

# Ryan's Ridge Condominium Association

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Website

[www.dilucia.com/rr](http://www.dilucia.com/rr)

Online Billing

[www.rentcafe.com](http://www.rentcafe.com)

Office hours

Monday- -Friday: 9 –5

## Board of Trustees

**Mike Dolan**, President

**Joseph Kenna**, VP

**Greg Torian**, Treasurer

**Doreen Trapani**, Secretary

**Shirley Strickland, & Beth Gracco**— Trustees

## HOLIDAY HOURS

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

## ELECTION 2025

The Annual Homeowners Meeting and Election has been scheduled for January 22, 2025 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 23rd.

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:

- ◆ 2025 Board Election
- ◆ Dues Reminders
- ◆ Holiday Hours
- ◆ January Calendar
- ◆ Homeowner Insurance
- ◆ Winterization
- ◆ Fall Cleanup
- ◆ Vacant Units
- ◆ Holiday Fun

## REMINDER!

There is no increase to your fees this year. As a reminder, your fees are due on the 1st of the month with a 15 day grace period. If your fee is not received before 4 pm on the 15th of the month you will receive a \$20.00 late fee. If the 15th falls on the weekend, your fee must be received before 4 pm Friday before the 15th or you will be charged a late fee.

## JANUARY CALENDAR

January 1 —Monthly Fees are Due

January 1—New Year's Day

January 16—Late Fees Assessed

January 20—Martin Luther King Day

January 22—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](http://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](http://dilucia.com/rr) or by emailing the Community Manager, [m.balch@dilucia.com](mailto: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](mailto: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.