Edgewater Community Newsletter

ISSUEI

NOVEMBER 2024

Speeding Continues to be an Issue ...

Residents and visitors need to know that we share the roadways here in our community with people walking and children riding bikes. Please understand that pedestrians have the right of way.

Early yesterday morning, October 31, a resident walking her dog and using a flashlight was nearly struck by a driver speeding well in excess of the posted 10 mph limit. Posted speed limits are in effect year-around and 24/7.



Please use caution and be aware, particularly at night, of residents walking. Walkers are also reminded to wear lighter colored or reflective outerwear and carry a light.

Safety is everyone's concern.

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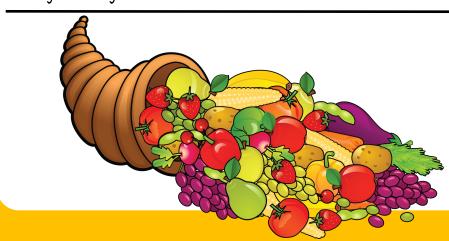
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EDGEWATER CONDOMINIUM ASSOCIATION BOARD OF MANAGERS MEETING, OCTOBER 26, 2024

Managers' Report (Greg Smith in Rick Clawson's absence)

<u>Winter Consent Forms</u> ~ Greg stated thar management is still waiting on additional forms for this activity. He stated that the crews will not be removing boots when entering units but will wear new shoe covers which have been procured.

<u>Fire Place Inspections</u> ~ Fire place inspections of the units are mandatory and must be submitted annually by the owners having fireplaces in their units. The only exception to these requirements is for fireplaces that are now electric or those that have been totally disabled. Proof must be submitted to condominium management that this condition exists now. The submittal must be in writing and the inspection performed by a qualified inspection agency.

<u>Fire Extinguisher Cabinet Replacement</u> \sim Most of the existing Fire Extinguisher cabinets have been replaced. The new cabinets can be identified by the bright red paint. Six more units are in the process of being ordered and will be installed when they arrive. This will complete the project. The new cabinets have glass fronts with a hammer attached to access the units

<u>Satellite Dish Removal</u> ~ Maintenance will be removing all the dishes and extraneous anetennas next week. If you are using a satellite dish, please contact the office so that this unit will not be removed.

COMMITTEE REPORTS:

No Committee reports this month.

OLD BUSINESS:

Dave stated that management is still waiting on additional washer/dryer units for the office laundry facility.

Pool building replacement windows to be installed when they arrive.

NEW BUSINESS/CORRESPONDENCE

No new business or correspondence.

OPEN FORUM FOR GUESTS

Charles Sist stated that he noticed someone speeding (above the R&R required 10 mph) and discussed with the resident that they were speeding and hopes this discussion will remind everyone that speeding will not be allowed. Dave stated that he also noted the person speeding.

Bob Mack wished to discuss with the board the possibility of building a butterfly garden in the area where the old community garden was located. He has already discussed tilling the area (approx. 100 sq foot) with T. Lazarony who owns the tiller. The plan is to sow the area with milkweed seeds before the first frost. In the Spring other companion plants could be added. He would assume responsibility for the garden. Dave liked the idea.

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BOARD OF MANAGERS

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BOARD OF MANAGERS HIGHLIGHTS (continued from page 2)

Nan asked for Pat Smith's input. She stated that she had not studied what the impact would be on the community garden. The migration of seeds was a question which was addressed by Bob.

Greg stated that the wind in the area is westerly and would propagate the seeds to the east. He also asked for input from other board members on this subject.

Nan stated that a contingency plan or another person should be available if Mr. Mack is not available to maintain this garden. She suggested a committee be formed to support and maintain this garden. Nan requested a report be submitted to the board by the garden committee for the next meeting in November.

Respectfully submitted,

Charles Sist Secretary

Power Outage Safety ...

New Generac generators have been installed at the waste treatment plant and the west end pumping station. These will ensure that there will be no raw sewage overflow should the community power fail for an extended time.



