



ISLAND VILLAGE News

APRIL 2010

BOARD of ADMINISTRATION

Mary Touris President
Dave Martin Vice President
Berniece Williams Secretary/Treasurer
Steve Gaulin Director

MANAGEMENT / FINANCIALS

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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 by their front door. Failure to maintain your lot in a satisfactory manner may result in forced maintenance.



INFORMATIONAL WEBSITE

RDI provides a web page for Island Village on their website: www.ReconcilableDifferences.net. Click on the photo of your entrance. On the Island Village 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.

SEAWALL

The seawall project has been completed and residents have expressed their pleasure in having the added security if a storm does occur. Chuck's Landscaping laid the sod to complete the project. Dave Martin and Max Mahoney assisted in watering the newly laid sod in order to keep it from drying out while the sprinklers were being adjusted to take over the job. Thank you Dave and Max!

PAINTING:

The painting of Buildings E & F is due to start in April. These are the last 2 buildings that need painting. Mike from Mike's Masonry has been on site prepping the buildings for the painters and closing any small holes where a critter could get into the crawl space. The prepping should be completed by the end of April and then painting will be scheduled. Remember, you will need to remove all items from your patios/balconies during this project. If anyone has dead plants and/or plywood on their balcony, this will be an opportune time to have it removed. Plywood is not allowed to be stored on balconies.



REMINDER: Dogs are not allowed on the association property at any time! This includes guests and relatives' pets while they visit.

STORAGE AREA:

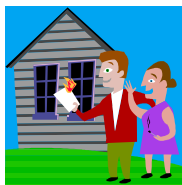
The association will not be responsible for any items stored in the fenced storage area and in the building. All items in the building must be stored in waterproof containers and/or wrapped and labeled with who it belongs to.

SAVE MONEY-VACANT UNITS:

It is imperative that the air conditioning be kept on even though a unit is not occupied in order to prevent mold from establishing a foothold. Any owner refusing to do so will be held responsible for any damage to not only their own unit, but to those units around them. Damage to your unit can be extremely costly as well.



TENANTS: It is a requirement of the Association that we are made aware of new tenants before they move in. A “Renter Profile” may be obtained on the website or management will be happy to send you a copy. PLEASE help management and neighbors know who is living in your unit.



BOARD MEETINGS:

We currently hold monthly board meetings. Meetings are held the second Tuesday in the clubhouse at 7:00 pm.



KEYS:

Per your Governing Documents, all owners are required to give a copy of their unit key to the association to be used in case of an emergency. If you’re not sure if we have a usable key, please contact management and we’ll research it for you.



ACTION REQUEST FORMS:

If you see any items that need the attention of maintenance, please remember to fill out an “Action Request Form”. Blank forms can be found clipped to the maintenance room door. Once the form is completed, you can either leave it at the office or send it (by mail, scan or fax) to management. David will address your issues as soon as possible.



NIGHT FISHING:

If you see anyone fishing in the pond at night please call the police.

FUTURE PROJECTS:

Some of the future projects consist of:
-resurfacing the tennis court
-recarpeting the putting green
-purchase and installation of benches around the ponds



YEAR END FINANCIALS:

The year end financials are being completed by a CPA. Per FL Statute, all owners are welcome to a copy at no charge. If you wish to have a copy of the report as soon as it is available, please e-mail us with your request.

FRONT ENTRANCE:

Your landscape committee has been working with Chuck’s Landscaping to beautify the front entrance. Delivery trucks servicing the stores adjacent to the entrance have been cutting across the grass making the entrance look unkempt. Palm tress and coquina rocks will be added to prevent this from happening and the plants at the sign will be replaced.



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.

Useful Numbers

Brevard County Emergency Management

321-637-6670

Information Line During Disasters ONLY

321-637-6674 or 211

Web Site: www.embrevard.com



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

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.