

Edgewater Community Newsletter



ISSUE 2

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Jimmy Foster clearing sidewalks

The New Year Arrived with a Vengeance dumping well over a foot of snow



Winter Wonderland ...



Rick, plowing snow with the Gator

Edgewater Condominium Association Board of Managers' January 29, 2022 Meeting Highlights

The Board of Managers' meeting was held on Saturday, January 29, 2022, at 11:01 am via Go to Meeting. Highlights of the meeting include:

- Edgewater received a massive amount of snow on Monday, January 17th. It was snowing so hard walks, parking lots, and drives were filling up as fast as they were cleared. Rick was out along with the guys trying to keep up with all the snow we got in a very short period of time. The guys all did a great job! Rick extended a thank you to the community for their help outside with shoveling and such; it is very much appreciated.
- The Gator, now over 10 years old, has been doing a great job keeping up with the snow this year, but we are looking to replace it for next year.
- The water pressure valve has been replaced and set at 50lb.
- Unit checks started in December and are ongoing monthly.
- We are still waiting for the new laundry machines, which have been delayed due to supply chain issues. The new machines will no longer use a card to load money to and use in the machines, but rather they will use an App that residents will put money on to use the machines. The App will also allow you to check machine availability. You may use the App or coins, there will not be a card to put money on to use the machines.
- More of the lightweight picnic tables, which are easier to move and store, are a planned purchase for this year, pending availability of the tables.
- The Office Building is slated for a new roof and siding update in the late Spring/early Summer timeframe.
- The next meeting will take place at 11:00AM on Saturday, February 19th via GoToMeeting. All monthly meetings will take place via GoToMeeting until further notice.

Respectfully submitted,
Kimberly A. Alonge, Secretary



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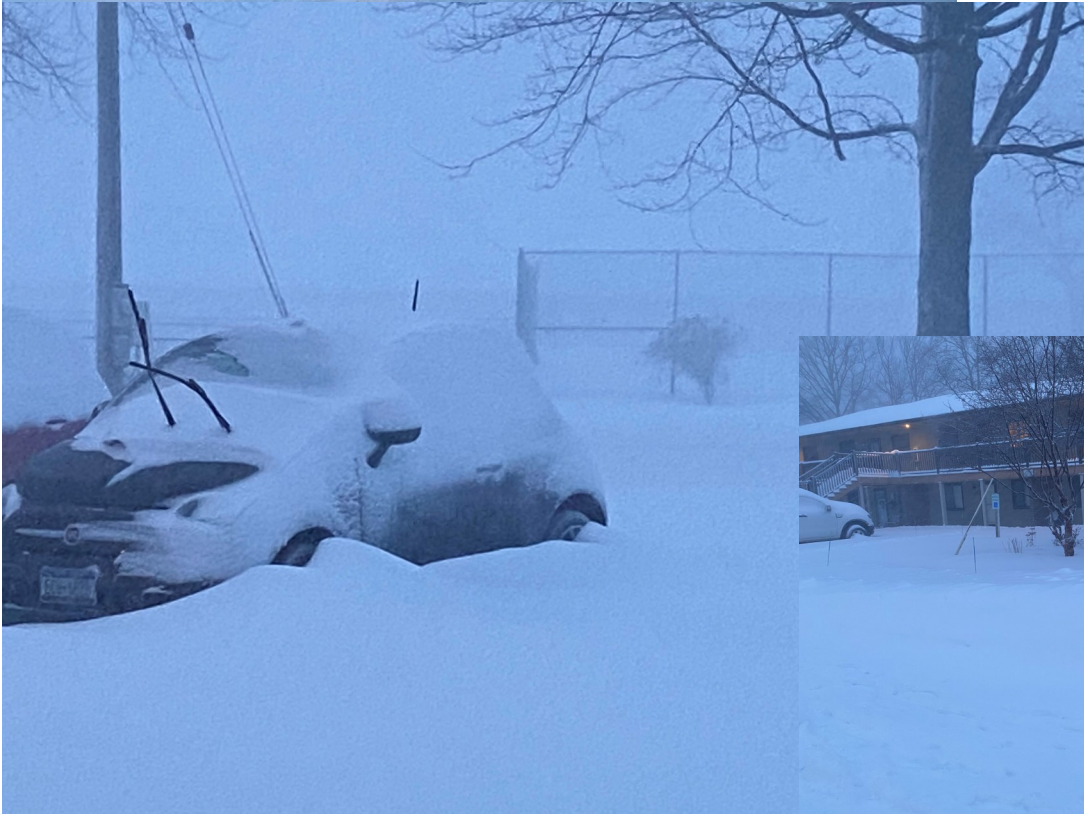
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Nearly impossible to keep sidewalks clear with the wind blowing all day long, but Jimmy and Ed did their very best in the brutal conditions. Many of our residents also lent a hand



Cars were buried



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.

Loaded Tater Tots Appetizer

Craving something crispy, cheesy, filled with flavor and perfect for parties? The Super Bowl will be here soon and these are super easy and delicious!

Equipment

Muffin pan, regular or mini sized

Ingredients

- 48-60 frozen tater tots (16-oz bag)
- 3/4 cup cheddar cheese, shredded
- 1/2 cup sour cream
- 4 slices bacon, cooked and crumbled

2 green onions, sliced (green part only)

Instructions

Preheat oven to 450°F. Spray muffin pan cups with cooking spray.

For mini-sized muffin pan: Place 2-3 tater tots in each muffin cup.

For regular sized muffin pan: Place 4-5 tater tots in each muffin cup.

Place tater tots muffin pan on bottom rack of the oven and and bake 10 minutes. Remove the pan from the oven.

Spray bottom of shot glass or small juice glass with cooking spray. Use it (in a twisting motion) to press the tater tots in each muffin cup to make potato cup. Return to oven; bake additional 15 minutes or until deep golden brown.

Add 1 tablespoon of cheese to each potato cups. Bake for 4-5 minutes, or until the cheese has melted.

Transfer to platter and let cool for 5 minutes.

Add sour cream, bacon, and green onion to each tater tot cup, and other garnishes. Serve warm.

Notes

To make tater tot appetizers ahead:

Follow steps 1-6 in the recipe, then refrigerate. Before serving, cover the muffin tin with foil and bake the tater tot cups at 400°F for 10 minutes or until crispy and golden.



Ranch Chex Mix Snack

This Ranch Chex Mix made for a crowd. A favorite snack mix loaded with peanuts, cheese crackers, pretzels, and rice cereal. This easy zesty Ranch Chex Mix is perfect for parties and school lunches.

Ingredients

- 5 cups rice cereal such as Rice Chex cereal
- 2 cups cashews or cocktail mix peanuts
- 5 cups pretzels
- 3 cups cheese crackers
- 2 cups oyster crackers
- 4 1/2 tablespoons unsalted butter, melted
- 1 ounce ranch seasoning dry powder
- 2 teaspoons mustard powder
- 1/4 cup grated parmesan

1/2 tablespoon dried parsley flakes

Instructions

Preheat oven to 300 degrees F. Line a large rimmed jelly roll sheet with parchment paper.

In an extra large mixing bowl, combine rice cereal, peanuts, pretzels, cheese crackers, and oyster crackers. Gently toss with large slotted spoons.

Melt butter in microwave and toss together with mixture in bowl.

Combine ranch seasoning powder, mustard powder, grated parmesan, and dried parsley.

Sprinkle over mixture then gently toss together.

Pour mixture evenly over prepared pan.

Bake in oven 30 minutes, tossing mixture halfway through baking.

Allow to cool then store in airtight container.

