

Edgewater Community Newsletter

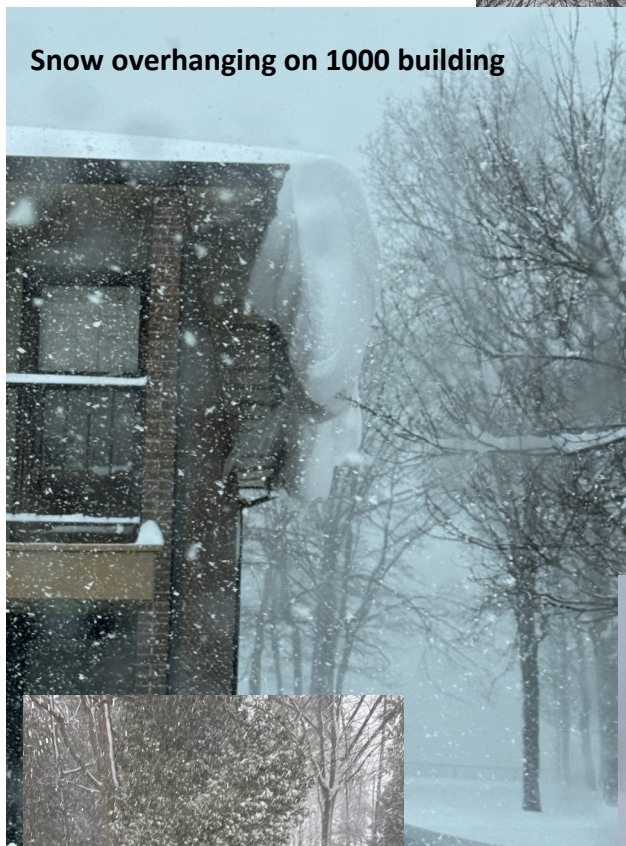
ISSUE 12

DECEMBER 2024

Storm of the year ...

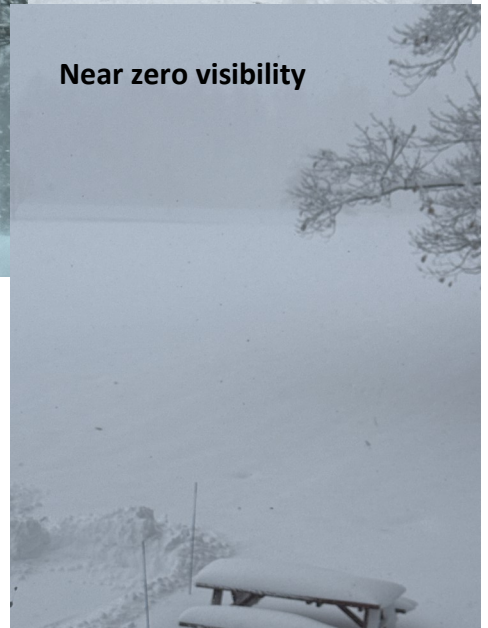
Representative photos of the recent snow storm which dropped over 30 inches of snow in a 48 hour period.

Snow overhanging on 1000 building



Cutting a path with the tractor

Near zero visibility



Plowing snow with the Gator

**Special Thanks
to
Harry
and
John
For
Their
Hard
Work!!**

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EDGEWATER CONDOMINIUM ASSOCIATION BOARD MEETING HIGHLIGHTS NOVEMBER 30th, 2024

MANAGER'S REPORT PRESENTED BY R. CLAWSON

Fire Place Inspections

Fire place inspections of the units are 95 % completed. The report from the inspector has not been received but that *80% failed the contractor inspection. Some of the inspect unit have been disabled, others have electric inserts installed. This method is the preferred method

Satellite Dish Removal

Maintenance has removed all the dishes and extraneous aerals. A roof leak has been reported in unit 409. A contractor has been hired to correct the problem but the weather is a factor in getting this repair completed.

Road identification poles have been installed but the snow tends to cover them up due to the height of the snow being piled up. The maintenance crew is trying to remove snow around residents' vehicles. This problem will probably take at least a few days to correct. Any volunteers would be appreciated.

A vehicle break-in at the 1300 building has been reported by a resident. Please do not call the office, DO call the Sheriff's department. This is the only way thefts can be correctly reported to the proper authority. Please lock your vehicles as a good practice.to prevent this type of crime.

COMMITTEE REPORTS:

No Committee reports this month

OLD BUSINESS:

Dave stated that the Board has passed the pool building windows and hopes to have installation completed, weather permitting, as soon as possible.

NEW BUSINESS/CORRESPONDENCE

There is a request to install a dryer vent in unit 406. Rick stated that this installation method has been used and approved in the past in unit 1207. A motion to approve the dryer vent installation was made by Kimberly and seconded by Charlie and approved 5-0.

A notification of a remodel of unit 304 has been made by a resident. This notification is all interior work and as stated by the resident, does not require any permit work or structural changes. Nanette reiterated that while the work may not require permits, it is a good practice that any interior work be reported to the property manager and the Board so that a record of this work has been recorded in the property files. The Board agreed and the work would be appropriate.

