



FROM THE GENERAL MANAGER'S DESK

Aloha and Hau'oli Makahiki Hou from Bali Hai Villas!

What a delightful holiday season our guests and owners have enjoyed at the resort; we received great feedback on our Clubhouse decorations and many of our guests enjoyed our Christmas Eve carolers, courtesy of Kauai Voices.



Culturally-themed activities continue to enhance our guests' and owners' vacation experiences at Bali Hai. We currently offer Hula dance instruction, Hawaiian language, lei making, Niihau shell earring classes along with many others, and anticipate many new activities to be added for the New Year!

Also, the weekly potluck dinner complimented by Hawaiian entertainment and Mai Tais continues to be very popular and well-attended. 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.

MEET SHAWN EXZABE, HOUSEKEEPING MANAGER

Shawn, you were part of the Bali Hai Villas o'hana previously ... we're happy you're back! Tell us why you decided to return.

After leaving to explore and adventure to the mainland, I had kept close contact with my extended o'hana here on Kauai. Then one day I received news that there was an opening once again at BHV, and it suddenly hit me that it was time to return to my island roots after 3+ years of being away, and what a better place than Kauai/Bali Hai Villas which has always had a special place in my heart.

What philosophy/work ethic do you bring to Bali Hai Villas, and why?

My personal philosophy of life is to be kind, generous, helpful, and honest. My personality is best suited for the profession of "Hospitality". I love to work with people and help others grow and develop into the people they choose to be in their lives. I believe people have the innate abilities to succeed if they can remove the obstacles to their growth.

What best defines your leadership style and why?

Attention to Detail and The True Meaning of Aloha: Those two philosophies help me overcome any challenge or obstacle that may come my way.

Who's inspired you to become the amazing leader you are today?

Being brought up by parents that taught us good ethics/values, to work hard / earn your keep, and to always appreciate what you have, and not what you don't have...

When you're not leading and being of service, what do you enjoy doing?

Going to the beach, cooking, and simply enjoying life!

What message/coaching would you give to Associates striving to better themselves?

To focus on the task at hand, doing the best that they can at what they do, having a positive attitude, always striving to be the best you can be at what you do, and to look towards the future and not to dwell on the past.



Mochiko Chicken

Definitely a local favorite, this recipe for Mochiko Chicken is mouth-wateringly delicious! Mochiko Chicken is a favorite here on the Hawaiian Islands, can be found at many restaurants and lunch-wagons, and is great for potluck dinners. You can bake or fry this Mochiko Chicken recipe. If baked, you'll still have a light and tasty crispy chicken. The following recipe is submitted by Bali Hai's new Housekeeping Manager, Shawn Exzabe:

Ingredients:

2 to 3 pounds chicken wings, patted dry

Mochiko marinade:

¼ cup mochiko (rice flour)

¼ cup cornstarch

¼ cup sugar

⅓ cup shoyu

2 eggs, lightly beaten

¼ cup green onions, thinly sliced

2 tablespoons sesame seeds

2 cloves garlic, minced

Oil, if frying

Garnish: green onions or Chinese parsley

Instructions: Pat chicken wings dry.

Marinade: Combine all ingredients and mix well. Batter should be on the thicker side. Add chicken wings and be sure wings are coated. Mix several times throughout. Marinade for at least 4 hours, or overnight.

Baking: Preheat oven 425 degrees. Line baking dish with foil for easy clean up. Place chicken wings onto baking dish. Discard marinade and remove any green onions from chicken or they will burn while cooking. Bake chicken for about 25-30 minutes or until golden brown and cooked through.

Frying: In a large skillet, heat about one inch of cooking oil. Add chicken to heated oil and fry until evenly browned and cooked through. Turning occasionally. Cook 12-15 minutes.



Whale Watching on Kauai

From December to May, one is likely to catch a glimpse of a majestic kohola, or humpback whale, off Kauai's shorelines. These gentle giants come to the warm Hawaiian waters every year to breed and give birth to new calves.



Schedule a tour or charter a boat to spot these magnificent creatures. Treat yourself to scenic ocean views as guides take you to the best spots to observe the whales playfully surfacing, tail slapping, or blowing spouts in the air.

You can also spot whales from Kauai's many beautiful beaches, including Poipu Beach on the South Shore, and from scenic spots like Kilauea Lighthouse and the Napali Coast's Kalalau Trail on the North Shore.

On the East Side, the Kapaa Overlook between Kapaa Town and Kealia Beach is another notable viewing spot.

Whales are attracted to Hawaii's warm, shallow waters, so keep your eyes open on the sands of Kauai.

(Source: www.qohawaii.com)

Bali Hai Villas **"Creating Life Long** **Memories with Aloha"**

Comments, questions, concerns?

Feel free to contact your Board of Directors
or your General Manager.

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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:

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