



Monmouth Way

“The Right Way”

The Community Newsletter for Owners & Residents

August/September 2019

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 - July & August Minutes & Financials
 - Exterior Change Request Form

Quick Links

<https://www.edgewatermg.com/>
Edgewater Management Group

<https://www.monmouthway.org/>
Monmouth Way Condominiums

Contact Us

<https://www.edgewatermg.com/contact-us>

Email: kelly.wolfe@edgewatermg.com

Cell & Text: (518) 281-0043

Office Phone: (518) 577-5403

A little something to think about...

“Don’t cry because it’s over, smile because it happened.”

-Dr. Seuss

Your Board - Our Mission

It is our mission as Board of Directors to do our very best to serve the residents of Monmouth Way so that we may all continue to enjoy the peace, tranquility, safety and beauty of our neighborhood and homes.



Maureen Noonan, *President*
Mary LaPlante, *Vice President*
Kim Kohinke, *Secretary/Treasurer*
Julie Keene

We as a Board, will always make ourselves available to meet with you if you have any issues you would like to present to us in person.

Meet with the Board

Please contact Kelly at Edgewater if you would like to schedule time at an upcoming board meeting and advise her of what issue(s) you would like to address. Your meeting time would take place just prior to the BOD meeting in executive session.

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“Summer Social” Community Meeting

Several residents joined the board on Monday, July 15th for our informal get-together, to socialize with neighbors, and learn about upcoming projects. Many topics were discussed as well as lots of laughter and fun.

We look forward to seeing many more residents as we plan more events throughout the year - see announcement below!



Please Join US for Monmouth Way’s “1st Annual Block Party”

Monmouth Way’s 1st Annual Block Party is scheduled for Sunday, September 22nd.

It’s **BYOB** -please feel free to bring some special treat or dish you would like to share.

The location will be on the lawn, between buildings 5 and 8, adjacent to Mayfield Drive. More details to come.

We look forward to seeing you there!



Notification of New Tenants/Rental Info

Please remember to contact our Management Company whenever you have leased your unit to a new tenant/renter. It is vital that we have accurate and up-to-date contact info for everyone who resides on Monmouth Way. Thank you.

Upcoming Projects

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- Fall Landscaping: Clean-up & Trimming
- Gutter Cleaning
- Dryer Vent Cleaning

On the Lighter Side

“Easy Caramel Apples” Recipe

Ingredients

- 8 Granny Smith apples
- 4 (4.51oz.) bags soft caramels
- 3 Tablespoons heavy cream
- Assorted toppings (such as nuts, sprinkles or melted chocolate for drizzling)
- 8 lollipop sticks or popsicle sticks

Instructions

Wash & dry apples then press lollipop stick firmly into the top of each apple. Line a baking sheet with wax paper.

Unwrap caramels & place in medium saucepan set over medium-low heat. Add heavy cream & cook caramels, stirring occasionally, until they melt & mixture is a smooth consistency. Reduce heat to low.

Dip each apple into caramel mixture, shaking off any excess & scraping any caramel off the bottoms of apples. Roll apples in your preferred toppings then place them on lined baking sheet. Refrigerate apples for 15 minutes or until the caramel has firmed up. Serve the apples immediately or store in fridge until ready to serve.

Hello “Almost” Fall!

