

Edgewater Community Newsletter

ISSUE 4

APRIL 2021

Sure Signs of Spring ...



INSIDE THIS ISSUE:

March Board
Highlights 2

From Our
Residents 3,4

Path by the
Stream 5

Recipes 6,7

And the winner is ...



What altitude was the photo taken from?

Greg Smith (909) was closest at 1500 feet. The actual altitude was 1400 feet.

Greg can stop at the office and pick up his prize.

Edgewater Board of Managers Meeting Highlights ~ March 27, 2021

The Board of Managers meeting was held on March 27, 2021, at 11:00pm via Go to Meeting. Highlights of the meeting are:

- ◆ The Edgewater crew has been clearing the brush from Route 5 along the creek. This is going very well and is looking fantastic. Clearing the area allows more sunshine to the remaining trees and will create a more people-friendly area. The crew is doing a very good job and many compliments were given to their efforts!
- ◆ The fire pits will be placed outside the week of March 29th.
- ◆ The weather is cooperating a little more this year for the planting of the geranium boxes to commence early to mid-May. If anyone is interested in helping, please contact Marilyn, Rick, or a Board member.
- ◆ The sanitation and social distancing pool rules from the 2020 season will continue to be followed for the 2021 season. If restrictions change, the pool rules will be updated to reflect any changes.
- ◆ The exercise room will remain closed as it is not permitted to open under the current COVID-19 restrictions.
- ◆ The June Annual Meeting will take place on Sunday, June 13th, at 4:00 PM virtually, via GoToMeeting.
- ◆ Three positions will be up for election this year at the June 13, 2021 meeting.
- ◆ Colleen McCartney will chair the Nomination Committee for the June 13, 2021 Annual Meeting election. Anyone, not currently running for an elected position, and who is interested in serving on the Nomination Committee, should contact Colleen.
- ◆ With temperatures in the 50's, the entrance drive will see black top patching begin the week of March 29th.
- ◆ The proposal for the replacement of the F building deck has been accepted and approved by the Board of Managers and will begin immediately following the N building deck replacement.
- ◆ The next meeting will take place at 11:00 AM on Saturday, April 24, 2021, via GoToMeeting.

Respectfully submitted,
Kimberly A. Alonge, Secretary

BOARD OF MANAGERS

Lee Davies, President
(716) 720-2649
captdavies@yahoo.com

Colleen McCarthy, 1st Vice President
(770) 289-5840
mcbourne32@gmail.com

Suzanne Krzeminski, 2nd Vice President
(716) 713-2397
skrzeminski9723@gmail.com

Lee Jette, Treasurer
(540) 550-7806
phoneman22644@gmail.com

Kimberly Alonge, Secretary
(716) 753-0453
68elvis@gmail.com

Messages from Our Residents ...

Lee and Toni Jette (1207)

I would like to thank the Edgewater folks who sent me get well cards and their wishes for a speedy recovery..

We are leaving both Edgewater and Florida for the cloudy coast of Oregon, our unit at 1207 going to the Gould's, Kate and Bear's daughter and family. We will be coming to Edgewater in mid April to gather up our personal stuff, then back to Florida until the movers arrive mid-May. Our daughter lives in Washington state and our son is in Arizona and we look forward to more time with each.

Plans for Oregon involve reuniting with old friends who live in the area, taking in the Pacific Northwest coast, and future travel in the winter. Lee had a pacemaker inserted March 12 and the process went sideways, an unusual occurrence. 5 nights supine in the ICU is not a recommendation for anyone. I am recovering slowly and feel better each day.

It breaks out hearts to leave Edgewater. Toni is from Mayville, we lived in Buffalo for 20+ years, Lake Erie sunsets are wonders, and the people we met and worked with are a unique bunch of good people. I see a solid future for the Association.

Lee and Toni Jette

Dick Davies (704)

As some of you know my dear wife of 59 ½ years Rosalie passed away on March 5th from complications of Alzheimer's. We were sad to have lost her from this world but happy that she is now at peace and no longer confused. My life has been forever changed but know that there are many good days ahead with friends and family. Looking forward to seeing the return of you Snow Birds, especially those that didn't return last year. Dick Davies (704)

Denise Zimmerman (410)

Hi Rick.

I hope that you and all at Edgewater are well.

We are all doing fine here. I bought a new car last month so I am now able to come out. Yay.

We are remodeling the kitchen in my son's apartment in my house. It is slow going because I am doing it without borrowing money and as the funds become available. It looks good. ☐☐ We hope to do the rest of the cabinets this week.

I was planning to come out in April but a few things are conspiring to keep me here. I will be out in May for 2-3 weeks and every month after that. I can't wait!!!!

After December one of the last roadblocks to living at Edgewater full time will be gone. I am doing the Snoopy happy dance at the thought.

I can't wait to see everyone. Winey Wednesday, here I come!

Stay safe and well.

Head Start on Winey Wednesday ...

Rick, I thought you might like to include this in the next newsletter ☐
We had a head start on March 10th for Winey Wednesdays. No wine just tea.
It was 68* The Jones, Gollnitz's and Grecos



Special thanks go out to Janet Greene for assisting residents in obtaining their COVID-19 vaccination!

