



Village News

A Publication of Waterside Village

May 2007

Reminder – Hurricane Season Begins June 1st



Pre-Storm Preparation

In the event that a storm warning is issued, here are some helpful safety reminders:

- Close and lock your hurricane shutters
- Loose items such as those listed below must be secured in an indoor location:
 - Lawn/patio furniture
 - Umbrellas
 - Door mats
 - Potted plants / flower pots
 - Garden hoses
 - Bicycles
 - Benches
 - Fountains / decorations
 - other misc. items
- Relocate propane gas tanks to fenced-in area next to dumpster.
- Avoid parking too close to any trees that may be vulnerable.

Emergency Numbers

Emergency 911
 FPL (Outage) (800) 468-8243
 Waterside (561) 582-6765

Emergency Protocol – Who to Call and When

Here is some information that can help to guide you in most emergencies. Remember to use your own good judgment, and that during a hurricane, no-one, not even police or fire rescue will respond to calls. After the storm, Waterside staff will return to the site.

Also, although there are very few emergencies that require the presence of Waterside staff, please remember to notify the office of any emergency after the event. It is important that management is informed of these occurrences within our community.

Emergency 911

In the event of a fire, medical emergency or criminal activity, etc., please call Emergency, 911.






FPL (Outage) (800) 468-8243

In the event of a downed power line or power outage, please call FPL’s emergency/outage number; (800) 4OUTAGE / (800) 468-8243.

Waterside (561) 582-6765

In the event of a flood or backed up sewer in an unoccupied unit, or if the gates are stuck in the closed position please call Waterside.

Waterside staff is on site Mon-Fri from 6:30AM to 5:00PM excluding holidays. The guard is on duty from 4:00PM to 6:00AM every day and

Office	
	Waterside Village 132 Waterside Drive Hypoluxo, FL 33462 Office Hours 8-12, M-F
	Telephone: (561) 582-6765
	Fax: (561) 582-5368
	Web: watersidevillage.com
Manager & Staff	
	<ul style="list-style-type: none"> • Pamela B. Bampton • Elissa Crawford • Florence Allain • Joe Fitting • Larry E. Scrase
	watersidevillage@bellsouth.net
Board of Directors	
	<ul style="list-style-type: none"> • Claude Poirier Defoy • Gaby Bélanger • Claude Comtois • Andre C. Mongrain • Scott D. Perron • Marc Rochon • Robert Van

will answer this line when on duty. The only times when there is no staff present is from 6:00AM until 4:00PM on Sat, Sun and holidays. Plans are being explored to fill these times with a qualified service provider.

Non-Waterside Emergency – The following scenarios do not qualify as emergencies requiring the immediate

presence of Waterside staff. These scenarios can wait until the staff returns or may require another emergency service, and have been included here in response to various inquiries received by the office:

- A noisy neighbor after hours (please speak directly to the neighbor, or call the police)
- A stray animal after hours (please call Animal Care & Control at 561-233-1200)
- Sprinkler heads broken, or timers malfunctioning
- Someone in the pool or in the spa after hours
- A falling coconut, mango or other vegetation

New Screening Procedure

IMPORTANT – A new screening procedure began May 1st requiring that all new residents (renters, purchasers, etc.) seeking to reside in Waterside must be screened. This procedure requires that all paperwork be submitted to the office at least 30 days in advance of the move-in date. Please note that this includes short-term tenants of 30 days to 5 months.

No Post-Dated Checks

Please do not send any post-dated checks. Post dated checks are not accepted. If you send a post dated check and it is returned by the bank it will cost you \$55 (returned check fee). If the bank, the accountant, or our office catches it before it is processed, there is a \$30 charge, and if your replacement check is late, you will be charged a \$25 late fee. U.S. banks will not accept post dated checks.

New Fence – Pool/Spa Heater

Because the thermostats have been tampered with on a regular basis,

(which is very costly to all of us), a new fence with a locked gate has been installed around the pool & spa heater at the clubhouse.

Financial/Bookkeeping Update

The reconciliation process that was undertaken as a result of our transition between bookkeeping providers is progressing well and translating to an improved financial picture.

