

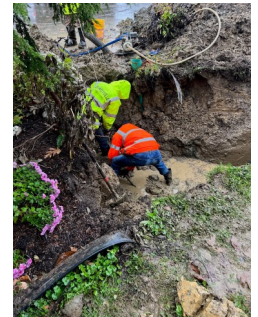
# Edgewater Community Newsletter

ISSUE 11

NOVEMBER 2021

## Water Leak Located and Repaired ...

The illusive water leak has been found and capped off after extensive searching. The leak was discovered in an old, undocumented water line that ran under the 400 building and terminated near the waste treatment plant. Thoughts are that the line was installed as a part of the waste treatment plant when the community was still a campground and the 400 building was unknowingly built over the top of the line.



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## Mailbox Access Safety ...

The maintenance crew, Ed and JD, built an elevated platform at the west end mailboxes which allows residents to safely access their mail. Caution tapes are on order and will be added as soon as they arrive.



### **Edgewater Condominium Association Board of Managers October 30, 2021 Meeting Highlights**

The Board of Managers meeting was held on Saturday, October 30, 2021, at 11:00pm via Go to Meeting. Highlights of the meeting:

- 2022 Budget planning is underway with the Board meeting to discuss and create a prioritized list of projects.
- The Recreational/Social Committee is working on plans for the 2022 season. If you have any ideas, please let Marilyn Gollnitz know.
- The Beautification Committee did a fantastic job with the cleanup of the flower garden by the K and L buildings. In addition, Nanette reported many residents have expressed interest in helping on the committee next year.
- It's that time of year! Please complete and return the Consent Form in the Newsletter or email Rick. The Consent Form is needed so our crew can go in and inspect your unit during the winter months. This is a proactive inspection to prevent burst pipes and other issues that may arise with freezing temperatures.
- A reminder that bicycles can be stored in the Pool House once the pool closes. Residents storing bicycle(s), will be required to fill out a form for the courtesy of storing your bicycle(s) in the Pool House. Bicycles not claimed with sufficient notice and time, will be considered abandoned and a fine will be imposed to get your bike out of storage in the Spring.
- The Campers/RV area is for storage only. The area is not intended for camping or recreational purposes. Residents cannot camp in the lot and items should not be left out, they must be inside a trailer or boat.
- New: An electric grill (such as a "George Foreman" grill, which is not open flame) can be used on the upper deck balconies, as well as on the lower unit patio areas. Open flame (propane) grills are still required to be done on ground level 20 feet away from building or patio and are still forbidden on balconies. Propane grills must still be stored at the side of buildings or other areas, approved by the Board, while electric grills may be stored on balconies or patios.
- Rick is updating our directory list. If you need changes, send them to Rick. It is important to be able to contact owners if there is a problem.
- A copy of your key(s) must be on file at the office. This is necessary if there is a need to go in your unit during an emergency.
- The Edgewater Sweatshirt order is now due. If you are interested in ordering, please submit the order to Rick as soon as possible.
- The water leak at the 400 building areas was found and fixed by Rizzo. They did a great job sticking with it until the leak was found. The cause of the leak was found in an abandoned line from the prior campsite on the grounds before our condo buildings were built.
- The next meeting will take place at 11:00AM on Saturday, November 27th via GoToMeeting. All meetings for the remainder of the year will take place via GoToMeeting.

Respectfully submitted,  
Kimberly A. Alonge, Secretary

#### **BOARD OF MANAGERS**

Lee Davies, President  
(716) 720-2649  
[captdavies@yahoo.com](mailto:captdavies@yahoo.com)

Colleen McCarthy, 1st Vice President  
(770) 289-5840  
[mcbourne32@gmail.com](mailto:mcbourne32@gmail.com)

Suzanne Krzeminski, 2nd Vice President  
(716) 713-2397  
[skrzeminski9723@gmail.com](mailto:skrzeminski9723@gmail.com)

