



Aloha Kai Makani 'Ohana,

Please review the latest updates, events, and important information for the community.

Whether you're a long-time resident or a new neighbor, I hope this newsletter helps you stay connected, informed, and engaged with everything happening in your beautiful community and throughout the island!

Please don't hesitate to call, text, email or stop by the office to visit!

OFFICE HOURS

MONDAY | 8:30 AM - 1:30 PM

TUESDAY | 8:30 AM - 2:00 PM

WEDNESDAY | CLOSED

THURSDAY | 8:30 AM - 2:00 PM

FRIDAY | 8:30 AM - 1:30 PM

SATURDAY & SUNDAY | CLOSED

Q4 MAINTENANCE SERVICES

- LANAI CLEANING | FRIDAY, 10/23
- EXTERIOR + INTERIOR PEST CONTROL: THURSDAY, 10/29

IN THIS NEWSLETTER:

*Maintenance +
Office Hours*

*Safety Notices +
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*Updates +
Announcements*

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Maui*

September Recipe



POOL AREA SECURITY & RESIDENT SAFETY

Management has recently received report of individuals climbing over the pool gates and engaging in disruptive or inappropriate behavior within the pool area. Climbing or bypassing the gates is prohibited and creates safety, security, and potential property-damage concerns.

If you witness this activity:

- *Do not confront, chase, physically intervene, or attempt to remove anyone yourself.*
- *From a safe distance, note the date, time, location, number of individuals involved, and a brief description of what occurred.*
- *If it can be done safely, take a photo or video for documentation. Please send it directly to management rather than posting it publicly or on social media.*
- *Report the incident to the Site Manager as soon as possible.*
- *If someone is in immediate danger, property is actively being damaged, or the situation becomes threatening, contact MPD non-emergency services at (808) 244 6400 or 911 for emergencies.*

Parents and guardians are asked to remind minors that the pool gates may only be entered properly and that all posted pool rules must be followed. Residents are also responsible for ensuring that their household members and guests respect Kai Makani's common areas.



TRASH ENCLOSURE REMINDER

Please remember that Enclosure 3 is reserved for flattened cardboard and green waste only. Regular household trash items should not be placed in this enclosure.

Please use the appropriate designated trash enclosure for all household garbage. Proper disposal helps prevent overflow, odors, and additional removal costs.

Mahalo!



KEEP CONTACT INFO CURRENT

Please make sure management has your current phone number, email address, emergency contact, vehicle information, and occupant or tenant information

Accurate records allow us to share important notices, emergency updates, maintenance information, and other time-sensitive communications. If any of your information has recently changed, please contact Stephanie to update.

BE PREPARED DURING HURRICANE SEASON



Hurricane season continues through November, and severe weather can sometimes develop or change direction quickly. Even when Maui is not directly impacted, storms can bring strong winds, heavy rain, flooding, power outages, and interruptions to phone or internet service. Residents are encouraged to prepare before an emergency occurs.

Prepare your household by keeping the following supplies available:

- *Drinking water and nonperishable food*
- *Necessary medications and basic first-aid supplies*
- *Flashlights and extra batteries*
- *Fully charged portable phone chargers*
- *Battery-powered or hand-crank radio*
- *Pet food and supplies*
- *Copies of important documents*
- *Any essential items needed by children, kūpuna, or household members with medical or mobility needs*

Before strong winds or severe weather arrive:

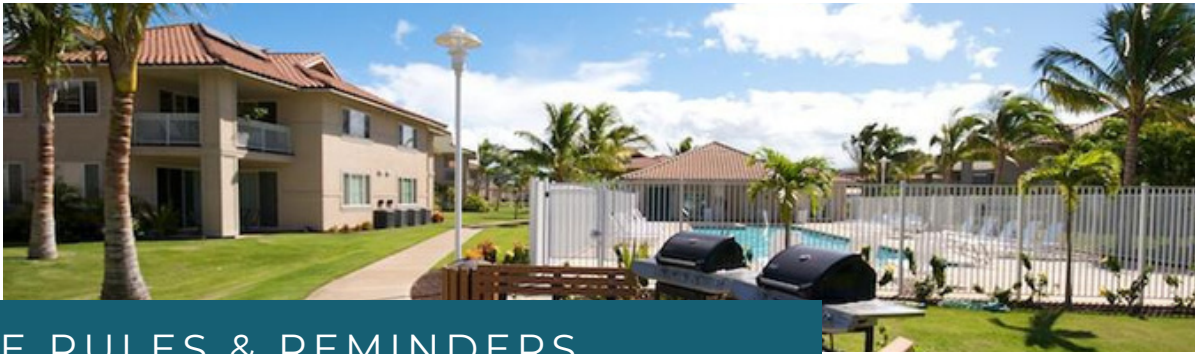
- *Remove or securely store furniture, plants, decorations, umbrellas, and other loose items from lanais and entryways.*
- *Close and secure windows and doors.*
- *Charge phones, portable chargers, and necessary medical devices.*
- *Keep vehicles fueled and avoid unnecessary travel once conditions worsen.*
- *Confirm that management has your current phone number, email address, and emergency contact information.*
- *Monitor official alerts from Maui County, the National Weather Service, and local emergency-management agencies.*

