

Edgewater Community Newsletter

ISSUE 9

SEPTEMBER 2020

Employee Appreciation ...



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The Edgewater maintenance crew was recently honored with an Employee Appreciation breakfast on August 28. The crew works tirelessly to maintain the grounds, working through sun, rain and snow to keep the grounds looking great! Pictured from left to right: Jimmy “JD” Foster, Joe Johnson and Alex Nusom. Missing from the photo is Ed Stratton. Special thanks to board member Kim Alonge for spearheading the event this year, and Marilyn Gollnitz who baked a number of goodies for the guys.

SUMMER IS WINDING DOWN

Highlights of August Board of Managers Meeting

The board of managers meeting was held on August 29, 2020, at 11:00 am via GoTo Meeting. Highlights of the meeting are:

- ◆ The community garden will be rototilled in the Fall and then plowed in the Spring for planting and to help with weed control.
- ◆ Gutters, Downspouts, and Leaf Guards for the C building will be installed in October.
- ◆ The repairs for the G building are complete.
- ◆ The Exit Road drainage is complete and works really well.
- ◆ The chimney chase for Building D was replaced by our Edgewater Buildings and Grounds crew; they did a great job!
- ◆ All building stairways were power washed thus removing dirt, grime, and algae buildup.
- ◆ The beach stairs, damaged by a recent storm, were repaired
- ◆ Got Smores? The stone for the firepit has been poured and will soon be operational.
- ◆ A big thank you to the Beautification Committee and also to all who silently go about keeping our flower gardens looking beautiful.
- ◆ The new playset is fully installed. A big thank you to the Golibersuch family for their generous donation.
- ◆ A reminder to residents: The State of New York, along with the Chautauqua County Health Department, requires a 14-day quarantine if you are arriving from any of the states on the Governor's list. Please use caution and social distance. No one should be coming here right now if they are from any of the states on the Governor's list.
- ◆ A reminder to all residents to wipe down all community use areas, such as the laundry room, railings, etc. when finished. Thank you to Taffy Ballard for her diligence and hard work in sanitizing the pool area. A reminder to all residents that guests are welcome to the pool, and other facilities, but must be accompanied by owners.
- ◆ New signage for Resident and Guest parking will be installed. This should make it easier for guests to locate the overflow parking lots. New resident and guest vehicle parking stickers and tags are being researched for future distribution.
- ◆ The next meeting is scheduled for September 26, 2020 at 11:00 AM via GoToMeeting

Respectfully submitted,
Kimberly A. Alonge, Secretary

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If you observe suspicious activity report it IMMEDIATELY to law enforcement. Dial 9-1-1. The Edgewater Office should be notified once law enforcement has been contacted.

An expensive bike was stolen from a rack and more recently wheels were stolen from a locked bicycle. Unidentified individuals have been seen wandering the grounds late at night.

Be diligent and watch for unusual events. Be sure to lock your car. Call 9-1-1 immediately if you see unusual or suspicious activity.

Limbs, Branches and Lawn Debris ...

Please do not dispose of fallen limbs, branches and debris over the lakeside fence. It makes for an unsightly mess. The maintenance crew will pick items up as they make their rounds.



Parking ...

To eliminate some of the confusion of “where am I allowed to park”, the Board is investigating acquiring new “Resident Parking” and “Visitor Parking” signs to assist in simplifying direction. The current Parking Section, copied from the current Rules & Regulations follows:

