

Kihei Kai Nani Newsletter



May 18, 2020

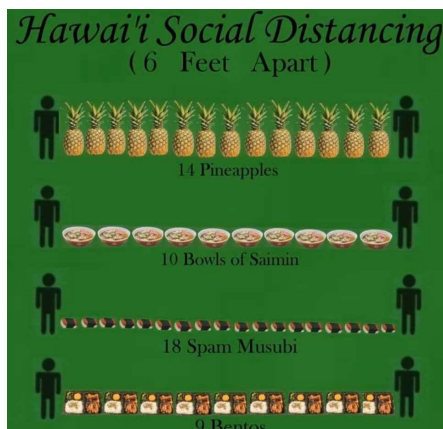
Aloha Owners,

As you are aware the Board of Directors had to postpone the Board Meeting that was scheduled for Wednesday, May 6, 2020 until further notice. Subsequently, the walk-thru that was scheduled for the day prior, May 5th, was also postponed.

We will be sure to keep all owners informed and up to date on the new Board Meeting dates.

New Hire: Welcome

Office Staff: Sanoë Kuia



We know this has been a difficult time for us as owners and many of our guests had to cancel their reservations this year due to the Covid-19 Virus outbreak. It took a big hit for many of us on our rentals and the island of Maui. We also know that many of our guests are anxiously awaiting to re-book for another time and will be back to visit us.

To all our Owners: April 17, 2020

Whether you have a short-term rental or not, we feel this is important for everyone to be aware of.

Updated County Rules Regarding Short Term Rentals

The county of Maui has issued the following urgent public health announcement. Effective April 10th, at 11 p.m., short-term rentals are now prohibited unless it is to house essential workers. This order goes beyond tourism. **People may not open their properties to visiting friends and relatives from off island or from other parts of the island.**

Violations are punishable as a misdemeanor, with fines of up to \$5,000, up to 1 year in jail, or both.

KKN will keep you up to date with any changes as best we can, but it is also your responsibility as an owner to be aware of the rules and changes.

Stay up to date with Maunews.com

Please make sure that DMI has your Email address on file, especially at times like this, when we need to keep you informed and up to date on important issues! Mahalo

Kihei Kai Nani

As a reminder: Please have you're on island agent check in on your unit, A/C, water heater, refrigerator. Check your electric bill as the Maui Electrical Company is now prorating your bill from previous months since they are not having the meters being read in person and you will need to contact them to make any adjustments.

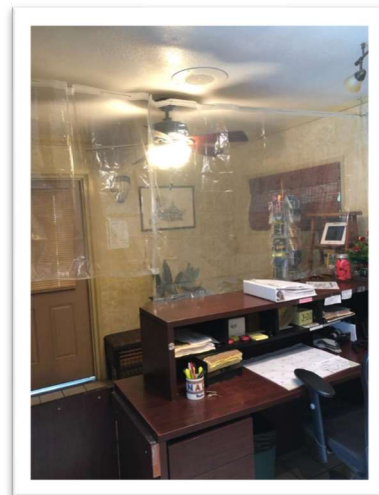
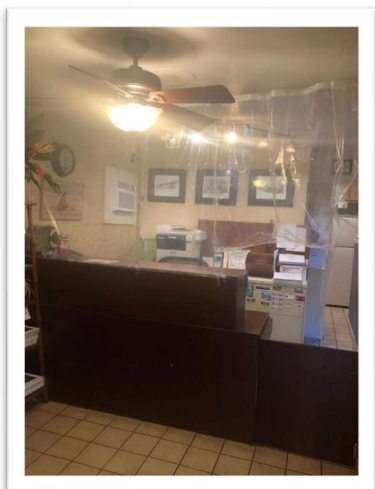
We are still accepting votes for the two ballots during this pandemic, one for the amendment and one for the Laundry/Office roof replacement. If you have the information and ballots and have not responded, please do so. DMI's Office is closed but is still accepting mail.

