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Mary Ann Lynskey
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&
Carol Ulrick
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Mary Jane Alioto
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Eden Brook Communicator

August/September 2023



www.edenbrookcondominiums.com

Clubhouse Office Hours

**Open First Friday of the month with
management on site 10am-12 pm**

The Clubhouse and Gym are open daily
from 5 am – 11 pm

Phone Number: 410-672-5820

NEXT MEETING:

September 20, 2023

**CLUBHOUSE FIRST FRIDAY FOR
SEPTEMBER HAS BEEN
CANCELLED DUE TO HOLIDAY- We
will see you in October. If you need
anything in the interim please
contact management.**

*Thank
You*

The Board would like to thank Bob Chapman for getting our broken grill fixed and he cleaned both grills and painted them.

They look brand new.

Also Bob painted the top of the round tables outside.

Thank you Bob.

Board of Directors



Fund Raisers Upcoming- Eden Brook Garden Club

Bingo Night
Friday, Sept 29 @ 7 pm
Clubhouse

Meet and Greet
Saturday, Oct 21 @ 2 pm
In the garden

Please mark your calendars
Look for the fliers posted in your condo buildings



Odenton's School History

Odenton Elementary School celebrated its 130th anniversary this year! Prior to that, the community pleaded to the Anne Arundel School Board for a schoolhouse in Odenton. The Board agreed and a new school was built in 1893. It was originally called The Academy and was in the 1300 block of Odenton Road. This building still stands but is now a private residence and the address is not given for privacy of the owners. In 1921, the school moved to its present-day site at 1290 Odenton Road. It was a four-room brown shingled building. Two more rooms were later added. A brick building was constructed next to Odenton Elementary to make more room. In 1961, there was an addition to the brick building, and the brown shingle building was demolished. In 1992, the current design and layout of Odenton Elementary School was opened. In the early days, there were no schools for Black students, so, Macedonia Methodist Church acquired and moved a small wooden building from Camp Meade to the church grounds about 1922. It became known as Sappington School and served students from grades 1-7 from 1922-1949.

Kay Janiszewski contributes information from what she learns from the Odenton Heritage Society. It is well worth joining.



FIOS UPDATE

We have received word from Carl Fritsch, our point of contact for the upgrade project, that Verizon management has put a hold on these types of projects. At this time the best case scenario for our project is early 2024.

Once Verizon management gives the go ahead again Carl will push our project forward to get the earliest completion date. We will continue to keep you posted with updates as we have them



We are in the midst of budget preparation season for your 2024 operating budget. Management and the board have been closely monitoring costs this year, and while we have been fortunate in some expense categories (such as snow removal) we have been hit with some unplanned/budgeted expenses this fiscal year, primarily extensive insurance premium increases for your Master Policy. This increase was based primarily on several large claims that we experienced over the past two(2) years, and based on the aging of the buildings as well as increased construction/rebuild costs.

The board and management have been working on other options for coverage (other carriers, etc) to reduce the cost in 2024- however, many are requiring a claim free year to consider coverage. At the current rates, there is an imminent increase that will be needed in your budget. The board and management are working on options for this funding and will be providing these with the draft budget in the coming month.

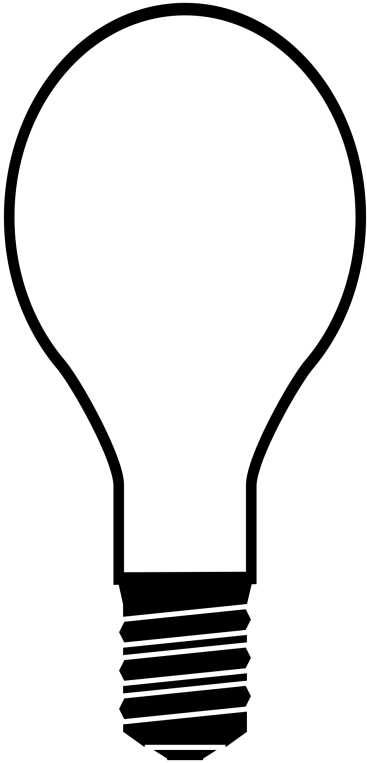
What are we (board, management/association) doing to help with this?

- Exploring alternate pricing from various agents continuing
- Continuing to try to educate the community on necessary preventative maintenance for your unit components (HVAC, Plumbing, Appliances, etc).
- Developing new requirements with our Age Verification and resident information updates that are coming out this month that require emergency contact information on file for ALL owners if it doesn't already exist.
- Developing a new policy for key boxes located at all doors for immediate access if needed.
- Creating maintenance plans of inspections of all unit major appliances (hot water heaters, HVAC) including exploration of providing alarms to each owner to place in the bottom of these components to alert if a leak is starting

As your community ages, we have to continue to keep up with maintaining not only the common areas, but individual units as well. We look forward to everyone's cooperation in implementing these additional plans to help us stay maintained, and keep our costs as reasonable as possible.

