

# THE MAYFAIR MONTHLY

Safe & Secure & Beautiful | Well Informed | Financially Strong

## **\*\*Hurricane Season Preparedness\*\***

Hurricane Season is upon us. Even though we are inland, we can still be impacted by storms. Now is the time to prepare and listed below are some helpful tips in preparing for this year's season:

- a. Establish an evacuation plan in case you need to leave.**
- b. Prepare a Storm Kit to include necessities like batteries, flashlights, tarps, water, shelf stable foods & extra medications for yourself, your family and your pets.**
- c. Double check insurance coverages and secure extra copies of important documents to take on the go.**
- d. Know your plan for your pets. Don't forget them!**
- e. Secure extra batteries for mobile communication devices.**
- f. Heed warnings. Fuel up vehicles.**



## Summertime in The Mayfair!

Welcome to Summer! What a welcome this summer is for all of us with Covid restrictions being lifted and the feeling of freedom restored. Our familiar visitors of heat and humidity have settled in for their seasonal visit and life abounds in our community. It's also a time for summer travel with family and friends, and afternoon rain. Trees and lawns are in full bloom and our community continues to thrive. Our celebration for July 4th Independence Day is right around the corner and adds to the energy and optimism this time of the year can bring. We wish all neighbors a safe and enjoyable Summer and Independence Day! - The HOA Board



## **PORCH PIRATES IN THE MAYFAIR!**

### **Important to read!!**

Friday night, June 11th, between the hours of 8pm and early morning, four packages were taken from an open garage space. A homeowner accidentally left their garage door open. As a result someone helped themselves to packages being stored inside the garage. Even though we are in a gated community, we do have various contractors, delivery personnel, and others frequenting our community. Homeowners should keep their garages closed at all times unless under the direct supervision of the homeowner. This is for safety issues and some garages can also be unsightly to the neighborhood. We thank all homeowners for their understanding and we will review Ring and Security Camera footage for help in solving this theft.



## **WELCOME OUR NEW PROPERTY MANAGER - KAREN SUMMERS**

**Welcome Karen!** We have mentioned this before but putting a face with a name is always helpful! Karen has been on board only a short time but is making progress in settling in to her new role at FSR. You will see her on site from time to time during landscape monthly walkthroughs, board meetings, and periodic community visits. Feel free to introduce yourself and know that it will take time for her to get her arms around all things Mayfair. To help Karen adjust, and to allow for proper tracking and follow up of any issues, all neighbors are asked to do the following:

**Work Orders - submit any and all maintenance needs via the online work order request forms**

**<https://mayfair.connectresident.com>**

**Email: [Karen.Summers@fsresidential.com](mailto:Karen.Summers@fsresidential.com)**

**Phone: (704)527-2384**

**24 HOUR EMERGENCY PHONE - FSR**  
**CUSTOMER CARE 855-546-9462**

## June General Update

**Exterior Paint Phase II Project** - This project is underway but moving slower than expected due to Covid related worker resource issues as communicated via email. We are still progressing with this project, just know it will move slower than expected but all homeowners will continue to receive advance notice for their unit's painting and the progress we are making on the project overall.

**HELP WANTED!!** The Mayfair HOA Board will need 3 new volunteer board members and various committee volunteers beginning in February 2022. For those interested in volunteering, the Board is excited to host an open education and training session called "What It Means to be a Mayfair HOA Board Member" in August. **All interested in serving are invited to attend!** Light refreshments will be served and you can expect an informative yet fun time! Your current HOA Board is currently understaffed but has pivoted to adjust for the lack of resources. We do ask for everyone's patience with us for the remainder of the year as we continue our work on behalf of our entire community. More to details to come!

**Road Resurfacing/Cement Repairs** - This project to resurface and repair our roads will be combined with repairing concrete spots during the first part of 2022. We are securing quotes for this work and will report back as we settle on timing, costs, and a contractor. You could see folks walking in the community and looking at our roads and cement areas, and if you do, you will now know why!

