

Edgewater Community Newsletter

ISSUE 12

DECEMBER 2020



INSIDE THIS ISSUE:

December
Mailing 2

Maintenance
Fee Increase 2

November Board
Highlights 3

Contractor
Directory 4

Insurance
Guide 5

Recipes 6

From The Board of Managers



Join Facebook ...

Now is a great time to join the Edgewater Facebook page and share some holiday photos

Edgewater Cookbook ...

If you are interested in submitting recipes for the community cookbook, please contact Kim Alonge at 68elvis@gmail.com.

BOARD OF MANAGERS

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Annual December Mailing ...

The annual December mailing will be going out soon. The package will include the new coupon books. Also included will be a cover letter from Board President Davies, an up-to-date Resident Directory, a copy of the recently updated Rules & Regulations, a parking sticker and the adopted 2021 Budget.

Maintenance Fee Increase ...

A reminder that maintenance fees will increase beginning with your January payment. One-bedroom units will be \$277 and two-bedroom units increase to \$388.

Are You Tired of Hand Writing Association Checks??

This might be a great time to contact your bank and set up an automatic payment. Most financial institutions are happy to do this for you. Just have them make out your new payment and send it monthly to:

Edgewater Condominium Association
1911 Edgewater Drive
Westfield, NY 14787

If you already do this, don't forget to contact your bank and make changes to the payment amount. Once again, that figure is \$277 for one-bedroom and \$388 for two bedrooms.

If you didn't change your smoke alarm batteries when you changed your clocks, make sure you do it now!!



Highlights of November Board of Managers Meeting

The Board of Managers meeting was held on November 28, 2020, at 11:00pm via Go to Meeting. Highlights of the meeting are:

- ◆ The new Incident Tracker continues to work well with keeping track of maintenance issues recording. The tracker creates an in depth report showing what is being worked on as well as what is, or trying to be, accomplished. It is appreciated by all.
- ◆ A reminder to residents as the weather gets colder, mice will find their way into a unit. Be proactive by preparing your unit with steps such as using steel wool to stuff around openings where water goes to the unit. This will help tremendously with blocking mice from coming in. Consider using steel wool on the openings around your pipes under kitchen and bathroom sinks. In addition, make sure there is no food or trash left behind if you are closing up for the winter.
- ◆ The Annual Budget will be available from the Office once approved. Rick will make the electronic version available online.
- ◆ A reminder that HOA fees will increase on January 1st, 2021, as follows: \$277 per month for 1-bedroom units and \$388 per month for 2-bedroom units.
- ◆ Please do not leave anything other than household trash in or around the dumpster. Appliances, large items, construction materials, etc. should not be left beside or in the dumpsters. Please respect the rules and dispose of those items properly. Contact Rick to obtain a list of local people you can contact to dispose of those types of items.
- ◆ A Preferred Vendor directory will be created for residents to refer to when needing service such as plumbing, wiring, etc. This directory will be available in the Office and available online when complete.
- ◆ The next meeting will take place at 11:00 AM on Saturday, December 19th, via GoToMeeting.

Respectfully submitted,

Kimberly A. Alonge, Secretary

CONTRACTOR LIST

The following is a list of available contractors that have done work here at Edgewater in the past. These are all independent contractors and we show no preference.

ELECTRICIANS:

Sanderson Electric	716-753-0536
Simpson Electric	716-753-6997
Stratton Services	716-269-9916

PLUMBERS

Casale Plumbing	716-366-1700
Gugino Plumbing	716-679-0080
Howard Plumbing	716-326-3912
Klingensmith Plumbing	716-753-2966
Ruch Plumbing	716-753-6064
Sventek Plumbing	716-269-9477

GENERAL CONTRACTORS

Al Sager	716-785-4512
Alexander Construction	716-326-7869
Barber Construction	716-326-4692
Miller Construction	716-499-0121
Newman Builders	716-326-4295
Stratton Services	716-269-9916

AIR CONDITIONER INSTALLATION & SERVICE

Vecchio Brothers	716-673-9488
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APPLIANCE REPAIR

Patton Appliance Service	814-725-9787
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WINDOWS & DOORS

D&S Glass	716-664-9321
Window World of Jamestown	716-763-0025



John J. Grimaldi & Associates, Inc.