Parking

- Owners and/or occupants are permitted to park one vehicle in resident parking areas. All other vehicles must be parked in the visitor and guest parking area.
- Vehicles that remain unmoved in any parking area for more than 30 days will be relocated to the boat, RV and trailer storage area.
- Tractors, trailers and large trucks must park in board designated parking area.
- Only vehicles with a state or municipality issued handicapped parking sticker/tag may park in areas marked for handicapped parking. Violators are subject to the laws of the State of New York and may be issued a citation by law enforcement and/or have their vehicle towed at the owner’s expense.
- All owners and occupants are required to fill out a parking permit application, which can be obtained at the Association Office or on the website. Each vehicle parked on the property shall have an Edgewater parking sticker or guest tag at all times. Stickers are to be placed on the forward facing side of the vehicle’s inside rearview mirror. Guest tags may not be used for more than 30 days.
- If a vehicle is left running unattended, exhaust fumes must not be directed toward the buildings.
- All vehicles must be registered and insured.
- Each unit will be allowed a total of three vehicles on Edgewater property. “Vehicles” include cars, trucks, boats, and all other recreational vehicles. Residents desiring to have additional vehicles will be charged an annual fee as follows:
 - ◇ Vehicle 4: \$250
 - ◇ Vehicle 5: \$400
 - ◇ All additional: \$500 per vehicle

Any additional vehicles (more than three), RVs, motorhomes, boats, and trailers must be parked in the Board designated overflow parking area on the west road adjacent the gardens.



Many behind-the scenes projects continue during the COVID-19 pandemic.

Shown at right is the recently-restored east wall of G Building. A fresh coat of paint and it will look good as new!

Shown below is the progress for the new fire pit. The wading pool, which has been taken out of service due to drainage issues, was recently filled with pea stone. The new fire pit will be added soon, along with paving stones. This will be a welcome addition to our community.



Skinny Brownie Recipe

Skinny Brownie Recipe with Black Beans {yep... you read that right!}

Ingredients

18.3 oz. Betty Crocker Fudge Brownie Mix {1 box}
1/2 cup Black Beans rinsed and drained
1/2 cup Water

Instructions

- *Preheat oven to 350 degrees.
- *Add water and beans to blender, and blend well until pureed.
- *In medium mixing bowl, stir together powdered Brownie Mix and Water/Bean puree until well combined.
- *Spray bottom and sides of 9×13 nonstick baking dish with nonstick cooking spray.
- *Transfer brownie mixture into 9×13 dish and spread out evenly.
- *Bake for approx. 21 minutes, or until done.
- *Allow brownies to cool, then cut with a plastic knife. ENJOY!

Author: The Frugal Girls



Vegan/Plant Based Chocolate Mousse

15 minutes · Serves 4 · This vegan chocolate mousse can be made in less than 15 minutes flat, with only 4 ingredients that you're likely to already have on-hand. And it's so unbelievably creamy and sweet!

Ingredients

1/4 cup cocoa powder
 1/4 cup agave
 1 package silken firm tofu
 1 tsp vanilla extract
 1 Tbsp peanut butter or PB2 (optional)
 Fresh berries, for topping (optional)

Instructions

Open container of Silken Tofu, drain excess water, and place on paper towels for at least 15 minutes to remove excess liquid.

Add all ingredients to the blender or food processor. Blend until completely smooth, pausing to scrape down the sides, if necessary. I have not used a hand-mixer, but it would work too!

Divide mixture in serving bowls and chill mixture in serving bowls for one hour. Then top with fresh berries and serve.

**Nutrition Information: YIELD: 4

Amount Per Serving: CALORIES: 137 TOTAL FAT: 4g SATURATED FAT: 1g TRANS FAT: 0g UNSATURATED FAT: 3g CHOLESTEROL: 0mg SODIUM: 38mg CARBOHYDRATES: 20g FIBER: 3g SUGAR: 13g PROTEIN: 6g

P.S. Make it a Chocolate Pie by tweaking the ingredients a tad and putting in a graham cracker crust!

Chocolate Pie Ingredients

1/2 cup cocoa powder
 1/4-1/2 cup sweetener like sucanat sugar
 2 packages silken tofu, firm or extra firm, (this is approx 30-34 oz total)
 1 tsp vanilla
 Fresh berries, for topping, optional
 1 graham cracker pie crust
 2 Tbsp natural peanut butter (or PB2), optional

