

Edgewater Community Newsletter



ISSUE 3

MARCH 2022

Residents Share their Appreciation for the Maintenance Staff

Hi Rick, Were up here in Rochester and not at Edgewater - BUT - Thank you for going the 2nd mile as usual and getting up and plowing at 5am for all the Edgewater Family. You are appreciated by so many of us and your team, Ed and Jimmy are as well! Andy and Lori Sass (606)

Thank You Rick for the good service you are providing us. Franco Greco (1005)

There's a tremendous amount to cover here for three people, you guys work really hard to keep up with it and we thank you! David and Sarah Gould (1207)

Thanks Rick.....in a perfect world there would be no complaining, but no matter what you do there are always a few! We are thankful for all you and the guys do....Norm and Marilyn Gollnitz (1002)

Nothing to complain about! Hope there weren't any! Snow removal was great.
Pat Dorozynski (803)

Thank you so much for always going above and beyond. We are very fortunate to have you here. Biggest hugs, Susan and Pat. (1106)

Planning Begins (again) ...

Looking forward to more pleasant weather, it's time to, once again, call out to those interested in having their roadside patios paved. Updated pricing has been requested and I will forward it to those interested.

Update the list to ensure you are on it by sending an email to office@edgewatercondos.net.

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The following article was submitted by owner Bob Mack (408)

RECYCLING

Our recycling is handled by Casella Waste Systems out of Buffalo. Here is a link to their website. It provides everything you need to know about what they take and what they don't take. It's clear, concise, thorough, and takes less than 5 minutes to read.

[Recycle Better | Casella](#)

A few "highlights:"

- Food waste can ruin the entire collection of recyclable materials in a dumpster. Please don't put anything that still has food on or in it - pizza boxes, take-out containers, cans, bottles or storage containers with food not rinsed out, used paper towels and napkins. Any significant amount of this stuff can result in Casella determining an entire load of otherwise perfectly recyclable material, garbage.

- Don't put your recyclables in the dumpster in a plastic bag. *Empty the bag.*

- Boxes and cartons with waxy coatings cannot be recycled.

- They take glass, but not window glass, broken glass, or Pyrex.

- They take all recyclable plastics - 1 through 7.

- Put the plastic lids back on the cleaned and empty plastic bottles.

- They take *clean* cans, and balled *clean* foil, but not scrap metal.

- Anything that is smaller than 2 inches square can't be recycled, even if it's a recyclable material.

- No electronics, no plastic bags, no styrofoam.

- Casella states that as a general rule, if you are not sure if something is recyclable, it probably isn't. Find a way to reuse it or put it in the garbage.

Next month's newsletter will include information on places in the area that take some materials Casella doesn't, such as electronics, batteries, Styrofoam, and plastic bags.

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~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.

Rice and Black Bean Burritos

Quick and easy Mexican-inspired dinner, these Rice and Black Bean Burritos are filled with flavorful rice and beans and smothered in enchilada sauce and cheese for a yummy vegetarian dinner perfect for Meatless Monday.

Ingredients

- 1 cup uncooked white rice
- 2 tablespoons olive oil
- 1 medium onion chopped
- 2 14 ounce cans diced tomatoes and green chiles
- 1 cup water
- 1 teaspoon chili powder
- 1 teaspoon cumin
- 2 15 ounce cans black beans, drained and rinsed
- 1 15 ounce can corn, drained
- 2 cups shredded cheddar divided
- 1 10 ounce can red enchilada sauce
- **Fresh chopped cilantro optional

6-10 large flour burrito tortillas

Instructions

Heat oil in a large skillet over medium heat. Add rice and onions and cook until rice is slightly browned and onions are tender. Stir in tomatoes and green chiles, water, chili powder, and cumin.

Bring mixture to a boil. Then reduce heat, cover, and simmer until rice is tender, about 15-18 minutes.

When rice is tender, uncover. Add beans, corn, and 1 cup of shredded cheddar to the rice mixture (Add cilantro now, too, if you're using). Stir to combine.

Scoop rice mixture into tortillas.

Fold over 2 opposite sides of the tortilla, then roll into a burrito.