- **Pool Closure:** As of March 7, 2020, we closed the pool area to all visitors and homeowners until further notice. Signs are posted on the gates of the pool area.
- **The New Office Hours:** Monday thru Saturday from 10am to 2pm to pick up mail and closed on Sundays until further notice.
- **Pest Control:** Kihei Kai Nani is still maintaining the schedule for pest control for all units. You can see the schedule of your building on the www.kknaoao.com website.

On a positive note, the complex has been at a low 5-6% vacancy and this has allowed our (Maintenance Crew) time to catch up on many projects and improvements, to the property.

WHAT HAS THE KIHAI KAI NANI CREW STAFF BEEN UP TO???

New signs have been installed and put up around the property, freshly painted lines for parking spaces, the pool had maintenance done, a protective shield was put up in the office for the staff.





May 15,2020 Work being done on Lot1A before summer!



Jeff & Barry



before



after



before



after



Kihei Kai Nani



You can visit the website at www.kknaoao.com to view the President's Report, Newsletters, Site Manager's Report along with other valuable information.

Painting: All the stairs and unit entry ways are being painted, all the handrails around the property have been painted.

The pavilion stairs were painted with yellow stripes for better vision at night.

Parking Lot: Painting of all the parking lot stripes and the lettering.

Pool: The pool area is still maintained every day even though it's closed at this time.

- A new pool filter pump was installed. Repaired one of the steps when entering the pool.

BBQ: 3 out of the 8 were rebuilt due to rusting of the burners.

Landscaping: New Phakias were planted behind buildings 3,4,5.

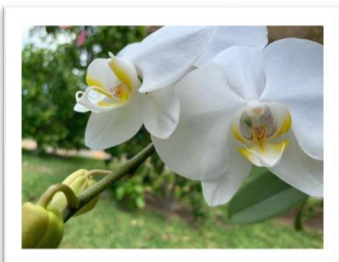
- New plants were put around the base of several trees on the property.



Kihei Kai Nani



These white hibiscuses are rare because they are natives. The white ones especially the one with the red stigma has a fragrance and grows well at this altitude. The white native with the white stigma grows best 1000-4000 feet. I have them both growing right here by the walk to b 8. I got them from the maui nui botanic garden in their plant give a way. Every November a resident can take one plant on arbor day. They are rare to see because they are not used by the gardeners for condos. You have to make an effort to get them; or to find them in the wild. You will see if you try to smell hibiscus; only this one has a fragrance and it is very nice. it is Koki'oke'oke'o -- *Hibiscus arnottianus*
Pat Hoskin, Director



Kihei Kai Nani

NEXT TIME YOU'RE FEELING LIKE YOU NEED A LITTLE TROPICAL KICK IN YOUR LIFE, GIVE THIS HAUPIA A TRY!

Hawaiian haupia is fresh and simple. A favorite at Hawaiian luaus and potlucks, this basic recipe is easy and quick to make. Only four ingredients!

- 1 can full fat coconut milk about 14 oz
- 5 Tablespoons cornstarch or less, to taste
- 5 Tablespoons granulated sugar
- 3/4 cup water

Instructions

- Get an 8x8 inch pan.
- Place coconut milk in a small saucepan over medium heat.
Meanwhile, combine sugar and cornstarch in a bowl, and add the water. Whisk until completely combined.
- When the coconut milk just starts to simmer, add the sugar/cornstarch mix, and whisk. Keep whisking until the mixture thickens and starts looking slightly translucent. This took me about 10 minutes. When you bring your whisk up, the haupia should flow off of it and you can see the trace of it for a few seconds before it "melts away".
- Pour into the 8x8 pan and allow to cool on the counter before refrigerating. Refrigerate until solid and completely cooled. If you are using the full 5 tablespoons, you should be able to pull the sides away from the pan and invert the whole thing onto a cutting board. If it seems too soft for that, just cut it while in the pan. Cut into 2-inch pieces (16 pieces' total) and serve.

Mahalo Nui Loa,
Ethel Belway, President
DiAnne Durossette, Secretary

Kihei Kai Nani

2495 S. Kihei Rd
Kihei, HI 96753
Website: www.kknaoao.com

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