COMMUNITY REMINDERS/UPDATES

You have asked for it... we listened.



During recent meetings and in response to recent articles in the communicator which explained the hallway lights only contained one light- many residents reached out regarding request to increase the lighting in the stairwells (with either 2 bulbs or different bulbs). We researched and purchased a brighter bulb with our partner lightbulb supplier and installed them in one building as a “demo”. We are pleased to report that it made enough of a difference that the board has approved installing these in the stairwells throughout. We are continuing to clean all globes as part of preventative upkeep, and will be replacing bulbs on a building by building basis over the next several week. As this item came up during globe cleaning, the completion of the globe cleaning has been delayed based on combining these projects.

FIREWORKS ARE NOT PERMITTED

Our office received reports of fireworks being let off in the community. Please note that fireworks are **NOT PERMITTED** anywhere in our community for safety and liability reasons.

There are various displays during holidays in and around the area that residents can attend. Please keep this in mind for future celebrations.



See something you like in the communicator and want to see more of it or want to see something new? Any new ideas are welcomed! Please contact us at info@metropolitanmgmt.com with suggestions.



What's Been Happening...

COMING SOON

- DRYER VENT CLEANING (SEPTEMBER/OCTOBER 2023)
- EMERGENCY CONTACT AND GENERAL CONTACT UPDATES INCLUDING 55+ AGE VERIFICATIONS (SEPTEMBER)
- COMMUNITY WIDE ROOF CLEANING (POWERWASHING OF WHITE METAL ROOFING OVER ENTRANCES) - SEPTEMBER
- CONCRETE REPAIRS NEAR "DOG PARK" AREA
- GROUT CLEANING- ALL TILE ELEVATORS (OCTOBER/NOVEMBER)
- CARPET CLEANING ALL BUILDINGS (NOVEMBER)



Only community items are permissible on the inside bulletin boards. The minimal cost of the advertising space in our newsletter does help offset copy and production costs.

Please encourage any local businesses to advertise!

The Eden Brook Condominium Newsletter offers advertising spaces. A business card sized ad is \$10, half page ad \$20, and a full-page ad is \$35 (per edition). Our communicator is circulated monthly to over 225 residents. The advertisement revenue assists us in offsetting the cost of publication. We encourage all residents to do their due diligence in researching any firm or service advertised. Reference to any specific commercial product, process, or service, or the use of any trade, firm or corporation name is for information purposes only and does not constitute endorsement, recommendation, or favoring by the Eden Brook Board or Metropolitan Management Group. **For more information on how to advertise, contact Metropolitan Management Group 410-508-3819 info@metropolitanmgmt.com**



Parking Courtesies

We find it necessary to run a blurb on a regular basis to remind all residents to exercise courtesy when parking in our community.

Often management receives concerns from neighbors in the community who aren't being mindful when parking. Several repeat concerns are listed below. Please remember to educate all guests and visitors of the below items.

HANDICAP PARKING- Please remember that these spaces are not ASSIGNED, and are at a premium. Even though our community has many more handicap parking spaces than required by law, we are a 55+ community and many residents are in need of closer parking. If your car is going to not move for a long period of time PLEASE do not park in a handicap space. This will allow use of these spaces for many other residents.

LONG TERM PARKING- If you are not planning on moving your vehicle for a long period of time, please park your vehicle away from the building entrances. Those going on vacation, or simply having a second or third vehicle that doesn't move daily should park in spaces further from the door to allow for residents who are frequently exiting and entering the building to use the premium spaces.

PARK PROPERLY- Please remember to park within the lines as straight as possible. Remember that neighbors will need to park on either side of you, so parking in between the lines is necessary for all permissible vehicles to be able to fit in.

NO COMMERCIAL VEHICLES ARE PERMITTED- Vehicles with lettering advertising business, commercial vehicles over ¾ ton or other large vehicles (with exception of temporary moving trucks not parked overnight) are not permitted to park in the community for purposes other than completing resident work. Any resident who has lettering on their everyday vehicles MUST cover the lettering when in the community, or cease from parking within the community.

