

# Cape Gardens News

## APRIL 2010

### BOARD of ADMINISTRATION

Ray Granberry      President  
Hazel Banks      Secretary  
Beverly Davis      Treasurer

### MANAGEMENT / FINANCIALS

Kathy Watts / Sarah Davis  
Reconcilable Differences, Inc.  
Community Association Management  
109 Long Point Road  
Cape Canaveral, FL 32920  
Office: 321-799-0660      Fax: 321-799-0630  
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[www.ReconcilableDifferences.net](http://www.ReconcilableDifferences.net)

### MAINTENANCE UPDATE

While we do inspect the common areas, please feel free to call us if you see any problems. That call will only help us take care of the problem more quickly!



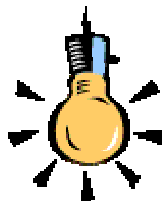
Remember, each homeowner is responsible for the maintenance of the landscaping in their individual lot. Failure to maintain your lot in a satisfactory manner may result in fines and/or forced maintenance.

### INFORMATIONAL WEBSITE

RDI provides a web page for Cape Gardens on their website: [www.ReconcilableDifferences.net](http://www.ReconcilableDifferences.net). Click on the photo of your entrance. On the Cape Gardens page, you will see minutes of past meetings, photos, past newsletters, and anything else the Board wishes to have posted. Please give us your input on the page and any suggestions for improvement.

### GARAGE LIGHTS

Remember to replace all burned out lights/sensors on your outside garage lights.



### RENTALS

Per Article VII, rentals must be for a minimum of 90 days and notification must be submitted to the Association prior to occupancy.

### RULES & REGULATIONS

A copy of the Rules & Regulations for Cape Gardens is included with this newsletter. The Rules and Regulations have been designed to clarify items that may have seemed vague in the past. Additionally, a copy of the Rules & Regulations will be given to new tenants. It is the responsibility, as well as the duty, of every unit owner/resident in our community to become familiar with and adhere to the rules and regulations. Unit owners are again reminded they are responsible for and may be held liable for the actions of their tenants and invited guests. Vehicles parked in violation of the parking rules will be subject to towing at the owner's expense. Once a car is towed, it will cost the owner \$150 to retrieve it. The name and telephone number of the towing company is located on signs posted at both King Neptune and Evelyn.



### TRASH BINS

The Association Docs and Rules & Regulations state that all trash bins must be stored "out of sight", which usually would mean the garage. The 96 gallon bins we presently use are quite large and some have felt they're too large for storage in the garage. Board Member Hazel Banks has been in touch with WastePro and they will gladly exchange the 96 gallon bins for a smaller 64 gallon bin so they can easily fit in the garage. Just call 407-467-5934 for the exchange!



### REMINDER

Pets are not allowed in the pool area and must always be on a leash when outside. This law pertains to dogs and cats. Cats are not allowed to be let loose. Also, it is a county HEALTH LAW that you clean up after your pet immediately!



## **HURRICANE SEASON IS ALMOST HERE!**

If you are planning an extended trip, we ask that you bring any outdoor furniture or items inside. Flying debris is one of the major causes of property damage.



## **HURRICANE PREPAREDNESS:**

Here are some helpful tips in being prepared for the next hurricane season.

Include a 3 to 7 day supply of the following items:

- ✓ Batteries
- ✓ Battery operated radio
- ✓ Bleach (without lemon or additives)
- ✓ Butane lighters and/or matches
- ✓ Camera & film
- ✓ Cleaning & sanitizing supplies
- ✓ Eating utensils (disposable)
- ✓ Extension cords
- ✓ Fire extinguisher
- ✓ First-aid kit
- ✓ Flashlights
- ✓ Fuel for car
- ✓ Prescriptions
- ✓ Manual can-opener
- ✓ Non-perishable canned or packaged foods & beverages
- ✓ Plastic trash bags
- ✓ Tarps
- ✓ Toiletries: toilet paper & personal hygiene items
- ✓ Water (7 gallons per person)
- ✓ Pack up important documents & important papers in waterproof bags

Prepare your home for the storm:

1. Develop a complete plan of action with the entire family. This should include evacuation, procedures and preparation tips for both inside and outside the house.
2. **Have a back-up plan if key person is not available.**
3. Get cash from ATM / bank.
4. Determine evacuation routes.

## **Hurricane Categories**

- Category 1: Winds of 74 – 95 mph  
Category 2: Winds of 94 – 110 mph  
Category 3: Winds of 111 – 130 mph  
Category 4: Winds of 131 – 155 mph

## **Useful Numbers:**

**Brevard County Emergency Management**  
**321-637-6670**

**Information Line During Disasters ONLY**  
**321-637-6674 or 211**

**Web Site:** [www.embrevard.com](http://www.embrevard.com)



## **Bacon-Cheese Pull-Aparts**

Every bite of this pull-apart is filled with the breakfast flavors of bacon, egg and Cheddar cheese.

Prep Time: 15 min; Start to Finish: 45 min  
Makes: 8 servings Nutrition Information

Ingredients:

- 1 egg
- 2 tablespoons milk
- 1 (16.3-oz.) can Pillsbury Grands! Flaky Layers Refrigerated Original Biscuits
- 1 (2.1-oz.) pkg. precooked bacon, cut into 1/2-inch pieces
- 3 oz. (3/4 cup) shredded Cheddar cheese
- 1/4 cup finely chopped green onions (4 medium)

Directions:

Heat oven to 350F. Spray 11x7- or 12x8-inch (2-quart) glass baking dish with cooking spray. In large bowl, beat egg and milk with wire whisk until smooth.

Separate dough into 8 biscuits; cut each into quarters. Gently stir biscuit pieces into egg mixture to coat evenly. Fold in bacon, cheese and onions. Spoon mixture into sprayed dish; arrange biscuit pieces in single layer.

Bake at 350F for 23 to 28 minutes or until golden brown. Cut into squares.