

Board of Directors

President:

Cathy Goff
cathymgoff@hotmail.com

Vice President:

Bob Vass
bjvass@yahoo.com

Treasurer:

Ken Bargerhuff
kmbargerhuff@gmail.com

Secretary:

Anne Vandereet
avandereedt@gmail.com

Member at Large:

Carol Ulrick
Carolulrick@gmail.com

Chairpersons

Garden Club:

Margo Carey
410-703-0131
Sandy D.Orazio
margoodenton@gmail.com
tdrslib@yahoo.com

Exercise Room:

Bob Vass
410-672-6429

Social Committee:

Mary Ann Lynskey
410-874-7138
&
Carol Ulrick
410-672-6700

Pet Committee:

Margo Carey
410-703-0131

Architectural Committee:

Mary Jane Alioto
(410) 874-7896

Metropolitan Management Group LLC

P.O. Box 1029 Glen Burnie, MD 21060
www.metropolitanmgmt.com
Ph. 410-508-3819 Fx. 866-736-1926
Info@Metropolitanmgmt.com

Eden Brook Communicator

May/June 2023

Hello



Summer

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

**CONGRATULATIONS TO
RE-ELECTION OF BOB VASS AND
CAROLE ULRICK at Annual Meeting
Continuation held on 6/14/2023.**

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

A NOTE FROM OUR PRESIDENT...



REMINDERS FOR NEW AND OLD RESIDENTS

Quiet time begins at 10pm. Please remember this and be courteous of neighbors

If anyone is having work done in their condo and they are getting new appliances, etc., please remind the delivery people or the contractors that they can not use our trash corrals to dump stuff.

If you go to a trash corral and it is full, please do not leave your trash on the ground. If the corral has 2 dumpsters please check both because usually 1 of the dumpster is not filled. Everytime there is trash on the ground the truck or the driver do not pick that and then the Community has to pay someone to remove it.

Please remember that we do not have assigned parking. If you have 2 or more cars please do not have all of them in front of the buildings. Also, if you are going away for a length of time, please move your cars away from buildings.

I was disappointed at our May Meeting when we did not have a quorum. That is 3 years this has happened. Hopefully next year we will have one.

I would like to give a shout out to the Garden Club - the area is beautiful. Thank You.

I want everyone to have a great summer. Stay safe. Enjoy time with family and friends.

Thank you for your cooperation.

Cathy Goff, President

From the Garden Club:



The Garden Club appreciates that residents are thinking about helping the Club by leaving pots for the Garden, but they really do not need any pots. They have plenty of pots and other supplies. Please do not leave any items in the corrals as donations unless you have spoken to the Garden Club chairs and confirmed the donation.

The Eden Brook Garden Club would like to thank Bob Vass and his neighbor Pete for building a water hookup system in the community garden that enables us to water more efficiently. Because of this system we are using less water. We know that it was a lot of work involved and Bob and Pete worked tirelessly to finish it. A BIG THANK YOU from the Garden Club!

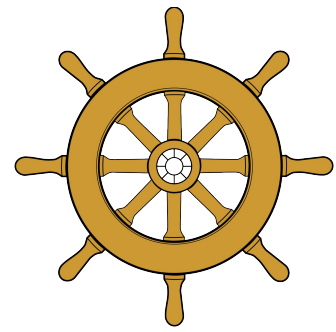
The Garden Club would like to thank and extend our appreciation to all of those residents who contributed and/or purchased items from our fundraiser in April. The funds that were collected contribute directly to the plans and maintenance of the garden. The leftover baked goods were donated to the Odenton Volunteer Fire Department.



DECK CLEANING AND SEALING HAS BEEN POSTPONED...

In May during insurance renewal, the board and management learned of a significant increase to the association's master insurance policy. While we budgeted an increase, with the recent claims in 2022 (fire) and 2023 (water loss) resulted in a much higher increase than anticipated or budgeted. The board and management did renew to maintain insurance, however, we are currently working on obtaining alternate coverage before September. While we work on confirming reduced pricing and alternate coverage, which will be unknown until approximately August- the decision was made to postpone the mandatory deck cleaning and sealing. This decision was made based on the unknown variable of potentially adopting a budget amendment for the insurance costs-which could result in additional owner fees or assessment. The board did not want to initiate the deck cleaning/sealing mandatory charge as well on owners who mostly have set limited incomes. As more information become available on the insurance cost updates we will be sure to keep the community informed.

