



Cambridge Court Newsletter

April 2026

VCC HOA News

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The Board has appointed previous Board member Jim Murphy to complete Brenda's term due to her illness.

Next Board Meeting will be May 21st at 10 am at the Webster Library

Reserve Study Committee

Jackie Beckerman Jim Murphy
Jerry Giudici Anita Taylor

When calling Crofton please identify yourself as The Villas of Cambridge Court in Webster. (There is also a Cambridge Court in Fairport that Crofton manages).

For the Fastest, Most Effective Response
Please EMAIL all questions/comments/concerns to the Property Manager and "CC" the Assistant. Always include your complete address in all correspondence.

Property Manager: Kelly Mobilio
kelly@croftoninc.com
Assistant Manager, Theresa Strickland
Theresa@croftoninc.com

Your Community Website is:

<https://www.croftoninc.com/villas-of-cambridge-court>

How to Report a Problem

1. EMAIL Property Manager & “CC” the Assistant
2. Call your own insurance company
3. Property Manager calls USI (VCC Master Insurance policy)
4. An insurance adjustor will come out to assess the damage.
5. Then the information is sent to the Board

All residents should have emergency contact information on file. Please EMAIL us to ensure we have the most up to date information. www.croftoninc.com

Social Events

Community Garage Sale

Saturday May 16th 9-5 pm (Rain or Shine)

Friday May 15th - Neighborhood Walk

Around 6-8 pm

Community Picnic

Saturday June 13th - Appetizers at 3pm, dinner at 5:30 pm at the firepit

We need commitments of 50 people by May 15th in order to move forward –

please email Theresa@croftoninc.com

Payment of \$18/person due May 30th

Games/Cards Group

Linda Coppola is the contact person. Contact her at (585) 601-6069 or llcwml@gmail.com

Meetings are at 1 pm

May 27th - Laura

Games Group is looking for new members. Please consider joining us.

Bunco Group

Group meets once a month, on the third Thursday night at 7 PM. We are always looking for subs so if you're interested, please send me your name, email address and phone number.

Contact Barb Stam

StampedeBma@gmail.com 585-747-3696

CC Ladies Dinner

Tuesday, May 5th at 5 pm at the Cobblestone's.

Contact Linda Coppola 585-601-6069

llcwml@gmail.com

Book Group

The Book Group meets on the third Thursday of each month. Meeting time is 3:00 pm. at the Webster Presbyterian Church, 550 Webster Rd.

Contact Linda Coppola 585-601-6069 or llcwml@gmail.com for questions.

May 21st – Horse – Geraldine Brooks

June 18th – The Memory Library – Kate Storey

Book Group is always looking for new members. Please consider joining us.

Reminders

Garbage & Recycling bins need to be put out:

May 1st, May 15th, May 30th (due to Memorial Day), June 12th, June 26th

For Your Information

Shriners loan out medical equipment 585 671-7701

Lifespan will help with personal safety and protection services within your home. Safety equipment, Medicare info, eldercare services, etc. 585-244-8400 www.lifespanrochester.org

Constellation (Ginna Nuclear Plant)

Emergency Planning information for residents, workers, and visitors within 10 miles of a Constellation nuclear power plant is posted on our website: ([link here](#)) or call 800-220-2159 for a printed brochure

Recipe

 courtesy of Linda Coppola

Generic Quiche (pie crust optional)

Ingredients

1 cup	cheese grated
1 cup	cream, half & half
4	large eggs
1-1.5 cups	fillings of your choice
1 tsp	salt
1.5 tsp	herbs your choice
To taste	black pepper

Directions

Preheat oven to 350 F

Prepare & pre-bake pie shell in 9" pie plate for 5 minutes, if using, cool

Prepare fillings- sauté, par-boil, chop as needed
Combine cheese and fillings and place in pie plate
Beat eggs
Add half & half, salt, herbs, black pepper
Mix well and pour over all
Bake 30-40 minutes until golden brown and knife inserted in center comes out clean

For Fillings

Suggestions – sauté, par-boil or chop (remember they will be cooking further in the oven)

Spinach, broccoli, zucchini, asparagus, onion, pepper, crab, shrimp, sausage, bacon ham, turkey, whatever you like

I have combined these as crustless versions:

Broccoli, ham, and cheddar
Bacon, onion, peppers, and Swiss
Shrimp, spinach, and muenster
Crab, asparagus, gouda

Be creative

Newsletter Distribution & Editors

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