DBR ASSOCIATION

COMMITTEE NEWS YOU CAN USE



DBR COMMUNICATION COMMITTEE
SEPT 9, 2024
EDITION 1, VOLUME 1

SUMMERS END (Not Really)

There is a hint of fall in the air. Kids back in School, shorter days, but who are we fooling? The leaves aren't changing and the we swim almost year round in Daytona Beach. The Fall is actually a great time to visit with empty beaches, parking galore, ample seafood available, fishing charters, firepits, and a great time to visit. Make sure you let other owners know you are in town because many owners are locals and love getting together for baseball or a cookout.

DOG DAYS OF SUMMER

This is the last friendly reminder that pets are not allowed on property unless you are an owner. The new **RULES & FINES** Committee is up and running. This is to protect all owners and preserve our property so please abide. Owners that have management companies promoting pets, or guests seen with pets will now be reported to the Committee. Board Member Renada Gozdziak is Chair.

NEXT BOD MTG 9/26/24

CHA – CHING

Another Committee, the **FINANCE COMMITTEE** is also moving forward with a bunch of objectives. Other owners that are on this committee are deep diving into statements, reports, accounting and other documents to come up with a better financial monthly report. The Board Chair for this Committee is Dick Burke. The July Financial Statement was just received by the BOD and should be coming out to owners soon following their review.

FIX IT SQUAD

We also have a new **MAINTENANCE AND VENDOR COMMITTEE** that has been going through contracts and looking for vendors for different things around DBR. The process would ideally be that this committee will gather the bids and vendor information and then forward that with their recommendation to Kimberly Thomlison for Tomoka Property Management. She can certify they can work in the State and have adequate insurance in place. This group is also looking at servicing/repairing the commercial ice machines as well as getting a landscaper to take care of the palm trees. Recently the Committee reviewed and discussed the Tomoka Contract that is up for negotiation. Another item that this group has taken on is revamping a Maintenance Order Form. This will be completed and submitted to Ms. Thomlison and tracked. The Committee will review with her these forms and process them per our Easement Agreement and funding. Board Chair for this Committee is Carolyn Marquis



SHOUT OUT

Then there is also a **COMMUNICATION COMMITTEE** that is excited and enthusiastic to get some good communications out as needed. The more we can communicate and understand others, the better we will be able to see that progress is made. We hope to use this to keep owners updated on Daytona Beach happenings and events as well as storm information. Board Chair for this Committee is Carolyn Marquis

DATES TO KNOW

AUGUST 24TH **OCT 17-20** **NOV 28 - DEC 1** **APR 9-13 2025**









LEGAL PAD

The BOD continues to put the finishing touches on mediation and hopes to have the package ready for owners review soon. There are multiple layers and complexities but we want to hear the owners input and the best way to do that, is to release it to you.

The 14th Floor case and other collection cases are well under way with multiple hearings being scheduled for preforeclosure and foreclosure.

The Developer and/or his representative for the contractor on the trap bags signed the permit on June 17th and the trap bags were installed on July 8th against the seawall.

KIMBERLY'S CORNER

There are currently multilayered projects occuring simultaneously at DBR. The repair/replacement of Backflow Preventers, the repair of the 5th Floor Breezeway ceiling, the AC units in hallways, the ice machines, the storefront panel installation, the palm tree pruning and the elevator modernization project. As summer winds down, please be understanding and patient. I will try to update everyone on the ONGOING status of things.

Speaking of status, because we have so many things happening at the same time, at Tomoka, we work closely with the Board to track those items that are COA responsibility. This will improve the coordination of resources.

OTHER HAPPENINGS AROUND TOWN

Beach driving free for Volusia County residents starting Oct. 1

- New Sun & Surf Park offers free oceanfront parking
- In the Works:
  - New training room for Permits & Licensing nears completion
  - Welcome signs installed on major gateways into City
  - Update on renovations to Sunnyland Park
- Daytona Beach Police Department announces National Night Out, Oct. 1
- Trunk or Treat on City Island, Oct. 31
- Registration open for International Coastal Cleanup, Sept. 21
- Breakers Environmental Learning Center hosts presentation "The Benefits of Bees," Sept. 21

PEST CONTROL

PEST CONTROL: We have pest control scheduled at DBR and every unit is on the schedule for quarterly treatments. We will need access to every unit in order to accomplish this.

9/16 FLOORS 5 and 6 9/23 FlOOR 4

We have also had major treatment for ants throughout the building. I am also getting quotes for the pigeons in early September.

TV CABLE & INTERNET PROBLEMS

HOSPITALITY WIRELESS DIVISION

855-895-5302

Please call the 24/7 tech support for owners and guests. Feel free to leave this information in your units. The tech can re-set routers remotely and do a walk through on the process. If the problem is with their equipment they will schedule a tech to make a service visit.

Easier Chicken Marsala

Here's an easy chicken Marsala recipe — it's a lighter version of one of my favorite chicken dishes. For my family, this one's a keeper!
Submitted by **D Alexander**
Prep Time: 10 mins
Cook Time: 15 mins
Total Time: 25 mins
Servings: 4

Ingredients

- ¼ cup all-purpose flour
- ½ teaspoon garlic salt
- ¼ teaspoon ground black pepper
- ½ teaspoon dried oregano
- 4 boneless, skinless chicken breast halves
- 1 tablespoon olive oil
- 1 tablespoon butter
- 1 cup sliced fresh mushrooms
- ½ cup Marsala wine

Directions

- Whisk flour, garlic salt, pepper, and oregano together in a bowl. Dredge chicken in flour mixture until lightly coated.
- Heat oil and butter in a large skillet over medium heat. Add chicken and cook until lightly browned, about 2 minutes. Flip chicken and add mushrooms. Cook, stirring mushrooms occasionally, until chicken is browned on the other side, about 2 more minutes.
- Pour Marsala wine over chicken. Reduce the heat to low, cover, and simmer until chicken is no longer pink in the center and the juices run clear, about 10 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Nutrition Facts

Calories 286; total fat 10g; saturated fat 3g; cholesterol 80mg; sodium 313mg; total carbohydrate 11g; dietary fiber 1g; dietary fiber 1g; protein 28g;