During a power outage:

- *Use flashlights instead of candles whenever possible to reduce the risk of fire.*
- *Keep refrigerator and freezer doors closed to preserve food.*
- *Unplug sensitive electronics to protect them from possible power surges.*
- *Never operate a generator, grill, or other fuel-burning device inside a unit, lanai, hallway, or enclosed area.*
- *Conserve phone battery and use emergency lines only when necessary.*
- *Report downed power lines, electrical hazards, flooding, or immediate threats to the appropriate emergency agency.*

Please remember that property management and the AOA does not control utility restoration times. Management will communicate any community-specific information and address common-area concerns as updates become available. In the event of possible flooding and/or extended power loss, the property's back gates will be propped open to ensure access.

TEXT THE WORD **mauialerts** TO **38276** TO RECEIVE NOTIFICATIONS, ALERTS, ZONE EFFECTS AND OTHER IMPORTANT INFO FROM
MAUI EMERGENCY MANAGEMENT AGENCY (MEMA)



HOUSE RULES & REMINDERS

Please remember that the House Rules are designed to help maintain our property values, provide a safe environment for our residents, assure our compliance with state, county, and federal laws as well as with our defining documents (Declaration and By-laws) and to promote a sense of cooperation, civility, and genuine community among owners and residents. Whenever a House Rule is violated, it usually affects someone else in the community and/or risks the safety of others. All owners at Kai Makani agree to abide by the House Rules before purchasing a property. This includes agreeing to inform and take responsibility for the actions of guests and tenants, should they rent their apartment. All fines are issued to owners, not to guests or tenants. Below are reminders of some of the community's house rules:

- Guests staying over 48 hours must register with the Site Manager.
- Registered guests can use pool & gym without a resident present but cannot bring their own guests.
- Nonregistered guests must have a resident with them to use the pool and gym.
- Everyone, including guests, must shower prior to entering the pool or spa.
- Quiet hours are 10 pm - 8 am. Pool hours are 8 am - 9 pm.
- Gym hours are 5 am – 9 pm (*gym is closed from 7:30 am – 8:00 am M-F for cleaning*).
- Smoking is not permitted on lanais.
- Grilling is not permitted on any lanai or within 10' of any structure – FIRE CODE \$1,000 fine.
- Speed limit on property is 10 mph. Additionally, reckless driving on property is against the House Rules and endangers other residents. Please drive carefully.
- Parking: Trucks and other large vehicles: Commercial trucks (bearing commercial license plates) will be required to park at the back of the property in PERMIT spaces near the car wash. No part of any parked vehicle may extend over the sidewalk for accessibility and safety reasons. If a vehicle's length causes it to extend beyond the painted lines of the parking stall, the vehicle must be parked in PERMIT spaces near the car wash. Vehicles may not be backed into parking spaces.
- Bikes: Bikes can only be carefully ridden on property to enter or exit Kai Makani. They cannot be ridden around the property for any other reason due to insurance and safety concerns. Electric scooters cannot be used anywhere on property, also for safety and insurance concerns. This does not apply to scooters or electric wheelchairs used for mobility of injured or disabled persons.
- Cars can only be washed in the car wash area.
- Please break down your boxes when disposing of them in the cardboard recycling at the back of the complex.
- Please be aware that second floor noise, especially hard walking, jumping, running, moving furniture, etc. can be heard on the first floor. As a courtesy, please refrain from vacuuming and other noisy activities upstairs during quiet hours. It is a violation of our Bylaws and House Rules to make excessive noise.
- Electric cars cannot be plugged into existing electric outlets anywhere on the property.
- Furniture or objects on lanais that draw attention in a way that disrupts the aesthetics of the community are not allowed. This includes towels and wet bathing suits.

Please inform your guests of all rules. You can find a link to the house rules and other public documents on our website, at www.kaimakani.net.

Mahalo!