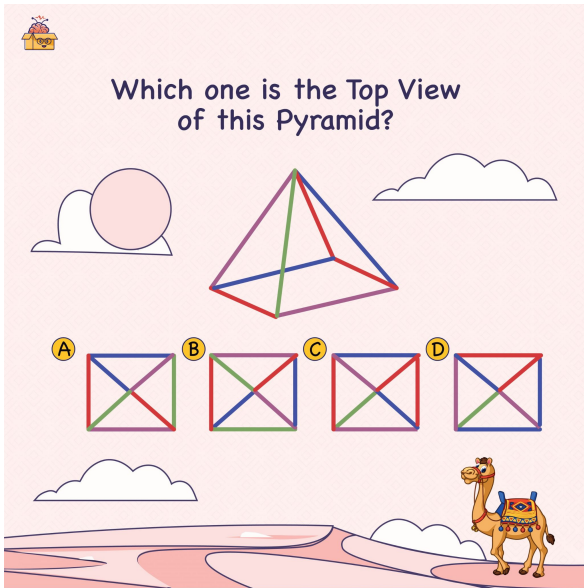


As a reminder, please DO NOT feed or leave food for animals outside either domestic or wild. Leaving food outside attracts unwanted insects, pests and wild animals that can and do cause harm to the community's plantings, and can be a danger to people. Recently a fox with mange has been spotted and with cooler weather approaching more animals will be scavenging for food.

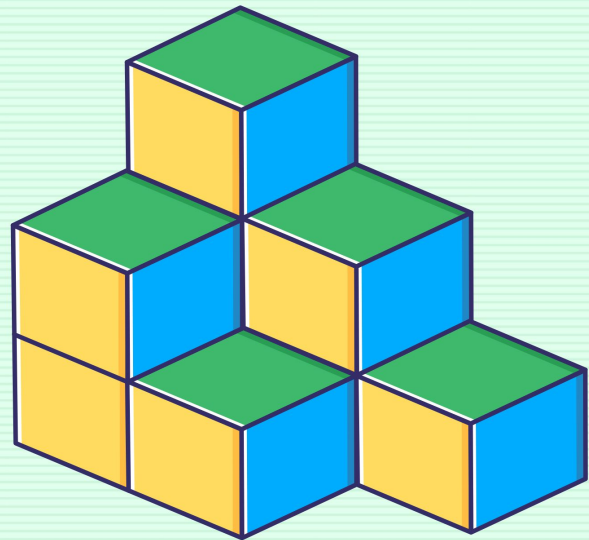
BRAIN TEASERS



What is always found on the ground but never gets dirty?



How many cubes are there?



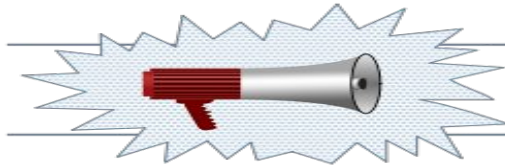
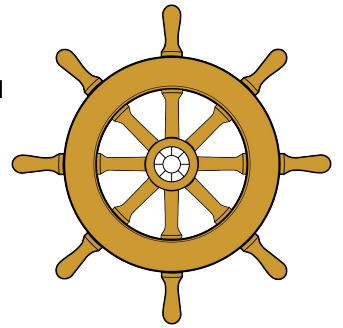
Brain Teaser 5

JOB
POLISH
HERB

What is special and in common about the words job polish and herb?

Forrest left home running. He ran a ways and then turned left, ran the same distance and turned left again, ran the same distance and turned left again. When he got home, there were two masked men. Who were they?

Our only current opening now in the Captain position is 2606 Hoods Mill. If you are interested in volunteering please reach out to Cathy Goff cathymgoff@hotmail.com



**IMPORTANT
ANNOUNCEMENT**

Anne Arundel County Department of Aging will present:

Dementia Live

October 4 @ 1:30 pm in the clubhouse.

Come experience a dementia simulation that immerses you into what life would be like with dementia followed by an educational session.



Please remember to turn the thermostat back down to 73 or higher when leaving the gym if you are the last person there.

BRAIN TEASERS- ANSWER KEY FROM PRIOR EDITION

A woman shoots her husband. Then she holds him underwater for over 5 minutes. Finally, she hangs him. But 5 minutes later they both go out together and enjoy a wonderful dinner together. How can this be?



Turn me on my side and I am everything. Cut me in half and I am nothing. What am I?

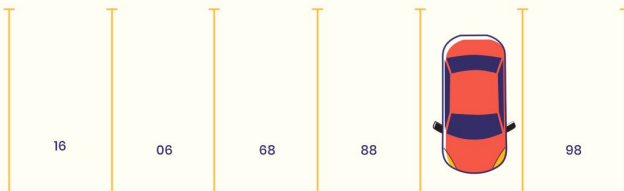


ANSWER: The number 8

ANSWER-The woman was a photographer. She shot a picture of her husband, developed it, and hung it up to dry.



