

# Edgewater Community Newsletter

ISSUE 9

SEPTEMBER 2023

## Employee Appreciation! ...

Jimmy and Ed had a nice appreciation luncheon in August, featuring a taco luncheon prepared by Board Secretary Kim Alonge. Absent from the luncheon was Rob Dorman.



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## Parking ...

All residents are required to have an ECA parking sticker affixed to the inside front windshield and reminded that **guests or visitors must park in the designated guest parking areas.** Even if you have more than one vehicle with a sticker, only one vehicle may be parked in an area designated as Resident Parking Only.



## Edgewater Condominium Association

### Meeting Highlights- August 26, 2023

**Beach Stairs:** The repairs to the Beach Stairs have been made and they are ready for use. Please remember this is not a beach with a LifeGuard and you should use caution when using the stairs and the beach.

**Gas Grill Identification:** Gas Grill Identification continues and is going well. If you have not responded to Rick please do.

**Speed Limits:** Please be mindful and follow the speed limits posted within the Community. We have a lot of residents, including children and grandchildren, walking on the roads. Slow down, please.

**WasteWater Treatment Plant:** The WWTP is in full operation. Please do your part to help keep it running smoothly by flushing only toilet paper; anything else will clog up the system.

**New Employee:** Be sure and stop and say 'Hello' to Rob, our newest Edgewater crew member. He is doing a great job and is a very hard worker.

**2024 Budget:** The Board recently held a Budget work session. *Please note: Board work sessions are not official meetings; there is no action taken nor vote on anything.* We are all aware of inflation, and just as we see it for our own homes, the Association also sees it. The Board has begun a Capital Expenses list for the budget. The biggest expenses we incur come from the WWTP as the equipment ages. We are looking to add two generators to power the pumps in case of a power outage to prevent waste from spilling over into our water system. The 500 building is in great need of new vinyl siding. Roof replacements are ongoing and are replaced when needed. We are looking at replacing the aging transformers. At this time the Board has not voted on budget items but the proposed budget will be available to review at the October meeting with the vote to take place at the November meeting. Homeowners should expect an increase in HOA fees starting in January 2024 at \$40 for a 1-bedroom and \$60 for a 2-bedroom.

**Smoking Policy Updates:** Changes and updates to the Smoking Policy were made and if you are a smoker you will need to know which areas you can and cannot smoke. Please see Rick or reach out to a Board member for the full list of updates.

**Exercise Room Updates:** Changes and updates to the Exercise Room were made. Please see Rick or reach out to a Board member for the full list of updates.

**Lounge Usage:** All use of the Lounge must be reserved with Rick before using. A cleaning deposit will be held until the room is inspected and if the room is clean, it will be returned.

**Zoom Meetings:** The Board of Managers monthly meetings will continue to take place via Zoom. This allows participation for everyone near and far.

**Employee Appreciation:** August 16th was the Employee Appreciation Day. Thank you for the support of our wonderful employees Ed, JD, and Rob, who were extremely grateful.

#### BOARD OF MANAGERS

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**SMOKING POLICY UPDATE:** After a lot of discussion stemming from complaints from owners and questions about smoking throughout the Association, clarifications have been made to the smoking policy within the Rules and Regulations. These updates involve no smoking in any common building or area including the lounge, laundry, pool room. No smoking is permitted on any open balcony, lakeside, or roadside. Individuals can smoke within their own units and no closer than 30 feet from any building or structure. Disposal of all items relating to smoking are the responsibility of the individual.



EXERCISE ROOM

**EXERCISE ROOM RULES CLARIFICATION:** In response to the tabled letter/petition received by the Board in July, we discussed the placement of equipment in the exercise room with our attorney. It was confirmed the way we are looking at the rules is correct and in the best interest of everyone in the Association. Equipment placed in the exercise room is considered donated to the Association. All defective equipment not claimed and deemed dangerous has been removed. The exercise room looks great and it is a long term goal to get new equipment with extra money to replace or add as needed.

Because of insurance and ownership due to declaration of how the Rules & Regulations and Bylaws are written the exercise room is a common area. Much like the proposal for owners to have storage sheds on the West lot, because personal items would be stored on common areas and thus take away others use to common areas, the same applies to the equipment in the exercise room if not donated to the Association. There are exceptions to having personal items stored on common areas: kayak racks, grills, and bikes in bike racks. Otherwise owners cannot have privately owned equipment on common areas. Clarification of rules reiterates the established policy on how the Association will take donations. The term “Exercise Room” was inserted in all references to be consistent. Lee Davis, President, read the clarifications of rules; including: Existing equipment staying there must be donated, all equipment will be property of the Association, if putting equipment in there you must seek Board approval, damaged and/or unsafe equipment should be reported to the manager who will check and tag out of service if necessary. The Board will make the decision whether a tag out item will be repaired or removed. No one is to remove a tagged out item.

