

Edgewater Community Newsletter

ISSUE 1

JANUARY 2024



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What's New in Your World?

Beginning with the February newsletter we'll be reprinting emails from our far-away (and local) residents filling us in on what's going on in their life. Have a birthday? Anniversary? Anything new that you'd like to share with the rest of us?

Waiting to hear from you ... send your greeting to office@edgewatercondos.net

Edgewater Condominium Association

Meeting Highlights- December 30, 2023

-OFFICE PAINTING: Both laundry rooms, the pool room, and outer office all have a fresh coat of paint. The table in the Office is also being refinished to update the Office entrance area.

-CLEANING CREEKSIDE JUNGLE: The east side of the creek at the entrance road is being removed of dead trees and broken/hanging limbs before they fall in the road to promote the flow of the landscape and keep the area from flooding. The west side of the creek will remain untouched to keep the natural habitat for our little animals that live there.

-UNIT CHECKS: With the warmer temperatures, unit checks have not been done, but they will start if/when the temperature gets cold again.

-UNIT UPDATE APPROVALS: A reminder to submit plans to the Board for approval before ordering materials when updating your unit. This allows the Board to ask questions and obtain additional information, if needed, before approving the request.

-GRAPE HARVEST INCOME: We received a check for \$4,931.67, which is higher than any time in the past and more than triple the previous high.

-NEXT MEETING: January 27, 2024, 11am EST via Zoom.

HAPPY NEW YEAR TO ALL!!

Respectfully submitted,
Kimberly A. Alonge, Secretary

BOARD OF MANAGERS

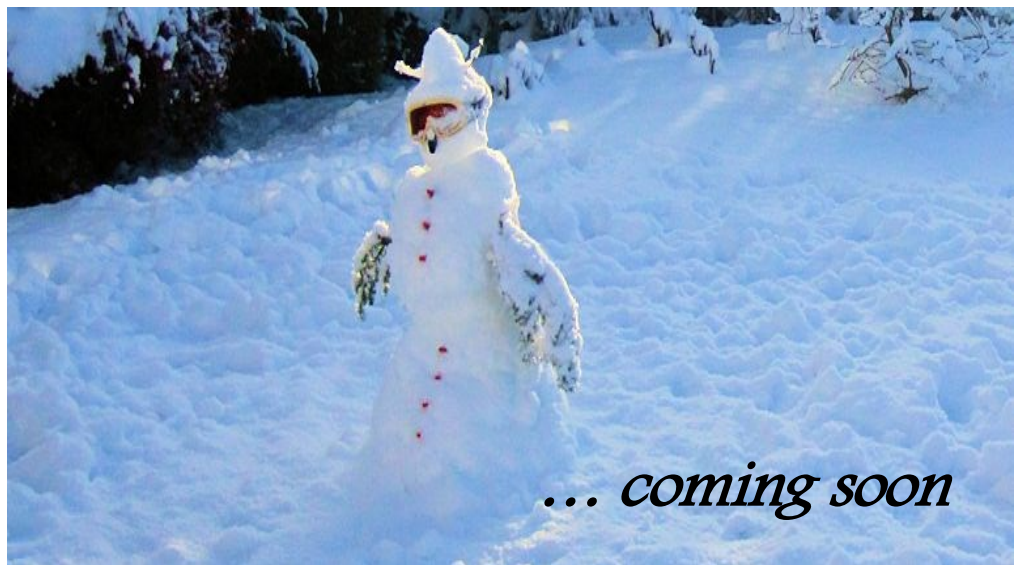
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... coming soon

We have recently experienced drains clogged by household grease. Remember that your entire building's plumbing is interconnected. What **YOU** do has an effect on others in your building. Please be aware and considerate of others your actions will impact.

12 Things That Should Never Go Down the Drain



Eggshells



Grease



Medication



Flour



Produce stickers



Coffee grounds



Condoms



Products claiming to be 'flushable'



Expandable food



Paper products



Cleaning products



Paint



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.