For example, a nearly \$10,000 improvement can be seen in the outstanding receivables in just the 1 month period from March 31st to April 30, 2007, and the current month of May's improvement may be even greater. More information will be provided at our next board meeting.

Water Restrictions – Phase III Variance Received

Although the rainfall shortage continues and has caused water restrictions in our area to be increased, Waterside has been granted a third (Phase III) variance which is allowing us to operate our sprinklers under expanded hours.



However, According to The Dept. of Agriculture's Soil and Water Conservation Specialist (who is a liaison to the South Florida Water Management District), our sprinkler system needs to be upgraded to meet water restriction standards timing allotments for the future.

Any community that has been advised to upgrade and then does not comply, risks denial of future variances. Our present system is inadequate for the size of the community and we are currently accepting bids from irrigation companies. However, there is also a moratorium on well drilling at the current time; so this process can not begin until the moratorium has been lifted. The Dept. of Agriculture representative will review the plans for us at no charge and make recommendations. Waterside's beauty is highly dependent on its landscaping and we have a significant investment at risk during a drought.

Useful Information – Remember the “Three D’s of Burglary Prevention”

In a brochure provided by the Lantana police, one article reminds us to “remember the three D’s of burglary prevention”. They are:

DETER – Sound residential security practices and good locks are a deterrent since they eliminate the opportunity for an easy burglary.

DETECT – The possibility of detection is increased if you can force a burglar to work where he can be observed. A burglar also wants to avoid drawing attention to himself by making noise, such as breaking glass or smashing doors. Alarms on doors and windows are the surest way to detect a burglar, but watchful neighbors alert to unusual activity who will notify law enforcement authorities are also an effective means of detection.

DELAY – Delaying a burglar for four minutes is generally considered sufficient to prevent entry into a residential dwelling. A burglar wants to avoid being caught, so the longer it takes to force a door or window, the

greater his risk. It is nearly impossible to make a house or apartment impregnable, but it is relatively easy and inexpensive to make forced entry difficult and to delay the burglar (a deadbolt may be one example).

New Employee

A new employee has been hired in the maintenance department. His name is Alex.

It is Mango Season!

This year it has been necessary to trim the branches bearing fruit (including coconut trees), in order to minimize the risk of dropping fruit which could cause injury, damage cars and cause slippery sidewalks. The rotting fruit also smells bad and attracts vermin. More cutting is planned in the coming weeks in preparation for this hurricane season.



As many owners know, Waterside was originally a mango grove and most of the trees had to be removed in the late 1980's to build this community. Then in 2004 and 2005, Hurricanes Frances, Jeanne

and Wilma helped to further reduce the number of trees.

In light of Waterside's history and natural resource, included in this issue are a few mango recipes for your enjoyment – a fun way to chill on a hot summer day!

MANGO SMOOTHIE

- 1 cup mango, peeled and diced
- 1 cup plain or vanilla nonfat yogurt
- 1/2 cup crushed ice
- milk, optional

Place mango, yogurt and ice in a blender or food processor and blend or process. If too thick, add a little milk. Makes 2 servings.

MANGO MARTINI

- Crushed ice
- 1/4 cup white rum
- 2 tablespoons Triple Sec (orange-flavored liqueur)
- 2 tablespoons mango juice
- 2 teaspoons fresh lime juice
- Mango slices (optional)

Place crushed ice in a martini shaker. Add rum, liqueur, and juices; shake to combine. Strain rum mixture into a martini glass; garnish with mango slices, if desired. Serve immediately. Yield: 1 serving (serving size: about 1/2 cup)

MANGO SALSA

- 1 cup diced fresh mango
- 1/3 cup roasted red peppers, drained & diced
- 1/3 cup diced red onion
- 1 jalapeno pepper, seeded, minced
- 2 tablespoons fresh mint, and/or cilantro, chopped
- 1 tablespoon fresh lime juice
- Combine all ingredients and chill.

Serve with grilled fish or chicken. Makes 1 1/2 cups of mango salsa.

Next Board Meeting

The next board meeting is scheduled for Saturday, May 26, 2007 at 11:00 AM in the Clubhouse.