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

Kimberly Alonge, Secretary  
(716) 753-0453  
[68elvis@gmail.com](mailto:68elvis@gmail.com)

*A simple email in lieu of this consent form will work just as well ... please let us know you want your unit checked.*

## 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.**



# 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.

# Vegan Pumpkin Sugar Cookies

## COOKIES

- 1/2 cup vegan butter (such as Earth Balance // softened\* // 1 stick yields 1/2 cup)
- 1/2 cup organic cane sugar (plus more for topping)
- 1/4 cup brown sugar
- 1 tsp pure vanilla extract
- 1/4 cup pumpkin puree\*
- 1 1/2 heaping cups unbleached all-purpose flour (sub up to 1/3 whole-wheat pastry)
- 1/2 Tbsp cornstarch or arrowroot powder (for thickening/binding)
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 tsp pumpkin pie spice
- 3/4 tsp ground cinnamon
- 1 TBSP UNSWEETENED ALMOND MILK (OR OTHER NON-DAIRY MILK)

## FROSTING (OPTIONAL)

- 1/2 cup vegan butter (such as Earth Balance // softened\* // 1 stick yields 1/2 cup)
- 1 1/2 Tbsp pumpkin butter\* (optional // or use store-bought)
- 1/2 tsp vanilla extract (optional)
- 2 1/2 - 3 cups powdered sugar
- 1/4 tsp each ground cinnamon and pumpkin pie spice
- 1 splash non-dairy milk

## Instructions

- Add softened butter to a large mixing bowl and cream with a mixer for 1 minute.
- Add sugar, brown sugar and vanilla and beat for 1 more minute. Add pumpkin and mix once more.
- Set your sifter over something that will catch fall out and add dry ingredients. Use a spoon to briefly stir, then sift over butter and sugar ingredients, to combine.
- Mix until incorporated, being careful not to over mix. Then add almond milk and mix until a soft dough is formed. Freeze dough for 15-30 minutes (or until cold), or refrigerate for 30-45 minutes (or chill overnight), preheat your oven to 350 degrees F (176 C), and position a rack in the center of the oven.
- Scoop out heaping 1 Tbsp amounts of dough and roll into balls. Place on a clean baking sheet 2 inches apart to allow for spreading. Dip a glass into cane sugar and then gently smash the cookie ball down into a disc (see photo). If you find the dough is sticking to the glass, you can dip it in flour, then sugar, before smashing.
- Bake on the center rack for 10-12 minutes or very slightly golden brown.
- Let rest on pan for a few minutes. Then transfer to a cooling rack to cool completely. Prepare frosting in the meantime.
- **FOR FROSTING:** Wipe/rinse your mixing bowl clean and add softened butter. Beat until light and fluffy. Then add vanilla, spices, and pumpkin butter (optional) and mix once more. Add powdered sugar 1/2 cup at a time and continue mixing until thick and creamy. Drizzle in a little non-dairy milk to thin. You want this frosting to be pretty thick so it will hold its shape once on the cookies, so only add a little milk and add more powdered sugar if it gets too thin.
- Once cooled, frost cookies and top with a sprinkle of pumpkin pie spice or cinnamon. Store leftovers covered at room temperature for up to a few days. Freeze for longer-term storage.



## Special Creamed Corn

### Ingredients

- 1/3 cup butter
- 1/3 cup all-purpose flour
- 1 cup heavy whipping cream
- 1 cup whole milk
- 1/4 cup sugar
- 1 teaspoon salt
- Dash white pepper
- 5 cups frozen corn, thawed
- 1/4 cup grated Parm

### Directions

1. In a saucepan, melt butter over medium heat. Stir in flour until smooth. Gradually add cream, milk, sugar, salt and pepper. Bring to a boil; boil and stir for 2 minutes. Add corn; heat through.
2. Transfer to an ungreased 1-1/2-qt. broiler-proof dish. Sprinkle with Parmesan cheese. broil 5 in. from the heat for 3-5 minutes or until lightly browned and bubbly.

