

# Edgewater Community Newsletter

ISSUE 7 / 8

JULY / AUGUST 2023

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## Edgewater Employee Appreciation Day 2023 Wednesday, August 16th



In keeping with our Community tradition, Ed, JD, and Rob will be treated to a themed lunch of their choice. In addition, we will be taking up a collection to present to our amazing crew to remind them how much they are appreciated for all they do for so many.



If you would like to contribute towards their gift, please drop off your donation to Kimberly, Secretary, at #1004, or give me a call/text at (716)753-0453 or email at 68elvis@gmail.com and I can pick up.

Please have your donation to me, or arrange for pickup, by Tuesday, August 15th at the latest so it can be included with their card. No checks please, but contact me for my Venmo or PayPal information if not donating with cash.

*Please Note: The crew will be taking their lunch break when their packed schedule allows, there is no formal gathering.*  
Made with PosterMyWall.com

## Parking ...

All residents are required to have an ECA parking sticker affixed to their vehicle and reminded that guests or visitors must park in the designated parking areas.



*The July newsletter got missed so we are combining July and August together to bring everyone up to date with community happenings.*

## Edgewater Condominium Association

### Meeting Highlights- June 11, 2023

The Annual Homeowners meeting was held on Sunday, June 11, 2023, starting at 4:00 pm online via Zoom. The monthly Board of Managers meeting was held directly after the Annual Meeting. Highlights of the meetings are:

- ★ Annual Election results: Kimberly Alonge 52 votes, Nanette Bartkowiak 52 votes, David Gayley 51 votes.
- ★ The Board reorganized as follows: Kimberly Alonge and Nanette Bartkowiak were both re-elected for a 2-year term. Kimberly will remain as secretary. Nanette will remain as Treasurer. David Gayley will join the Board as 2nd Vice President.
- ★ Thank you to Suzanne Krzeminski for her 2 years of service on the Board.
- ★ An increase in HOA fees is planned starting January 1, 2024. There will be no special assessments.
- ★ Contractors for the 1200 building roof repair and 1100 building drainage repair will begin work as soon as weather permits.
- ★ The 500 building sidewalk repair is complete.
- ★ Exit Road sealing will begin within the next month.
- ★ Mathews Tree Service has determined there are 23 trees to take out. Once complete it will help with mowing and make the grounds look nicer.
- ★ Look for information coming from the Social and Recreational Committee regarding activities for the summer season. If you would like to join the Committee, please reach out to Rick or any Board member.
- ★ The Beautification Committee has a lot of people helping out this year and this makes a big difference. If you would like to join the Committee, please reach out to Rick or any Board member.
- ★ A new solar lighting panel that attaches to the flagpole, will be installed on Monday so the flag will be illuminated after dark.
- ★ Aquasize classes will be held Mondays and Wednesdays starting at 10:30 am, weather permitting. There are posters distributed around the bulletin boards within the Community. Please contact Avery Jones or Pat Smith's for more information.
- ★ The Board is in the process of identifying gym equipment in the fitness room. The goal is to identify who owns the items as well as to remove items that are not deemed safe due to age or usage.
- ★ The next meeting is scheduled for July 29, 2023 at 11:00 AM online via Zoom.

Respectfully submitted,  
Kimberly A. Alonge, Secretary

*Highlights: June 11 2023 BOM*

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#### BOARD OF MANAGERS

Lee Davies, President  
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[captdavies@yahoo.com](mailto:captdavies@yahoo.com)

Colleen McCarthy, 1st Vice President  
(770) 289-5840  
[mcbourne32@gmail.com](mailto:mcbourne32@gmail.com)

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(716) 713-2397  
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Nanette Bartkowiak, Treasurer  
(716) 785-5000  
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Kimberly Alonge, Secretary  
(716) 753-0453  
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## Edgewater Condominium Association

### Meeting Highlights- July 29, 2023

**Guest Speaker - Andrew Thompson, Village of Westfield Electric Department :** Andrew spoke on the topics of: New Transformers, Generators for Emergency Power for the Waste Treatment Pumps, Procedures for keeping our Waste Treatment Plant working properly, and Exploring EV Chargers for the community. More detail can be found in our July 2023 minutes.

**July 20th Storm Damage:** The July 20th storm created a lot of havoc! Wind Speed was 64 mph at one time, The Entrance Road sustained heavy damage with several trees and a utility pole coming down, causing a brownout and eventually a power outage. We are fortunate we have a great relationship with the Village Electric Department as they removed the trees from the Entrance Road and came back and replaced the utility pole and restrung wires. We lost branches behind the 600 building where one branch came down and caused some lakeside fence damage.

**Handicapped and Residents Parking Signs:** Handicapped parking spots have been removed where no longer needed and added where now needed. The signs will now be on metal posts as they will be easier to move than the wooden posts. There are new signs for resident parking and have begun installing them on buildings. A reminder that you can park one vehicle in front of your building; a second or third has to be in the overflow lot. Please be courteous to your neighbors.

