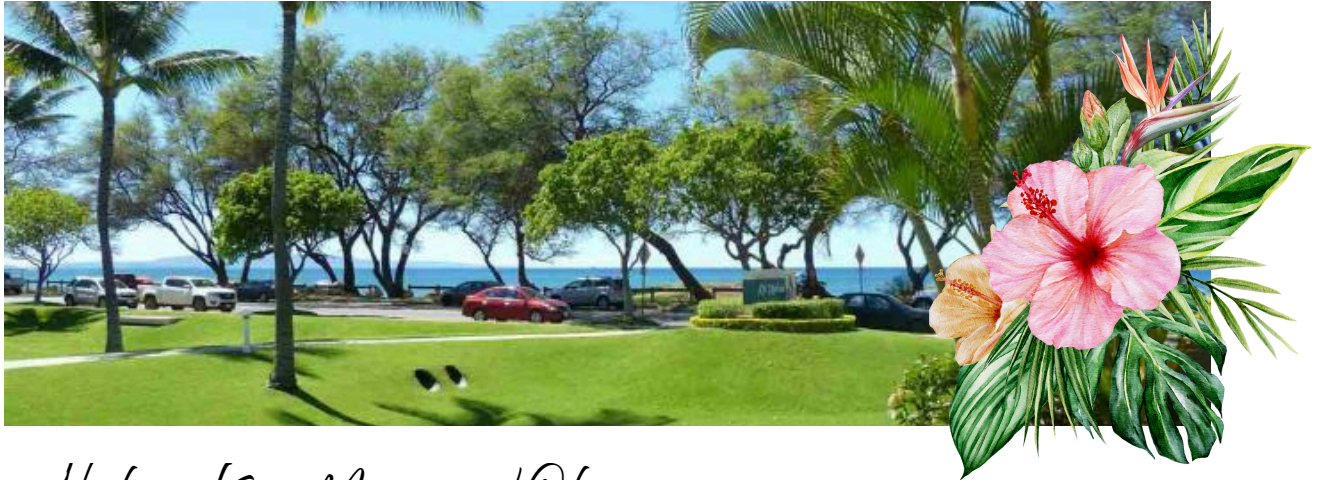


# Community Newsletter



*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 neighborhood and on island!

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

Manager Office Hours:

Monday - Friday | 8 am - 12 pm

*\*weekly schedule posted on office door*

## **DATES TO NOTE**

**Front Lanai / Railing Cleaning  
Friday, September 26th**

**In this newsletter  
you can expect:**

---

Intro + Dates to  
Note

---

House Rules

---

Updates &  
Reminders

---

September on  
Maui

---

September  
Recipe

---



## 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](http://www.kaimakani.net).***

Mahalo!



## Pet Etiquette Reminder

For the safety and enjoyment of all residents, please remember to keep your pets on a leash at all times when in common areas. Also, be courteous and responsible by picking up after your pets. Proper waste disposal helps keep our community clean, safe, and pleasant for everyone. Mahalo for being a considerate neighbor!

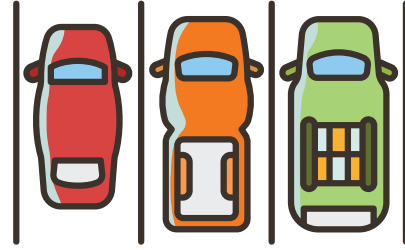


## South Kihei Road Crosswalk

We are currently submitting a proposal to Maui County to petition for the installation of lighted signals at the crosswalk fronting Kai Makani property.

We need a minimum of 30 signatures to submit with the application.

Please stop by the office during office hours to sign the petition if you're able!



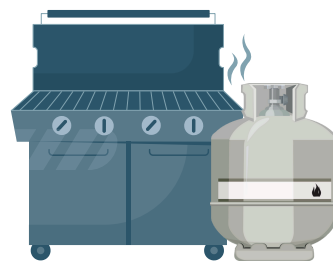
## Parking Reminders

Please ensure your parking permit is clearly visible at all times while parked on the property & that you are utilizing your assigned space or a permit only space.

Backing into stalls is not allowed. Visitors should park in designated visitor stalls only. Registered guests with a vehicle must complete the form and pick up their temporary parking pass.

