



On The Edge

Edgewater Condo Association News

Volume 2 #2

November-December 2003

Bob Tripp, Managing Editor

Edgewater Community Website: seiz2day.com/edgewater/

It's holiday party time soon!

Safety first

When you encounter suspicious or possibly illegal behavior on our property, please take a few minutes to report the incident to the police and to inform our property manager, Harry Anderson [email: handerson@procamlink.com] Mr. Anderson would like to know of these occurrences so that he can put up notices alerting residents to what is transpiring where they live. No matter how insignificant you deem a particular matter, it is strongly encouraged that you inform Mr. Anderson. Residents would be grateful to know of incidents that could possibly affect them - especially when it comes to their safety.

--Connie Sisk, Member of the Board of the Edgewater Condo Association

Battlefield Towing has moved!!

So, you ask, why should I care?



Because if your car is towed from Edgewater Condos, it will be towed to Battlefield Towing. And it has moved! —Thanks to Edgewater Board member Kathy Reddle for alerting us!

Address & directions, Page 4

Mark your calendars!

Edgewater's Annual Holiday Party is Friday, **December 5th @ 7:30 p.m.**, in the Community Center by the swimming pool. Please bring a dish to share with your neighbors. We hope you can come out and spread some holiday cheer to your neighbors!



Main entrance to the Community Building

Inside...

- P. 2: Message from Cyberspace—Identity Theft
- P. 3: Neighborhood Service Corner Recipe Exchange
- P. 4: Battlefield Towing directions More of Recipe Exchange
- P. 5: November 2003 Calendar
- P. 6: December 2003 Calendar



Message from Cyberspace

by Sue Merk, sbmerk@aol.com
Edgewater Condo Webmaster

Identity Theft

The FTC issued a survey in September 2003 (www.ftc.gov/opa/2003/09/idtheft.htm) which showed that **9.9 million Americans were victims of identity theft in the past year**. This accounted for \$5 billion in consumer out-of-pocket expenses and \$48 billion in losses to business and financial institutions.

Ways to avoid ID theft online:

1. Choose good passwords which have different kinds of characters in them - alpha (both upper and lower case); numeric; and special characters (such as ? ! & \$). Do not use common words, family names, birth dates, SS #'s, etc. Change your passwords often, keep a list of them in a secure place and don't share them with anyone.
2. Don't give out personal info over the Internet unless you've initiated the contact and you know whom you're dealing with. Avoid giving out your mother's maiden name, your birth date or your SS# without asking why they are necessary.
3. Use a secure browser which encrypts info sent over the Internet and make sure it has the latest security updates from the manufacturer.
4. Don't store confidential info on your computer which could be accessed by a virus mechanism. Install and update virus protection software often and also consider installing a personal firewall.
5. Don't use automatic login features which save your user name and password so you don't have to enter them each time. Always log off secured sites so no one has the chance to access them while you still might be logged in.
6. Delete all personal info before disposing of an old computer which may require using a "wipe clean" utility program to overwrite the hard drive.

The FTC maintains the nation's primary identity theft website at www.consumer.gov/idtheft which provides an enormous amount of critical and useful information. An excellent booklet called "**Identity Theft: When Bad Things Happen to Your Good Name**" can be downloaded from this site along with an **IDTheft Affidavit** which is used to report a theft incident. You can also call the toll-free hotline at **1-877-IDTHEFT (438-4338)** to file a complaint or **1-877-FTC-HELP (382-4357)** to get more info.

Visit the Edgewater Condo website at: <http://seiz2day.com/edgewater>
to access a calendar of local events and
helpful info for new (and old) residents.

Your Neighborhood Service Corner

A new On The Edge feature

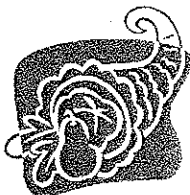
Sometimes what you're looking for is right outside your front door. That's our reason for re-introducing the resident's services section of On The Edge. So.... Calling all neighbors! Do you have services that can add value and ease to your fellow neighbor's everyday lives? Then contact Bob Tripp [trippm@yahoo.com] with your suggestions to post your **small** at-home-business-or-service right here:

Southern Living
at HOME.



Enjoy 15% Off

Shop exclusive products from the comfort of your own home & save! As my Neighbor receive 15% off your first single item purchase. Please visit my website to discover the EASY way to shop for **FREE & 1/2 PRICE!** Save more with **Monthly Specials**. November offers TWO Specials for twice the savings!! Need corporate gift ideas this Holiday season?! Visit www.southernlivingathome.com/lana or CALL ME 703.904.8556 to see great products up close! Your Consultant & Neighbor ~ Lana Marthinsen



Recipe Exchange

Delicate Lemon Squares

1 cup all purpose flour
1/4 cup confectioner's sugar
1/2 cup butter

2 Eggs
1/4 cup granulated sugar
3 Tbs. lemon juice
2 Tbs. all purpose flour
1/2 tsp. baking powder
Confectioners' Sugar

Stir together 1 cup flour and 1/4 cup confectioner's sugar; cut butter till mixture clings together. Put into un-greased 8x8x2 baking pan. Bake at 350 for 10-12 minutes.