~INSURANCE GUIDE FOR UNIT OWNERS~

It is the responsibility of each unit owner to carry his/her own personal property and casualty insurance covering their personal property, personal liability and additions or alterations, which have been made to your unit. This outline of recommended coverage and the insurance requirements outlined in the association legal documents should be used when you discuss your specific insurance needs.

PERSONAL PROPERTY

Determine the replacement cost value of your personal possessions, excluding items of special value such as jewelry, furs, antiques, and collections. Request a replacement cost coverage policy subject a \$250 or \$500 deductible. Coverage must be written on an "All Risk" basis.

ADDITIONS/ ALTERATIONS/CONDOMINIUM DEDUCTIBLE

Your Association coverage **does not** include coverage to replace any improvements, alterations or upgrades that you have made to the building within your unit such as a finished basement or an upgraded kitchen. **You must include coverage for the Association deductible (\$10,000) under your HO-6 or condominium owner's policy dwelling section.** This dwelling coverage must be written on an "All Risk" basis. Please refer to the association documents relative to Insurance to determine your specific needs.

LOSS ASSESSMENT ENDORSEMENT

This coverage protects the unit owner from special assessments resulting from inadequate association insurance, such as a large liability loss that exceeds the limit of the association policy or a property loss for which the association insurance is inadequate. We recommend a minimum of \$10,000 written on an "All Risk" basis.

RENTAL ENDORSEMENT

If your unit is rented for investment purposes, you should endorse your policy, in addition to the above coverages, to include loss of rents coverage and include loss or theft of your personal property.

PERSONAL ARTICLES FLOATER

Most policies limit coverage for loss caused by theft of jewelry, furs, guns, silverware, antiques, coin and stamp collections. Items such as these should be appraised and specifically listed to insure full payment.

COMPREHENSIVE PERSONAL LIABILITY AND MEDICAL PAYMENTS COVERAGE

Protects you and your family from liability claims for bodily injury or property damage to others for which you are held legally liable. This coverage is provided for occurrences within your unit and for Personal activities away from the unit. We recommend you purchase a minimum of \$300,000.

PERSONAL UMBRELLA

This coverage is written on a separate policy and is available for amounts of \$1,000,000 or more. It provides excess liability coverage over your personal automobile liability, HO-6 liability and other personal liability policies such as boats, rental property, etc.

Maple Bacon Smokies

INGREDIENTS

1 lb. mini hot dogs, patted dry
 8 slices bacon, cut into 3" strips
 1/4 c. maple syrup
 1/4 c. brown sugar
 1/2 tsp. cayenne pepper

DIRECTIONS

1. Preheat oven to 350° and line a medium baking sheet with parchment paper.
2. Pat mini hot dogs dry with paper towel and wrap with bacon.
3. Place on baking sheet seam side down.
4. In a medium bowl, combine maple syrup with brown sugar and cayenne pepper.
5. Brush onto mini hot dogs and bake for 30-35 minutes, or until bacon is crisp. Serve.



NOTE: We stick a toothpick in each and serve as individual appetizers! A Christmas Eve favorite of one of my daughters.



Polar Bear Coffee

INGREDIENTS

3/4 ounce peppermint schnapps
 3/4 ounce white Creme de Cacao
 4 ounces coffee (sweetened to taste)
 whipped cream
 cocoa powder

DIRECTIONS

Add the schnapps and creme de cacao to
 Slowly add coffee to the glass; give a little stir.
 Top with whipped cream and a light sprinkle of cocoa powder.



a heated coffee glass.