Chicken Florentine

Ingredients

FOR THE CHICKEN

2 large chicken breasts
 1/2 teaspoon salt
 1/2 teaspoon pepper
 1/2 cup flour
 2 tablespoons parmesan cheese
 1 tablespoon olive oil
 1 tablespoon butter

FOR THE FLORENTINE SAUCE

1 tablespoon butter
 2 cloves garlic minced
 3/4 cup chicken broth
 1 tablespoon Italian seasonings
 1 cup heavy cream
 1/4 cup parmesan cheese
 2 cups baby spinach loosely packed

Instructions

1. Slice the two chicken breasts lengthways to form four, thin pieces of chicken. Season the four chicken pieces with salt and pepper and set aside.
2. In a small bowl, whisk together the almond flour and parmesan cheese. Dip each chicken fillet in the flour mixture. ensure everything is covered.

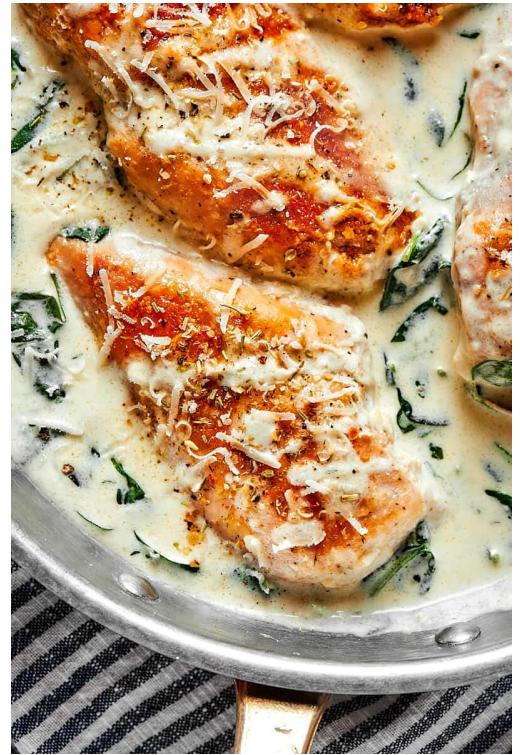
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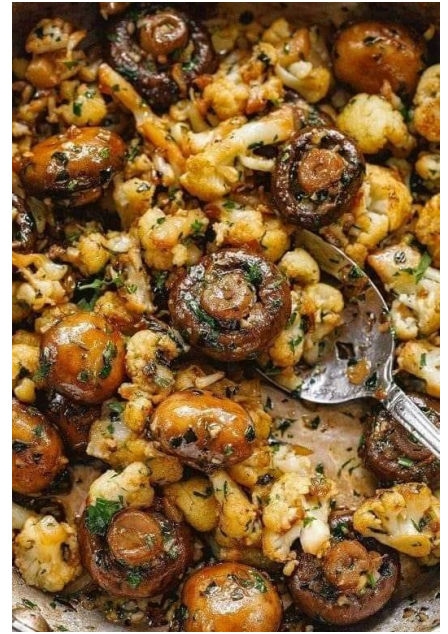


Garlic Mushrooms Cauliflower Skillet

Serve hot as a side dish or a light main course.
It's a healthy and satisfying option for a w-w meal.

Ingredients

1 medium-sized cauliflower, cut into small florets
2 tablespoons olive oil
1 small onion, finely chopped
3 cloves garlic, minced
8 ounces (about 225g) mushrooms, sliced
1 teaspoon dried thyme
1 teaspoon dried rosemary
Salt and pepper to taste
1/4 cup vegetable broth
2 tablespoons nutritional yeast (optional, for added flavor)
Fresh parsley, for garnish (optional)



Instructions:

1. Steam or blanch the cauliflower florets for 3-4 minutes, or until they are slightly tender. Drain and set aside.
2. In a large skillet, heat the olive oil over medium heat.
3. Add the chopped onion and minced garlic to the skillet. Sauté for 2-3 minutes until the onions become translucent and fragrant.
4. Add the sliced mushrooms to the skillet and continue to cook for 5-7 minutes, or until they release their moisture and start to brown.
5. Season the mushrooms with dried thyme, dried rosemary, salt, and pepper. Stir well to distribute the herbs evenly.
6. Pour in the vegetable broth to deglaze the skillet, scraping up any browned bits from the bottom.
7. Add the steamed cauliflower florets to the skillet and toss everything together. Cook for an additional 5-7 minutes, allowing the cauliflower to absorb the flavors.
If desired, sprinkle nutritional yeast over the cauliflower and mushrooms for extra flavor. Stir well to combine. Taste and adjust the seasoning with more salt and pepper if needed.
8. Garnish the Garlic Mushrooms Cauliflower Skillet with fresh parsley, if desired.

