



FROM THE GENERAL MANAGER'S OFFICE

Aloha kakou from beautiful Bali Hai Villas! Our summer season is fully upon us, with families, friends, couples and many others visiting our slice of paradise in search of their own vacation pakele (escapes) on Kaua'i.

In April, Bali Hai Villas welcomed the soothing, relaxing yet invigorating kneads of 'Aina Massage to the resort, with licensed massage therapist Melissa providing delightful escapes to our owners and guests upon our Mahina Terrace on Mondays, Tuesdays and Wednesdays.

Additionally, Botanical Health & Wellness Walks through the lush, manicured and bountiful gardens of Bali Hai Villas are now provided each Wednesday morning by registered yoga teacher, Diane, where owners and guests view over thirty varieties of plants and trees on property and learn of their medicinal, healing properties utilized for generations by indigenous Hawaiian kanaka (native Hawaiian ancestry).

Also, we are pleased that "Uncle Onio" has returned to our Bali Hai Villas' 'Ohana, providing instructional coconut basket weaving classes while talking story and spinning yarns at our Clubhouse on Sunday afternoons.

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.



MEET ABBAS ALI, BALI HAI VILLAS' SUBJECT MATTER EXPERT

A member of the Bali Hai Villas 'Ohana since 2004, Abbas Ali ("Ali", as he is affectionately known) was recently selected as the Hawaii Region's Resort Operations **Subject Matter Expert** in the field and discipline of Maintenance. **Subject Matter Experts (SMEs)** are a group of interconnected Operational Experts, whose purpose is to support the organization's goals through training, knowledge and leadership.

This past spring, Ali traveled to Las Vegas for his field-specific SME certification. He explained, *"If any department manager (in the Hawaii Region) has questions, then the SME's responsibility is to find the answers for them. Any question regarding Resort Operating Procedures, Departmental Operating Policies & Procedures and additional standards."* Ali's SME certification also required that he possess advanced competencies in the mechanical, electrical and plumbing equipment and systems at the resort.

Ali, originally from Fiji, had previously managed a small construction company which had provided him the skills and expertise to step into the many engineering roles he holds today. In 2004, Ali moved his entire family to the Garden Isle, and earned a Bachelor's of Science degree in Facilities Management from Kaua'i Community College.

As only this father of three boys can put it, Ali quips that he is *"... only a hammer and a smile away from childhood. I was born with the handyman gene and have been putting things together and taking them apart for as long as I can remember. After decades of industrial and managerial experience, I've diversified my passion to the hospitality industry."*

"Today, my team and I have the privilege of ensuring the functionality and safe operation of our beautiful resort for the enjoyment of our owners, guests and associates."

"My daily commitments include delivering outstanding guest experiences, maintaining key partnerships with other departments, mentoring and developing my associates, and assuring the financial profitability of the resort. I love what I do and am living my dream."

