

Edgewater Community Newsletter

ISSUE 4

APRIL 2023

Planned Power Outage ...

On Saturday May 6th, and again on Saturday May 13th, power will be out to the entire Village of Westfield Electric System. These outages are required for us to replace the tap switch on our 115 kV transmission line at our interconnection point with the electric transmission system. We are planning this work to be done simultaneously with 2 switch replacements National Grid has to do at the same site to minimize outage time. We expect to begin switching power off around 5:00 AM in order to be ready to start work at 6:00 AM on both days. Outages are expected to last approximately 12 hours on the 6th, and 8 hours on the 13th. This could change depending on unforeseen circumstances. We understand this will present problems for the community but is necessary to complete this work so we can keep our system in good working order and minimize future unplanned outages due to the age and condition of infrastructure. This transmission line is our only connection to the power grid, so it is critical that we complete this work. There is no time to do this that isn't an inconvenience for someone, we tried to pick dates and times that were the best for the majority of residents, businesses and critical functions, as well as at a time when temperatures should be at a point where heating or air conditioning won't be as much of an issue. Please prepare in advance to be ready for these outages. If the dates or times change for any reason, we will provide updates as we have them. Thank you in advance for your patience and understanding as we complete these necessary improvements.

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Reminders for Returning Residents

The speed limit within the community is 10 mph. It's easy to overlook this, however, as residents return, more and more people will be walking the grounds.



Water Heater Project Continues ...

We continue with the collection of water heater information, with nearly half of the owners submitting the information or having the maintenance crew obtain it. This project is in the best interest of everyone, protecting your unit from potential damage as well as those of your neighbors.

Contact the office if you'd like us to check your water tank installation date.



Meeting Highlights- March 25, 2023

Driveway Patching: The entrance and exit roads patching has been started with more to be done, along with sealing, as the temperature permits.

Concrete: The 500 building will see a new sidewalk installed as contractor schedule and weather permits. All new sidewalk installations will be 48" wide when completed. This will help with snow removal and allow more pedestrian walking room on the sidewalks.

Community Garden: Tony Lazarony will spearhead the garden again this year. If you want to have a spot in the community garden, contact Tony. He did a great job last year and everyone had good gardens.

Pool Preparation: The chemicals are here and the crew has started the process of opening the pool.

Nominating Committee Selection: Colleen McCarthy is heading up the nominating committee. Kimberly Nanette, and Suzanne are up for election. We are looking for volunteers for the nominating committee; contact Colleen if you are interested in volunteering on the nominating committee. The nominating committee will meet via Zoom and seek residents who are interested in running for a position on the Board of Managers.

Tree Trimming - As soon as weather permits, the arborist will walk the grounds to look at weather damage to determine what needs to be trimmed and/or removed.

Heavy Wind: Yet another windy weekend at the lake. The wind speed was recorded at 51 mph at 5:00 am on 3/25/23. With that, we are happy to report there has been very little tree damage and only the office roof was affected to which the contractor will be back to repair.

Office Laundry: The washing machine is temporarily out of service as it needs to be replaced and we hope to see a new one in the next week or two.

Drainage Issues: Water pooling at the 1100 and 1200 buildings will be examined with recommendations for a new drain.

Chimney Surrounds: New surrounds are being replaced with metal as needed.

1200 Building New Roof: Proposals for replacing half the roof and the full roof were received. We will ask the half roof proposals to submit full roof proposals as it will be more economical to replace the full roof all at once.

Respectfully submitted,
Kimberly Alonge, Secretary

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CONTRACTOR LIST

The following is a list of available contractors that have done work here at Edgewater in the past. These are all independent contractors and we show no preference.

