

**MINUTES OF MEETING
VIERA EAST
COMMUNITY DEVELOPMENT DISTRICT**

The regular meeting of the Board of Supervisors of the Viera East Community Development District was held on **Thursday, March 26, 2026** at 6:30 p.m. at Faith Lutheran Church, 5550 Faith Drive, Viera, Florida.

Present and constituting a quorum were:

Jennifer DeVries	Chair
Rob Dale	Vice Chair
Bill Macheras	Treasurer
Ron Rysztogi	Assistant Secretary
Denise Yelvington	Assistant Secretary

Also present were:

Jason Showe	District Manager
Jim Moller	Golf Maintenance Superintendent

FIRST ORDER OF BUSINESS

Roll Call

Mr. Showe called the meeting to order at 6:30 p.m. All Supervisors were present.

SECOND ORDER OF BUSINESS

Pledge of Allegiance

The Pledge of Allegiance was recited.

THIRD ORDER OF BUSINESS

Public Comment Period

Mr. Showe: We have no members of the public here to provide comments.

FOURTH ORDER OF BUSINESS

**Approval of Minutes of the February 26,
2026, Board of Supervisors Meeting**

Mr. Showe: We have the minutes of the February 26th meeting. We did receive one comment from Jennifer, which has been made in the final version. We can take any other questions or changes or motion to approve.

Ms. Yelvington: There was one little correction that I think, should be made on something Ron said. It was simple but just didn't make sense. On the top of Page 14, there was the Coke/Pepsi conversation. I think it says, "*chances*" and it should say "*charges*" or "*changes*."

Mr. Macheras: He was talking about taking their chances of somebody being there and not hearing them say it.

Ms. Yelvington: Oh, is that what he meant? Okay.

Mr. Macheras: Is that what you meant?

Mr. Rysztogi: Yeah, I said that.

Ms. Yelvington: Oh, I see what you mean.

Mr. Showe: Chances on getting fined.

Ms. DeVries: I actually think it's correct.

Ms. Yelvington: Okay, good. Okay, that's it for me.

On MOTION by Mr. Dale seconded by Mr. Macheras with all in favor the Minutes of the February 26, 2026 Board of Supervisors Meeting were approved as presented.

FIFTH ORDER OF BUSINESS

New Business

A. Review of Fiscal Year 2027 Budget Schedule

Mr. Showe: Under New Business, we provided you with a budget schedule in advance so you can start thinking about next year's budget. Starting with your meeting in May, we'll do the Proposed Budget, which is the start of the process and then we go through our typical workshop process and the budget adoption is in August. That's just there for your information.

Ms. DeVries: I'm glad you got that correction.

Mr. Showe: Yeah. I saw it before you did.

Ms. DeVries: Okay.

SIXTH ORDER OF BUSINESS

Old Business

B. Action Items List

Mr. Showe: Next is the Action Items List. We really just have the same two that are floating on here. We have the park improvements, as well as the simulator and the deck, which I'm sure Jim will cover under his report.

SEVENTH ORDER OF BUSINESS

Staff Reports

A. General Manager's Report

Mr. Showe: We'll turn it over to Jim for the General Manager's Report.

Mr. Moller: I just got back this morning. I had quite a few meetings all day. My report is going to be fairly short, but informative. The fire lines are still ongoing. They're on schedule. They just finished up Fawn Ridge. Next week, they will do Crane Creek. That's the last of the developments. Then they will go back and fine tune anything that we might have oversaw or couldn't get into. We just wanted to keep on schedule. But for the most part, other than Crane Creek, the entire community has been completed. American Shoreline has finished all of their lake bank restorations, as well as that little emergency repair that they did. So that's good for this year. Woodside Park, Pete just finished repairing all of the decking at the entrance of the small and large dog parks. He did tell me that it was a little more time consuming and tedious than he was expecting. In another five plus years when it needs to be repaired again, his recommendation is just to demolish and rebuild. All of the composite boards are tweaked and contorted. Trying to get everything back together, was not an easy task. So next time we have to do this, probably like I said, another five years plus, we'll have to just...

Mr. Dale: Build it into that year's budget.

