

Edgewater Community Newsletter

ISSUE 8

AUGUST 2021

Upcoming construction ...

Plans are being made for the reconstruction of both the 500 and 1200 buildings concrete decks the week of August 9. The decks will be replaced with composite lumber.

Temporary stairs will be erected during construction for those affected residents. This is a temporary inconvenience for a permanent improvement. Please be patient.



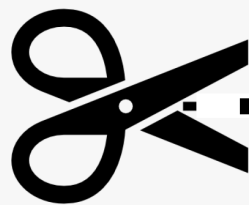
Notes of Interest ...

Did you know ... That we are always in need of volunteers to support various activities? More hands always make things smoother. Won't you help? Beautification ... extra pairs of hands pulling weeds is a big help. Recreation & Social activities ... have an idea for a group get-together? Contact the office and Rick will point you in the right direction. Want to help update the By-Laws? Contact Board President Lee Davies.

Did you know ... Our contract with Spectrum internet is through their Community Solutions Group. They have a special number and this is the **ONLY** number you should call if you have an issue with your service (or to start new service if you are a new owner). Calling

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**Spectrum Contact Number
(833) 697-7328**

Edgewater Condominium Association Board of Managers
July 31, 2021

The Board of Managers meeting was held on Saturday, July 31, 2021, at 11:00pm in-person with limited seating and social distancing as well as via Go to Meeting. Highlights of the meeting:

- ◆ New deck replacement on the F building will begin the week of August 9th.
- ◆ The N building deck will be replaced directly after the F building deck is complete.
- ◆ In the coming weeks, Gugino Plumbing will be here investigating issues with water drainage.
- ◆ A reminder to have all flooring replacements approved before you begin and once you begin, please have Rick or a Board member investigate the subfloor to determine if any repairs need to be made.
- ◆ A reminder that dogs must be on their leash at all times when outside.
- ◆ Edgewater Sweatshirts will soon be available to order. Payment must be made at time of order. Look for more information in the August newsletter and on our Facebook page.
- ◆ If you are experiencing any Internet issues, please contact Spectrum directly. Look for Spectrum contact information unique to Edgewater residents in the August newsletter.
- ◆ Janet Greene is heading up the creation of a self-sustaining Butterfly Garden which will soon all enjoy.
- ◆ The Beautification Committee is looking to update its member list. Please contact Nanette Bartkowiak if you are interested in joining the committee.
- ◆ We are looking to reactivate the Rules & Regulations and By-Laws committees to look at amending our voting process.
- ◆ Marilyn Gollnitz and Nanette Bartkowiak are co-chairing the Social/Recreation Committee. Please contact either if you have ideas for building community or if you want to join the committee.
- ◆ Please be mindful of community sensitivity when it comes to our neighbors and workers onsite. If you have an issue you cannot resolve, please contact Rick to handle speaking to the person regarding the problem.
- ◆ A 'Contractor Policy' guide will be developed for contractors while on site.
- ◆ A great time was had by close to 30 residents at the FirePit last weekend at an impromptu get together of music and conversation. We would like to see these scheduled on a more regular basis; feel free to post on our Facebook page or let Rick know to get the word out.
- ◆ Employee Appreciation Day will be held on Friday, August 20th. Please reach out to Kimberly Alonge if you would like to donate towards their gifts for their special day.
- ◆ A change in size amendment was made for residents wishing to install a lakeside garden area for drainage. The allowable size has increased to 40" from 30". A reminder that the lakeside garden areas are for drainage, to keep water away from the buildings, and not intended to keep chairs out on them overnight, per the Rules & Regulations.
- ◆ The next meeting will take place at 11:00 on Sunday, August 28th. Pending any restrictions in place at that time, the meeting will be in-person, online, or both.

Respectfully submitted
Kimberly Alonge, Secretary

BOARD OF MANAGERS

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Recyclables ... What belongs and what doesn't ...