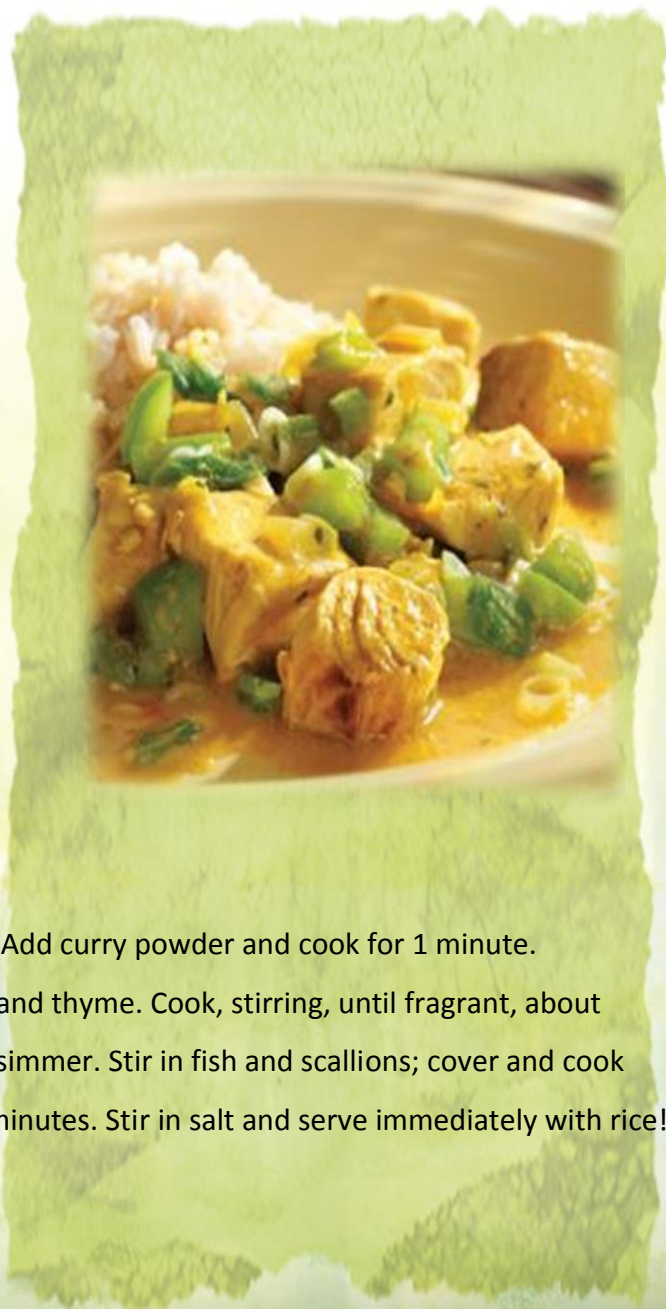


Fish Suruwa – Fijian Fish Curry

For lovers of fragrant coconut curries, this fish curry recipe from Ali's homeland, Fiji, in the South Pacific, will delight your entire family!

Ingredients

- 3 tablespoons canola oil
- 2 tablespoons curry powder
- 1 onion, finely chopped
- 1 green bell pepper, diced
- 2 cloves garlic, minced
- 1 teaspoon chopped fresh thyme
or 1/4 tsp dried
- 1 - 14-ounce can "lite" coconut milk
- 3 scallions, thinly sliced
- 1 teaspoon salt
- 1 teaspoon minced Scotch Bonnet
chile pepper to taste
- 2 pounds mahi-mahi fillets skinned
cut into 1-inch pieces



Preparation

1. Heat oil in a large skillet over medium heat. Add curry powder and cook for 1 minute. Add onion, bell pepper, garlic, chile pepper and thyme. Cook, stirring, until fragrant, about 2 minutes. Add coconut milk and bring to a simmer. Stir in fish and scallions; cover and cook until the fish is just cooked through, 5 to 7 minutes. Stir in salt and serve immediately with rice!

Salt Pond

On Kauai's Western shore, **Salt Pond Beach Park** has a number of protected shallow pools that offer great snorkeling, especially for the little ones. The water is generally quite clear here and the natural fringing reefs help keep the water fairly calm.



Tide pools on the East side of the beach are a great place to discover abundant Hawaiian marine life. Additionally, this calm and protective cove is a favorite Monk seal hangout, as they are often found sunbathing along the shore! Note that you should always stay at least 150 feet from these 400-600 pound endangered mammals. Plus, a lifeguard is posted here and you will find restrooms, showers and picnic tables in the shade pavilions at the park.

Salt Pond's salt beds are a natural wetland and while salt forms naturally here, the salt beds are actually man made. **Salt Pond** is named for the natural wetlands that Hawaiians use to produce salt used for cooking and medicinal purposes. Salt Pond Beach Park lies adjacent to the only natural salt ponds on Kauai. These salt ponds are strictly for the use by kanaka (Native Hawaiians).

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.

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Please visit the website!

www.Pahio.com

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!