

# Edgewater Community Newsletter



ISSUE 12

DECEMBER 2021

## Season's Greetings

*Watch your mail for the annual December mailing, which includes a cover letter from board president Lee Davies, a copy of the adopted 2022 budget, an updated community directory, and a payment coupon book.*

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### Winter Storm Essentials

Is your home prepared for a good old fashioned WNY winter storm? It's a good idea to stock up on food, water and emergency supplies ahead of an extreme weather event. You should also be prepared for a power outage and the possibility of a few days without heat, light, hot water or even running water.

You'll need supplies to keep warm and food that doesn't require cooking. Here's a list of some essential items to keep you comfortable during a winter storm.

Blankets and warm clothing

Drinking water-1 gallon per person

Non-perishable and no-cook  
food and can opener

Chargers, battery powered radio,  
and batteries

Flashlights, lamps and extra  
batteries

Cards and board games

Medicine and first-aid kit

Snow shovel

Disposable dishware

Pet and infant food

Candles and matches

Warm clothing, including  
hats, mittens,

Battery powered clock

### Edgewater Condominium Association Board of Managers November 27, 2021 Meeting Highlights

The Board of Managers meeting was held on Saturday, November 27, 2021, at 11:00pm via Go to Meeting. Highlights of the meeting:

- The 2022 Budget was approved and includes the priority of taking care of the water issues in the 400 and 500 buildings.
- There is no increase in HOA fees for 2022 in the 2022 Budget.
- Even with increasing insurance premiums across the board, our insurance company was able to give us a competitive rate at the increases we anticipated.
- The Recreational/Social Committee is working on plans for the 2022 season. If you have any ideas, please let Marilyn Gollnitz know.
- It's that time of year! If you have not already done so, 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. .
- The Edgewater Sweatshirt order will arrive soon. If you ordered a sweatshirt, Rick will notify you as soon as they are here.
- The increase in water pressure is being monitored for the fluctuating spiking. Casella Plumbing will be here to inspect the control valve and in the meantime, we will monitor the situation.
- We received the highest check in many, many years for our portion of the grapes.
- The annual mailing will be going out in December and will include a coupon book, necessary required literature that must be sent out annually, the new Edgewater Rules and Regs and the Community Directory.
- Patching will be done on the Entrance Driveway in the Spring. Suggestions of contractors are welcome, just let Rick know.
- The snow fence is up and ready to take on the first significant snowfall.
- 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)



# Season's Greetings *from the Board of Managers*

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It's a very busy time of year for us, but we are hoping to spend some time at Edgewater over the holidays. No matter how you celebrate the season, we hope you all remain happy and healthy and have a wonderful time with family, friends, and those you hold dear. Oh, and I really do enjoy Christmas cookies. Just saying.

*Lee Davies*



**Warmest thoughts and best wishes  
for a wonderful 2021 holiday season  
and a Happy New Year.**

**May peace, love, and prosperity  
follow you always.**

**Colleen McCarthy**



**From our Gnome to Yours...**

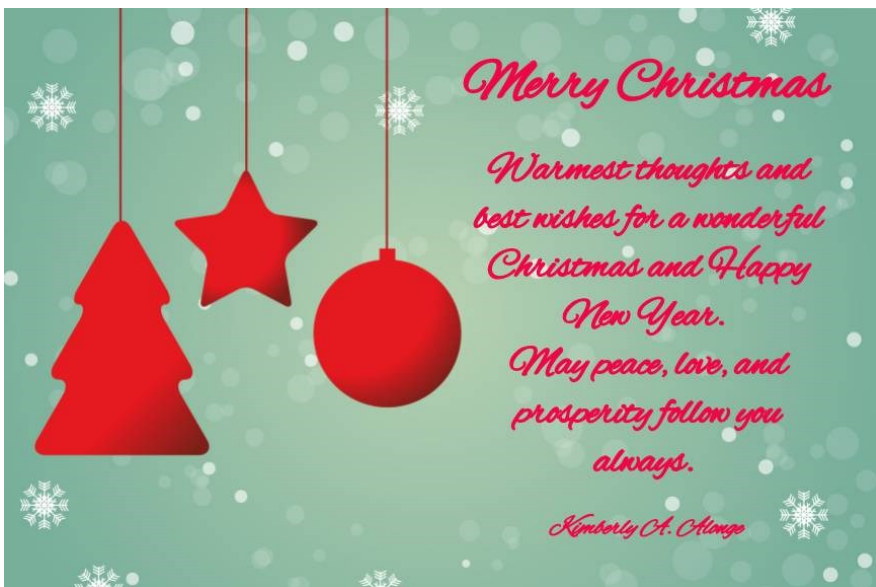
Wishing everyone peace and joy during these holidays and throughout the new year. Let us all be thankful for our many blessings, be kind to one another and everyday reach out to those in need.

