

# Edgewater Community Newsletter

ISSUE 11

NOVEMBER 2023

## Online Meeting Attendance ...

Since changing over to online meetings (Zoom), meeting attendance has increased by nearly 50%. We've received email comments from residents over the past week on varying subjects which, had they attended, were addressed during the meeting. Some may not have received the meeting link and were unaware of the meeting. If you are not receiving the link, or are in need of assistance logging in, please contact Rick at the office and he'll be happy to assist. The board encourages every resident to attend these meetings, with opportunity both before and after the meeting for input.

## Painting Classes in the Lounge ...

Thanks to Avery Jones (1102) and Marilyn Gollnitz (1002) for spearheading a watercolor painting class in the Lounge. Upcoming sessions are held Mondays, the 6th, 13th and 20th. After that will be a break for the upcoming holiday season.



*Many residents attended and enjoyed their time together in the watercolor class.*



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## Edgewater Condominium Association

### Meeting Highlights- October 28, 2023

**2024 Budget:** The 2024 Budget has been developed and submitted. As stated in several meetings prior, the Board presented the 2024 Budget at the October 28, 2023 meeting. Rick has a copy in the Office for review. The Budget will be voted on to accept (or deny) at the November meeting at which time it will be adopted if accepted. There is an increase in HOA fees of \$40 per month for 1-bedroom and \$60 for 2-bedroom units, based on the declaration of ownership of assignments that determines how the increase is broken down. This still leaves us \$35,000 shy of everything we hoped to do, barring any major issues. As a result, we will be eating into the savings some but we do not want more of an HOA increase than what we made.

**Bicycle Storage:** Bicycles are in the process of being brought to the Pool House with most already moved. Please make sure bicycles are identified with your name and unit number. In the Spring, we will contact you to bring your bikes out.

**Consent Forms:** A reminder to turn in the Consent Form for entrance to check your unit during the winter. If the temperature drops below 20 degrees, we will check it regardless.

**Painting:** Painting the laundry room and inner office is in the works and is looking great.

**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.

**Watercolor Mondays:** The lounge is the place to be on Monday's starting at 11:00am if you would like to dabble in watercolors. Reach out to Marilyn with any questions.

**Rules and Regulations:** Please take a few minutes to review the Rules and Regulations all residents (owners and renters) receive in January with the Annual Mailing. If you have misplaced your paper copy, please sign-in to our Edgewater website to review them or see Rick in the Office for another copy.

**AC Installation:** There was a lengthy discussion with the owners of #308, the Board, and residents regarding their AC unit recently installed on the lakeside wall of their unit instead of the end of the building as the Rules and Regulations state and as other units have been approved for. The issue is under exploration for a solution to move the unit from its present location to the end of the building to coincide with other units installed within our community and to meet the Rules and Regulations specifications. As a reminder, please send all AC request plans to the Board for approval before beginning the installation process.

**Skunks and Racoons and What-ever-else, Oh My!** If you see a skunk, racoon, or other wild inhabitant in a trap, please do NOT release it. Not only do you risk harm to yourself but others around the complex. If you have questions on traps you may encounter, please reach out to Rick.

Respectfully submitted,  
Kimberly A. Alonge, Secretary

## Seasonal Projects ...

As always, as we approach winter, many things happen throughout our community. Winterization of both buildings and equipment and reminding our residents to keep the heat on in their unit during long absences top the list. Along with that is our annual (weather permitting) leaf pickup and indoor painting. This year, both laundries will be painted, as well as the outer office.

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## Bicycle Storage ...

Many have taken advantage of storing their bikes in the pool building. A few have chosen to leave their bikes, some expensive, outside for the winter, still locked to a bike rack. Those who chose (wisely) to store them inside must remove them from the pool building by May 15, 2024.

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## Payment Reminders ...

Mid-December a packet will be mailed to all residents which will include a payment coupon book as well as a copy of the 2024 budget and a directory. We are currently working on an online system that would allow for credit cards to be taken should a payment be missed or, in rare instances, arrears needing to be made up. Transaction charges will be the responsibility of the user. Also, cash payments will no longer be accepted.

