

# Edgewater Community Newsletter

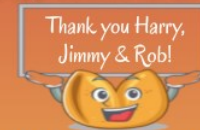
ISSUE 8

AUGUST 2024

## Edgewater Employee Appreciation Day 2024 Friday, August 9th



In keeping with our Community tradition, Harry, Jimmy, and Rob will be treated to a themed lunch of their choice. In addition, we will be taking up a collection to present to our amazing crew to remind them how much they are appreciated for all they do.



If you would like to contribute towards their gift, please drop off your donation to Kimberly, 1st Vice President, at #1004, or give me a call/text at (716)753-0453 or email at 68elvis@gmail.com and I can pick up.

Please have your donation to me, or arrange for pickup, by Thursday, August 8th at the latest so it can be included with their card.



Cash  
Venmo  
PayPal  
**No checks please.**



*Please Note: The crew will be taking their lunch break, when their packed schedule allows, there is no formal gathering.  
Made with PosterMyWall.com*

### INSIDE THIS ISSUE:

Board Highlights	2, 3
Rec & Social Calendar	4
Pool Rules	5
Water Treatment	6
Storm Damage	7
Contractors	8
Insurance Guidelines	9
Recipes	10, 11

## Parking ...

All residents are required to have an ECA parking sticker affixed to their vehicle and reminded that guests or visitors must park in the designated parking areas.



## Speed bumps ...

The speed bumps remain in place, however the Board continues to look for the best solution for our community.

**EDGEWATER CONDOMINIUM ASSOCIATION BOARD OF MANAGERS  
MONTHLY MEETING HIGHLIGHTS JULY 29, 2024**

**Speed Bumps**

Speed bumps are still in place on the entry road as everyone is aware. Rick with the board's approval, will leave the speed bumps in place until after Labor Day. A new pattern of bumps will be tried out. After spirited discussion on this topic by attendees., the Board decided to table the subject and will continue to study the installation, location, and method of speed calming.

**Roof Vents on 900 building**

The collars around the vents on 900 building have had causing a leak in unit 907. The collars around the vents have deteriorated over the years. Maintenance has corrected two of the collars and is working to patch the ceiling in this unit and is in the process of checking the remaining vent collars on this building. This will prompt other buildings to be inspected for the same reason.

**NEW BUSINESS**

**Office drainage and excavation:**

Leveling and paving of parking near Manager's office. The area is prone to flooding and there is a concern that the building foundation will be undermined. Rizzo supplied a bid for this project. The proposal was accepted by the Board and work will proceed.

**Pool locks and security system for pool building:**

Changing the card entry system due to age of the existing system and the lack of ability to get spare parts was the issue. The decision of the Board was to move forward in procuring a new system. The board accepted the security card reader upgrade and work will proceed.

**Main Generac generator installation at sewage treatment area**

The unit is identical to the one previously installed at the lift station on the west side of the property. The Board accepted the installation of Generac generator at Treatment facility and work will proceed.

**Installation of AC unit**

A request by owner for the installation Split type AC unit on 1003 Edgewater

Plans and material have been supplied to the Board. This installation will be at the owner's cost. The installation of the AC unit was accepted by the Board.

**Rizzo to revisit drainage between building 900 and 1000 east side.**

The meeting was closed at 11:45

Thank you all for your attendance and interest.

Charles Sist  
ECA secretary

**BOARD OF MANAGERS**

David Gayley, President  
(609) 610-8406  
[debg5224@verizon.net](mailto:debg5224@verizon.net)

Kimberly Alonge, 1st Vice President  
(716) 753-0453  
[68elvis@gmail.com](mailto:68elvis@gmail.com)

Greg Smith, 2nd Vice President  
(716) 679-8417  
[gsroad909@outlook.com](mailto:gsroad909@outlook.com)

Charles Sist, Secretary  
(936) 665-7668  
[carlito\\_too@yahoo.com](mailto:carlito_too@yahoo.com)

Nanette Bartkowiak, Treasurer  
(716) 785-5000  
[nbartkowiak53@gmail.com](mailto:nbartkowiak53@gmail.com)

## Rec & Social ...

The Rec & Social Committee poster can be viewed as you enter the community.