There has been considerable discussion over what is considered recyclable and what is allowable in our recycling dumpster. The photo below gives a snapshot of allowable items, but in order to be better educated (and help the environment), please visit our waste disposal company's website at <https://www.casella.com/index.php/services/recycling/recycle-better>. Also we ask that you take a few moments and flatten your corrugated boxes (Amazon, etc.) so they take up less room in the bin. Remember: We pay each time the bins are emptied and that ultimately comes out of each owner's wallet.



Any bottle or can that has a **5¢ deposit** should be placed in the center blue barrel. Please do not put anything else in this barrel (orange juice bottles, milk containers, etc.)



Edgewater Employee Appreciation Day 2021



Friday, August 20th.

JD and Ed will be treated to breakfast!
(including Marilyn's amazing Sticky Buns!)

We will be collecting donations for our valued Edgewater team to show them how much they are appreciated. JD and Ed do a great job for our community and this is one way to let them know we are thankful.

If you would like to contribute to their gift, please drop off your donation to Kimberly Alonge, at #1004L, or contact me and I'll be happy to pickup. Please have your donation to me, or arrange for me to pickup, by Wednesday, August 18th.
No checks please.

Please call or text at (716) 753-0453, or eMail at 68elvis@gmail.com, with any questions. Thank you.



Please note: JD and Ed will be having breakfast as their packed schedule allows time for it; there is no formal gathering this year.

Community Spirit ...

Please remember that the joy of living here at Edgewater far outweighs the small annoyances that sometimes occur when living in close proximity to many neighbors. Enjoy how good it feels when you take time to help a neighbor in need, share a smile with a new face, or thank a contractor for their hard work. Above all else, be positive and join the effort to help Edgewater be known as a united, positive, and kind-spirited community. Kindness Matters!



Proper identification of bikes and kayaks ...

All kayaks should be properly identified (name and unit number) and locked at the storage rack. Bicycle storage in the pool building over the winter will be allowed providing the bike is properly identified and the office is notified so we can keep a record. All bikes must be removed by May 1.

Keep in mind that the association is not responsible for lost or damaged items.



Sweatshirts!! Order 'em now!!

Want a sweatshirt with the Edgewater logo? Orders are being take at the office now. Payment is due with your order and there is an overall order minimum of 12 sweatshirts so get all your friends together and place your order.

Edgewater



Crewneck (\$20.00) <input type="checkbox"/> Red <input type="checkbox"/> Royal <input type="checkbox"/> Navy <input type="checkbox"/> Charcoal <input type="checkbox"/> Black	Size	Quantity	Total
Hooded (27.00) <input type="checkbox"/> Red <input type="checkbox"/> Royal <input type="checkbox"/> Navy <input type="checkbox"/> Charcoal <input type="checkbox"/> Black	Size	Quantity	Total
Hooded w/Full Zipper (\$34.00) <input type="checkbox"/> Red <input type="checkbox"/> Royal <input type="checkbox"/> Navy <input type="checkbox"/> Charcoal <input type="checkbox"/> Black	Size	Quantity	Total

NAME

UNIT #

GRAND TOTAL

Make checks payable to Edgewater Condominium Association

[Sweatshirt order will be taken through August 31](#)

Friends enjoying the firepit ...



And Winey Wednesday...



Ground Beef and Cabbage Stir-Fry

An easy, veggie packed dinner that's perfect for any night of the week! Quick to make and full of savory flavor.

Ingredients

FOR THE STIR FRY

- 2 tablespoons sesame oil
- 2 medium shallots, finely diced
- 3 cloves of garlic, chopped
- 1 pound ground beef
- 1/2 small head of green cabbage, cut into thin strips - about 4-5 cups worth total
- 1 bunch broccolini, ends trimmed, tender stems cut into 1/2 inch pieces and florets left whole, or about 3 cups worth of broccoli florets
- black sesame seeds to garnish

SALT AND PEPPER - TO TASTE

FOR THE STIR FRY SAUCE

- 1/3 cup coconut aminos (can sub with soy sauce or tamari)
- 2 tablespoons rice wine vinegar (unseasoned)
- 1 teaspoon hot sauce (or to taste - optional)



1

2 Instructions

START BY PREPPING ALL OF YOUR INGREDIENTS BEFORE YOU EVEN TURN ON THE STOVE. DICE THE SHALLOT, CHOP THE GARLIC, PULL THE GROUND BEEF OUT OF THE REFRIGERATOR, SLICE THE CABBAGE INTO RIBBONS, CUT THE BROCCOLINI, AND STIR TOGETHER THE EASY STIR FRY SAUCE INGREDIENTS IN A SMALL BOWL.