**Hot Water Tank Replacement** - ANOTHER REMINDER - The Board thanks all neighbors who have worked so hard to replace aging hot water tanks. We continue to stress the need for all neighbors to replace them to avoid any potential leaks. Email Karen to let her know when your hot water tank has been changed.



**Community Wide Gutter Cleaning** - will take place in June - more details will be emailed but the Board will schedule this for earlier in 2022 to avoid clogs caused by leaves from Fall.

**REMINDER - NO FIREWORKS ALLOWED IN THE MAYFAIR!**

# Recipe Share - "Dishing it Up" at The Mayfair

## Chocolate Cherry Walnut Truffles - Shared by Isabelle Cantin

Makes 20 Truffles

- 2 tablespoons boiling water
- 2 ounces dark chocolate (70% or higher cacao content), very finely chopped
- ½ cup walnuts
- 1 tablespoon unsweetened cocoa powder
- 1 cup pitted and halved Medjool dates
- 1 teaspoon vanilla extract
- ¼ teaspoon sea salt
- ¼ cup finely diced dried cherries
- 2 tablespoons shredded coconut
- ¼ teaspoon curry powder

Boil one cup of water and measure the amount you need (2 TBSP) to melt the chocolate.

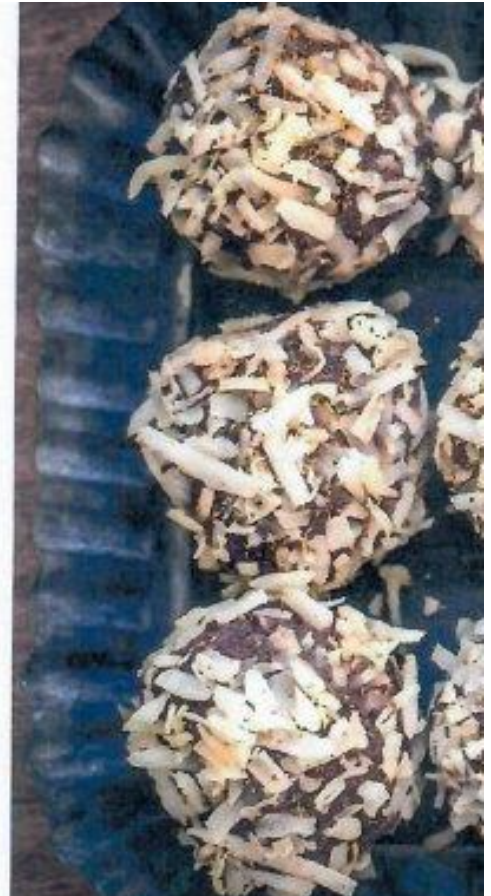
If you want to give the truffles a golden hue, toast the coconut in a 300°F oven for 10 to 15 minutes.

Stir the boiling water into the chopped chocolate and let it stand for 30 seconds. Using a small whisk, stir until the chocolate is completely melted and glossy.

Coarsely chop the walnuts with a knife or in a food processor, then add the cocoa powder, dates, vanilla, and salt, and chop or process until you create a paste. Transfer to a bowl and stir in the melted chocolate and cherries. Cover and chill for approximately 2 hours, until firm.

On a plate, mix the coconut, curry powder and a pinch of salt. Scoop up approximately 2 teaspoons of the chilled chocolate mixture and roll it into a smooth ball between your palms. Roll it in the curried coconuts to coat. Repeat with the remaining mixture, then place the truffles in an airtight container and chill thoroughly before serving.

PER SERVING (1 truffle): Calories: 72; Total Fat: 4g (1g saturated, 1g monounsaturated); Carbohydrates: 9g; Protein: 1g; Fiber: 1g; Sodium: 16mg



### Coming up next month:

Mid Year HOA Review - a mid year review of how we are trending financially.

Mayfair Neighbor Summertime Grilling Recipes - these are numerous & sure to make anyone a Grill Master!

Summertime "Must Reads" - provided by your neighbors!



**Gone this summer?  
Don't forget to leave  
a way for a neighbor  
to access your home  
in case of an  
emergency.**