ELECTRICIANS:

Sanderson Electric	716-753-0536
Simpson Electric	716-753-6997
Stratton Services	716-269-9916

PLUMBERS

Casale Plumbing	716-366-1700
Gugino Plumbing	716-679-0080
Howard Plumbing	716-326-3912
Klingensmith Plumbing	716-753-2966
Ruch Plumbing	716-753-6064
Sventek Plumbing	716-269-9477

GENERAL CONTRACTORS

Al Sager	716-785-4512
Alexander Construction	716-326-7869
Barber Construction	716-326-4692
Miller Construction	716-499-0121
Newman Builders	716-326-4295
Stratton Services	716-269-9916

AIR CONDITIONER INSTALLATION & SERVICE

Vecchio Brothers	716-673-9488
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APPLIANCE REPAIR

Patton Appliance Service	814-725-9787
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WINDOWS & DOORS

D&S Glass	716-664-9321
Window World of Jamestown	716-763-0025

From our residents ...

Dan and Stephanie Johnson - 1301

Hi Rick and all our new neighbors,

Dan and Stephanie Johnson here, new residents at 1301 soon to return from our southern hiatus; 2 months ocean-side, living the salt life in Crescent Beach FL (Saint Augie), and three months here in Islamorada living the Island Life in the FLA Keys. Returning home to our beloved Lake Erie in mid-April and promise to bring spring home in tow with us!! (And let me tell y'all it's way too damn hot down here!!) Happy Spring and warm regards to all!

John and Avery Jones - 1102

Hi Rick, Friends & Neighbors - We're looking forward to coming home on April 12th. The weather in Naples has been warm & dry. Until recently couldn't go to beaches because of Red Tide (causes respiratory problems to people & sea creatures) and still debris on sand & in gulf from Sept hurricane. The Red Tide warnings have just been lifted and we took subs down to the beach to watch sunset. Nice way to spend a March evening in shorts & t shirts. Not nearly as colorful & pretty as those on Lake Erie at Edgewater though!

John & I have had some health issues this winter which have limited our activities. We're doing better & so thrilled the guys are getting the pool ready. Thanks JD & Ed.

See you soon. Avery & John (1102)

Bob and Nanette Bartkowiak - 502

Nanette and Bob Bartkowiak (part time Texans) are presently selling their home in Texas. Once the sale is completed they will be returning to Edgewater for an undetermined amount of time. Possibly even through winter? UGH! Their son who is an officer in the SpaceForce, and family have relocated to California for training at a base there. Nanette said, "While Texas is a nice place to spend winters it will be nice to return to our roots of WNY and be with extended family including a granddaughter.

Monica Bruce and Judith Herr - 603

Hello Neighbors!

My sister and I bought 603 this past fall and I am excited to spend a month there this summer. While I live in Colorado, Monica lives about an hour away, so she is there quite often. I'm looking forward to paddling on the the lake, bicycling around the area and relaxing by the pool. I have a sweet dog named Violet, who loves to swim, and a partner named David, who loves to bicycle. Feel free to join us at a picnic table for Happy Hour or to watch the sunset! Jude

Jeff and Laura Beech - 1006

The Beach family is in Bonita Springs, we are loving the warmer climate! The big news is our son Garrett Thomas Beach has Proposed to Miss. Alexa Ketchum, she said YES! The two love birds are engaged! We plan to be back early June. See everyone then! Jeff Beach 1006

Charles and DeAnn Sist - 1003

We are loving our Spring here in Houston and are so excited that we will have a second Spring when we come "home". So looking forward to Winey Wednesday and beef on weck!!

Pat Smith and Sandy Reale - 402

Greetings from Punta Gorda, Florida. Another season of sun and connecting with Southern friends and family. Looking forward to our return on April 22nd and delighted that Tony Lazarony is heading up the Edgewater community garden again. We participate in a community garden here, so we are fortunate to be able to garden year round! Pat Smith & Sandy Reale 402

Mike and Barb Breads - 305

Mike & Barb Breads were promoted to Grandpa & Grandma Bibi by Oliver Michael Breads on March 2, 2023! The little guy will check out Edgewater for a few days beginning June 25.



Dog Walking...

