

# Edgewater Community Newsletter

ISSUE 9

SEPTEMBER 2024

## Employee Appreciation! ...

Harry and Jimmy had a nice appreciation luncheon in August, featuring a luncheon prepared by Board Vice President Kim Alonge. Absent from the luncheon was Rob Dorman.



### INSIDE THIS ISSUE:

Board Highlights	2
HOA	3
Consent Form	4
Safety	5
Contractors	5
Insurance Guidelines	7
Recipes	8,9

## New Employee ...

Pictured at right is John Howser, our newest employee, with Jimmy Foster. Jimmy is taking John around, showing him the ropes. Be sure and say hi when you see any of our great crew.



**EDGEWATER CONDOMINIUM ASSOCIATION**  
Board meeting highlights—august 31, 2024

***Managers Report***

*Winter Consent forms*

The form allows the EC management to inspect the properties during the time that the properties are unoccupied. When the temperature falls below 20 degrees F, management will enter the units to inspect for any problems that may arise due to these low temperatures. The forms are available at this time.

*ECA office drainage project*

The issue of ponding at the office during heavy rain has now been corrected. The new drain lines and new stones in the parking lot has made a huge difference and money well spent.

*Generac Generator*

Installation of a second generator is in process at the Waste Treatment Facility and will be completed next week. This new installation will give the community added security in case of a long power outage and avoid an overflow and a possible lawsuit from the DEC.

*Laundry Upgrade*

We just received notice from the folks that supply us with the washer/dryer units. We had requested an additional washer and dryer unit for the office laundry. I am happy to report that this will happen.

I would like to inform the community that we have hired a new employee, John Howser. I hope everyone will welcome John.

Finally, Good news. We will be pulling up the speed bumps on Tuesday

***Committee Reports:***

*Rules & Regulations Committee*

Nanette: spoke on the current work that the Rules and Regulations Committee is performing. The R&R will be better organized so that information will be in better order and not scattered throughout the document. By the beginning of 2025 the Board will introduce the new Ruled and Regs and, we hope have a meeting with all owners to answer questions on why the changes were made and /or clarified. We on the committee hope that the document will help new owners understand what is required of them as owners. The current forms will also be updated as well.

*Beautification Committee*

Nannette commented that the maintenance building now has a code lock on the door so that access is now restricted due to tools have come up missing. There is now a tool shed next to the main door of the building. Tools such a shovels and rakes are now available to anyone who, on off-hours are available for use by anyone who wishes to use them.

***Old Business:***

-No old business

***New Business:***

Dave stated that we need to revisit drainage on buildings 800, 900 and 1000 due to continuing problems. The Board has a proposal from Rizzo to expand the drainage for these buildings. The cost has been quoted at \$3900. Charlie made a motion to accept that proposal. Nanette seconded the motion. Nanette requested clarification of the proposal that the one line previously installed was not adequate to handle the volume of water. Charlie stated that he will continue to observe the work and document to process for the board. Greg asked Charlie to explain the ongoing problem. Charlie stated that the previous excavation and inspection of the drainage of these buildings earlier in the year turned up some old problems with blockage and on one down spout, complete blockage with a cinder block. This problem was corrected but further excavation and drain lines are still needed, especially on 900 and 800 buildings due to their elevation. The Board passed the proposal 5-0.

Dave stated that the Board is now started working on next year's budget.

***NEXT MEETING:*** September 28th at 11:00 by Zoom

Respectfully submitted,  
Charles Sist  
Secretary

**BOARD OF MANAGERS**

David Gayley, President  
(609) 610-8406  
[dcbp5224@verizon.net](mailto:dcbp5224@verizon.net)

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

Greg Smith, 2nd Vice President  
(716) 679-8417  
[gsmsad993@nordbook.com](mailto:gsmsad993@nordbook.com)

Charles Sist, Secretary  
(936) 665-7668  
[charlie\\_mos@yahoo.com](mailto:charlie_mos@yahoo.com)

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

## *Where Do My Association Dues Go?*

In addition to emergency expenses incurred due to water leaks, flooding, emergency roof replacements, etc., our monthly Association dues are used to cover the following Association expenses.

Spectrum TV  
 Spectrum internet  
 Water  
 Electricity  
 Trash removal  
 Fuel  
 Waste Water Treatment Plant (WWTP)  
 Insurance  
 Employee wages  
 Office supplies  
 Snow removal  
 Storm damage clean-up and repairs  
 Building maintenance and repairs  
 Roof and deck repairs and replacements  
 Grounds maintenance vehicles and equipment purchases, upkeep and maintenance  
 Tree trimming and removal  
 Dirt and mulch  
 Road maintenance and repair  
 Pool chemicals and upkeep  
 Pool building, fitness center, laundry rooms, and community room upkeep



The cost of many of these expenses has risen over the past few years, however the Board does not anticipate an increase in monthly dues in 2025. To find out more about the budget, join the scheduled monthly Board meetings. If you need help with the online Zoom format, please contact Rick for help.