SEPTEMBER ON MAUI



Festivals of Aloha: Aloha Friday

SEPTEMBER 11TH 5 - 8 P.M.
*QUEEN KAAHUMANU
CENTER*

Celebrate the spirit of aloha with a free evening of Hawaiian music, hula and cultural experiences. The event will feature live entertainment, cultural demonstrations and activities for the entire 'ohana. Guests can also enjoy island cuisine and browse offerings from local vendors. The event also supports Maui's small businesses and community organizations. Bring your family and friends for an evening filled with music, connection and aloha.



Lights for Lahaina

SEPTEMBER 11TH - 12TH
MARIA LANAKILA CHURCH

Lights for Lahaina brings the community together for two meaningful evenings of remembrance, connection and hope. Friday's gathering at Maria Lanakila Catholic Church will feature live local entertainment, food vendors, cultural practitioners, nonprofit resources, creative activities and opportunities to share Lahaina stories. On Saturday, participants will gather for a respectful Light March beginning at Pu'unoa Beach and traveling through historic Lahaina Town. Music, quiet reflection and storytelling will be woven throughout the route.



Taste of Upcountry

SEPTEMBER 12TH 6 - 10 PM
*MONTESSORI SCHOOL OF
MAUI*

Taste of Upcountry is an evening celebrating the flavors, beauty and community spirit of Upcountry Maui. Guests can enjoy delicious food, live music, hula and time with friends on the Montessori School of Maui campus. The event also includes exciting live and silent auctions. Proceeds support the school's tuition-assistance initiatives, including scholarship opportunities for Maui families.



Mele for Maui

SEPTEMBER 19TH 630 - 9 PM
ROYAL LAHAINA RESORT

Mele for Maui is a free outdoor concert bringing the Hawai'i Symphony Orchestra back to the Valley Isle for the first time in ten years. The orchestra will perform alongside celebrated Hawaiian artists, including Amy Hānaiali'i, Keola Beamer, John Cruz, Raiatea Helm and Jeff Peterson. Held under the stars in Kā'anapali, the event will celebrate the people, places and stories that make Maui special.

september recipe



ZUPPA TOSCANA

Recipe from Food & Wine

Warm, creamy and full of comforting flavor, Zuppa Toscana combines savory Italian sausage, tender potatoes and fresh kale in a rich, flavorful broth. It's an easy, satisfying meal that's perfect for sharing with family and friends.

INGREDIENTS

- 4 slices thick-cut bacon, chopped (about 1 cup)
- 1 pound mild or hot Italian sausage, casing removed
- 1 large yellow onion, finely chopped (about 2 cups)
- 1 fennel bulb, finely chopped (about 1 cup), plus fronds for garnish
- 4 large garlic cloves, finely chopped (about 2 tablespoons)
- 1 teaspoon fennel seeds
- 1/2 teaspoon black pepper, plus more for garnish
- 1/4 teaspoon crushed red pepper, plus more for garnish
- 4 cups chicken broth
- 1 cup water
- 1 large russet potato, peeled and cut into 3/4-inch pieces (about 2 cups)
- 2 (1-ounce each) Parmigiano-Reggiano cheese rinds, plus grated cheese for garnish
- 1/2 teaspoon kosher salt
- 1 bunch lacinato kale, stemmed and chopped (about 4 packed cups)
- 1 cup heavy cream
- 1 tablespoon sherry vinegar
- Extra-virgin olive oil

DIRECTIONS

Cook bacon in a large Dutch oven over medium, stirring occasionally, until crispy, 10 to 12 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate, reserving 2 tablespoons drippings in pot; discard remaining drippings or save for another use. Add sausage to pot, and cook over medium, stirring occasionally and breaking up with a wooden spoon, until browned, 5 to 7 minutes. Transfer sausage to a medium bowl using a slotted spoon, reserving drippings in pan; set aside.

Add onion, fennel, garlic, fennel seeds, black pepper, and red pepper to reserved drippings; cook over medium, stirring often, until softened, 6 to 8 minutes. Stir in broth, water, potato, cheese rinds, and salt, scraping up browned bits on bottom of pan. Bring to a boil over medium-high. Reduce heat to medium-low; simmer, covered and undisturbed, until potatoes are almost tender, 4 to 6 minutes.

Stir in kale and reserved cooked sausage. Bring to a simmer, uncovered, over medium; cook, stirring occasionally, until kale is wilted and tender, 3 to 5 minutes. Remove from heat, and stir in cream and vinegar; remove and discard cheese rinds. Divide soup evenly among 6 bowls; sprinkle with reserved cooked bacon, and garnish with black pepper, crushed red pepper, grated cheese, and olive oil.