It changes regularly, so be sure to watch for new events!



## Helpful grilling tips ...

An electric grill (such as a “George Foreman” grill, which is not open flame) can be used on the upper deck balconies. The use of electric grills (not open flame) can also be used on the lower unit patio areas. Open flame (propane or charcoal) grilling is still required to be done on ground level 20 feet away from building or patio) and is still forbidden on upper balconies. Propane and charcoal grills must be stored at the side of buildings, while electric grills may be stored on balconies or patios, but not on the 40" pavers, which within are common areas. Grills must be clearly marked with an approved ECA identification tag, available at the Association Office, identifying the owner. Debris from grills must be put in proper receptacles.



# Swimming Pool Rules

**All pool rules must be obeyed and will be strictly enforced:**

Swim at your own risk – NO LIFEGUARD on duty.

Pool hours 8:00am to 10:00pm. The pool will be closed for maintenance whenever necessary.

Admittance to the pool is accessed through the men's and ladies' locker rooms. One key card will be provided for each unit. No extra/spare key cards will be issued. In the event of loss, owners must notify the office for deactivation. A replacement card may be obtained for a replacement fee.

**All guests must be accompanied by an owner at all times. All persons under the age of 18 must be accompanied by, and under the supervision of, an adult.**

Diving, running, jumping and/or horseplay are prohibited.

Evacuate the pool area and go to a safe indoor location at the first sign of thunder or lightning. Return only after the storm has passed.

Glass containers are prohibited. Cans and plastics are acceptable.

Food is allowed only at tables in the pool area. You are responsible for picking up all debris and disposing of it properly.

Any toys and floats provided are to be returned to the proper container when not in use.

Recreational loungers, floats and balls are prohibited in the pool. Personal safety floatation devices (life jackets, swimmies or water wings, etc.) are permitted and encouraged.

Pool diapers are required for babies at all times in the pool.

No more than eight people from one unit are allowed in the pool at one time.

Smoking is not permitted anywhere within the fenced pool area.

Pets are not allowed within the fenced pool area.

Music may be played with headphones only, or with agreement from all others utilizing the area, and then only at a volume that does not disturb others.

Tables or chairs may not be reserved by leaving towels or personal items. Unattended items may be removed.

Owners are required to read, sign and agree to abide by the above Pool Rules and Regulations and acknowledge liability should any damage occur due to the actions of themselves, family, and guests.

**Owners must further agree not to give their key fob/card to children under the age of 18 or unaccompanied guests.**

Additional restrictions and rules may be enforced as required based on Health Department restrictions or guidelines.



## Help Us Keep Our Waste Treatment Plant Healthy ...

Fats, Oils, and Grease (FOG), non-dispersible materials (e.g. diapers & wipes) and solid food waste, blocking sewer pipes are a serious maintenance problem for our community. When grease washes down the sink, it sticks to the insides of sewer pipes. The build-up restricts flow and by itself or in combination with other materials can block pipes completely, causing raw sewage to back up into your home or overflow into streets and streams, potentially jeopardizing the public health and the environment. These sanitary sewer overflows (SSO's) are a violation of the Clean Water Act. In addition, flushing FOG, non-dispersible materials such as rags, hair, latex, personal hygiene products, cleaning wipes, and solid food waste may inhibit the proper functioning of pump stations and the Wastewater Treatment Plant.

Home garbage disposals do not keep grease out of sewer pipes. The combination of grease and solid food waste from garbage disposal and non-dispersible material contribute to blockages in the sewer system. Products that claim to dissolve grease may dislodge a blockage, or temporarily change the form of grease allowing the grease to move further down the sewer line before re-congealing and forming blockages.

## Homeowners: How You Can Help

Here are some guidelines for keeping sewers flowing.

- Never pour grease down sinks or toilets. Pour grease and oil into a can and put it in the trash ([freeze the grease](#)).
- Scrape food scraps into the trash.
- Catch food scraps with baskets or strainers in sink drains and throw scraps in the trash.
- Do not flush non-dispersible material such as rags, hair, latex, personal hygiene products, cleaning wipes. Dispose of this material in the trash.
- Flush only toilet paper down the toilet.
- Even putting flushing wipes down the toilet can negatively affect our WWTP.





