Sea Harbour HOA
July 2017 - News

For All your Association needs please call Sheila or her assistant Monique at
TEAM PROPERTY MANAGEMENT
714-639-8484
sheila@thehoateam.com or Monique@thehoateam.com

Please note the hours of business are Monday through Friday, 9:00 a.m. – 5:00 p.m., closed between 12:00-1:00 p.m. for lunch. To leave an ‘After Hours Message”, please follow the phone message instructions. If it is an emergency, press “0” and remain on the line for further assistance 😊

City of Huntington Beach
“standard water conservation Requirements”

Washing down hard surfaces including sidewalks, driveways, stairs, entryways, patios, is prohibited.

No Automatic Irrigation should be used between the hours of 9am and 5pm

Watering over 10 minutes per station for automated irrigation systems is prohibited.

Washing vehicles, cars, trucks, boats, trailers, and recreational vehicles with a hose is still prohibited at SEA HARBOUR

THANK YOU FOR MAKING WATER CONSERVATION A WAY OF LIFE..
For our future, our families, our planet!

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NO FIREWORKS ALLOWED

Due to the risk of fire, please be reminded that NO fireworks are permitted in Sea Harbour HOA. However, many locations throughout Orange County do have spectacular firework displays. These shows are quite beautiful and make a fun evening out with family and friends.

For information on Firework Displays, internet search:

“Fourth of July in Orange County 2017”

Independence Day
Tuesday ~ July 4th

MEETING NOTICE

PLEASE NOTE THAT THE NEXT BOARD MEETING IS SET FOR
Thursday, July 27, 2017
7:00PM at the South Clubhouse...
Have a happy, safe 4th of July!!

Some more IMPROVEMENTS “your board” has been working on:

NEW TRASH DOORS
The new dumpster doors have been arriving!!!
They are VERY nice, clean and sturdy… we would like to keep them this way..
Please remember to pull up on the handle as you are closing the doors and do not drag the handle on the asphalt.
Thank You in advance for taking care of our community!

Also keep your eyes open for a new door to the restaurants!!
That will be replaced soon as well.

Summer time, warm weather, the beach, the pool, sea harbor…it does not get any better right!!
Just some reminders of the “rules of the road”
Please be aware and considerate we do live in VERY close quarters, here at Sea Harbour..
Please be aware there is absolutely NO glass of any kind in the pool area, also for the consideration of little people whether they are family members or guests, the pool gate MUST ALWAYS be kept closed at ALL times. (no propping the door open even for a short time) bad things happen in the blink of an eye….
NO smoking anything…. 😎 in the pool area !
NO charcoal BBQs allowed, they are prohibited anywhere on Sea Harbour property.

All of these “rules” are dictated by our insurance company, and we must following them, otherwise our insurance premiums will go up and we will have to increase our monthly dues.

Recipe of the month:

Mini Chicken Chimichangas

This is a fun, easy lite appetizer

1 8 oz package cream cheese, room temperature
1 Tablespoon old el paso taco seasoning
8 oz pepper jack shredded (about 2 cups)
3 cups shredded cooked chicken (rotissere works well also)
16/20 Four Tortillas (the size for tacos)
1 tablespoon butter melted
toppings: sour cream, guacamole, and pico de gallo

Instructions
1. Preheat oven to 400 degrees and line a baking sheet with parchment paper.
2. In a large bowl, add the cream cheese, taco seasoning, pepper jack and chicken. Stir until well combined.
3. Place about ¼ cup of the chicken mixture in the center of each tortilla. Fold the sides in and then roll...

Sea Harbour’s 4th annual Golf Tournament is scheduled for August 5, so all you golfers start practicing.
If you would like to join the tournament please contact Steve Battaglia at 760-772-7727 or e-mail: ste310beco@aol.com.
After your day golfing there will be the usual golf awards, food and drinks in the club house!
the tortilla up and place on the baking sheet seam side down. Repeat for remaining tortillas and fillings. Brush with the melted butter.

4. Bake for 15/20 minutes or until chimichangas are golden brown and crispy.

5. Top with desired toppings such as sour cream, guachmole and pico de gallo.