# Edgewater Community Newsletter

ISSUE 12

DECEMBER 2022

May all of your dreams come true during this holiday season, and your heart be filled with love, happiness and gratitude. Sending the best wishes to you and everyone you love.

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Merry Christmas!

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# Edgewater Condominium Association Board of Managers' November 26, 2022 Meeting Highlights

The Board of Managers' meeting was held on Saturday, November 26, 2022, at 11:00 am online via Zoom. Highlights of the meeting include:

- Lounge Electrical Issues -The electrician came and rearranged the panels to move one heating element to one of the larger panels and the system is now back functioning and seems to be resolved. The Lounge is now at a comfortable 65° temperature.
- **PVC Kayak Rack** Plans have been downloaded and the rack will be built over the winter. This will provide for more space in the Kayak storage area.
- Unit Checks A reminder to fill out the consent form or send Rick an eMail as unit checks will begin soon.
- Lounge Oven The oven needs to be replaced in the Lounge and will be temporarily swapped with the oven in the Pool House until it can be replaced. Anyone looking to upgrade their oven, in good working condition, contact Rick to inquire about possibly donating it for replacement of one of the ovens.
- **Social/Recreation Committee:** Marilyn Gollnitz and Avery Jones will start painting Tuesday, December 6 in the lounge at 10:00am. No experience necessary, just come and have fun. Bring your lunch as we will be there for a couple hours. There will be supplies on hand to paint with. They will try to do this every week for the winter.
- **Rules & Regulations Updates-** The updates to the Rules & Regulations presented at the October meeting and highlighted in the November newsletter were approved and will be distributed to owners in the January Annual Mailing.
- Hot Water Tank Replacements A database is being created for hot water tank installation/replacements. Owners must submit proof of replacement to Rick. If you aren't sure when your water tank was installed, please check on or around the tank as it is usually either written on or tagged with the installation date.
- **Shelving for the Pool House Kitchen** The dishwasher in the Pool House will be removed and replaced with shelving for more storage in the kitchen area.
- **Next Meeting:** Due to the holidays, the next meeting will take place at 07:00 pm on Tuesday, December 27th online via Zoom. Monthly meetings will continue online via Zoom until further notice.

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 <u>mcbourne32@gmail.com</u>

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

Nanette Bartkowiak, Treasurer (716) 785-5000 nbartkowiak53@gmail.com

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

# 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
	(FD) HOP
AIR CONDITIONER INSTALLATION & SERVICE	
Vecchio Brothers	716-673-9488
APPLIANCE REPAIR	
Patton Appliance Service	814~725~9787
ration Appliance service	014~725~5767
WINDOWS & DOORS	
D&S Glass	716-664-9321
Window World of Jamestown	716-763-0025

# Water Heaters ...

Hot water tanks shall be replaced within a responsible period of time. The Board recommends every six to eight years. Owners are required to replace their hot water tank within 10 years of the date of installation and submit proof of replacement to the Association Manager's Office. All hot water tanks should also be clearly marked upon the tank with the date of installation.

If a tank that has not been documented as having been replaced in accordance with this requirement malfunctions, causing damage to the homeowner's unit or neighboring units, the homeowner will be financially responsible for the repairs and any associated insurance deductibles of all effected parties. The documentation of water tank replacement submitted by owners will be maintained in the Association office.

Water Heater Replacement Certification
NAME
UNIT #
DATE OF INSTALLATION
<u>Attach Proof of Installation to this Form and Return to</u> <u>the Association Office</u>



# Appliance Donations ...

If you are in the market for new appliances, and are looking for a home for your old ones (provided they are still in working condition), please contact Rick at the office. We may be able to utilize them in the pool building or lounge.





#### ~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 <u>does not</u> 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.

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# Ham, Apple and Cheddar Sliders

#### **Ingredients:**

- 1/4 cup dill pickle relish
- 2 tablespoons grainy mustard
- 1 tablespoon thinly sliced fresh chives
- 1 teaspoon honey
- 1/2 to 1 crisp apple, such as Gala or Pink Lady
- 1 tablespoon lemon juice
- 12 Hawaiian sweet rolls, split
- 4 ounces sharp Cheddar, sliced
- 8 ounces thinly sliced Black Forest ham
- 1 1/2 cups baby arugula

# Directions:

1. Stir the relish, mustard, chives and honey together in a small bowl.

**2.** Cut the apple off its core and thinly slice into half-moons. Toss the apples with the lemon juice to keep them from browning. Spread the rolls on both sides with the relish mixture. Build sandwiches with the Cheddar, apples, ham and arugula.



Courtesy of Valerie Bertinelli's Home Cooking





# **No-Bake Peanut Butter, Chocolate and Pretzel Bars** Ingredients:

- 12 tablespoons unsalted butter
- 1 cup graham cracker crumbs
- 1 cup confectioners' sugar
- 1 teaspoon vanilla extract
- 1 cup plus 1 tablespoon creamy peanut butter
- 1 cup semisweet chocolate chips
- About 1 1/2 cups pretzel sticks

#### **Directions:**

1. Line an 8- or 9- inch square baking pan with foil.

2. Melt 8 tablespoons of the butter and add to a large bowl. Add the graham cracker crumbs, sugar, vanilla and 1 cup of peanut butter and stir until well combined. Transfer the peanut butter mixture to the prepared baking pan and smooth with an offset spatula to create an even layer.

Combine the chocolate chips, the remaining 4 tablespoons butter and the remaining tablespoon peanut butter in a medium microwave-safe bowl and microwave in 30-second intervals, stirring after each, until melted. Alternatively, this can be done over a double boiler. Pour the chocolate mixture over the peanut butter and smooth with an offset spatula. Arrange the pretzel sticks on the surface of the chocolate, pressing them lightly to adhere. Refrigerate until hardened, about 1 1/2 hours. Cut into squares to serve. Courtesy of Valerie Bertinelli's Home Cooking

