

# Ryan's Ridge Condominium Association

#### Norma Meyer

Regional Manager

#### Michele Balch

Community Manager

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Email: m.balch@dilucia.com

#### Website

www.dilucia.com/rr

#### **Online Billing**

www.rentcafe.com

#### Office hours

Monday- -Friday: 9 -5

#### **Board of Trustees**

Mike Dolan, President
Joe Kenna, Vice President
Beth Gracco, Treasurer
Doreen Trapani, Secretary
Shirley Strickland, Trustee
John Teresa, Trustee
Kelly Grace, Trustee

## HOLIDAY HOURS

DiLucia Management offices will be closed on December 25th & January 1 in observance of the holidays.

## **ELECTION 2024**

The Annual Homeowners Meeting and Election has been scheduled for January 17, 2024 at 6:00 PM. This will be a Zoom meeting. The Zoom information will be sent out along with the agenda as the meeting date draws near. You are also welcomed to participate via phone.

Please keep an eye out in your mail for the proxy ballot. It will be sent out around December 22nd.

Your opinion counts. It is beneficial getting everyone together at one time to discuss what is happening in the community. It also gives the Board an opportunity to from homeowners. Hope to see you there!

## IN THIS EDITION:

- 2024 Board Election
- ♦ 2024 Budget Info
- Holiday Hours
- ◆ December Calendar

- Homeowner Insurance
- ♦ Winterization
- ◆ Fall Cleanup
- Vacant Units
- Holiday Fun

## REMINDER!

Beginning January 1, 2024—Your Monthly Maintenance Fees are \$225.00 per month. They are due on the 1st of the month and are considered late after the 15th of the month. A \$20.00 late fee will be assessed to your account if you are late.

## JANUARY CALENDAR

January 1 — Monthly Fees are Due

January 1—New Year's Day

January 15—Martin Luther King Day

January 16—Late Fees Assessed

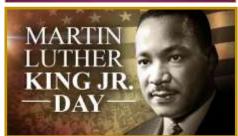
January 17—Annual Election/Board Meeting

## VACANT UNITS

If you are aware of any unoccupied units in the community, please contact Management so that the necessary steps can be taken to prevent frozen pipes this winter.

Please submit your current homeowner's insurance to the Association office, so we can update our files.







## CENSUS FORMS

Census forms are required yearly by all homeowners and tenants.

Forms will be sent out but you can find it online at dilucia.com/rr to complete one ahead of time.

They are due by March 10th. There is a \$15 violation fee assessed monthly (for each form if an owner and tenant are required) if not completed and sent to the office.

## RENTAL UNITS

Per Community Rules and Regulations, all owners who rent their condos must complete a rental packet and pay the appropriate administration fee.

All required forms can be found online at dilucia.com/rr or by emailing the Community Manager, m.balch@dilucia.com.

Your cooperation in this matter is appreciated, feel free to contact me should you have any further questions.

## **PARKING**

Each Unit in Ryan's Ridge has assigned parking. If you are unsure of your parking space/spaces, please contact Michele at m.balch@dilucia.com.

All over flow parking should be on Michael Avenue, not in a vacant units parking spot.

No boats, trailers or RVS are permitted.

# WARM UP WITH WINTER EATS

## CREAMY ITALIAN CHICKEN FETTUCINE

## INGREDIENTS

- 1/2 lb. fettuccine, uncooked
- 3 cups mixed fresh broccoli florets and red pepper strips
- 2 Tbsp. oil
- 3/4 lb. boneless skinless chicken breasts, cut into strips
- 1 cup milk
- 4 oz. (1/2 of 8-oz. pkg.) Cream Cheese, cubed
- 3/4 cup Shredded Italian Cheese Blend
- 3 Tbsp. Grated Parmesan Cheese

## **Directions:**

- 1. Cook pasta in large saucepan as directed on package, omitting salt and adding vegetables to the cooking water for the last 3 min.
- 2. Meanwhile, heat oil in large skillet on medium-high heat. Add chicken; cook and stir 8 min. or until done. Remove chicken from skillet; cover to keep warm.
- 3. Add milk and cream cheese to skillet; cook on low heat 5 min. or until cream cheese is completely melted and mixture is well blended, stirring constantly. Stir in chicken and shredded cheese.
- 4. Drain pasta mixture; place on serving plate. Top with chicken mixture and Parmesan.