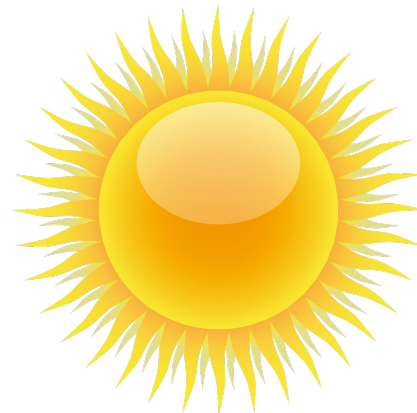
Our only current opening now in the Captain position is 2606 Hoods Mill. If you are interested in volunteering please reach out to Cathy Goff cathymgoff@hotmail.com



CONDENSATE LINE CLEANING

With the use of your AC- condensate lines can become clogged with water and algae. It is important to have your systems serviced and your condensation lines cleaned to avoid back-ups and potential water leaks. Please reach out to an HVAC professional to have this work completed if you have not already this season. It is recommended that this is done **AT LEAST** once a year.

With temperatures rising for the summer, remember these helpful hints to keep cool...



- **Keep curtains and shades drawn when leaving for the day. This not only keeps out sun but can help insulate your home to keep cool air in.**
- **Drink plenty of fluids! It seem simple, but many people become sick from being dehydrated. Grab an inexpensive insulated water bottle to carry with you throughout the day.**
- **Take cool NOT cold showers and baths to cool down. This helps your body temperature regulate slowly.**
- **SUNSCREEN, SUNSCREEN, SUNSCREEN! Don't forget to protect your skin when your outside.**
- **Switch to a daily moisturizing lotion with aloe vera as an ingredient. Studies have shown that applying this to your skin helps keep your body temperature cooler.**

EDEN BROOK DIRECTORY UPDATE

We recently distributed an updated resident directory with updates that were used as of March 2023. Our amazing directory administrator was inundated with messages with additional updates. Please know that our Secretary Anne Vanderveet took over the directory project mid stream from another volunteer who was unable to complete it. She has been working with information the owners/residents provided as updates through the proper channel (updated directory page and email to eb.community.info@gmail.com). Anne has received a number of additional updates to the directory since our recent publication. As a result, we will be working on a new updated version to be issued sooner than the update planned for end of year. We appreciate everyone's understanding with this process and give a huge THANK YOU to Anne for taking on this project.



With the pleasant weather, residents might start using the grills and picnic tables that are out for all community use. Please remember after using the grills, clean up the grill so the next person has a clean one.

Enjoy your summer.

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

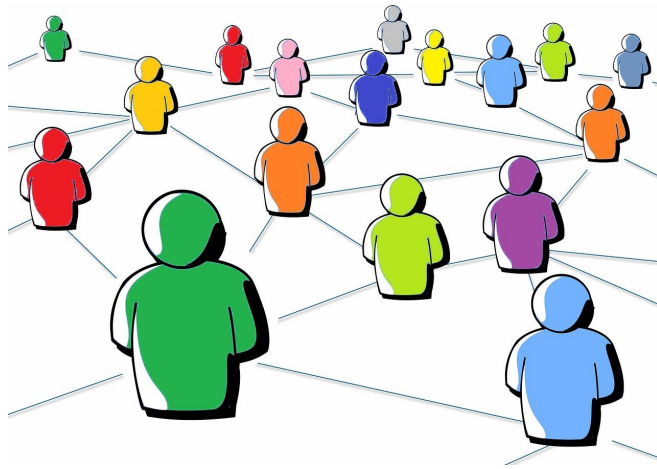
- DRYER VENT CLEANING (AUGUST 2023)
- EMERGENCY CONTACT AND GENERAL CONTACT UPDATES INCLUDING 55+ AGE VERIFICATIONS
- COMMUNITY WIDE ROOF CLEANING (POWERWASHING OF WHITE METAL ROOFING OVER ENTRANCES)
- COMMUNITY WIDE RAILING CLEANING
- CONCRETE REPAIRS NEAR "DOG PARK" AREA



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**



With many new residents in the community, we wanted to remind owners of the very active Social Committee in our community. The committee is getting back into full swing after some time off during COVID restrictions. Below is information as a reminder to our owners.

Eden Brook has a very active Social Committee. We invite all new and old residents to consider joining the committee. We meet every other month for planning. Please call Mary Ann (410- 874-7138) or Carol (410-672-6700) if interested.

Events are held mostly on the first Friday of the month, unless otherwise specified on the building flyers. Flyers are posted a week before an event in the foyers of each building. The usual event is at 6:00 and residents rotate bringing appetizers and salads, entrees, and desserts - also everyone brings a beverage of choice.