Happy Holidays and a Healthy and Prosperous 2022!

-Tom & Suzanne Krzeminski



Whatever is beautiful. Whatever is meaningful. Whatever brings you happiness. May it all be yours this holiday season and throughout the year.  
Bob & Nanette Bartkowiak





# 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.

## Buffalo Chicken French Bread Pizzas

Two favorite foods come together in one crazy-good dinner. Easiest Buffalo chicken ever: Just shred up rotisserie chicken and mix it with Buffalo sauce!

### Ingredients

#### **PIZZAS**

4 tbsp. salted butter  
2/3 c. Buffalo-style hot sauce (such as Frank's RedHot)  
1/4 tsp. garlic powder  
1/4 tsp. onion powder  
4 c. shredded rotisserie chicken, skin removed  
1 loaf soft French bread, halved lengthwise and cut crosswise into thirds  
2 c. shredded mozzarella cheese  
1/4 small red onion, thinly sliced

#### **SALAD**

Juice of 1 lemon  
1/2 tsp. kosher salt  
Black pepper, to taste  
Pinch of cayenne pepper  
1/4 c. olive oil  
3 celery stalks, thinly sliced, plus 2 cups celery leaves  
2 c. thinly sliced romaine lettuce  
1 carrot, grated  
3 tbsp. crumbled blue cheese

### Directions

#### **FOR THE PIZZAS:**

1. Preheat the oven to 425°. Melt the butter in a small saucepan over medium-high heat. Whisk in the hot sauce, garlic powder and onion powder. Cook until the sauce starts to bubble around the edges, 3 to 4 minutes.
2. Combine the chicken with all but ¼ cup of the hot sauce mixture in a large bowl and toss until completely coated.
3. Place the bread cut-side up on a baking sheet. Brush with the remaining ¼ cup sauce. Sprinkle half of the mozzarella, then top with the chicken mixture, remaining mozzarella and red onion. Bake until the edges of the bread are toasted and the cheese is melted, about 15 minutes.

#### **FOR THE SALAD:**

Whisk the lemon juice, salt, a few grinds of black pepper and the cayenne in a medium bowl. Slowly drizzle in the olive oil, whisking constantly. Add the celery and celery leaves, romaine and carrot and toss. Gently stir in the blue cheese. Serve with the pizzas.

Recipe Source: Ree Drummond



## Sausage and Rice Stuffed Peppers

Assemble these ahead of time and refrigerate, then bake them when it's time to eat!

### Ingredients

6 large red, orange and/or yellow bell peppers  
 3 tbsp. olive oil  
 1 lb. loose sweet Italian sausage  
 4 plum tomatoes, diced  
 2 red onions, diced  
 3 garlic cloves, minced  
 1 tsp. dried Italian seasoning  
 Kosher salt and black pepper, to taste  
 2 c. cooked brown rice (thawed if frozen)  
 2 c. shredded mozzarella cheese

### Directions

1. Cut the tops off the peppers. Remove and discard the stems, then finely chop the tops; set aside. Scoop out the seeds and as much of the membranes as you can. Place the peppers in a microwave safe bowl, add ½ cup water and cover with plastic wrap. Microwave until just beginning to soften, about 12 minutes, then uncover and set aside.
2. Preheat the oven to 450°. Heat 2 tablespoons of olive oil in a large skillet over medium-high heat. Add the sausage and cook, breaking it up with a wooden spoon, until cooked through, about 6 minutes. Remove to a plate.
3. Add the remaining 1 tablespoon olive oil to the pan. Add the tomatoes, red onions, garlic, Italian seasoning and the chopped pepper tops and cook, stirring, until tender and lightly browned, 10 to 12 minutes.
4. Season the mixture with salt and pepper and stir in the sausage and rice. Taste and adjust the seasoning.
5. Place the peppers upright in a baking dish just large enough to hold them. Fill with the rice mixture and bake for 10 minutes. Sprinkle with the cheese and continue baking until the cheese is browned in spots, 10 to 12 more minutes.



## ★ PIP'S DELIVERY ★

### SERVICES OFFERED:

groceries/assorted goods deliveries, takeout order pickups, etc.

**PHONE: (740) 851-3750 (call or text!)**

### HOURS

- TUE – FRI: 10:00am – 5:00pm (\$5 per delivery)
- TUE - FRI: 5:00pm – 8:00pm (\$6 per delivery)
- SAT – SUN: 11:00am – 8:00pm (\$7 per delivery)
- MON - closed

**\*TIPS WELCOME!**

Like and follow “Pip’s Delivery” to stay up to date on all delivery news!

**- JERRI FITE**