*Beach Parking is not a long term option for anyone, as these stalls belong to the county.*

These rules help keep our community organized and ensure fair use of parking spaces. Mahalo for your cooperation!



## Community BBQs

When using the community BBQs, please be courteous. **Always turn off the propane and burners after use,** and take a moment to wipe down the grill top so it's clean and ready for the next resident. Mahalo for helping us keep our shared spaces safe, tidy, and enjoyable for everyone!

# September on Maui



## La Ulu Festival

**Sept 6th | 9 AM - 2 PM**  
**Maui Nui Botanical Gardens**

Celebrate the cultural and culinary significance of 'ulu at the Lā 'Ulu Festival hosted at the beautiful Maui Nui Botanical Gardens in Central Maui.

This free, family-friendly event features cooking demos, cultural activities, keiki fun, live music, and 'ulu products to enjoy and take home.



## 8th Annual Kū Mai Ka Hula

**Sept 11<sup>th</sup> - 13<sup>th</sup>**  
**Maui Arts & Cultural Center**

Experience Maui's only adult hula competition! This 2 day event features award-winning halau from around Hawaii, Japan, and the continental US. Performances span solo, group, and kūpuna divisions, in both kahiko (traditional) and 'auana (modern) styles. This competition isn't just a display of dance—it's a vibrant celebration of hula's cultural legacy, artistic expression, and community resilience.



## Magic in Paradise with David Kuraya & Guests

**Sept 19<sup>th</sup> | 7:30 PM**  
**Pro Arts Playhouse**

Prepare to be dazzled by world-class entertainer and expert in sleight-of-hand magic, Maui's own David Kuraya. David is one of six elite magicians— and the only magician from Maui— who performed regularly at the renowned Warren & Annabelle's Magic Nightclub in Lahaina before the fires. A deeply community-oriented performer, David, carries on the legacy of that beautiful show with the blessing of his longtime friend and mentor Warren. At each show, he donates parts of his proceeds to local charities.

## Weekly Events

### MONDAYS

Lei Po'o  
Workshop at The  
Shops at Wailea

230 PM - 330 PM

### TUESDAYS

Wailea Village  
Farmers & Gift  
Market

8 AM - 1130 AM

### WEDNESDAYS

Wailea  
Wednesday Live  
Music

430 PM - 630 PM

### SATURDAYS

Upcountry  
Farmers Market  
Pukalani

7 AM - 11 AM

### SUNDAYS

Maui Sunday  
Market  
Kahului

4 PM - 8 PM





## September Recipe Parmesan Tomato Zucchini Tart

*(Recipe from: Ambitious Kitchen)*

### Ingredients

- 1 pie crust (homemade\* or store-bought), thawed and rolled out into a 12-inch disc
- 2 small cloves garlic, finely minced
- ¼ cup extra virgin olive oil
- ½ teaspoon kosher salt, divided
- Freshly ground black pepper
- 4 ounces (½ cup) finely shredded parmesan cheese
- 2 smaller zucchini, sliced into ⅛-inch thick rounds
- 4-5 roma or plum tomatoes, sliced into ⅛-inch thick rounds
- 4-6 fresh basil leaves, julienned

### Preparation

- Preheat the oven to 400°F and line a large baking sheet with parchment paper.
- In a small bowl, stir together the olive oil and minced garlic. Place the rolled-out pie dough on the prepared baking sheet and use a brush to spread half of the garlic oil mixture (we'll use the other half later) over the pie dough, all the way to the edges. Grate half of the parmesan cheese (about ¼ cup) onto the dough and season with ¼ teaspoon salt and a few grinds of freshly ground black pepper.
- Starting in the center of the pie dough, layer the zucchini and tomato slices, alternating between the zucchini and tomato and working outward in a spiral, until you've reached the edge of the pie dough.
- Gently brush the remaining garlic oil on top of the zucchini and tomatoes, season with ¼ teaspoon salt and freshly ground black pepper, and grate the remaining parmesan cheese (about ¼ cup) on top. Bake for 30 minutes or until the pie crust is golden and crisp. Top the tart with julienned basil and slice into 6 slices.

hello  
September