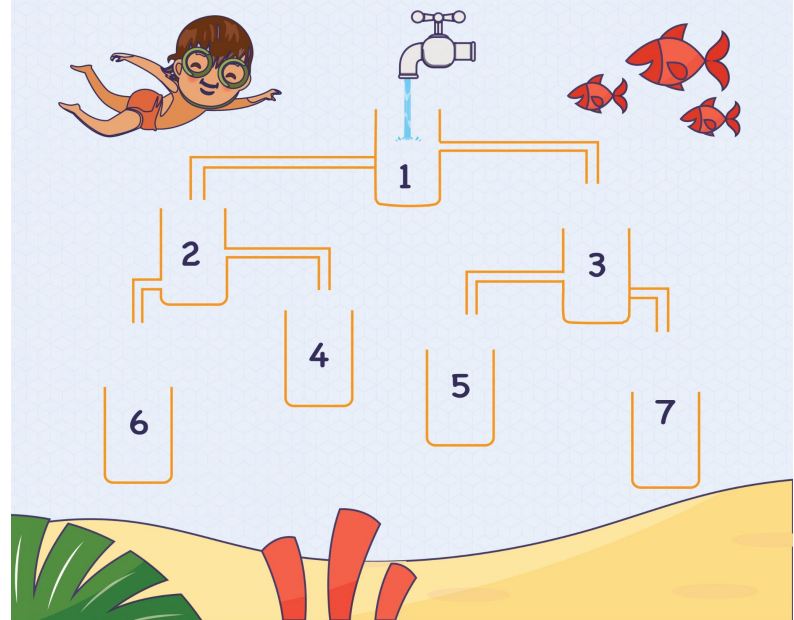
What's the car's parking spot number?



Answer: 87 To solve this you'll need to look at the puzzle from a different angle. What you see are inverted numbers, the actual sequence is 86, 87, 88, 89, 90, 91.



Which glass will fill up first?

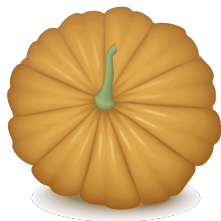


ANSWER: If you thought it is 6, it's wrong. Look at the pipes connected to beakers. The lower pipe connected with the first beaker is closed — the water won't go through it. So now eliminating options with closed pipes, it's the beaker number 5 that'll fill up first



COOKING CORNER

Recipe courtesy of The Pioneer Woman



PUMPKIN MAC AND CHEESE

Ingredients

1/4 c. plus 2 tbsp. unsalted butter, divided
3 cloves garlic, grated and divided
1/2 c. panko breadcrumbs
2 tsp. kosher salt, divided, plus more for pasta water
3/4 tsp. ground black pepper, divided
1/4 c. grated parmesan cheese
1 lb. dry cavatappi pasta
6 sage leaves
1/2 medium yellow onion, grated
2 tbsp. all-purpose flour
1 tsp. ground mustard
1/4 tsp. ground nutmeg
1/4 tsp. cayenne pepper
2 c. whole milk
1 (15-oz.) can pumpkin puree
8 oz. fontina cheese, shredded
8 oz. smoked gouda cheese, shredded

YIELDS:
4 - 6 serving(s)

PREP TIME:
15 mins

TOTAL TIME:
45 mins

Directions

1

In a small nonstick skillet, melt 2 tablespoons of the butter over medium heat. Add 1 grated garlic clove and cook until fragrant, about 30 seconds. Stir in the panko breadcrumbs, 1/2 teaspoon salt, and 1/4 teaspoon pepper and toast, stirring frequently, until the panko is golden brown, 2 minutes.

2

Remove the mixture to a small bowl and cool for 5 minutes. Stir in the parmesan.

3

In a large pot over medium-high heat, bring water to a boil. Add the pasta and salt to taste. Cook, stirring the pasta, until just under al dente, 5 to 6 minutes. Drain the pasta, reserving 1/2 cup of the pasta water.

4

In the same pot over medium heat, melt the remaining 1/4 cup of butter. Stir in the sage leaves. Cook, stirring frequently, until the sage is lightly fried and the butter is deeply golden and smells toasty. Remove the sage leaves to a paper towel-lined plate and add the onion to the butter. Cook until the onion is soft and translucent, 3 to 4 minutes. Add the remaining 2 grated garlic cloves and cook until fragrant, about 30 seconds. Whisk in the flour, mustard, nutmeg, cayenne, the remaining 1 1/2 teaspoons of salt, and the remaining 1/2 teaspoon pepper. Cook until the raw flour smell disappears, 3 to 4 minutes. Gradually whisk in the milk until smooth. Whisk in the pumpkin puree and cook until very thick, 5 minutes.

5

Remove the pot from heat and gradually add the shredded cheeses, whisking until melted before adding more. Taste for salt.

6

Fold in the drained noodles, adding pasta water 1 tablespoon at a time until the sauce coats the noodles.

7

Serve the pumpkin mac and cheese hot, sprinkled with the toasted panko bread crumbs and crumbled sage.

Tip: Play around with the pasta shapes! Any short, ridge-filled pasta will work beautifully with this creamy sauce such as medium shells, mezzi rigatoni, fusilli, farfalle, or regular ol' elbows!



Have a good recipe to share? Please send it to us at info@metropolitanmgmt.com and we will get it in here for your neighbors... don't forget pictures!