

La Veta Monterey

www.lvmhoa.org

Homeowners' Association
700 W. La Veta Avenue
Orange, CA 92868

News



August 2007

FINANCIAL STATUS

| | |
|--------------------------|-----------|
| Prior Month Income | \$64,160 |
| Prior Month Expenses | \$55,098 |
| Bad Debt | \$11,427 |
| Legal Action Pending | |
| 1st Warning Letter | 2 |
| 2nd Warning Letter | 3 |
| Intent to Lien Letter | 3 |
| Balance Due Letter | 24 |
| Liened Units | 3 |
| Foreclosures/Collections | 2 |
| Total Assets | \$215,102 |
| Monthly Assessment | \$280 |

ROLL CALL FOR MEETING 6-4-2007

| | |
|---------------|---------|
| S. Miller | PRESENT |
| L. VonDetjen | PRESENT |
| P. Davin | PRESENT |
| A. Domin | PRESENT |
| T. Haeggstrom | PRESENT |
| J. Williams | PRESENT |

NEXT BOARD MEETING

August 6, 2007
7:00 PM
CLUBHOUSE

Annual Meeting
August 6, 2007
Doors Open at 6:30PM

Board of Directors

| | |
|------------------|--------------|
| Scott Miller | President |
| Lenice VonDetjen | V. President |
| Patti Davin | Secretary |
| Andy Domin | Treasurer |
| Tracy Haeggstrom | Member |
| Clubhouse Rental | 714-997-1353 |

Management Company

Huntington West Properties
13812 Goldenwest St., #100
Westminster, CA 92683
714-891-1522, ext. 214

Manager Jack Williams
Avanti Towing 714-241-0800
Email: lvmhoa_board@hotmail.com

Annual Homeowners' Meeting

Our Annual Homeowners' meeting is scheduled for August 6, 2007, at 7PM, in the clubhouse. This meeting is intended for Board election. Please be sure to return your secret ballot to the **Inspectors of Election** by August 6th, 2007, 5PM. If you have lost or misplaced your ballot, you may vote in person at the Annual Homeowners' Meeting. Registration will begin at 6:30PM.

Roofing Project – Last Two Phases Swapped

After discussion with Jordan Roofing, it has been recommended that Phase 5 (Buildings Q, R, S, & T) start before Phase 4 (Buildings O & P). It is agreed that we can make better use of purchased supplies and complete all "LIKE" detail work before we tackle the O & P Buildings. The Q, R, S & T Building's roofing project will begin on August 27th. The O & P Buildings will start late September or early October.

Having a Summer Party?

If you are planning a summer party and just don't have enough room...don't forget that you may rent the Association's Clubhouse for your large functions, family reunions, etc. Call 714-997-1353 for more details.

Please Observe Pool Occupancy Signs

Please be observant of the occupancy limits posted at both the Family and Adult pools. It is requested that blow-up toys and floats be removed when the pool becomes busy. Please remember to supervise your children as NO LIFEGUARD IS ON DUTY!

| FAMILY POOL | ADULT POOL | ADULT POOL - SPA |
|------------------------|------------------------|-----------------------|
| 40 Person Limit | 38 Person Limit | 8 Person Limit |

Fire Lanes Must be Kept Clear

Vehicles blocking entrances, driveways, or designated FIRE LANES are subject to immediate tow at vehicle owner's expense. Please be aware of where you are leaving your vehicle. It must be parked in a designated parking space. Violators will be towed - NO WARNING IS REQUIRED FOR BLOCKING FIRE LANES.

Tile Roofing Project

Phase 4, Buildings Q, R, S, & T, are scheduled to start on August 27, 2007. Please be aware that heavy equipment will be parked near or around these buildings and read posted signs for specific information regarding this much needed repair.

