



Upcoming Board Meeting

February Board meeting will be held on Wednesday February 8, 2012, Location will be at the **2905 Unit I, Fairview Street.**



Upcoming Projects

We have various projects set up for the upcoming year and we are looking for resident volunteers to serve on committees. Please contact the Board if you are interested in any of the following:



Executive Meeting Information

Any member (homeowner) has a right to meet with the Board of Directors in Executive Session and the Board will respect their right of privacy and will maintain the confidentiality that the law requires in these situations.



- Asphalt
- Security Cameras
- New security locks for the pool gates
- Trash enclosure designs

On January 11, 2012 Rick Gallagher tendered his resignation as a Director of the Association and his resignation was accepted by the remaining Directors.

What's Cooking?

Sirloin with Teriyaki Broth



Ingredients:

- 1 bunch radishes (with greens)
- 5 tablespoons teriyaki sauce
- 3 tablespoons oyster sauce
- 3 teaspoons grated peeled ginger
- Freshly ground pepper
- 1 1/2 pounds boneless sirloin steak (about 1 1/2 inches thick)
- Vegetable oil, for the pan
- 2 tablespoons unseasoned rice vinegar
- 1 tablespoon packed brown sugar
- 2 small sweet potatoes, peeled and cut into 1/4-inch-thick rounds
- 1 bunch scallions, white and green parts separated, cut into 1 1/2-inch pieces
- Toasted sesame oil, for drizzling
- Roughly chop the radish greens. Cut the radishes into eighths.

Directions:

Heat a grill pan over medium-high heat. Mix 2 tablespoons teriyaki sauce, 2 tablespoons oyster sauce, 1 teaspoon ginger and 1/2 teaspoon pepper in a bowl, then spread over the steak. Lightly oil the grill pan, then cook the steak about 5 minutes per side for medium rare. Transfer to a cutting board and let rest 5 minutes, then thinly slice.

Meanwhile, bring the remaining 3 tablespoons teriyaki sauce, 1 tablespoon oyster sauce and 2 teaspoons ginger, the vinegar, brown sugar and 2 1/2 cups water to a simmer in a saucepan, stirring to dissolve the sugar. Add the sweet potatoes, radish wedges and scallion whites and cook, covered, stirring occasionally, until just tender, about 10 minutes.

Add the radish and scallion greens and cook until crisp-tender, about 5 minutes. Divide the vegetables, broth and steak among shallow bowls. Drizzle with sesame oil.

Per serving: Calories 336; Fat 9 g (Saturated 3 g); Cholesterol 69 mg; Sodium 403 mg; Carbohydrate 24 g; Fiber 3 g; Protein 38 g

For additional information or recipes check out foodnetwork.com

Recent Roofing

After a long battle we are pleased to let everyone know that the mechanics lien's and lawsuit with JB Wholesaler was removed at the end of December. Our attorney has filed a lawsuit against Diamond Roofing along with a claim against their bond. If you have any questions or concerns it is important for you to attend an upcoming Board meeting.



Recent Vandalism

For those who are unaware during the Christmas weekend we had a handful of dumpster fires. We were fortunate that no major damage was done thanks to Santa Ana Fire Department and some quick thinking homeowners that helped put them out. Due to the amount of fires that occurred, they will be handled by the arson department, no further information has been given.



It is very important to know where the fire extinguisher's are located to help prevent the spread of fire until the fire department can arrive. Fire extinguishers are located in the middle or ends of each building. None of the extinguishers were used in the dumpster fires and it's extremely important to use them immediately to stop further spread of flames and embers.



Household Hazardous Waste



For those trying to dispose of old TVs/computer monitors, paint, household cleaners, automotive products, propane tanks, etc, Orange County Landfills has a solution which is **FREE OF CHARGE** to Orange County Residents. You can visit the Irvine collection site located at: 6411 Oak Canyon, Irvine, CA 92618, Monday through Saturday 9:00 AM to 3:00 PM. For more information visit <http://www.oclandfills.com>.