**Beach Stairs:** Winter and storm damage really takes a toll on the stairs closest to the shore line. Our current aluminum posts will be replaced with steel posts and will fare much better in bad weather.

**Water Heaters:** A reminder to please send Rick the information on your water heater. If you need help with locating the date your water heater was installed, please let Rick know.

**Social/Rec. Committee:** The Social/Rec. Committee has been busy planning and holding several Community events this year. Please see information on the Facebook Group page or reach out to anyone on the Social/Rec. Committee. We also have plans in the works for a more permanent event board, in addition to the electronic posts, with more information coming this winter! Until then, please see the posts on our Facebook group, eMail blasts from Rick, and the temporary signage by the 10mph speed limit sign by the Office.

**Fitness Room Updates:** All equipment in the Fitness room donated to the Association has been evaluated for safety. We will be removing broken and/or unusable equipment and making room for two new pieces of equipment that have been donated to the Association. Look for more updates to the Fitness Room to enhance the Community's Fitness Room.

**Employee Appreciation:** We are looking at a date the week of August 14th to show our appreciation for our hardworking buildings and grounds crew! Look for the specific date very soon!



# ECA August Community Events

<p><b>10:30 am</b></p>	<p><b>Aquacize-Monday &amp; Wednesday</b>                  The month of August - Pool                  Contact Avery at 716-753-6676 or Pat at 716-499-2497                  with questions</p>
<p><b>Winey Wednesday</b>                  If you would like to host behind your building please let                  Marilyn know at 716-326-2992, otherwise behind #1002,                  Watch our Facebook Group page for location updates.</p>	<p><b>4:00 pm</b></p>
<p><b>13 6:30 pm</b></p>	<p><b>Ice Cream Social/White Elephant</b>                  Pool House. Bring your ice cream appetite and an                  item for the White Elephant Exchange.                  Contact Nanette at 716-785-5000 with questions.</p>
<p><b>Burgers, Hot Dogs &amp; Pot Luck</b>                  Social/Rec. Committee will provide burgers &amp; hot dogs.                  Bring a dish to pass, table setting &amp; beverage, Contact                  Nanette at 716-785-5000 with questions</p>	<p><b>26 5:30 pm</b></p>
<p><b>?</b></p>	<p><b>TBA</b>                  Check back for an update to a tentative new event!</p>

**Sponsored By:**  
**ECA Social/Rec. Committee**

**We Look Forward To Seeing You!**

# Swimming Pool Rules

**All pool rules must be obeyed and will be strictly enforced.**

Swim at your own risk – NO LIFEGUARD on duty.

Pool hours 8:00am to 10:00pm. The pool will be closed for maintenance whenever necessary.

Admittance to the pool is accessed through the men's and ladies' locker rooms. One key card will be provided for each unit. No extra/spare key cards will be issued. In the event of loss, owners must notify the office for deactivation. A replacement card may be obtained for a replacement fee.

**All guests must be accompanied by an owner at all times. All persons under the age of 18 must be accompanied by, and under the supervision of, an adult.**

Diving, running, jumping and/or horseplay are prohibited.

Evacuate the pool area and go to a safe indoor location at the first sign of thunder or lightning. Return only after the storm has passed.

Glass containers are prohibited. Cans and plastics are acceptable.

Food is allowed only at tables in the pool area. You are responsible for picking up all debris and disposing of it properly.

Any toys and floats provided are to be returned to the proper container when not in use.

Recreational loungers, floats and balls are prohibited in the pool. Personal safety floatation devices (life jackets, swimmies or water wings, etc.) are permitted and encouraged.

Pool diapers are required for babies at all times in the pool.

No more than eight people from one unit are allowed in the pool at one time.

Smoking is not permitted anywhere within the fenced pool area.

Pets are not allowed within the fenced pool area.

Music may be played with headphones only, or with agreement from all others utilizing the area, and then only at a volume that does not disturb others.

Tables or chairs may not be reserved by leaving towels or personal items. Unattended items may be removed.

Owners are required to read, sign and agree to abide by the above Pool Rules and Regulations and acknowledge liability should any damage occur due to the actions of themselves, family, and guests.

**Owners must further agree not to give their key fob/card to children under the age of 18 or unaccompanied guests.**

Additional restrictions and rules may be enforced as required based on Health Department restrictions or guidelines.



## Help Us Keep Our Waste Treatment Plant Healthy ...

Fats, Oils, and Grease (FOG), non-dispersible materials (e.g. diapers & wipes) and solid food waste, blocking sewer pipes are a serious maintenance problem for our community. When grease washes down the sink, it sticks to the insides of sewer pipes. The build-up restricts flow and by itself or in combination with other materials can block pipes completely, causing raw sewage to back up into your home or overflow into streets and streams, potentially jeopardizing the public health and the environment. These sanitary sewer overflows (SSO's) are a violation of the Clean Water Act. In addition, flushing FOG, non-dispersible materials such as rags, hair, latex, personal hygiene products, cleaning wipes, and solid food waste may inhibit the proper functioning of pump stations and the Wastewater Treatment Plant.