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| 1 | 6 | 8 | 9 | 5 | 4 | 2 | 7 | 3 |
| 3 | 9 | 5 | 2 | 7 | 8 | 4 | 6 | 1 |
| 2 | 7 | 4 | 3 | 6 | 1 | 9 | 8 | 5 |
| 8 | 1 | 6 | 4 | 3 | 9 | 7 | 5 | 2 |
| 4 | 2 | 3 | 7 | 8 | 5 | 6 | 1 | 9 |
| 7 | 5 | 9 | 1 | 2 | 6 | 8 | 3 | 4 |
| 9 | 8 | 7 | 5 | 4 | 3 | 1 | 2 | 6 |
| 5 | 4 | 2 | 6 | 1 | 7 | 3 | 9 | 8 |
| 6 | 3 | 1 | 8 | 9 | 2 | 5 | 4 | 7 |

LAST MONTH'S PUZZLE

Sudoku

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| | | 2 | | | 4 | | | 8 |
| | | | | | | | 9 | 3 |
| | | | 9 | 2 | 5 | | | |
| | | | | | | 1 | | 4 |
| | | 3 | 8 | | 9 | 5 | | |
| 6 | | 1 | | | | | | |
| | | | 2 | 5 | 1 | | | |
| 3 | 4 | | | | | | | |
| 2 | | | 7 | | | 8 | | |

Answer to this puzzle in next month's newsletter

Mint Chip Icebox Cake

We recommend you use Nabisco Famous Chocolate Wafers for this recipe. Their unique texture and cocoa-rich flavor make for the best cake. If you prefer, you can decorate the cake with chocolate shavings or chocolate wafers crushed into coarse crumbs. You will need a serving platter that is at least 12 inches long to accommodate this tube-shaped cake.

Serves 8 to 10

2 cups heavy cream, chilled

1/4 cup confectioners' sugar

1/2 teaspoon vanilla extract

3/4 teaspoon peppermint extract

24 Nabisco Famous Chocolate Wafers

1 cup mini chocolate chips or mini M&M candies

- Whip cream, confectioners' sugar, vanilla, and peppermint extract together in large bowl with electric mixer until soft peaks form. Stack 6 wafers on top of each other, spreading about 1 tablespoon whipped cream filling on top of each wafer. Repeat 3 times to form 4 stacks of 6 wafers each.
- Lay cookie stacks on their sides, end to end, on 12-inch-long serving platter, then cover with remaining whipped cream. Cover with plastic wrap and refrigerate for 6 hours.
- Before serving, unwrap cake and sprinkle with chocolate chips.

To Make Ahead

This cake can be refrigerated for up to 2 days. Decorate with the chocolate chips just before serving.

Summer Salad

5 large ripe firm tomatoes.

1 cucumber

2 small goat cheeses

1 branch of FRESH basil

1 garlic clove

5 ml virgin olive oil

1 soup spoon wine vinegar

Fresh thyme, Salt & Pepper to taste

Preparation

Slice four tomatoes after removing the stem. Reserve the end slices and keep in the refrigerator. Peel and seed the cucumber, slice thin. Wilt two thirds of the cucumber with a dessertspoon of salt. Cut the fifth tomato in quarters and add it to a mixing bowl with the last third of the cucumber, the end slices of the tomato, the garlic and the basil. Add salt, pepper, vinegar, and olive oil. Puree the contents, check for seasoning, and strain. Take out four large flat plates. Spoon the puree into the plates. Slice the cheese into thin rounds. Put some well drained cucumber in the center of each plate, then alternate slices of cheese and tomato. Put a thyme leaf in each piece of cheese, pepper it, and add the remaining olive oil. Serve cold with toasted slices of country bread. Serves 4.

DO NOT INCLUDE THIS ORDER FORM WITH YOUR ASSOCIATION PAYMENT. PLEASE FAX!

Balcony/Patio Light Fixture Order Form

Name: _____

Address: _____

Phone: _____

Unit Acct #: _____

Lights are \$60 each & include an energy saving bulb.

Light Fixture: Half Round Square
 _____ quantity _____ quantity

Bill My Account (Account MUST be CURRENT)

Pay by CHECK (Payable to La Veta Monterey)
 Payment due at time of delivery

Please fax to 714-897-9120