Nanette discussed the Board thinking on developing the pool building as a place for residents to use in case of power outages or weather-related problems. "A safe space" as it were. She stated that the 2025 budget will consider property issues and improvements with resident safety in mind. The Board is also giving thought to the community garden by

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BOARD OF MANAGERS

David Gayley, President
(609) 610-8406
debg5224@verizon.net

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

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

Charles Sist, Secretary
(936) 665-7668
carlito_too@yahoo.com

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

BOARD OF MANAGERS HIGHLIGHTS *(continued from page 2)*

Running a water line from Route 5 to the present garden location. This line will alleviate the requirement by maintenance to haul water in tanks to water the garden during the growing season.

Dave requested that the Board approved the budget for 2025. The Board will issue the new budget to all owners and printed in this month's newsletter.

A motion was made by David to approve the Budget as issued and was approved 5-0 with no further discussion.

Dave discussed the walking path that will be built parallel to route 5 so residents can walk around the property without going onto route 5. The work was scheduled for this year but due to present weather issues, cannot be accomplished at this time. Nanette also discussed the safety issue for people using walkers.

OPEN FORUM FOR GUESTS

Charlie brought up the point of Good Neighbors here at Edgewater. Two folks that deserve a shout out are Bob "Bear" Markham and Kim Alonge. Bob found a cell phone lost in the office parking lot and returned it to the owner. Kim for leaving a box of goodies and water bottles on her front porch with a sign thanking all the delivery people that do such a good job bring our stuff to the folks here at our homes. Thanks to our two good neighbors.

Thanks to Rick and the crew for the snow removal work from Deb Gayley.

Respectfully submitted,

Charles Sist Secretary

It's in the mail ...

The annual owners' packet is in the mail. Included inside is a letter from Board President Dave Gayley, a copy of the 2025 budget, a payment coupon booklet and an updated community directory.

Updated Rules & Regulations ...

The Rules & Regulations committee is ready to submit suggested updates to the Board for approval. The entire document is being redesigned into a new, easier to read format with better clarity to many subjects.





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.

Stuffed Artichokes

Ingredients

2 Tbsp. plus 1/2 tsp. kosher salt, divided
 1 lemon
 6 medium artichokes
 6 Tbsp. olive oil
 4 cloves garlic, grated
 2 anchovy filets in olive oil, rinsed and finely minced (optional)
 1/4 tsp. red pepper flakes
 2 c. Italian seasoned breadcrumbs
 1 c. grated parmesan cheese
 1/4 c. finely chopped Italian parsley, plus more for sprinkling
 Melted salted butter, to serve

Directions

- 1, In a large pot, place 4 quarts of water and 2 tablespoons of salt. Zest the lemon and cut it in half, reserving zest. Squeeze the juice from both halves of the lemon into the pot and add the juiced halves.
 2. On a large cutting board, using a serrated knife, cut the stem end of one artichoke so it sits upright. Cut about 1 inch off the top of the artichoke. Remove the tough outer leaves toward the bottom and use a pair of kitchen shears to trim the pointed tip off any remaining untrimmed leaves. Place the trimmed artichoke into the lemon water and repeat with remaining artichokes.
 - 3, Bring the pot of water to a boil over medium-high heat. Cover, reduce the heat to medium low, and simmer until a paring knife easily pierces the bottom of the artichokes, 25 to 30 minutes.
 - 4, Drain the artichokes, discarding the lemon. Allow the artichokes to cool.
 - 5, Preheat the oven to 375°F.
 - 6, In a medium skillet, heat the oil over medium heat. Add the garlic, anchovies, if using, pepper flakes, the remaining 1/2 teaspoon kosher salt, and the reserved lemon zest. Cook until fragrant, 1 to 2 minutes. Stir in the breadcrumbs. Remove the breadcrumb mixture to a medium bowl and allow to cool for 5 minutes. Fold in the parmesan and parsley.
 - 7, On a large cutting board, gently pull the leaves away from the center of an artichoke to reveal the center and open up the petals without removing them. Use a spoon to gently scrape away the fuzzy choke. Place the cleaned artichoke into a 13-by-9-inch casserole dish. Repeat with the remaining artichokes.
 - 8, Use a spoon or your hands to add about 1/2 cup of filling to the artichokes, filling the centers and getting it in between the leaves.
 - 9, Bake until the breadcrumbs are golden brown, 15 to 20 minutes.
 - 10, Let cool for 10 minutes before sprinkling with extra parsley and serving with melted butter for dipping.
- Tip: To eat the artichokes, pull the leaves individually from the artichoke and dip the end in butter. Use your teeth to gently scrape the tender flesh and golden stuffing from each leaf. Have a bowl handy for guests to discard leaves!



Gingerbread Truffles

Ingredients

- 1 16-ounce box ginger snaps
- 1 8-ounce package cream cheese, at room temperature
- 1 tsp. vanilla extract
- 12 oz. white chocolate, chopped
- Holiday sprinkles, for decorating

Directions

1. Pulse the ginger snaps in a food processor until fine crumbs form. Add the cream cheese and continue to pulse until combined. Scrape into a bowl and refrigerate until firm, about 30 minutes.
2. Line a baking sheet with parchment paper. Roll the mixture into 1-inch truffles and arrange on the baking sheet. Refrigerate until firm, about 30 minutes.
3. Put the white chocolate in a microwave-safe bowl and microwave at 50 percent power in 30-second intervals, stirring after each, until melted.
4. Dip the truffles into the melted chocolate to coat evenly and lift out with a fork. Gently tap off the excess chocolate and return to the baking sheet; decorate with sprinkles while the chocolate is still wet. Repeat with the remaining truffles. Refrigerate until set, at least 30 minutes.