# Edgewater

# Edgewater Condominium Association

## CONSENT FORM

We/I hereby give the Board of Managers and staff of Edgewater Condominiums, Westfield, New York, permission to enter and check my unit during the winter months while We/I am gone. The signature below indicates that We/I will not hold the Board of Managers or their staff liable for any damages that may occur during Our/My absence, except to the common elements as proscribed in the declaration. (Please indicate the date you will be leaving and returning to Edgewater).

Thank you.

Unit Owner Signature	
Building and Unit Number	
Winter Telephone Number	
Date Leaving	
Date Returning	
Today's Date	

**We will check your unit twice a month,  
beginning in November and continuing through April.**



## Safety and Security Here at Edgewater ...

Safety and security is always a number one priority wherever we choose to live. Here at Edgewater, it's no different. If you see something suspicious, do not be afraid to contact law



## 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.

### TOILETS ARE NOT TRASH CANS



**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
Kindle A/C	814-434-7799

**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.



# Healthy Pepperoni Pizza Grilled Cheese

## Ingredients:

### For the sandwich:

- 1 tbsp light butter or butter spread (like Land O'Lakes Light Butter with Canola Oil)
- 4 slices of low-calorie bread (like Sara Lee® Delightful™ White Bread or another 45-calorie option)
- 4 slices reduced-fat mozzarella cheese, 1/8-inch thick
- 12 slices turkey pepperoni, cooked in microwave for 20 seconds and grease dabbed off

### For the garlic butter:

- 1.5 tbsp light butter or butter spread
- 1/4 tsp fresh or dried parsley
- 1/4 tsp Italian seasoning
- 1/4 tsp garlic powder
- 1/8 tsp salt

### Directions:

- Prepare the Garlic Butter:
- In a small bowl, mix the light butter, parsley, Italian seasoning, garlic powder, and salt until well combined.  
Set aside.

### Assemble the Sandwich:

- Spread half of the garlic butter on one side of each slice of bread.
- Place two slices of reduced-fat mozzarella on the unbuttered side of two bread slices. Add 6 slices of turkey pepperoni on top of the cheese. Top with the other slices of bread, garlic butter side out.

### Cook the Sandwich and Serve:

- Heat a non-stick skillet or griddle over medium heat.
- Place the sandwiches in the skillet, cooking until the bread is golden brown and crispy, and the cheese is melted, about 3-4 minutes per side. Press down lightly with a spatula to help the cheese melt evenly.
- Slice the sandwiches in half and serve hot.





# Turkey Meatloaf with Onion and Green Pepper

## Ingredients

- Cooking spray 4 spray(s)
- Olive oil 1 Tbsp
- Onion 3/4 cup(s), chopped, finely chopped
- Green bell pepper 1/4 cup(s), chopped, finely chopped
- Garlic 2 clove(s), minced
- Reduced fat cheddar cheese 1/4 cup(s), shredded, sharp variety
- Seasoned breadcrumbs 1/4 cup(s)
- Italian seasoning 1 1/2 tsp
- Ketchup 1 tsp
- Table salt 1/2 tsp
- Black pepper 1/2 tsp
- Egg 1 large egg(s), lightly beaten
- Uncooked 99% lean ground turkey breast 1 1/4 pound(s)

## Glaze

- Ketchup 1/2 cup(s)
- Unpacked light brown sugar 1 Tbsp
- Mustard 1 tsp

## Instructions

1 Preheat the oven to 350°F. Coat an 8-X4-inch loaf pan with cooking spray.

2 In a large nonstick skillet, heat the oil over medium-high heat. Add the onion, bell pepper and garlic; sauté for 3 minutes. Remove from heat; let cool.

3 In a large bowl, combine the cooled onion mixture, cheese, breadcrumbs, Italian seasoning, ketchup, salt, pepper, and egg; toss to moisten the breadcrumbs. Add the turkey; stir just until blended.

4 Pack the turkey mixture into the prepared pan; smooth into an even layer. Bake for 35 minutes.

5 In a small bowl, combine the ketchup, sugar, and mustard; spread over the meatloaf and bake to an internal temperature of 165°F, 10 to 15 minutes more. Remove the meatloaf from the oven; let it stand for 10 minutes. Remove the meatloaf from that pan; slice it into 6 equal pieces.