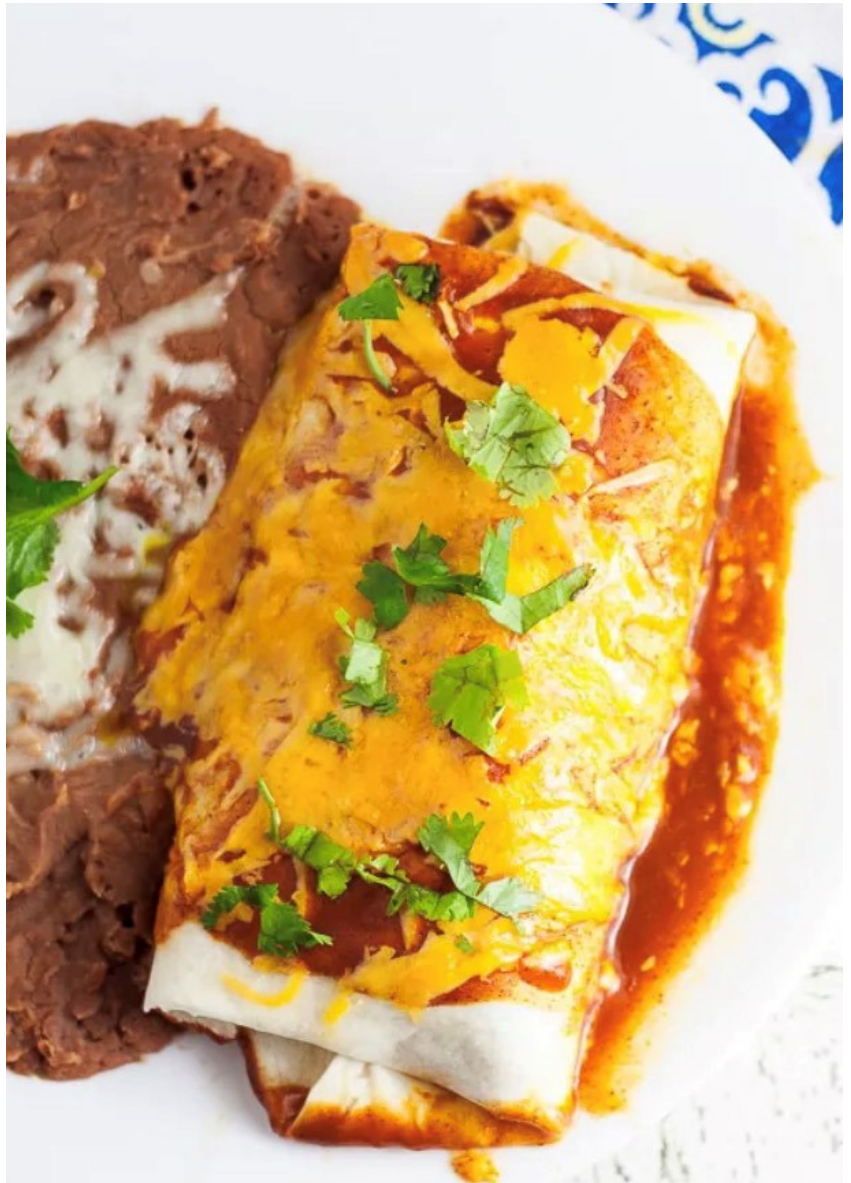
Place rolled burritos in a lightly greased 9"x13" baking dish.

Pour enchilada sauce on top of the burritos.

Sprinkle remaining cheese on top.

Bake at 350° for about 15 minutes, until cheese is melted and burritos are heated through.

Recipe adapted from: The Gracious Wife



”...IF WINTER COMES,
CAN SPRING BE FAR
BEHIND?”

P. B. Shelley, "Ode to the West Wind"

Crispy Sheet Pan Gnocchi and Veggies

A ONE-PAN DINNER OF ROASTED GNOCCHI AND VEGETABLES THAT DOESN'T EVEN REQUIRE YOU TO BOIL THE DUMPLINGS.

INGREDIENTS

- 1 pound
fresh, shelf-stable, or frozen potato
gnocchi
- 1 (12-ounce) bag
mixed baby bell peppers (or 2 medium
bell peppers), cut into 1-inch chunks
- 1 pint
grape or cherry tomatoes
- 1 small red onion, cut into 1-inch chunks
- 4 cloves
garlic, smashed
- 1 teaspoon
coarsely chopped fresh rosemary
leaves
- 1/4 teaspoon
kosher salt
- Freshly ground black pepper
- 2 tablespoons
olive oil
- 2 tablespoons
coarsely chopped fresh basil leaves

**Grated Pecorino Romano or
Parmesan cheese, for serving**

INSTRUCTIONS

1. Arrange a rack in the middle of the oven and heat to 450°F. Line a rimmed baking sheet with parchment paper.
2. Place the gnocchi, peppers, tomatoes, onion, garlic, rosemary, salt, and a few generous grinds of black pepper in a large bowl. Drizzle with the oil and gently toss to combine. Spread the gnocchi mixture out evenly on the prepared baking sheet.
3. Roast, stirring halfway through, until the gnocchi are plump and the vegetables are tender and caramelized, 18 to 20 minutes total.