In mixing bowl beat eggs; add granulated sugar and lemon juice. Beat until slightly thick and smooth, 8-10 minutes. Stir together 2 Tbs. flour and baking powder; add to egg mixture. Blend until moistened. Pour over baked layer. Bake at 350 for 20-25 minutes. Sift confectioner's sugar over top. Cool; cut cookies into 1inch squares.

Creamy Pumpkin Dip

2 [8 oz] packages of cream cheese, softened
1 (16 oz) package of powdered sugar, sifted
1 (16 oz) can pumpkin
2 tsp. ground cinnamon
1/2 tsp. ground nutmeg

Beat cream cheese at med. speed with electric mixer until creamy; gradually add sugar, beating well. Stir in pumpkin, cinnamon & nutmeg. Serve immediately, or cover & chill. Serve with Gingersnaps!

Yield: 5 cups

[Recipe Exchange continued on Page 4]

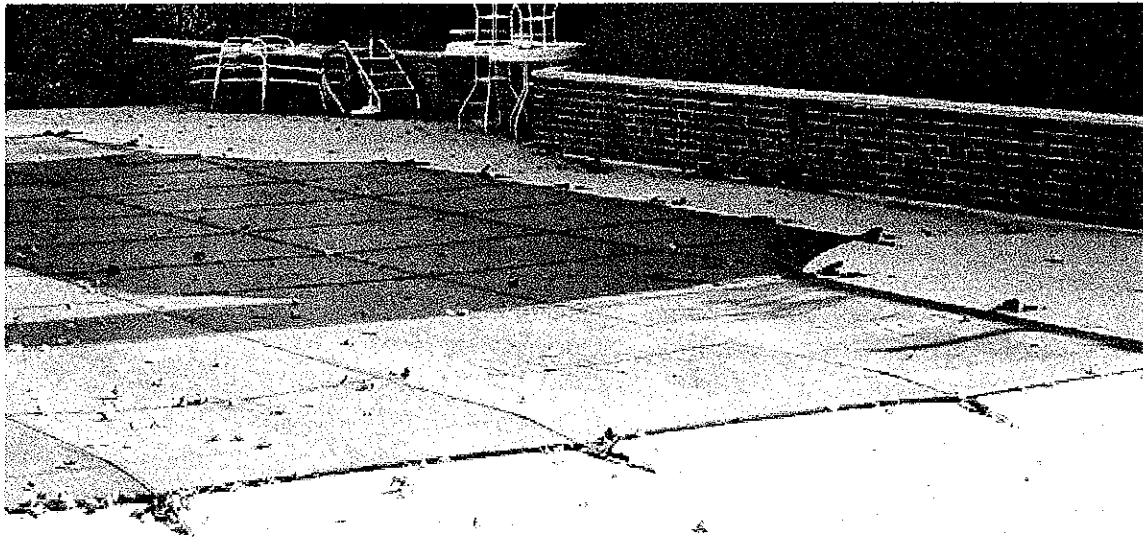
**Directions to
Battlefield Towing**
14800 Thompson Road
Chantilly
Phone: 703-709-7723

Fairfax County Parkway
Right on Franklin Farm
Left on Centreville Road
Right on Lee Jackson Highway
(Route 50)
Go under 28 (Sully Road)
Right on Stonecroft
Left on Thompson.

[Dulles Toll Road west to 28 & South
to 50 also works]

**What does an outdoor swim-
ming pool do during the
winter??**

Why, it sleeps peacefully under a
snug cover....check out the
Edgewater pool by the Commu-
nity center, below!!



P. 4

Recipe Exchange

[continued]



**Bourbon-Cranberry
Sauce**

1/4 cup dry white wine
1/4 cup water
1/4 cup granulated sugar
2 Tbs. bourbon
1 Tbs. molasses
1 (12-ounce bag) fresh cranberries,
rinsed and drained
grated zest and juice of 1 lime
grated zest and juice of 1 orange

Directions: Place wine, water, sugar,
bourbon and molasses in a 4-quart
saucepan and cook over medium heat,
stirring occasionally, until the sugar dis-
solves. Add the cranberries and citrus
zest and juice, then simmer until all the
cranberries pop, about 15 minutes. Cool
for at least 1 hour before serving.
Makes 3 cups. Can be made a day
ahead.