Corona Kindness
help offered & help needed



THE STORY BEHIND THE PATH BY THE STREAM

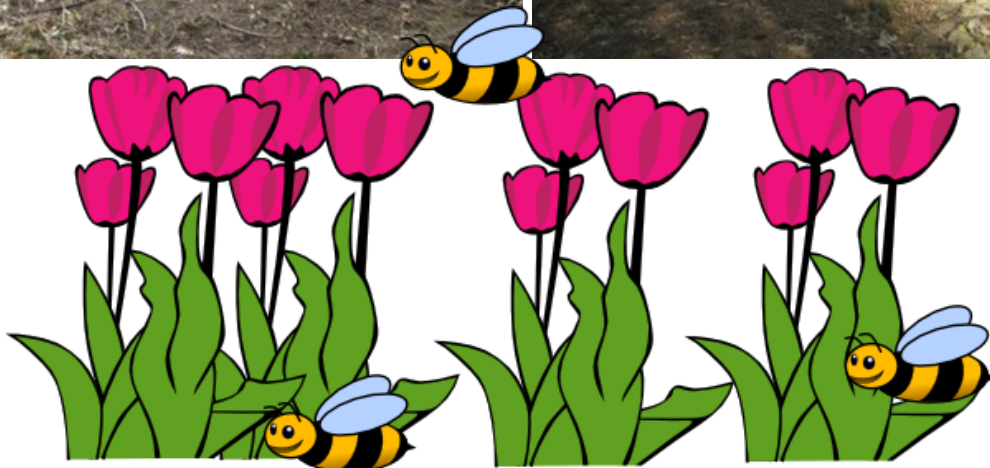
Jack Horst (P-3) 3/11/2021

The other day Rick mentioned that our crew was working on the path by the stream that runs from under Route 5 to the Lake, and that he might even put a picnic table next to the stream. That got me wondering how many of the current residents of Edgewater know how that path came into being. Many of the people involved in its creation are long gone.

When we moved here in 1993 the stream was just there... just a wild area. Kay Stanton, who lived in N-1 at the time, remarked that a path along the stream would be a nice addition for Edgewater.

It struck a group of us that it was a good idea, so we set to work clearing a path from P building to Route 5. The “group” consisted of Hoyt Prince (N-5, at that time), who had a chain saw, Beth Nefoske (L6), Kathie and Jack Horst, and a couple of others that I can’t recall. Kay Stanton, of course, was too frail for anything like that.

It took us a couple of weeks to clear a path and set up a couple of benches. During the “construction”, Hoyt fell into the stream, as did Beth Nefoske, but otherwise it was a pretty straightforward project. We all had a good time, and the wild animals that surround our condominium are eternally grateful for the “highway” from Route 5 to the Lake. Ironically, Kay Stanton never used the path. She had moved away by the time it was completed.



Spring Scampi with Chives

These garlicky, lemony shrimp come together in just 15 minutes for a speedy weeknight dinner. Serve with crusty bread for mopping up the luscious butter sauce.

Ingredients

2 tablespoons olive oil
2 tablespoons butter
4 cloves garlic, minced
¼ teaspoon crushed red pepper
1 pound raw jumbo shrimp (21 to 25 count), shelled, tails left on
½ cup dry white wine
¼ teaspoon salt
4 tablespoons coarsely chopped chives
1 tablespoon fresh lemon juice
Crusty bread

Directions

Step 1

In a large skillet, heat olive oil and butter over medium-high heat.

Step 2

Add garlic and red pepper; cook 1 minute. Add shrimp; cook 1 minute. Turn shrimp. Add wine and salt; cook 1 minute more.

Step 3

Remove from heat; stir in chives and lemon juice. Serve in bowls with bread for soaking up liquid.



Herbed Chicken, Orzo, and Zucchini

This one-dish recipe features a delicious blend of chicken breast, orzo, and zucchini. Ready in under 30 minutes, this is a perfect weeknight meal.

Ingredients

1 cup dried orzo
4 small skinless, boneless chicken breast halves (1 to 1-1/4 lb.)
1 teaspoon dried basil
3 tablespoons olive oil
2 mediums zucchini, sliced
2 tablespoons red wine vinegar
1 tablespoon snipped fresh dill
Lemon wedges (optional)
Snipped fresh dill (optional)

Directions

Step 1

Prepare orzo according to package directions; drain. Cover and keep warm.

Step 2

Meanwhile, sprinkle chicken with the basil; season with salt and ground black pepper. In large skillet heat 1 tablespoon of the olive oil. Add chicken and cook 12 minutes or until no longer pink (170 degrees F), turning once. Remove from skillet. Add zucchini to skillet; cook for 3 minutes or until crisp-tender.

Step 3

In bowl whisk together vinegar, the remaining olive oil, and the 1 tablespoon fresh dill. Add orzo; toss. Season with salt and pepper. Serve chicken with orzo, zucchini, and fresh lemon wedges; sprinkle with dill. Serves 4.