Do not place Hazardous Waste in the dumpster. It is illegal and very dangerous. **Homeowners in violation are subject to an immediate \$100.00 fine.** If you see hazardous waste in the dumpster please contact Household Hazardous Waste at (714) 834-6752.

Pet Etiquette



When walking your dog around the complex, carry a bag. Pick up your dog's mess and place it in the dumpster. You will be fined \$50.00 to your homeowner account if you are caught without picking up your dog's feces. It is never ok to allow your dog(s) to be off leash in the common and green belt areas. It is not just a Villagewalk rule, but it is also the law.

Holiday Decor



Please make sure that you have removed all your holiday decorations.

Trash / Garbage



Do your part in helping keep our community clean and beautiful! Lead by example, put your trash in it's proper receptacle.

- Ensure that your garbage bags and trash make it into the dumpsters. **Any items outside the dumpster the Homeowner is subject to an immediate \$100.00 fine.**
- Large items like screen doors, carpet, etc should be broken down into smaller pieces that fit into the dumpster.
- Large items like mattresses, furniture, appliances should **NEVER** be placed in the dumpster. Homeowner's in violation are subject to a \$100.00 fine and will be responsible for the removal fee.
- Every time we have an "overfilled" dumpster we are charged an additional \$40.00 per dumpster from Waste Management. This can be a costly item per month which you can help control.

If you have large items that need to be removed please contact waste management for a scheduled pick-up. This will help with keeping our community clean.

Parking Rules At A Glance



- Village Walk is a permit only parking complex.
- Any vehicle parked after 7:00 PM, without properly displaying a parking permit, is subject to immediate tow.
- No vehicle is allowed to park within a marked stall for more than 72 hours.
- Parking stalls are **NOT** to be used for storing vehicles. Stored vehicles are prohibited and will be towed.
- Parking in Fire Lanes and Driveways is strictly prohibited.
- Only one parking pass is available for each Unit

If you are caught selling your parking pass, your parking pass will immediately be revoked until further notice.

When parking in the marked stall, park head first into the parking space, backing into the stalls is not allowed.

Any vehicle which is in violation of the above mentioned items will be subject to immediate towing at the owner's expense.

If you are delinquent on your Association Dues; use of the Common Areas, Pool and Parking Pass will be revoked.

Villagewalk Board of Directors/Other Contact Information

President: Kellie Miller; Kellie@villagewalk.org

Vice President: Brent Hoppe; Brent@villagewalk.org

Treasurer: Brian Collins; Brian@villagewalk.org

Secretary: Joe Alvarez; Joe@Villagewalk.org

Member-at-Large: Open position

Architectural Committee: Tom Goochey

Architecture@villagewalk.org

Newsletter@villagewalk.org

Neighborhood Watch: Kellie Miller; Kellie@villagewalk.org

Webmaster: Rod Martin; Webmaster@villagewalk.org

CMC Management, Sue Cook; scook@cmcassociationmgmt.com

Important Phone Numbers

- ◆ Emergency: 911
- ◆ SAPD (Non-Emergency): (714) 245-8665
- ◆ CMC Management Services: (714) 634-0611
- ◆ CMC Emergency Hotline (After Hours): (714) 634-0611
- ◆ Patrol One: (714) 541-0999
- ◆ Santa Ana Graffiti Hotline: (714) 786-7824 or (877) STOPTAG
- ◆ Animal Services including barking dogs: (714) 245-8792 or (714) 834-4211
- ◆ Abandoned Shopping Cart Hotline: (888) 233-2278
- ◆ Southern California Edison: (800) 655-4555
- ◆ The Gas Company: (877) 238-0092
- ◆ AT&T: (800) 310-2355
- ◆ Roadrunner/Time Warner Cable: (888) 892-2253
- ◆ DIRECTV: (888) 777-2454

