



FROM THE GENERAL MANAGER'S OFFICE

Aloha from the beautiful Bali Hai Villas! Autumn is well under way, with families, friends and others visiting our island paradise!

We continue to host exciting, culturally-themed activities at the Clubhouse, from lei/jewelry making to coconut basket weaving to both yoga and massage therapy sessions provided on the Mahina Terrace. Additionally, live entertainment is provided regularly, complimented by Mai Tais, and many attend our weekly potluck dinners as well. During your next visit to Bali Hai Villas, please be sure to review our current activities schedules upon the Clubhouse display board for a complete listing, as many more new activities are planned to be introduced throughout the year.

In July, all key card-accessible unit door locks at the resort were replaced with RFID-contactless technology, improving guest satisfaction and operational efficiency. We also anticipate both the tile replacement of the Waialele Pool and the shingle replacement of the Waialele Cabana to be completed mid-October, necessary improvements that will enhance vacation experiences at the resort to be sure! Lastly, both the Mahina and Waialele Pools are now heated during Kauai's "winter" months, providing more comfort and increased refreshment for all.

We are looking forward to greeting you at Bali Hai Villas in the near future!

MEET THE BALI HAI VILLAS' GREEN TEAM

Our Bali Hai Villas Green Team represents all operating departments, and strives to reduce the resort's carbon footprint, increase associate/owner/guest awareness of greening/environmentally-friendly practices at work and at home, and implement operating procedures at Bali Hai Villas that are aligned with their overall mission.

In celebration of Earth Day earlier this year, the Green Team planted citrus trees at the resort. Soon the lemon, lime, tangerine and grapefruit that these trees bear will replace the store-bought fruit currently provided at the Clubhouse beverage station. Additionally, the Green Team has been involved in resort initiatives to reduce the set points of all water heaters at the property, and has recently supported the installation of hybrid heat pump water heaters at the resort, in an effort to reduce electrical consumption and water utilization. Also, the Green Team recommended the installation of aerators within the resort's bathroom sinks, further reducing water consumption, and provided an irrigation plan to the property which reduced water utilization almost twenty percent.

Lastly, the Green Team recommended the elimination of air-conditioning supply to the exterior Clubhouse corridor where the Fitness Center is located, reducing the cooled air provided to the overall Clubhouse and the expense to do so, and requested that filtered water bubblers be installed within the Fitness Center, Housekeeping Department and Associate Lounge, reducing the utilization of plastic water bottles at all locations.

As Doug Fine, Green Team Chairperson, says, "Go Green or Go Home"!

We are proud to introduce the Bali Hai Villas' Green Team!



Pictured left to right above: Bali Hai Green Team members Doug Fine, Tatsiana Dashkevich, Ankit Sharma and Flo Espinosa



Lau Lau (Kalua Pork w/ Butterfish, Wrapped in Taro Leaves)

Lau Lau is a native Hawaiian dish, traditionally prepared with pork wrapped in taro leaf. In old Hawaii, Lau Lau was assembled by taking a few taro leaves and placing a few pieces of fish and pork in the center. In modern times, the dish uses taro leaves, salted butterfish, and either pork, beef, or chicken, and is usually steamed on the stove. Lau Lau is a typical plate lunch dish and is usually served with a side of rice and macaroni salad.

In the classical preparation, the ends of the taro leaf are folded and wrapped again in the leaf. When ready, all the Lau Lau is placed in an underground oven, called an imu. Hot rocks are placed on the dish and covered in banana leaves and buried again. A few hours later the Lau Lau is ready to eat.

Ingredients:

- 2 oz. Hawaiian sea salt
- 6 lbs. boneless pork butt, cut into 2-inch cubes
- 72 oz. taro leaves
- 12 oz. butterfish (black cod), cut into 2 oz. pieces (leave skin)
- 4 oz hickory seasoning/Liquid Smoke
- Nonstick cooking spray

Preparation:

Combine two cups water with hickory seasoning/Liquid Smoke and sea salt in a large bowl. Add pork butt and let marinate in refrigerator for 24 hours.

Cut stems from taro leaves; soak leaves in large bowl filled with water for twenty minutes. Rinse taro leaves, soak again for twenty minutes, and rinse again.

Place 14 inch aluminum foil on counter and spray with nonstick cooking spray. Place one taro leaf on foil and center 12 oz. of pork butt and 2 oz. of butterfish on top. Wrap the taro leaf over the filling, folding in from the sides first, so that the filling is completely covered, rolled shut and closed, using additional taro leaves if needed.

Wrap another one to two layers of taro leaf around filling packet. Tightly fold the foil over the filling packet to completely cover the taro leaves. Repeat with the remaining taro leaves, pork butt and butterfish.

Place the Lau Lau packets in a large steamer pot; cover and cook for six hours, adding water to steamer if needed.



Kalo Loi - Hawaiian Taro Fields of Hanalei

The Hanalei Valley has been an important agricultural site for as long as people have populated Kauai. Polynesians introduced taro to the islands when they first arrived between 300 and 800 AD. After more than 1,000 years of growing taro, production in the Hanalei Valley shifted to rice in the 1800s. The Hanalei Pier was first built in 1892 to support a then thriving rice industry. Production shifted back to taro sometime after World War II.



The Hawaiian Taro Fields (kalo lo'i) of Hanalei are one of the main sources of cultivation for Hawaii's favorite starch, the taro (kalo) root. This respected plant can be prepared many different ways and is eaten in its entirety. The lo'i, or irrigated terrace, is the vast paddy that feeds and nurtures the kalo. These colorful paddys are harvested year-round and the taro farmers work relentlessly in knee-deep mud to combat such enemies of taro as apple snails and droughts to maintain lush, productive fields.

Hawaiians believe the sacred beauty and richness of Kauai's North Shore is the perfect place to grow such a respected and important food source. The root is what is pounded to make poi, and its big, sturdy leaves are the main ingredient for Steamed Lau Lau, found on any traditional Hawaiian menu. These beautiful fields are certainly a must-see when visiting Kauai's North Shore!

In our on-going efforts to go "green", we'd love to send future versions of this newsletter and other association correspondence to you via email! Kindly send your updated email address, along with your name and owner/contract number to: balihaiioa@wyn.com. Mahalo!

Bali Hai Villas "Creating Lifelong Memories with Aloha"

Feel free to contact your Board of Directors or General Manager should you have any questions, comments or concerns.

PAHIO at Bali Hai Villas Interval Owners Association Board of Directors:

Patti Thiele
President

pthiele@chicagobooth.edu

Trish Harrington
Vice President

trish@aleapaheadit.com

Wayne Pederson
Treasurer

wayne.d.pederson@gmail.com

Phil Brown
Secretary

ebibrown@msn.com

Doug Keeling
Director

dkeel002@aol.com

Sean Cannard, General Manager
Bali Hai Villas

808. 826. 2821

sean.cannard@wyn.com

Doug Fine, Assistant General Manager
Bali Hai Villas

808. 826. 2827

doug.fine@wyn.com

Please visit the website!

www.Pahio.com