

LCCPOA QUARTERLY NEWS

1ST QUARTER 2022

VOLUME 2, ISSUE 1

PRESIDENT'S CORNER

LCCPOA ANNUAL MEETING



Our Association's annual meeting was held on February 15 at New Hope Ministries on Davis Boulevard. Attendance was disappointing. A total of 136 residents were "present" but 91 by proxy, leaving only 45 in person. So, in addition to the 9 directors, only 36 of our other 700 property owners attended in person. As the attendance did not constitute a quorum we could not conduct any official business

Those who did attend were treated to a great speaking program. James French, deputy department head of the Collier County Growth Management Department discussed the new-short term rental ordinance and its potential impact on our neighborhoods. Mr. French was accompanied by Operations Analyst Diane Lynch. They defined short-term rental, discussed the registration process and the penalties for failure to comply. Those wishing to rent their properties would be well advised to study and adhere to the new law.

Our second speaker, Gordon Brumwell, gave an enlightening talk about the need to integrate more green spaces within walking and biking distances of our neighborhoods. Gordon asserted that although a significant percentage of Collier County is preserved in perpetuity, our quality of life will suffer if residents are trapped in crowded, paved-over neighborhoods cut off from nature. He is working to form a group to advocate for green low or no traffic corridors that will connect East and South Naples neighborhoods with places such as Rookery Bay, the Picayune Strand, Florida Panther Wildlife Refuge, the Rich King and Gordon River Greenways, and recreation areas such as Eagle Lakes, Baker and Golden Gate Parks.

Both Mr. French and Ms. Lynch stayed to hear Mr. Brumwell's presentation, and a stimulating debate ensued about Collier County's approach to managing growth.

After the speaking program President Robustelli gave an annual report informing residents of all that was accomplished this past year. Treasurer Waganer presented information on the Association's financial position. There were no matters requiring a vote of the general membership and the meeting was adjourned.

OFFICERS ELECTED FOR 2022

The LCCPOA Board of Directors conducted an organizational meeting immediately following the February 15 annual meeting. The following officers were elected to serve for 2022:

President: Tom Robustelli
Vice President: Lutz Jacob
Treasurer: Jackie Waganer
Secretary: Jason Donahue

Contact information for the officers and directors can be found on our website: WWW.LELYCOUNTRYCLUB.COM

Those wishing to be considered for serving on the board should contact Community Association Manager Carolyn Sabin CSABIN@RESORTGROUPINC.COM and request an application. Anyone not appointed by the Board to fill one of the existing vacancies can stand for election at the next Association Annual Meeting.

QUICK LINKS & RESOURCES

[Lely Country Club Website](#)
[Resort Management Website](#) - Management Company for Lely Country Club Property Owners Association
[Resort Management Homeowner Login](#) - Register or Login to Resort Management Homeowner Portal
[Lely Country Club By Laws](#)
[Lely Country Club Covenants](#)
[Quick Reference Need to Knows in Lely County Club](#)
[Lely Country Club Board of Directors Meeting Minutes](#)
[Approved Post Light/Mailbox Assemblies](#)



If we were handing out good neighbor awards Mark and Laurie Procter would certainly get our vote. The St. Andrews Boulevard residents pick up trash in our neighborhoods on their morning walks. That alone would qualify them as "good neighbors." But recently Mark, sitting in on one of our Board of Directors meetings

volunteered his expertise as a retired civil engineer to assist LCCPOA in making informed decisions regarding improving the irrigation systems along St. Andrews and Augusta Boulevards. This type of civic involvement underscores the fact that our quality of life here in our small slice of paradise really depends upon all of us. To the extent we maintain our properties, watch out for our neighbors, and offer our knowledge and expertise to those charged with governing our Association, we make Lely Country Club one of the most desirable and pleasant places to live. We thank Mark and Laurie for their service, and we hope others will be inspired to follow their example.

IF YOU WISH TO RECEIVE THIS NEWSLETTER CONTACT CAROLYN SABIN CSABIN@RESORTGROUPINC.COM AND AUTHORIZE RESORT MANAGEMENT TO COMMUNICATE WITH YOU VIA EMAIL.

