

FROM THE RESORT MANAGER'S DESK

Aloha from beautiful Bali Hai Villas! The first three months of the year have been very productive. The resort remains focused on the arrival experience in our beautiful Clubhouse. The enhancements we have made - lei greeting upon arrival, lobby beverage station and attentive greeters - have made a positive impact on our owner and guest experience scores.



I am excited to announce that additional entertainment has been added to our activities calendar and has been very well received. On select Saturdays from 5pm-7pm we now offer live Hawaiian entertainment with hula dancing and mai tais in the Clubhouse. It is a fun and



welcoming atmosphere. Sylvia Iida, Assistant Guest Services Manager, describes: "We had standing room only; people were sitting in the owner's lounge just enjoying the music. When our hula dancer came out, everyone was excited. Later in the evening, the ladies in the audience were dancing the hula with her. Everyone was impressed; the feeling of 'aloha' was in the air!"



To add, the resort signage project is nearly complete and looks great. More importantly, owners and guests will find it much easier to navigate around the property. ALOHA,

Christopher Reed

MEET LUCINA ROSLIN



We are very proud to introduce our Housekeeping Department's on-the-job trainer, Lucina "Luci" Roslin. Luci came to work for Wyndham's Bali Hai Villas in Princeville April 23, 2007. Luci moved here from the Philippines in 2006 with her six children, and then petitioned for her husband to join her and the family here on Kaua'i. Luci's husband was able to do just that in 2011.

Says Lucina, "I like this beautiful island; the people and the landscape. As part of the Bali Hai team, my favorite part of the job is cleaning! I became an on-the-job trainer in 2013. I enjoy training others and listening to their ideas; I like to help people. I also enjoy seeing my team progress and succeed in their jobs.

I like being able to grow with Wyndham and succeed here. I am able to help my fellow team members grow in their jobs, too. I have so much fun here! I have always been so happy to work here; Wyndham was my very first job on Kauai - I love it! My supervisors and some of my coworkers have taught me so much about detail cleaning. I learn from my entire team.

When I am not at work, I am usually cleaning my own home and taking care of my family! I have four boys and two girls, from ages 11 to 21. Many times when we are in my living room, some of us sing, some of us play the guitar and some of us dance! We are all so happy together. Sometimes, I feel just like one of the kids!"

Bali Hai Villas
"Creating Life Long Memories with Aloha"

Pinakbet is one of Lucina's favorites when it comes to vegetable dishes. It's a mixture of stir-fried vegetables simmered in a rich flavor of pork, shrimp paste (bagoong alamang), and spices. Says Luci, "If you want to taste the full potential of this dish then you need to use the key ingredient, shrimp paste!"



Ingredients:

- 1 lb. pork belly or pork butt sliced in 1 x ½ inch strips
- 2 cups of string beans (sitaw or sitao)
- 3 cups of sliced squash (calabaza)
- 2 pcs. small eggplant cut in halves & sliced diagonally
- 2 pcs. ampalaya (bitter melon/bitter gourd) cut in halves & sliced diagonally
- ¼ cup of bagoong alamang (shrimp paste)
- 1 tbs. soy sauce
- 1 medium onion sliced thinly
- 1 large tomato diced
- 4 cloves of garlic peeled and smashed
- 1 tsp. MSG
- 1 tbs. corn oil

Instructions:

- In a wok or large pan, add oil and brown pork belly on all sides.
- Push pork belly to one side of the wok. Then add garlic, and sauté until golden brown.
- Add onions and allow it to cook until the onions hit that shiny stage.
- Add tomatoes, stir well and cover. Let it cook for one-minute.
- Add calabaza squash and let it cook for three-minutes. Now add the rest of the veggies.
- Stir well, cover the wok and let it simmer for 5 minutes.
- Next, add soy sauce, ground black pepper, and bagoong (shrimp paste). Replace the cover and let it cook for another 5 minutes.
- Remove cover. Check the calabaza squash for readiness by poking it with a toothpick.
- Once the calabaza squash is done you may go ahead and adjust the taste by adding salt & pepper if needed.
- That's it you're done! Serve with white steamed rice. Enjoy!

Tip: Additional cooking time may be necessary if calabaza squash is not all the way cooked. Do not adjust the taste until this part is done.

Spouting Horn

On Kauai's south shore you'll find the spectacular Spouting Horn blowhole, one of the most photographed spots on Kauai. The Poipu surf channels into a natural lava tube here and releases a huge spout of water during large swells.



(Source: www.qohawaii.com)

Comments, questions, concerns? Feel free to contact your Board of Directors or your Resort Manager...

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