# *How does our garden grow? ...*



*Some of the fine items our local green thumb residents are growing*





**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**

Alexander Construction	716-326-7869
Barber Construction	716-326-4692
Braendel Services	814-459-2856
Bill's Construction	716-469-0121
Newman Builders	716-326-4295
Stratton Services	716-269-9916

**AIR CONDITIONING**

Vecchio Brothers	716-673-9488
------------------	--------------

**APPLIANCE REPAIR**

Patton Appliance Repair	814-725-9787
-------------------------	--------------

**WINDOWS & DOORS**

D&S Glass	716-664-9321
Window World of Jamestown	716-763-0025



# 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.



## TWO INGREDIENT BAGELS

### INGREDIENTS

Cooking spray

1 $\frac{1}{3}$  cup(s) Self-rising flour

1 cup(s) Plain fat free Greek yogurt

1 Tbsp Everything bagel seasoning blend, sesame seeds, or poppy seeds.

### INSTRUCTIONS

- ◆ Preheat oven to 350°.
- ◆ Lightly coat a silicone mini bagel pan with nonstick spray.
- ◆ Place flour and yogurt in a medium bowl; stir well with a wooden spoon until just combined and then keep mixing dough in bowl with your hands until smooth, about 1 to 2 minutes (if dough is too sticky to knead, add 1 to 2 more tbsp flour); let dough sit for 5 minutes.
- ◆ Divide dough into 6 equal pieces. Roll each piece into a ball and press into one hole of the prepared pan to form a bagel shape; repeat with remaining ingredients to form 6 bagels.
- ◆ Lightly coat bagel tops with nonstick spray; sprinkle each with 1/2 tsp seasoning. Bake until lightly browned, about 15 to 20 minutes.
- ◆ Gently remove bagels from the pan and enjoy warm or at room temperature.

### NOTES:

Pair with traditional bagel toppings like scrambled eggs and tomato, lox and cream cheese, or use for pizza bagels, a burger bun, a BLT sandwich, and more.

Bagels can be stored in an airtight container to prevent them from drying out or getting hard. They can be kept at room temperature for up to two days.

You can also freeze these bagels. To freeze, slice them in half, wrap each bagel in plastic wrap, and place them in a freezer bag. They will stay fresh for up to three months. They can be toasted or warmed in the oven directly from the freezer.



## ***Vegan Black Pepper Tofu***

### **INGREDIENTS**

#### **Black Pepper Sauce**

¼ cup + 2 tablespoons of low-sodium soy sauce  
2 tablespoons of pure maple syrup  
1 tablespoon of crushed black pepper

#### **Baked Crispy Tofu**

1 block extra firm tofu (14.5 ounces)  
2 tablespoons of cornstarch  
¼ teaspoon of black pepper

#### **Vegetables**

1 red bell pepper, chopped  
½ medium-sized red onion, sliced  
3 garlic cloves, minced  
Optional: shredded carrots and chopped green onions for garnishing.

### **INSTRUCTIONS**

1. Start by making the black pepper sauce. In a small bowl, combine the soy sauce, maple syrup, crushed black pepper, and ginger. Whisk until everything is well combined and set aside.
2. Preheat your oven to 400°F and start preparing the tofu by cutting it into 1" cubes.
3. Add the tofu cubes to a medium bowl and toss with the cornstarch until the tofu is evenly coated.
4. Transfer tofu to a lined baking tray with parchment paper and evenly spread the tofu. Bake for 25-30 minutes until it starts to brown and crisp up. Remove from the oven and set aside.
5. Preheat a non-stick frying pan or cast iron skillet over medium-high heat. Add the onion, bell pepper, and garlic and cook for 3-4 minutes. Add the crispy tofu to the pan with the sautéed vegetables, pour in the black pepper sauce, and stir until all of the tofu pieces are fully covered. Cook for 1-2 minutes while consistently stirring. The sauce will slightly thicken as it cooks.

**Hint:** You can air fry the tofu at 400°F for 10-15 minutes. Cooking time will ultimately depend on the type of air fryer.

