Edgewater Community Newsletter

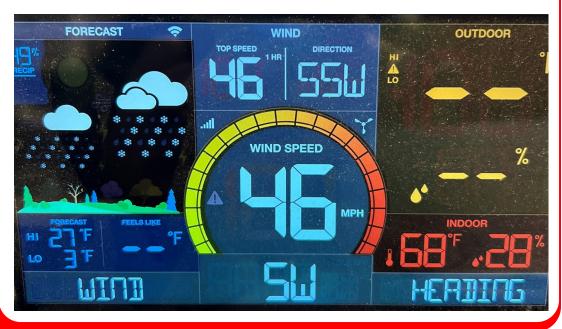
ISSUE I

JANUARY 2023



We Are Looking Forward to 2023 And Bid Goodbye to a Windy 2022

(The highest recorded 2022 wind speed of 46mph on December 24)



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Edgewater Condominium Association Board of Managers' December 27, 2022 Meeting Highlights

The Board of Managers' meeting was held on Tuesday, December 27, 2022, at 7:00 pm online via Zoom. Highlights of the meeting include:

- **Christmas Winter Storm** Though we did have the intense weather that Buffalo and the Southtowns received, we still had a lot of work to do here, which the guys did a great job with keeping up. The wind hit 46 mph, which is the highest it has been this year.
- Unit Checks The guys did a unit by unit check of all unoccupied units. There were no problems resulting from the first round of unit checks, and they completed another unit check the following day to be sure.
 - A reminder to fill out the consent form or send Rick an eMail as unit checks will begin soon.
- **New Gator** The new Gator was delivered on Christmas Eve. A wiring component will be installed shortly preparing the Gator for plowing.
- **Grape Income** We received a check in the amount of \$26, 098.54 for our profit on the grapes lease. This is the largest profit we have received in the past 10 years.
- **Insurance Company** After receiving a quote from another company, we confirmed the Community is in good shape with the company we are with. If anyone wants to speak with our insurance company to gather information and confirm with your personal insurance agency that you have proper coverage, please feel free to reach out to them.
- Next Meeting: Saturday, January 28th, 11:00am, 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> We have recently experienced drains clogged by household grease. Remember that your entire building's plumbing is interconnected. What **YOU** do has an effect on others in your building. Please be aware and considerate of others your actions will impact.



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 Attach Proof of Installation to this Form and Return to the Association Office

The new 2023 John Deere Gator has arrived and is a welcome addition, particularly for snow plowing this season. The old Gator will be kept in use and used as a back-up for plowing.









~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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Chicken Alfredo Tortellini Soup

- 2 tablespoons unsalted butter
- 1/2 medium yellow onion, diced
- 4 ounces baby carrots, halved lengthwise and sliced into half-moons
- 2 cloves garlic, minced
- 1 pound boneless skinless chicken breasts, cut into bite-size cubes
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 cup all-purpose flour
- 4 cups reduced-sodium chicken stock
- 1 cup half-and-half
- 1 teaspoon crushed red pepper flakes
- 9 ounces cheese tortellini, frozen or fresh
- 2 cups freshly shredded Parmesan cheese
- 2 ounces fresh baby spinach

Ingredients

Warm a large pot over medium-high heat. Once you can feel the heat when you hold your hand 6 inches above the pot, add the butter and let it melt. Add the onion and carrots. Cook the vegetables until the onions are translucent, about 3 minutes. Add the garlic and cook for 30 seconds.

Then add the chicken, salt and pepper. Stir to combine. Cook for 3 minutes, just to get a little color on the chicken, stirring occasionally. Don't worry about the chicken being cooked through, because we are going to continue cooking it.

Sprinkle the flour over the chicken and veggies. Stir to coat everything and continue cooking for 2 to 3 minutes to cook out the floury taste. Stir in the chicken stock, half-and-half and red pepper flakes. Continue cooking until the soup thickens, 5 to 10 minutes.

Add the tortellini to the pot and cook until al dente (has a bite to it), 5 to 7 minutes (frozen takes longer). Remove the pot from the heat. Sprinkle a handful of cheese over the soup and stir. Once it has melted into the soup, add another handful. Slowly melting the cheese will give the soup a smooth consistency. Taste for seasoning and add salt and pepper as necessary. Pour into bowls and garnish with the spinach.

To reheat: warm it in a pot on the stove top over low heat, stirring frequently. Add milk to loosen the soup. Cheese- or milk-based soups need to be warmed slowly to prevent them from separating or having a grainy texture.

No-Sew Sock Snowman

What You Need:

1 white sock 1 sock in color for the hat rice rubber bands (or thread) colourful buttons ribbons glue gun markers or paint orange pom poms

1. Start by filling your white sock with rice. You will need a hefty amount.

2. Once you are happy with the amount (and size) of your snowman, tie the top with the rubber band.

3. Take another rubber band and place in the middle – more to the upper side – of the rice-filled sock to form the head shape.

4. Now glue the buttons to the bottom side by using a glue gun (glue dots do a fairly good job too).

5. Draw the mouth and eyes with a black marker or with black paint.

6. You can add pink cheeks (Crayola washable paints work great for the job).

Make the nose out of two orange pom poms.

6. Add a ribbon for the scarf – glue dots and a glue gun work best for ribbons, while other glues kind of fail miserably. You can cut off the excess white sock.

7. Cut the colored sock (the foot part, without heel). Roll it a bit and place it on the head of your snowman. You can leave it as it is or you can secure it with some glue.

This sock snowman is ready to rock!