Bicycle Storage ...

The bike racks will be removed November 4th. It is unfortunate that there are still a number of bicycles remaining outside. Those abandoned bikes will remain outside over the winter unless properly stored. Anyone wishing to store their bikes in the pool building may do so, providing they are properly identified with name and unit number. Bikes must be removed from the pool building by May 15, 2025.

Dog Walking ...

A reminder to all that pet walking and waste disposal also includes the areas across from all buildings, including the areas across from the 400, 500, pool, 900 buildings and the exit road.



A Bright New Look Is Coming ...

Those old and dreary and cloudy windows in the pool building will soon be replaced with bright, new energy efficient windows. All the windows will be replaced and future plans are being made to make the building more user friendly.





Prepping for Winter ...

The guys are busy prepping for winter, trying to stay ahead of the curve. Some of the tasks they're working on:

- · Leaf Pickup ... which is never ending as long as the weather holds out
- Removing the unused satellite dishes and antennas from the buildings
- Turning off outside water and storing hoses.
- Removing the beach stairs.
- Readying snowblowers, distributing ice melt buckets.



Edgewater Condominium Association

CONSENT FORM

We/I hereby give the Board of Managers and staff of Edgewater Condominiums, Westfield, New York, permission to enter and check my unit during the winter months while We/I am gone. The signature below indicates that We/I will not hold the Board of Managers or their staff liable for any damages that may occur during Our/My absence, except to the common elements as proscribed in the declaration. (Please indicate the date you will be leaving and returning to Edgewater).

Thank you.

Unit Owner Signature	
Building and Unit Number	
Winter Telephone Number	
Date Leaving	
Date Returning	
Today's Date	

We will check your unit twice a month, beginning in November and continuing through April.



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 <u>does not</u> 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.

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Philly Chicken Cheesesteak

Ingredients

1 Tbsp Canola oil

1 medium, thinly sliced Onion

1 pound, thin, Uncooked skinless boneless chicken breast cut into strips

1/2 medium, thinly sliced Red bell pepper

1/2 tsp Table salt

1 pinch Black pepper

4 slice(s) Low fat American cheese

4 bun(s), toasted Hoagie Roll of your choice

Instructions

1 Heat oil in a medium skillet over medium-high heat. Add onion and cook, stirring frequently, until browned and very soft, about 10 minutes. Add chicken, bell pepper, salt, and black pepper; cook until chicken is golden brown and cooked through, 5–8 minutes.



2 Place 1 slice of American cheese in each bun. Spoon chicken mixture down center of each bun. Close the bun to help the cheese melt slightly.



Baked Pesto-Mozzarella Chicken

Ingredients

4 spray(s) Cooking sprays
20 oz, 4 (5-oz) cutlets Uncooked skinless boneless chicken breast
1/2 tsp, divided Kosher salt
3/8 tsp, divided Black pepper
4 Tbsp Pesto sauce
1 medium, cut into 8 thin slices Plum tomato
1/2 cup(s) Shredded part skim mozzarella cheese
1 pound(s), spears, trimmed Asparagus

Instructions

- 1. Preheat the oven to 400°F. Line a sheet pan with foil and coat the foil with cooking spray.
- 2. Lightly pound the chicken cutlets to flatten to about ¼ inch thickness. Arrange the chicken on one side of the prepared pan; sprinkle evenly with ¼ tsp each salt and black pepper. Spread 1 tbsp pesto over each chicken cutlet; top each with 2 tomato slices and 2 tbsp cheese. Bake for 10 minutes.
- **3.** Remove the pan from the oven and blot away any excess liquid. Arrange the asparagus on the other side of the pan; coat the asparagus with cooking spray and sprinkle with the remaining ½ tsp salt and ½ tsp pepper.
- **4.** Return the pan to the oven; bake until the chicken is cooked through and the asparagus is crisp-tender, about 10 minutes.