### ***Be careful ...***

When watering plants, be careful not to drag the hose through your neighbor's area, damaging belonging.



## *Where Do My Association Dues Go?*

In addition to emergency expenses incurred due to water leaks, flooding, emergency roof replacements, etc., our monthly Association dues are used to cover the following Association expenses.

Spectrum TV  
 Spectrum internet  
 Water  
 Electricity  
 Trash removal  
 Fuel  
 Waste Water Treatment Plant (WWTP)  
 Insurance  
 Employee wages  
 Office supplies  
 Snow removal  
 Storm damage clean-up and repairs  
 Building maintenance and repairs  
 Roof and deck repairs and replacements  
 Grounds maintenance vehicles and equipment purchases, upkeep and maintenance  
 Tree trimming and removal  
 Dirt and mulch  
 Road maintenance and repair  
 Pool chemicals and upkeep  
 Pool building, fitness center, laundry rooms, and community room upkeep



The cost of many of these expenses has risen over the past few years, so the Board anticipates an increase in monthly dues in 2024. To find out more about the budget and anticipated increase, join the scheduled monthly Board meetings. If you need help with the online Zoom format, please contact Rick for help.

# Edgewater

# 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.



**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**

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.



## BIG MAC SALAD

### Ingredients

#### FOR THE SAUCE/DRESSING

- *1/2 cup mayonnaise*
  - *2 tablespoons finely diced sweet onion*
  - *2 tablespoons ketchup*
  - *1 teaspoon prepared yellow mustard*
  - *1 tablespoon sweet pickle relish*
  - *1 teaspoon white vinegar (or lemon juice)*
  - *1/4 teaspoon sweet paprika*
- 1/8 TEASPOON KOSHER SALT**

#### FOR THE SALAD

- *Nonstick spray*
  - *1 pound lean ground beef*
  - *1 teaspoon kosher salt*
  - *1/2 teaspoon ground black pepper*
  - *1/4 teaspoon garlic powder*
  - *6 cups shredded iceberg lettuce*
  - *1/2 cup finely diced onions*
  - *1 cup shredded sharp cheddar cheese*
  - *1/4 cup finely diced dill pickles*
- toasted sesame seeds , for garnish*

### Instructions

**Make the dressing:** Whisk all the dressing ingredients together. (If it's too thick to drizzle, you can thin it out with just a bit of water.) Set aside while you cook the beef (or cover and refrigerate if using later.)

**Cook the beef:** Warm a large nonstick pan over medium-high heat. Once hot, spray with nonstick spray and add the ground beef. Cook, undisturbed for 1 minute, so it can develop a nice brown color. Then sauté, breaking it up into tiny crumbles, until cooked through and no pink remains. Drain off the fat, then season with the salt, pepper, and garlic powder. Transfer beef to a shallow bowl to cool slightly.

**Assemble the salad:** In rows, divide the lettuce between 4 salad bowls (about 1 1/2 cups each.) Top with about 1/3 cup beef, the cheddar cheese, diced onion, and pickles. Drizzle about 3 tablespoons of the Big Mac sauce over each salad and toss to coat. Garnish with a little bit of toasted sesame seeds and enjoy.



## Buffalo Chicken Zucchini Boats

# Ingredients

- 2 medium zucchini
- 2 cups chicken, cooked and shredded
- 3 ounces cream cheese
- 1/4 cup ranch
- 1/2 cup shredded cheddar
- 1/8 cup buffalo sauce
- 1/2 cup shredded mozzarella cheese

# Instructions

1. Preheat oven to 350 degrees
2. Slice the zucchini length wise and use a small spoon or teaspoon to remove the inside of the zucchini and form a "boat"
3. Place the hollowed zucchini in a 9x13 baking dish.
4. In a medium size mixing bowl combine the cooked chicken, cream cheese, ranch dressing, shredded cheddar and buffalo sauce.
5. Top with the shredded mozzarella.
6. Bake 20-24 minutes until zucchini is fork tender. Optional: drizzle with hot sauce.

