

Sunrise Scoop

May 2018, Issue 2

Visit our website at
<http://www.sunrisehomeowners.com>



Hurricane Season is almost here!

It is almost that time of year again. The 2018 hurricane season is approaching. The hurricane season runs from June 1 through November 30.

Scientists have predicted 14 named storms this season, half of which will become full-blown hurricanes. They predict 3 of those hurricanes will be a Category 3 or above.

Those that have been through hurricanes throughout the years

know what to expect when the storm hits and also know that it is wise to be prepared for the worst and to hope for the best.

We need to make sure our homes are ready for the season. Palm trees should be trimmed and damaged trees and limbs should be removed. Check gutters for debris and ensure they are secured in place.

Consider purchasing a generator in the event the power goes out for

an extended period of time.

Remember that it can only be placed in a well-ventilated area. Many people do not heed this warning and die from carbon monoxide poisoning!!

If you live in an evacuation zone, please heed the warnings and get your family and your pets to a safe place.

More hurricane preparedness information can be found on the website <http://www.ready.gov>.

Inside this issue:

- 2 Covenants and By-Laws: What every resident should know, What's Happening
- 3 Meeting Minutes



Did You Know?

Section 7.3 of our covenants explains the construction restrictions. Here is a brief summary of some of the restrictions that are in place:

- No fiberglass garage doors are permitted
- No window air conditioning units are permitted
- All exterior painting must be approved by the ARC
- Pool screening must not be higher than the roof of the home

Section 11.5 of our covenants explains the rules regarding leasing property. In short, all residents of our community must abide by our covenants, regardless of whether they are the homeowner or a renter. Therefore, it is every landlord's responsibility to ensure that their tenant is aware of the covenants and by-laws, and ensure that a copy of these covenants be provided to their tenants for reference.

Also, if a homeowner chooses to lease out their property, he/she must provide the association with a copy of the lease and if not already specified in the lease, the names and addresses of the tenant as well as the landlord.

See the complete covenants on our website at www.sunrisehomeowners.com

What's happening in June?



If you and your family are looking for some fun things to do in June here on the Space Coast, we have compiled some ideas for you!

For those interested in theatre, Melbourne Civic Theatre is running "Hay Fever" from May 18 – June 24, 2018.

For a festival type atmosphere, check out the Eau Gallie Arts District. On the first Friday of each month, there will be live music, vendors, food, and free fun for everyone!

Need somewhere fun for the kids/grandkids? Check out Sky Zone trampoline park in Rockledge. Visit their website at <http://www.skyzone.com>.

They have a huge indoor trampoline park for children of nearly any age.

Feeling a little country? Go line dancing at the Hurricane Creek Saloon. Every Wednesday and Friday there are free line dancing lessons. Grab a partner!

If you love wine, check out the Green Turtle Market in Satellite Beach! Every Friday they host a wine sampling event as they showcase different selections.

Visit
www.visitspacecoast.com
for more details and events!



We are always in need of volunteers at community events! Even your children are able to help! We will sign for Bright Futures hours so that your child will receive credit for community service hours performed!

Meeting Minutes
April 4, 2018

James Bench
James Twine
Jack Gehl
Steve Gresley
Don Schrung
Terry Gwinn
Sharon Fitzpatrick
Bill Fitzpatrick
Wayne McDougall

Start 7:07 pm Closed 8:39 pm

6106 Meghan: Has issues with water moccasins in culvert near house. Noted it is a danger to kids that fish while standing on the culvert. Culvert appears to be damaged or faulty

President: No report

Vice President: No report

Treasurer: Report is current minus recent receipts. Highlighted expenses include: Pest Control for snakes, Southern Greens for sprinkler system pump house, Tim's Prestige Lawn Care for palm tree trimming. Balances: Checking: \$23,409, Money Market \$36,384, CD \$12,048 so balance is \$71,841. Dues report: 17 late notices sent out

Secretary: March minutes approved

Rules & Violations: Will start evaluations after release of newsletter.

Arc: 4 approvals, 6144 Meghan: paver walkway, 1009 Homewood: roof & gutters and house paint, 6133 Meghan: house paint Committee members: M Shelton, F. Henderson, J. Shamblin

Grounds: Is working to get evaluation of concrete culverts in the neighborhood. All pump work done at pump house so all sprinklers work. City evaluated sewer culverts and sidewalks and will execute repair work. Adding signs around nature preserve No Trespassing, Conservation Area, per FL statute xx.xxx. Get quotes for well in park with bypass to use pond water when pond is low. Two companies to provide quotes for gazebo replacement.

Arbitration committee is chaired by S. Gresley and supported by W. Davis and M. Forehand

2018 Board of Directors

President

James Bench

Vice-President

James Twine

Secretary

Erin Owens

Treasurer

James Twine

ARC

Sharon Fitzpatrick

R&V

Bill Fitzpatrick

Grounds

Jack Gehl

Social

TBD

Community Relations

TBD

Arbitration Committee

Steve Gresley

If you are interested in serving on the board, please attend the monthly meeting at 7PM on the 1st Wednesday of each month located at 6144 Meghan Drive.

RECIPE CORNER

Root Beer Pork Chops

Prep: 10 minutes Cook: 30 minutes Ready In: 2 hours and 40 minutes

Author: Ken

4 1 inch thick pork chops

3 12 fluid ounce cans of root beer

Salt and pepper to taste

1 cup beef stock

2 tbsp. brown sugar

½ tsp chipotle-flavored hot sauce

2 tsp Worcestershire sauce

1. Place the pork chops in a dish; pour 2 cans of the root beer over the chops. Place in refrigerator to marinate at least 2 hours. Remove the pork chops from the root beer; season with salt and pepper.
2. Combine the remaining can of root beer, the beef stock, brown sugar, hot sauce, and Worcestershire sauce in a saucepan over medium heat; simmer the mixture until it reduces to about ¾ cup. Set aside.
3. Preheat an outdoor grill for medium-high heat, and lightly oil the grate.
4. Grill the pork chops on the preheated grill until they are no longer pink in the center, about 8 minutes per side. An instant-read thermometer inserted into the center should read 145 degrees Fahrenheit. Brush the chops generously with the reduction sauce and continue cooking for about 2 more minutes per side. Remove from grill and brush with any remaining sauce. Season with salt to taste prior to serving.



If you would like us to feature your recipe here, please e-mail the board or stop by the president's house with the recipe so it can be copied and filed for future newsletters.

To receive this newsletter in digital format, please contact board@sunrisehomeowners.com so that we can add you to our e-mail newsletter delivery service. More information can be found at our website, <http://www.sunrisehomeowners.com>

SUNRISE SCOOP

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