A basket for donations will be at events where we are providing the food. The Social Committee functions with a limited yearly budget. We provide decorations, party goods, and often food. For this reason, donations are needed. A portion of the donations will be donated to the Maryland Food Bank. This monetary contribution will replace the collection of canned foods.

BACK BY POPULAR DEMAND... You told us and we listened. Brain Teasers and Puzzles are back in this edition of the communicator. Keep an eye out for answers in the next edition.

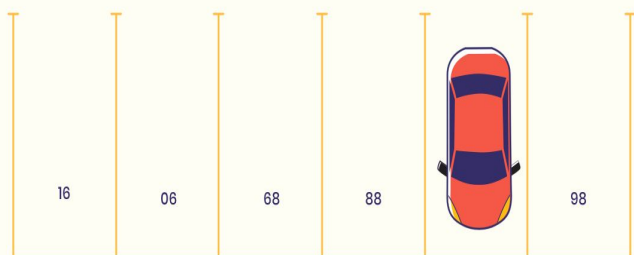
BRAIN TEASERS



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?



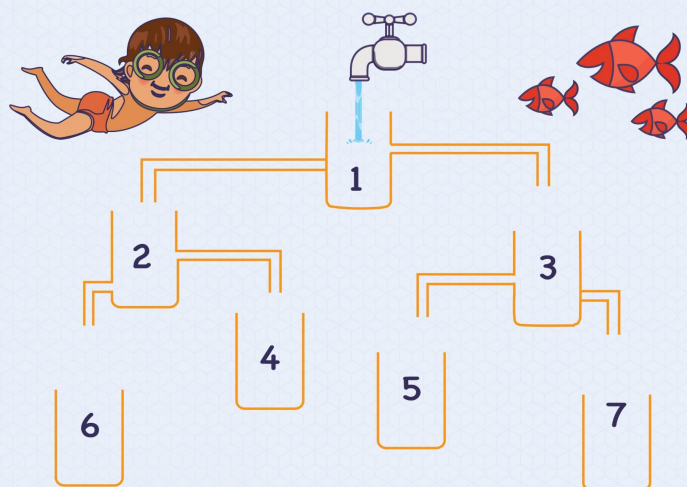
What's the car's parking spot number?



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



Which glass will fill up first?





COOKING CORNER

Recipe courtesy of www.bonappetit.com

8-12 servings- A CLASSIC SUMMER POTATO SALAD

10 medium Yukon Gold potatoes (about 3 lb.)
1
cup plus 2 Tbsp. Diamond Crystal or ½ cup plus 2 Tbsp. Morton kosher salt
4 large eggs
1 cup mayonnaise
¼ cup sweet relish
3 Tbsp. yellow mustard
2 Tbsp. Dijon mustard
1 medium red bell pepper, ribs and seeds removed, cut into ¼" pieces
½ medium red onion, cut into ¼" pieces
2 celery stalks, sliced ¼" thick

[Barbecue Seasoning](#), paprika, or freshly ground black pepper (for serving) **Step 1**



Bring 10 medium Yukon Gold potatoes (about 3 lb.), 1 cup Diamond Crystal or ½ cup plus 1 Tbsp. Morton kosher salt, and 3 quarts cold water to a simmer in a large pot over medium heat; cook potatoes until tender, 18-22 minutes.

Step 2

Meanwhile, using a slotted spoon, carefully lower 4 large eggs into a medium saucepan of boiling water and cook, adjusting heat as needed to maintain a gentle boil, 10 minutes. Transfer eggs to a bowl of ice water and let cool until just slightly warm, about 2 minutes.

Step 3

Remove eggs from ice water. Gently crack all over and peel; discard shells. Cut eggs in half lengthwise and scoop out yolks into a large bowl. Coarsely chop egg whites; set aside. Mash yolks with a fork until smooth. Add 1 cup mayonnaise, ¼ cup sweet relish, 3 Tbsp. yellow mustard, 2 Tbsp. Dijon mustard, and remaining 2 Tbsp. Diamond Crystal or 1 Tbsp. Morton kosher salt; mix well. Fold in 1 medium red bell pepper, ribs and seeds removed, cut into ¼" pieces, ½ medium red onion, cut into ¼" pieces, and 2 celery stalks, sliced ¼" thick.

Step 4

Drain potatoes; let cool 5 minutes. Peel with a paring knife; cut into ½" pieces. Add to dressing and gently toss; fold in reserved egg whites. Cover and chill at least 1 hour and up to 3 days.

Step 5

Sprinkle with [Barbecue Seasoning](#), paprika, or freshly ground black pepper before serving.



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!