



FROM GENERAL MANAGER, SEAN CANNARD

Aloha from beautiful Bali Hai Villas! The “winter season” has been very active, with increased occupancy resulting as many families escape winters elsewhere to find their maluhia (*peaceful tranquility*) on Kaua’i.

Recently, bicycle rentals were introduced at the Resort, and guests and owners can now access bikes at the property to rent on an hourly, daily, or weekly basis, should they wish to experience Princeville from a different perspective. Also, the new activity “Fish Feeding” was introduced Sunday mornings, where guests and owners meet at the Clubhouse, tour the Resort’s water features and ponds, learn of the many varieties of fish, turtles, and ducks that inhabit them, and feed our ever-growing fish population...
A sure-fire hit for the kid in all of us!

During a busy Friday afternoon mid-February, guests, owners, and associates enjoyed the custom creations of Wailua Shave Ice, joining us from Kapa’a on the east side. Setting up within the Clubhouse, all were more than refreshed and satisfied!

And, speaking of satisfied, St. Patrick’s Day brought out the leprechaun in all, helped a bit, no doubt, by the serving of green-colored Mai Tais at the Mahina Pool terrace; fun and frivolity ensued, and all had a great time getting their Irish on!

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 THE BALI HAI VILLAS’ A-TEAM

As with any successful organization, the efforts of a few enthusiastic, motivated and determined associates can improve the overall operation as a whole, and our Bali Hai Villas’ “A-Team” certainly fits that description and more! The driving force behind our associates’ events and community service initiatives, the A-Team focuses upon improving our associates’ work experiences and promoting the positivity of our Bali Hai Villas’ O’hana.

Our Bali Hai Villas A-Team represents Guest Services, Housekeeping, and Engineering, and strives to drive interest and participation in associate surveys, create excitement around community service events and coordinate associate celebrations, town hall meetings, etc.

Currently, the A-Team is planning a spring season Farmer’s Market, where Bali Hai associates will sell local grown fruits and vegetables to our guests and owners, enhancing their experiences at the resort while they learn more of Kaua’i’s heritage, helping raise funds for causes near to the team’s hearts. Additionally, the A-Team will be decorating the Lydgate Beach Pavilion where our One O’hana All-Associate Beach Party will take place and also plans to install a new suggestion box within our break room to encourage associate feedback.

As Angeline Rich, our Housekeeping Inspector and A-Team President, notes, *“We are only as great an operation as our weakest link allows; our goal is to continuously strengthen the weakest links. Happy and content associates make positive, memorable vacation experiences.”*

We are proud to introduce the Bali Hai Villas’ A-Team!



Pictured from left to right: Kaleo Lum, Angeline Rich, Sylvia Iida, Lucina Roslin, Maria Precy Aguada, Reynel Capilto, & Sean Cannard.

Born out of the plate-lunch culture that is a pillar of modern Hawaiian cuisine, **Loco Moco** is a dish that could only have been invented in the melting pot that is Hawaii. Loco Moco (loh-koh moh-koh) is Hawaii's original homemade fast food. This dish is truly unique to Hawaii, and it is a comfort food, or "local grind," of the Hawaiian Islands.

Local food is a basic structure that was established soon after World War II - the best fast food or mixture of cuisines from many Pacific Rim countries, with a special Hawaiian twist.

There are many who've claimed to have invented Loco Moco, but it is generally agreed that around 1949, either the Cafe 100 or the Lincoln Grill (both in Hilo, Hawaii) originated the first dish of Loco Moco. According to the story, the dish was created for teenagers who wanted something different from typical American sandwiches and less time-consuming than Asian food to eat for breakfast. The nickname of the first boy to eat this concoction was Loco ("crazy" in Portuguese and Hawaiian pidgin). Moco rhymed with loco and sounded great, so Loco Moco became the name of the dish.

Hawaiian Loco Moco Recipe:



*Yields: 1 serving
Prep time: 15 min*

Ingredients:

1/4 pound ground beef
1 egg
Cooked Rice
Hot prepared gravy
Hot pepper sauce
Tomato ketchup
Soy Sauce

Preparation:

Form the ground beef into a patty. In a frying pan over medium-high heat, cook patty until cooked to your liking; remove from heat and set aside.

Fry egg (sunny-side up or over easy) in the grease from the ground beef.

Assemble this dish by putting a bed of cooked rice in a large bowl, top with hamburger patty, fried egg, and 1 to 2 ladles of hot gravy. Add hot pepper sauce, ketchup, or soy sauce according to your preference.

Makes 1 serving for one very hungry person!!

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: balihaiioa@wyn.com. Mahalo!