



CRAIGSIDE Newsletter



November/December 2016



WORKING FOR YOU...

CARPET AND HALLWAY PAINTING

We anticipate the completion of the carpet and baseboard installation by the end of November. The painting sub will then return to do some repair work, which is anticipated to take 4 weeks. Thank you for your continued patience and cooperation.

WINDOW REPLACEMENT AND LANAI ENCLOSURES

Several owners have inquired about window replacement and lanai enclosures. Due to changes in building code, the Board has retained Wiss, Janney, Elstner to develop new standards for awning and sliding windows, and lanai enclosures. We expect to receive updated proposals from WJE shortly.

MAINTENANCE OF WATER SYSTEMS

Staff replaced water flow sensors for Tower I. The water flow sensors prevent the burners from activating and causing overheating when there is no water flowing through the heating assembly. Staff also replaced the circulation pump for the high zone of Tower I. By doing this work in-house, we were able to save money!

SPALLING & WATERPROOFING

Beginning October 24th, WJE was on-site to perform their initial investigation and survey of any spalling issues in our parking garage, garage stairwells, and recreation decks. The Board hopes to receive their full report in December.

TOWER II 1st FLOOR

The Board has approved the replacement of the carpet on the 1st Floor of Tower II. New carpet and padding has been ordered. Installation will occur as early as January, depending on delivery of materials. If you would like to see the carpet that has been selected, please contact the Resident Manager.

RECREATION AREA IMPROVEMENTS

The Board received proposals to renovate the restrooms by the Tower I BBQ area and the Tower II swimming pool, as well as proposals to add covering for the recreation areas to block the sun and rain. The Board also plans to request proposals to renovate the kitchenettes. Once all of the proposals are received, the Board plans to select the contractor(s) soon, so that the work may begin ASAP.

PLEASE VISIT OUR WEBSITE!

We will be posting the newsletter, as well as additional information, like water shut off and pest control notices. (<http://craigside.net>)

SAFETY REMINDERS

Security is everyone's responsibility. It is important for Craigside residents to be aware of their surroundings at all times. There are many security measures in place, but it is still important for each resident to be vigilant. If you do not recognize someone, please do not let them "tailgate" into the building. Refer them to Security.

Only authorized personnel are allowed behind the Security Desk. If you see anyone behind there that is not authorized, please contact Security immediately.



Please drive carefully in the parking garage and yield to pedestrians. When entering or exiting, please wait until the gates are in your line of sight before using your clicker.



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During this upcoming holiday season and New Year, we wish you joy and happiness with your family, friends and neighbors. To help with your festivities, a neighbor in Tower I shared the following recipe.

Chocolate Roll

6 oz. semi-sweet chocolate	3tbsp water
1 cup & 1 tsp sugar, divided	2 tsp vanilla
2 cups fresh whipping cream	6 eggs, separated

Grease jelly roll pan (11x17in) and line with waxed paper. Grease again. Melt chocolate with water in double boiler. Cool well. In small bowl beat egg whites until stiff. In a second bowl beat egg yolks, adding 1 C sugar slowly until well mixed. Add cooled chocolate and mix well. Fold stiffened egg whites with chocolate mixture. Pour mixture into the pan and spread to edges. Bake at 350 degrees for 10-15 mins. Cool.

Whip cream until stiff. Add 1 tsp sugar and 2 tsp vanilla. Refrigerate.

When the cake is cool, loosen the edges from pan and cover with large, slightly damp muslin dishtowel. Turn the pan over carefully onto the towel and peel waxed paper off. Spread the whipped cream over cake. Starting at small end, carefully lift the dishtowel rolling cream covered cake into a log. Lift the finished roll onto a serving plate and cover with plastic wrap and refrigerate until ready to eat.

Drizzle chocolate ganache (16 oz melted bittersweet chocolate and 1-2 cups heavy cream mixed until smooth). Decorate with holiday berries and leaves. Serves 8.

MEET OUR NEWEST SECURITY STAFF



Tomasz Szypillo



Sonny Tuiteleapaga

Tomasz (pronounced toe-ma-sh) comes to us from Securitas and Sonny has security officer supervisor experience since 2010. In 2013, new requirements made obtaining a guard card much more difficult and both of them have met those qualifications.

Employee Christmas Fund

If you would like to contribute to the Employee Christmas Fund, please contact the Resident Manager, Robert Garcia, for more information.

CONTACT INFORMATION

Office: 528-3131

Security: 526-1297

Website: <http://craigside.net>

Email: manager@craigside.net

BOARD OF DIRECTORS

President – Cliff Miyake

Vice President – Stephen Bradley

Secretary – Mike Wong

Treasurer – Robin Auyong

Directors: Sandie Wong; Elly Chong; Dean Fujii;

Steve Anderson; and Jim Fulton

(To share your concerns and questions with the Board please contact the Resident Manager or Property Manager at Hawaiiana, or join us during the Owners' Forum at the monthly Board meeting.)