We all love our pets, but please pick up after them. Flashlights are inexpensive for those who go out in the evening. Be considerate of others. Walk your pet away from the buildings so they don't relieve themselves against shrubs and flowers placed at units.



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.



Coconut Cupcakes

INGREDIENTS:

3/4 pound unsalted butter at room temperature
2 cups sugar
5 extra-large eggs at room temperature
1-1/2 teaspoons pure vanilla extract
1-1/2 teaspoons pure almond extract
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
14 ounces sweetened, shredded coconut
Cream Cheese Icing (recipe follows)

DIRECTIONS:

Preheat the oven to 325 degrees.

In the bowl of an electric mixer fitted with a paddle attachment, cream the butter and sugar until light and fluffy, about 5 minutes. With the mixer running on low, add the eggs one at a time, scraping down the bowl after each addition. Add the vanilla and almond extracts and mix well.

In a separate bowl, sift together the flour, baking powder, baking soda, and salt. In three parts, alternately add the dry ingredients and the buttermilk to the batter, beginning and ending with the dry. Mix until just combined. Fold in 7 ounces of coconut.

Oil the top of two muffin pans and line with paper liners. Fill each cup to the top with batter. Bake for 25 to 35 minutes, until the tops are brown and a toothpick comes out clean. Allow to cool in the pan for 15 minutes. Remove to a baking rack and cool completely. Frost with cream cheese icing and sprinkle with the remaining coconut.

Cream Cheese Icing (For 18 to 20 Large Cupcakes)

1 pound cream cheese at room temperature
3/4 pound unsalted butter at room temperature
1 teaspoon pure vanilla extract
1/2 teaspoon pure almond extract
1-1/2 pounds confectioners' sugar, sifted

In the bowl of an electric mixer fitted with a paddle attachment, blend together the cream cheese, butter, and vanilla and almond extracts. Add the confectioners' sugar and mix until smooth. Makes a cute and easy Easter dessert.



Weeknight Bolognese

INGREDIENTS:

Good olive oil
1 pound lean ground sirloin
4 teaspoons minced garlic (4 cloves)
1 tablespoon dried oregano
 $\frac{1}{4}$ teaspoon crushed red pepper flakes
 $1\frac{1}{4}$ cups dry red wine, divided
1 can (28 ounces) crushed tomatoes, preferably San Marzano
2 tablespoons tomato paste
Kosher salt and freshly ground black pepper
1 pound dried pasta, such as orecchiette or small shells
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{4}$ cup chopped fresh basil leaves, lightly packed
 $\frac{1}{4}$ cup heavy cream
Freshly grated Parmesan cheese

DIRECTIONS:

Heat 2 tablespoons of olive oil in a large (12-inch) skillet over medium-high heat. Add the ground sirloin and cook, crumbling the meat with a wooden spoon. Cook for 5 to 7 minutes, stirring occasionally, until the meat has lost its pink color and has started to brown. Stir in the garlic, oregano, and hot red pepper flakes and cook for one minute. Pour the wine into the skillet and stir to scrape up any browned bits. Add the tomatoes, tomato paste, 1 tablespoon salt, and $1\frac{1}{2}$ teaspoons pepper, stirring until combined. Bring to a boil, lower the heat, and simmer for 10 minutes.

Meanwhile, bring a large pot of water to a boil, add a tablespoon of salt and the pasta and cook according to the directions on the box.

While the pasta cooks, finish the sauce. Add the nutmeg, basil, and cream to the sauce and simmer for 8 to 10 minutes. When the pasta is cooked, transfer it with a slotted spoon or sieve to the pan with the sauce, saving the cooking liquid. Cook for one minute, add the remaining $\frac{1}{4}$ cup of wine, and cooking liquid, if necessary to make enough sauce. Serve hot with Parmesan on the side.

NOTES:

If you don't have ground sirloin, substitute any ground meat such as chuck, turkey, or pork. You can even substitute chopped mushrooms for a vegetarian dinner!
If you don't have shells, use any dried pasta that you like!
If you don't have cream or basil, you can leave it out!