Home garbage disposals do not keep grease out of sewer pipes. The combination of grease and solid food waste from garbage disposal and non-dispersible material contribute to blockages in the sewer system. Products that claim to dissolve grease may dislodge a blockage, or temporarily change the form of grease allowing the grease to move further down the sewer line before re-congealing and forming blockages.

## Homeowners: How You Can Help

Here are some guidelines for keeping sewers flowing.

- Never pour grease down sinks or toilets. Pour grease and oil into a can and put it in the trash ([freeze the grease](#)).
- Scrape food scraps into the trash.
- Catch food scraps with baskets or strainers in sink drains and throw scraps in the trash.
- Do not flush non-dispersible material such as rags, hair, latex, personal hygiene products, cleaning wipes. Dispose of this material in the trash.
- Flush only toilet paper down the toilet.
- Even putting flushing wipes down the toilet can negatively affect our WWTP.



# *July 20 Storm Damage ...*



The wind speed hit 64 mph



**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





# 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.

## Vegan Egg Roll in a Bowl

Vegan egg roll in a bowl is like an egg roll turned inside out. An easy, healthy, and delicious one-skillet meal that's ready in less than 30 minutes, you and your whole family will love this veggie-packed twist on classic egg rolls. It's oil-free, low-carb, and can easily be made gluten-free.

### Ingredients

- 1 ramen cake (2.5 ounces) (optional)
- 1 large onion, diced
- ½ cup shredded carrots
- 2 cloves of garlic, minced
- ½ teaspoon of ground ginger
- 2 Tablespoons of rice vinegar, divided
- 1 bag (16 ounces) of pre-made coleslaw mix (cabbage and carrots only)
- ¼ cup low-sodium soy sauce
- 2 Tablespoons of pure maple syrup
- 1 Tablespoon of chili garlic sauce
- 2 green onions, chopped or sliced

### Instructions

1. Heat a large nonstick skillet over medium-high heat. If using the ramen, go ahead and cook now according to the package instructions.
2. Once the skillet is hot add the onion, garlic, 1 tablespoon of rice vinegar, and ground ginger to the skillet. Stir with a wooden spoon and cook until the onion is soft and translucent.
3. Add the coleslaw, soy sauce, maple syrup, chili garlic sauce, and remaining rice vinegar. Lightly toss all of the ingredients together and cook for 5-10 minutes until the cabbage starts to wilt. If using the ramen, add it to the pan and stir to combine.
4. Remove from the heat and stir in the chopped green onions.
5. Divide between bowls with desired toppings. Enjoy!

### NOTES:

Store in an airtight container for up to 3 days in the refrigerator.  
Suggested toppings: red pepper, chopped nuts, and sesame seeds.  
To make this recipe gluten-free use low-sodium tamari.



## PB & J Cups

Courtesy of Valerie Bertinelli, The Food Network

### Ingredients

12 ounces bittersweet chocolate chips  
3/4 cup smooth peanut butter  
1/2 cup confectioners' sugar  
Nonstick cooking spray  
6 tablespoons strawberry jelly  
Flaky sea salt, for garnish (optional)

### Directions

Special equipment: 1-tablespoon size cookie scoop, 1/2-tablespoon size cookie scoop

1. Line 8 cups in a 12-cup muffin tin with cupcake liners. (This makes 8 PB&J Cups)
2. Melt the chocolate in a double boiler (set a heatproof bowl over a saucepan filled with a few inches of simmering water) over medium heat. Stir the chocolate occasionally, until melted, about 5 minutes. Once the chocolate is melted, turn the heat off.
3. Meanwhile, add the peanut butter and confectioners' sugar to a mixing bowl. Mix with a hand mixer until well combined. Set the peanut butter mixture aside.
4. Spoon 1 tablespoon of melted chocolate into each cupcake liner. Use a 1-tablespoon size cookie scoop to portion the peanut butter mixture on to your hand. If the mixture is too sticky, lightly spray your hands with nonstick cooking spray. Slightly flatten the peanut butter, but make sure to keep it smaller than the base of the muffin cup so that the chocolate can encase it. Place the peanut butter on top of the chocolate, slightly pressing to let the chocolate come slightly up the sides of the peanut butter. Repeat the process to fill the remaining 7 muffin cups. Remember, this makes just 8 PB&J cups.
5. Next, use a 1/2-tablespoon size cookie scoop to scoop a portion of jelly on top of the peanut butter. To finish the cups, top the peanut butter and jelly with an additional tablespoon of melted chocolate. Use a spoon to spread the chocolate to completely cover the peanut butter and jelly. Sprinkle each cup with flake salt, if desired. Transfer the muffin tin to the fridge for 30 minutes, until completely set.
6. The PB & J cups can be stored in an airtight container in the fridge for up to 5 days or the freezer for up to 1 month.

