

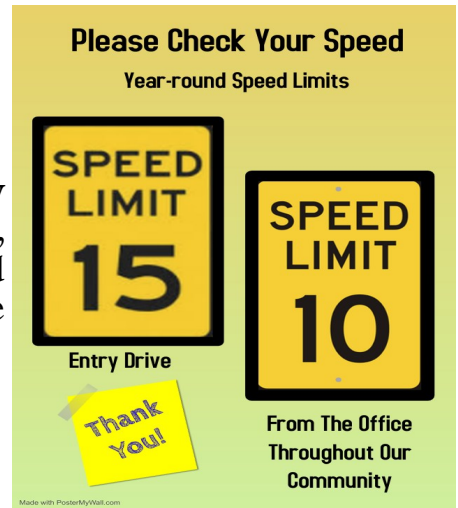
Edgewater Community Newsletter

ISSUE 5

MAY 2022

Reminders for Returning Residents

The speed limit within the community is 10 mph. It's easy to overlook this, however, as residents return, more and more people will be walking the grounds.



Dog Walking...

We all love our pets, but please pick up after them. Flashlights are inexpensive for those who go out in the evening.

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Edgewater Condominium Association Board of Managers'

April 28, 2022 Meeting Highlights

The Board of Managers' meeting was held on Saturday, April 28, 2022, at 11:00 am via Go to Meeting. Highlights of the meeting include:

- **Spring Preparation** – The mowing equipment is ready to run as soon as the weather cooperates. A “Help Wanted” advertisement was placed for an individual to specifically take care of roadside mowing, trimming and edging, as well as the unit fronts.
- **400 Grounds Restoration:** Rizzo Excavating & Trucking will make the necessary repairs to the Vineyard drainage currently pooling in front of the 400 building parking lot. Once completed, Westfield Nursery was contacted for a proposal to restore grounds and additional landscaping on the grounds. In addition, we will be adding a few trees and also taking one out that is interfering residents power lines of the 400 building.
- **WWTP:** The company that installed the piping work merged with another company and is no longer able to work in NYS due to no workers comp insurance. Casella Plumbing & Heating from Fredonia made the repair and all is functioning properly.
- **Pool:** The crew has started clearing the pool and pool chemicals have been ordered. We are looking at an early May opening, depending on the weather.
- **Unit Front Concrete & Budgeted Sidewalks:** Once all bids are received, the Board will approve the work for the contractor to begin. The start date of concrete work will not be until August due to the contractor's projects still catching up from Covid delays.
- **Trees:** Great Lakes Tree Service who will come in and remove three dead or dying ash trees behind 800 and 900 buildings. In addition, there is considerable upper limb trimming needed lakeside behind the 300 and 400 buildings. Some other limbs/trees around the property will also be removed.
- **Nominating Committee:** Thank you to Don Laird and John Jones for joining Committee Chair, Kimberly Alonge, for their work in securing names to bring forward to run for two open Board positions for the June Annual Meeting. Lee Davies and Colleen McCarthy will be placed on the Official Ballot. At this time, homeowners who would like to be placed on the ballot must petition to be on the ballot and should review the By-laws regarding requirements and deadline dates.
- **It's almost Geranium time:** Pending the weather, Geraniums will soon be planted for all to enjoy. Thank you to Marilyn Gollniz and her planting crew for creating a beautiful view and the official start of the Edgewater season.
- **Mulching-** Thank you to Janet Greene and our Edgewater Crew, Ed and JD, for the mulching work that has been done thus far, it looks fantastic.
- **Building Landscaping Community:** Nanette Bartkowiak will be reaching out for interest in building landscape liaisons. So, if you have a green thumb or can even help out by pulling weeds at your building, please reach out to Nanette.
- **Next Meeting:** The next meeting will take place at 11:00AM on Saturday, May 28th via GoToMeeting. All monthly meetings will take place via GoToMeeting until further notice.

Respectfully submitted,
Kimberly A. Alonge, Secretary

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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.

Key Lime Bundt Cake
 By Kitchen Fun w/My Three Sons

INGREDIENTS

- 1 15.25 oz box white cake mix
- 1 3.4 oz box instant vanilla pudding
- 4 large eggs
- 1/2 C sour cream
- 1/2 C sugar
- 3/4 C canola oil
- 3/4 C key lime juice
- 1 tsp pure vanilla extract
- 3 drops leaf green food color
- 1 9 inch bundt cake

CREAM CHEESE FROSTING

- 12 ounces cream cheese softened
- 4 C powdered sugar
- 1 tsp pure vanilla extract
- 1/4 tsp kosher salt
- 1 large piping bag with round tip
- Zest of key limes to garnish

Directions

Preheat oven to 350 degrees and spray your pan with baking spray, set aside

Using a standing mixer, combine cake mix, pudding, eggs, sour cream, sugar, oil, key lime juice and vanilla and beat until combined

Mix in the green gel food coloring until combined

Pour into a bundt pan and bake in the oven for 35-45 minutes or until a toothpick comes out clean when poking the center

Allow to cool completely on the counter before removing from the pan

CREAM CHEESE FROSTING

Combine all ingredients in your standing mixer and beat on high until smooth.

Spoon frosting into a piping bag pipe the frosting over the top. Sprinkle with key lime zest if desired.



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Pantry Pasta

Ingredients

Kosher salt
 3 tablespoons extra-virgin olive oil
 4 strips bacon, chopped
 1 pinch crushed red pepper flakes
 1 clove garlic, thinly sliced
 1 shallot, thinly sliced
 One 15-ounce can cannellini beans, drained and rinsed
 One 14-ounce can artichokes hearts, drained and thinly sliced
 Freshly ground black pepper
 1 pound orecchiette pasta
 1/3 cup freshly grated Parmesan cheese
 2 tablespoons butter
 3 tablespoon chopped fresh parsley

Directions



- 1) Bring a large pot of salted water to a boil.
- 2) In a large saute pan over medium heat, heat 1 tablespoon of olive oil. Add the bacon and cook until it just starts to get a little crispy, about 5 minutes. Add the crushed red pepper, garlic and shallot and cook, stirring, until tender, 3 to 5 minutes. Add the beans and artichokes to the pan and cook for another 2 minutes. Season with salt and pepper.
- 3) Meanwhile, cook the orecchiette in the boiling water for the amount of time specified on the box, minus 2 minutes. Reserve 3/4 cup of the pasta water, then drain the pasta.
- 4) Add the pasta to the pan with the artichokes and beans and toss over medium heat. Add the pasta water and continue to cook until the pasta achieves an al dente texture and the sauce is coating the pasta. Remove from the heat and add half of the Parmesan. Mix in the butter and half of the parsley. Season with more salt and pepper.
- 5) Transfer to a large serving bowl and garnish with the remaining Parmesan, parsley and 2 tablespoons of olive oil.

