

Edgewater Community Newsletter



ISSUE 4

APRIL 2022

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.

Our budget also allows for some sidewalk repair throughout the community. Once the plan is in place and approved, we hope to have everything done at one time. Priority will be given where safety is a concern.

Internet and TV Issues ...

Recently, during and after the power outage we received a number of calls regarding slow internet and television outages. Spectrum was aware there was an issue and they rectified the problem. If you have an issue in the future, please call Spectrum first at (833) 697-7328 and report the issue directly to them. The office cannot call on behalf of individual owners.

Feel free to call the office after you've logged your complaint with Spectrum. This way we can track whether issues are community-wide or isolated to just one or two units.

Don't do this ... Be a responsible adult resident and dispose of your cigarette butts properly. There is no excuse for being lazy and inconsiderate.



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Edgewater Condominium Association Board of Managers' March 26, 2022 Meeting Highlights

The Board of Managers' meeting was held on Saturday, March 26, 2022, at 11:00 am via Go to Meeting. Highlights of the meeting include:

Power Outage: The Village and Town of Westfield experienced a 25 hour power outage on March 24, 2022. Everything is back up and running without issue.

400 Grounds Restoration: Westfield Nursery was contacted for a proposal to restore grounds and additional landscaping on the grounds. In addition, we will be adding a few trees and also taking one out that is interfering residents power lines of the 400 building.

WWTP: There is a cracked line in the blower system at the discharge end. We have to empty the pond of around 25,000 gallons to get to it to see what the problem is and to repair it. There is no impact to our service at this time.

Picnic Tables: 10 new plastic folding tables have been ordered and will be distributed as soon as they come in and the ground is ready.

Pool: The crew has started clearing the pool and pool chemicals have been ordered. We are looking at an early May opening, depending on the weather.

Beach Stairs: The stairs are back down for access to the beach.

Unit Front Concrete: Masonry & More will be pouring concrete for the owners wanting unit front porches. An email went out to all residents, but only two responses have been received, more are needed to schedule the project. A reminder that prices and materials have increased, like everything has. The longer we wait, the more chances for more increases. The cost of front porches is the responsibility of the owners.

Sidewalks: Sidewalks that need to be replaced or repaired will be marked. There is money in the budget this year for sidewalk repair.

Trees: Many of the trees on the grounds are slated to be removed to prevent potential damage to buildings.

Nominating Committee: We need 4-5 owners to form the Nominating Committee and seek those who would like to run for a Board position. Kimberly Alonge, Secretary, will chair the Nominating Committee. Please reach out to Kimberly or Rick if you are interested in serving on the Nominating Committee or running for a Board position and for more information.

Community Garden: Tony Lazarony purchased a rototiller and would like to help in keeping our community gardens weed free. Mr. Al Wainwright, who has been rototilling the garden for a number of years, will kick off the 2022 planting season with the first rototill and Tony will take it from there.

Positive Notes: The Board received several positive comments with how the 500 building project was completed as well as with the way we respond to challenging situations as they come up. The professionalism and transparency was commended. In addition, the positivity factor was noted as one of the most wonderful aspects of the Edgewater Community.

Next Meeting: The next meeting will take place at 11:00AM on Saturday, April 30th via GoToMeeting. All monthly meetings will take place via GoToMeeting until further notice.

BOARD OF MANAGERS

Lee Davies, President
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Kimberly Alonge, Secretary
(716) 753-0453
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Respectfully submitted,
Kimberly A. Alonge, Secretary

A follow up to last month's comments on recycling here in Edgewater:

There has been an effort made to replace our present recycle dumpster with a similarly sized dumpster that would have side doors, which would make it much easier to deposit recyclable materials.

After several calls to Casella Waste Systems, the company that picks up our trash and recycling, and discussions with three different individuals there, including the person who handles our account, this is what we have learned:

The recyclable materials that we have been dutifully depositing in our "recycle dumpster" ever since the dumpster was put there, are, with the occasional exception of paper and cardboard, not recycled. The plastic bottles, jugs, tubs and lids, the glass bottles and jars, the metal and aluminum cans, and the wet paper and cardboard, end up in the same landfill as the trash that we have been dutifully putting in our "trash dumpster."

So far the only alternatives that we have found for getting our recyclables into an actual recycling facility are inconvenient and/or expensive. We'll keep working on it.



The beach stairway has been reattached, however there is a considerable pile of debris to be cleared by the maintenance crew. Be careful if you are brave enough to go down.



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.

Milk Chocolate-Toffee Bars

Ingredients List

- 2 cups all-purpose flour
- 1 cup packed brown sugar
- ½ teaspoon ground cinnamon
- 1 cup butter, softened
- 1 teaspoon vanilla
- ¾ cup chopped pecans
- 1 cup milk chocolate pieces
- 1/2 cup toffee pieces

Instructions

1. Preheat oven to 350°F. Line a 13x9x2-inch baking pan with foil, extending foil over the edges of the pan. Grease foil; set pan aside.
2. In a large mixing bowl stir together flour, brown sugar, and cinnamon. Add butter and vanilla. Beat with an electric mixer on low speed until mixture resembles coarse crumbs. Stir in pecans and 1/2 cup of the milk chocolate pieces. Press mixture evenly into the bottom of the prepared pan.
3. Bake for 25 to 30 minutes or until golden brown. Sprinkle bars with the remaining 1/2 cup milk chocolate pieces; let stand on a wire rack for 5 minutes to soften. Using a table knife, swirl the chocolate pieces and spread a thin layer of chocolate over the bars. Immediately sprinkle with the toffee pieces. Cool completely in pan on a wire rack. Use foil to lift uncut bars out of pan. Cut into bars.

Bean & Veggie Taco Bowl

Ingredients List

(one serving; adjust as needed)

- 1 teaspoon olive oil
- $\frac{1}{2}$ green bell pepper, sliced
- $\frac{1}{2}$ red onion, sliced
- $\frac{1}{2}$ cup cooked brown rice
- $\frac{1}{4}$ cup canned black beans, rinsed
- $\frac{1}{4}$ cup shredded sharp Cheddar cheese (1 oz.)
- $\frac{1}{4}$ cup pico de gallo or salsa
- Chopped fresh cilantro, lime wedges and hot sauce for serving (optional)

Instructions

1. Heat oil in a medium skillet over medium heat. Add bell pepper and onion; cook, stirring often, until the vegetables are crisp-tender, 5 to 8 minutes.
2. Mound rice and beans in a bowl. Top with the vegetables, cheese, pico de gallo (or salsa) and cilantro, if using. Serve with lime wedges and hot sauce, if desired.

