities, but amenities like the movie theater create more involvement



Brompton Heights residents Joanne Stillwell and Rob Carr attend a show in the 12-person movie theater located at the facility. Snacks are available during all four shows. The theater is one of several activities planned throughout the day at the facility.

Photo by John Rusac

for the entire family.

The expansion focused on a high quality lifestyle from the grand lobby that resembles a luxury hotel to the heated sidewalks for staff, residents and visitors safety during inclement winter days.

Three meals are served throughout the day with each meal served at two seatings for resident's convenience. The kitchen staff caters to medical diets.

Crowley said the combination of balanced meals and activities at Brompton Heights changes many residents completely.

"They become more active and lead healthier lives," she said.

The facility also has a 20-room Memory Care Unit that is completely secured, and designed for patients of dementia illnesses.

Crowley, a board member for the Alzheimer's Association, helped create the unit focused on the special attention needed by each resident.

When selecting a senior living facility Crowley suggests the family visit Brompton Heights for a meal and meeting. This way everyone involved can get a sense of the atmosphere at the facility.

"Its important to get a feel of the building," Crowley said, adding during visits the potential resident can take part in an activity while the family has their questions answered.

"Families come in, we explain (the facility) and it's not so scary," she said. "Many don't know that this level of care exists."

For more information, call 634-5734 or visit www.bromptonheights.com.

Muscarella's Pizza boasts a 'homemade taste'

by JESSICA L. FINCH
Associate Editor

Working in pizzerias for 10 years, Charlie Muscarella learned the ins and outs of how to run a business, but it was perfecting his own recipe during that time that was the real task.

"It has a homemade taste. We use the best ingredients here, and it really has a flavor of its own," said Muscarella, owner of Muscarella's Pizza. "It's an addicting taste. It has been said by many people that they just can't stop eating it."

The crust of his pizza is one aspect Muscarella is very proud of — describing it as having a soft dough texture complemented by a crunchy crust.

He opened the pizzeria in November at 5526 Main St., near Cayuga Road. With a decade of experience, Muscarella thought it was time to open his own shop.

"I wanted to go and do my own thing and express myself with my own recipes," he said.

Serving the demographics has

been the key to an early success. Muscarella's wife, Maria, said the lunchtime crowd has been the busiest, especially with the surrounding offices and businesses.

From specials to catering corporate events, Muscarella's has been a "new hot spot" in the Village of Williamsville during the lunchtime hour.

"Every person that has come in here has returned," Muscarella said. "Some people have come in six, seven times. They like what they get and come back."

In addition to regular and specialty pizzas, Muscarella's serves submarines, chicken fingers, a variety of chicken wings, including Cajun, as well as wraps, salads and sandwiches.

"It's about the food and the service. We try to go above and beyond," Maria said, adding that it has been a family effort, and everyone pitches in to help.

She credits the family connection to Sicily for perfecting the homemade sauce.

Muscarella said he plans to ex-



Maria, Charlie and Vincenzo Muscarella serve up a slice of Muscarella's Pizza, located at 5526 Main St., Williamsville.

Photo by John Rusac

pand, possibly with a location in Orchard Park. He has gathered inspiration from his son, not only for a sandwich — the Vincenzo special — but also to support of

his family.

Muscarella's Pizza is open from 11 a.m. to 10 p.m. seven days a week. Delivery is available. For information, call 204-9020.