

FROM THE GENERAL MANAGER'S OFFICE



Aloha from Bali Hai Villas! "Ho`oilo", or "winter season" on Kauai, has brought cooler temperatures, increased rainfall and variable trade winds, and families, friends and others from around the world have enjoyed visiting our island paradise!

Late-July, we welcomed Bethany Sloan to our Bali Hai Villas leadership team as Guest Services Manager. Relocating to Kauai with Marriott Vacations from Breckenridge, Colorado in July 2017, Bethany had most recently served as the Front Desk Manager at the Marriott Waiohai Beach Club.



Additionally, I am pleased to announce that in 2019 the largest producing electric meters at the resort will transition to solar-generated power as the AOA Board of Directors continues to seek and implement practices that reduce the resort's carbon footprint. The culmination of this solar project will see solar photo-voltaic panels installed upon the Clubhouse, Preview Center, and Buildings 1, 4, 5 and 9.



Beginning early-August, the exterior walls, lanais, landings and stairs of Buildings 5, 6, and 8 through 12 were painted and waterproofed, with Buildings 3, 4, 7, the Preview Center and Clubhouse scheduled to be completed by the end of the year. Lastly, the Clubhouse front entrance doors were replaced late October with custom Hanalei Valley-themed, etched and sand-blasted tempered glass panels, greatly enhancing the look and feel of the Clubhouse.

Our Monday evening potluck dinners, complimented by live Hawaiian entertainment and traditional Mai Tai cocktails, continue to be very popular and well-attended, as do our Tuesday morning fish-feeding adventures at the resort's Dolphin Pond. During this interactive activity, guests are provided an overview of the many varieties of fish that call the resort's ponds their homes and have the opportunity to feed our bountiful supply of fish at the same time.

MAKAUWAHI CAVE



Located on the south side of Kauai, sandwiched between CJM Country Stables and Gillan's Beach, is the Makauwahi Cave Reserve, a 17-acre plot of land that hosts restoration projects hoping to repopulate native plants. Finding the reserve is no easy task and we recommend that you confirm with locals and fellow hikers along the way that you're heading in the right direction. The real treasure here, nestled among shrubbery and across a bridge, is a literal hole in the wall.

The small, inconspicuous triangular *puka* (hole) is the entrance to Makauwahi Cave. Entering will require you to crawl on all fours, however, at the end of this cramped passageway is a sight that can only be described as prehistoric.

The space opens up into a circular amphitheater, with walls made of sedimentary rock that boasts its age with jagged layers. Where you may expect to find a ceiling prepare to be dazzled by blue Kauai skies, as the once underground chamber caved in roughly 7,000 years ago.

Native flora, looming palms and ancient rock formations are just some of this cave's surface-level attractions. Its limestone walls hold over 10,000 years of sedimentary record and archeologists have found historic samples of pollen, seeds, Polynesian artifacts and animal bones perfectly preserved here. This is due to the neutral level of acidity in the lake that existed here until the 1950s.

Sometimes the best things in life are hard to find, and Makauwahi Cave is a stellar example. Saying that the trail to this living museum is off the beaten path would be an understatement, however, the light at the end of this tunnel is well worth the trouble!

HAWAIIAN GARLIC SHRIMP

INGREDIENTS

- 2 pounds of jumbo shrimp with shell on, de-veined and dried
- 2 and 1/2 tablespoons flour
- 2 teaspoons paprika
- 1 and 1/2 teaspoons Hawaii Sea Salt or Kosher Salt
- 1/4 teaspoon black pepper
- 18 large garlic cloves minced
- 2 tablespoons extra virgin olive oil (divided)
- 1 stick unsalted butter
- 1/3 cup dry white wine



INSTRUCTIONS

1. Place the flour, paprika, salt, and black pepper in a large bowl or plastic food storage bag and mix these ingredients together until blended.
2. Add the shrimp to this flour mixture and coat the shrimp (all of the flour mixture should adhere to the shrimp).
3. Set the shrimp aside and let them sit while you cook the garlic (this time allows for the flour mixture to adhere to the shell of the shrimp).
4. In a large pan, heat the butter and one tablespoon of olive oil on medium high heat until the butter has melted.
5. Add the chopped garlic to the melted butter & oil, and cook for 2 to 3 minutes or until you see the garlic has turned light brown.
6. Once the garlic has turned light brown, add the wine, and cook for about one minute.
7. Remove the garlic sauce from the pan and set aside. (I do this to help prevent burning the garlic while I cook the shrimp.)
8. Add the second tablespoon of olive oil to the pan and let it get hot. Then, add your shrimp to the pan.
9. Cook the shrimp for 2 to 3 minutes on each side (your cooked shrimp should be pink in color). (I like to cook my shrimp in batches, so that the pan is not overcrowded and to help with even cooking of the shrimp. I usually have to cook only about two batches in my large skillet.)
10. Once you have cooked the last batch of shrimp, add the garlic sauce and other cooked shrimp back into the pan and stir. Then, remove the pan from the heat source. Garnish with optional parsley.



Patti Thiele
IOA Board President

PRESIDENT'S MESSAGE

Aloha Fellow Owners!

We just concluded the October meetings for your PAHIO at Bali Hai Villas Interval Owners Association ("IOA") where we spent a half day meeting with Management and the Design Team to discuss our upcoming refurbishment project.

It was a great discussion and we are excited for the changes planned next year!

Next year's refurbishment project will focus on updating the kitchens and bathrooms of the 129 IOA units and will utilize funds set aside in our Repair & Replacement Reserve Fund.

Our IOA units were constructed over an 11 year period between 1995 and 2006. As construction occurred over that timeframe, the product offering continued to evolve and improvements were made along the way to the units resulting in differences within the interior of the units.

Some differences are minor and likely go unnoticed by owners/guests (e.g. soffits in the kitchen, breakfast bar not the full length of the countertop) while others are more obvious and affect the overall experience (e.g. laminate countertop in kitchen, built-in dresser/closet in guest bedroom limiting TV size). Overall, these differences do result in consistent feedback from owners/guests that the deluxe units in our older buildings look dated. As part of our upcoming 2019 refurbishment project, we are looking to standardize as much as possible our deluxe units to alleviate some of the inconsistencies we see across the portfolio.

Next steps will include bidding out the project, selecting our construction partner, ordering the required materials, and then, finally, the much anticipated installation! Tentatively, we are planning to begin construction next June. We will share more details in upcoming newsletters and you can expect pictures once the updates have been made so that you can see the results in advance of your next visit!

Bali Hai Villas
"Creating Life Long
Memories with Aloha"

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

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