COMMUNITY UPDATES & INFORMATION

MEET CAROLYN SABIN



Carolyn Sabin (CSABIN@RESORTGROUPINC.COM) has stepped into the role of Community Association Manager for LCCPOA replacing Laura Pascal. Carolyn started work the week of February 20. First order of business was a tour of our various streets and neighborhoods accompanied by the association president and treasurer.

Carolyn relocated to Naples in 1999 after spending some thirty-seven years in the vicinity of San Jose, California. She's a native of Missouri but jokes that all those years in arid California made her forget what it's like living in a humid climate. Humidity aside, she loves all Naples has to offer. Carolyn has over 15 years' experience in association management. After working for a couple of other local community management firms she joined Resort Management four years ago. She has proudly held the designation of Professional Community Association Manager (PCAM) for the past seven years. Earning the designation required a great deal of initiative on her part.

The study program is rigorous, requiring candidates to pass six college-level courses followed by a case study of a large community and finally, submission of a thesis. Carolyn funded her education on her own by submitting an essay and winning a scholarship from the Community Association Institute. Before earning the prestigious PCAM designation she achieved and still holds certifications as Community Association Manager (CAM), Accredited Management Specialist (AMS) and Certified Manager of Community Associations (CMCA).

Personally, Carolyn loves spending time with her three grandkids and other family. She is an avid cook and often serves brunches at her home on Sunday after church. If she has any spare time after that, she enjoys painting!

We welcome Carolyn and look forward to working with her to help make Lely Country Club the best it can be.

LELY COUNTRY CLUB PROPERTY OWNERS ASSOCIATION ANNUAL TREASURER'S REPORT FOR THE YEAR ENDING DECEMBER 31, 2021

During calendar year 2021 our Association reported total revenue of \$174,900 and expenses of \$141,570. After transferring \$19,500 to our reserve fund, we ended the year with an operating surplus of \$13,829.

Our General Operating checking account ended the year with just over \$45,000, an increase of about \$21,000 over the 2020 year-end balance.

The operating surplus and positive cash flow are what enabled the Association to keep 2022 dues unchanged. Going forward these funds will be used to offset inflationary cost increases during the 2022 fiscal year. Our Reserve bank account began the year with just over \$47,000. We transferred \$19,500 into the account during the year and expended just under \$18,000 on the project to replace the disputed Deerwood well. So, our reserve fund ended the year with a balance of \$49,112.

The Association's accountant will soon be working to prepare the year end compiled financial statements and our annual tax return. Those will be posted to the Resort Management database upon completion. Our Board continues its efforts to operate our Association in an efficient and effective manner.

Respectfully submitted,
Jackie Waganer, Treasurer
LCCPOA



WHAT'S COOKING SPINACH QUICHE

INGREDIENTS

½ cup butter
3 cloves garlic, chopped
1 small onion, chopped
1 (10 ounce) package frozen chopped spinach, thawed and drained
1 (4.5 ounce) can mushrooms, drained
1 (6 ounce) package herb and garlic feta, crumbled
1 (8 ounce) package shredded Cheddar cheese
salt and pepper to taste
1 (9 inch) unbaked deep dish pie crust
4 eggs, beaten
1 cup milk
salt and pepper to taste

DIRECTIONS

Step 1
Preheat oven to 375 degrees F (190 degrees C).

Step 2
In a medium skillet, melt butter over medium heat. Saute garlic and onion in butter until lightly browned, about 7 minutes. Stir in spinach, mushrooms, feta and 1/2 cup Cheddar cheese. Season with salt and pepper. Spoon mixture into pie crust.

Step 3
In a medium bowl, whisk together eggs and milk. Season with salt and pepper. Pour into the pastry shell, allowing egg mixture to thoroughly combine with spinach mixture.

Step 4
Bake in preheated oven for 15 minutes. Sprinkle top with remaining Cheddar cheese, and bake an additional 35 to 40 minutes, until set in center. Allow to stand 10 minutes before serving.

QUOTE OF THE QUARTER

"HOW DO YOU CHANGE THE WORLD? ONE SINGLE ACT OF RANDOM KINDNESS AT A TIME."
MORGAN FREEMAN