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## Painting Classes in the Lounge ... [More photos](#)





# 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.

# Autumn Pasta Salad

## INGREDIENTS

- 8 ounces whole-grain pasta any shape or gluten-free pasta of choice
- 3 cups sweet potatoes cut into equal-sized cubes (skin on or off)
- $\frac{1}{2}$  head cauliflower cut into florets
- 1 head broccoli cut into florets
- 8 ounces Brussels sprouts cut in half
- 8 ounces mushrooms cut in half
- 1 leek sliced into equal-sized bite-sized pieces
- 1 Tablespoon garlic powder
- 2 teaspoons turmeric
- 2 teaspoons black pepper

## Butternut Squash Vinaigrette

- 1  $\frac{1}{2}$  cups roasted butternut squash sub pumpkin, sweet potato, or pumpkin puree
- 1  $\frac{1}{2}$  cups water if using pumpkin puree, reduce by half
- $\frac{1}{4}$  cup apple cider vinegar
- 2 Tablespoons dijon mustard
- 2 Tablespoons maple syrup or substitute date syrup

## INSTRUCTIONS

- Preheat the oven to 400 degrees.
- Prepare two baking sheets with silicone mats or parchment paper.
- On one baking sheet making a single layer of broccoli, mushrooms, and leeks.
- On the second baking sheet, make a single layer of the remaining vegetables, but separate the butternut squash, as it will be needed for the dressing after roasting.
- Sprinkle both pans of vegetables with seasonings.
- Roast the pan containing the mushrooms for 17-20 minutes.
- Roast the pan containing the sweet potatoes for 30 minutes.
- While the vegetables roast, prepare the pasta and assemble the other dressing ingredients.
- If eating the fall pasta salad warm, plan for the pasta to finish cooking shortly before the vegetables finish roasting.
- If choosing the cold option, drain the pasta and run through cold water to cool pasta. Combine pasta (warm or cold) with roasted vegetables.

## Butternut Squash Vinaigrette

- Once the butternut squash is finished roasting, separate it from the other vegetables and place it into a blender with the remaining ingredients.
- If using puree instead of roasted fresh squash or pumpkin, reduce the water by one-half.
- Blend until smooth
- Do not dress until ready to serve.
- Toss with dressing and serve.

## NOTES

- For the best results, dress the fall pasta salad right before serving, either hot or cold.
- Add red pepper flakes for a bit of spice with the sweetness.
- Vegan (or non-vegan) Parmesan Cheese works as a crunchy condiment. Store leftovers separate from the dressing and dress before eating.
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## Apple Pie Cookies

### Ingredients

3 tbsp. salted butter  
2 apples, peeled and diced  
1/2 c. packed light brown sugar  
Juice of 1/2 lemon  
2 tbsp. apple juice or cider (or use water)  
1 tbsp. cornstarch  
1 (14-oz.) package refrigerated pie dough (2 crusts)  
1/2 c. powdered sugar  
2 to 3 teaspoons heavy cream  
1/8 teaspoon ground cardamom (optional)

### Directions

1. In a medium saucepan, melt the butter over medium-high heat. Add the apples and cook until they start to soften, 3 to 4 minutes. Stir in the brown sugar and lemon juice, bring to a simmer and cook until the apples are soft and the liquid is starting to reduce, 3 to 4 more minutes. In a small bowl, whisk together the apple juice and cornstarch and add it to the pan. Cook, stirring, until the mixture thickens, about 1 more minute. Remove from the heat and let cool.
2. Preheat the oven to 350°F. Line a baking sheet with parchment paper. Roll out 1 piece of pie dough into a 12-inch round. Using a 3-inch cutter, cut out 12 small rounds and arrange on the baking sheet. Re-roll the scraps and cut out 2 more rounds. Roll the other piece of dough into a 12-inch round. Cut into 1/2-inch-wide strips. Cut the strips into shorter 3 1/2- to 4-inch pieces (you should have about 56 pieces).
3. Arrange the dough rounds on the baking sheet. Place 1 tablespoon of the apple mixture in the center of each. Lay 2 parallel strips of dough on top, then lay 2 more strips perpendicular to the first to look like a lattice. (Alternatively, weave the strips into a lattice.) Trim the edges of the strips, then press around the edges with a fork to seal. Bake until golden, 18 to 20 minutes. Remove to a rack to cool.
4. For the glaze: In a small bowl, whisk together the powdered sugar, heavy cream, and cardamom. Drizzle over the cookies.