1 *HOW TO SLICE CABBAGE INTO THIN RIBBONS:

2 CUT THE CABBAGE IN HALF AND RESERVE THE OTHER HALF FOR ANOTHER RECIPE. TAKE THE REMAINING HALF AND LAY THE FLAT SIDE FLAT ON A LARGE CUTTING BOARD. USING A SHARP KNIFE, SLICE CABBAGE AROUND THE CORE INTO ROUGHLY 1/4 INCH THICK RIBBONS.

- Heat sesame oil over medium high heat in a large skillet or wok.
- Add diced shallot, chopped garlic, and ground beef. Cook, breaking up beef with a spoon until it is completely browned, and shallots and garlic are soft - about 3-4 minutes.
- Add cabbage to the skillet and continue to cook, tossing frequently, so the cabbage wilts evenly.
- When cabbage is wilted and tender - after about 3-5 minutes - add the broccolini and stir fry sauce.
- Cook for just another minute or two, stirring frequently, until broccolini is still bright green but tender, and sauce has reduced slightly.

Season to taste with salt and pepper, and top with sesame seeds.

Notes

To store: This ground beef stir fry can be stored in a covered container in the refrigerator for up to one week.

Lemon ricotta pasta & spinach

This light and zesty lemon ricotta pasta with spinach makes a delish weeknight meal ready in less than 15 minutes. Simple, fresh ingredients, delicious flavor, and minimal effort.

Ingredients

- 1/2 lb (8oz/220 grams) pasta (*spaghetti, linguine, penne, fusilli...*)
- 1 cup (9oz/250 grams) whole-milk ricotta
- 8 oz (230 grams) fresh baby spinach, *washed*
- 1/3 cup (35 grams) grated Parmesan cheese, *plus extra to serve*
- 1 unwaxed lemon, *zest and juice*
- 3 lemon wedges, *to serve (optional)*
- 1 Tbsp extra virgin olive oil, *plus extra for drizzling*
- 1 garlic clove, *grated or pressed*

salt and black pepper, to taste

Instructions

In a large pot of boiling salted water, cook pasta according to package directions until *al dente*. Meanwhile, make the ricotta sauce.

In a medium bowl, combine ricotta, olive oil, parmesan cheese, garlic, lemon zest and juice. Season with 1/4 tsp of salt and a good pinch of pepper.

Stir until well combined, taste and make sure you're happy with the seasoning.

In the last minute of the pasta's cooking time, reserve 1/2 cup of the cooking water, then add spinach to the pot. Stir well and push the leaves down to submerge them in water.

After 1 minute, drain and return pasta and spinach to the same pot.

Add the ricotta sauce and part of the reserved cooking water. Stir well to evenly coat the pasta in the sauce, add more cooking water as needed, you want a smooth and creamy texture.

Serve immediately and garnish with grated or shaved Parmesan cheese, a drizzle of extra virgin olive oil and lemon wedges if desired (*for extra freshly squeezed juice, but I leave it optional*). Plus, I love adding a good pinch of red pepper flakes, you might give it a go. Enjoy!

Notes **Cooking water:** add pasta water gradually, you might not need all of it. You don't want to water down the flavor, but only make spaghetti nice and moist. If you think the reserved water is not enough, you might add a few Tbsps of milk. **Pasta:** you can use any short, large or long pasta shapes that work well to capture the creamy ricotta. Spaghetti, penne, fusilli, and conchiglie work fine. Mini pasta shapes like orzo or even elbow macaroni don't work well in the recipe.



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