Mr. Moller: Yeah, demo it and redo it. Golf course maintenance, today they just finished putting out the bulk spring nutrition. That will help green the golf course up even more and help fill in some of the areas that the guys have been aggressively treating some of our weed population with. I know I spoke to you before, that we had some damage to some of the greens. We have to raise the height of cut, to fill in those areas. I know we've got some complaints on green speeds and things like that, but that should be rectified here in another couple of weeks with this good growing weather. Financials, everyone saw and I just saw for the first time today, golf finished net profit of \$34,000, versus \$89,000 last year. The biggest difference that I saw, was weather. We had that first week or so of February that really hurt us with the extreme cold weather and then also the cost of maintenance. Golf course maintenance, we've put a lot more money into the golf course this year than we've done in previous years. I know we've had a pretty decent budget and I don't think we really spent what the golf course budget had allowed us to. This year we have been putting extra money in fertility, extra money in chemical, some sand and compost to try to get the golf course back to where it was. It's 30 years old. I know we redid the

greens eight years ago or whatnot, but turf gets tired. So, we're just trying to keep up with the 60,000 rounds of play that we're doing every year. We're putting a little bit more money back into the golf course. I think that's where we lost that little bit of a net profit gap. We've saved money in different areas, but this year we've spent it more.

Mr. Dale: What about year to date? Are we probably on par with last year?

Mr. Moller: We're running a little bit behind, because I think year to date, we probably spent an extra \$150,000 in maintenance than we did last year.

Mr. Dale: Okay.

Mr. Moller: All of the money that we've spent, is within budget, but it's still more than we spent last year.

Mr. Dale: Right.

Mr. Moller: Food and beverage, I'm sure everyone saw that we had a loss of \$8,733, versus last year, we had a net profit of \$8,926. After looking as much as I could and talking to our Restaurant Manager, obviously her labor cost has been included into February's. She started on February 9th. Liquor cost of goods, I think there are a couple of things with that one. We did have a liquor delivery at the very end of January, so that went on January's inventory. The expense was realized in February. February saw the expense. She also noticed some things in doing inventory on her own. Some bottles that we had, that were counted as 1 liters, were actually 750s. So, we're getting better credit for it. The same thing with some of the beverage cart items. Some cases were cases of 60 and some cases were cases of 120. So, we were counting the 120s and not the 60s. We actually saw a little bit of difference there. Also last year, if everyone remembers, we had a change in personnel, where I had to release someone in January. Their salary wasn't realized in February, so we had a very low labor budget last February. So, I think those things considered, it should have been more of a break-even month, rather than a loss. But I think with the improvements that she's made in the back of the house and the recipe cards, we should start seeing an improvement, as it only really reflects three weeks of her being here.

Mr. Dale: Right. Give her a chance to cook. But I will say that that is one of the things that I'm going to be keeping an eye on with the added labor, as I know you are.

Mr. Moller: That was a big talking point in the very beginning.

Mr. Dale: Right.

Mr. Moller: March, so far golf is basically on par with last March. Last March we were at \$131,000 and this month we're at \$131,000. Last March was a record-breaking month for us. I think we hit almost \$290,000 in round revenue last month.

Mr. Dale: Last year.

Mr. Moller: This month last year.

Mr. Dale: Gotcha.

Mr. Moller: Food and beverage is running about \$5,000 behind last March. I know that I touched on it at our workshop, but last March had five weekends. We started off last March for the weekend and we all know how well our weekends do. So, I think that's the difference with last March versus this March. It is just an extra weekend. I talked about extra expenses. Okay. Golf operations, really not much new is going on. I know that I talked about some of the things we have, a couple of dates that we added since then, such as April 29th.

Mr. Dale: April 21st.

Mr. Moller: On April 21st, we're having the inaugural state championship for grammar or elementary and middle school golf, being held here. If anyone called us, we were featured on WESH News. They did a little broadcast at the Brevard School Board, talking about all of the different sports that they're bringing into the county. That's new. They did a little piece at our driving range, which was very nice. Other than that, we also have an international Women's Golf Day, which has been booked for June 13th. In previous years, we've done it as a nine-hole tournament. We feel that's nothing more than a normal Sassy Saturday. So, we wanted to expand it and make it an 18 hole. I know Danielle and Lacey have reached out to some of our food and drink vendors. I think Long Drink is going to be sponsoring some things. One of our food vendors is going to be sponsoring food. So, with the sponsorships that Michelle is getting, from some of the organizations, we can keep the cost way down, make it very feasible for ladies and still make a pretty decent profit for that day. Other than that, I'm waiting on Kane Survey to give me a quote for the survey to be done at Woodside Park, to be able to put up the new sign. That leaves the patio and the simulator project. Mr. Doug Breeze reached out. He has received updates from the engineer. He was having some computer issues. They will have them resolved and have them resubmitted to the county on April 3rd. They are trying to separate the simulator and the patio. The patio is going to be a whole other animal. It's on hold with the county, as they're stating that this is property and zone submission. He tried tracking down the original engineer of

the Clubhouse. It seems that they're out of business. He's thinking right now that it should probably take about six to eight weeks to get all of the requirements that the county is asking for. However, that's probably going to come with a price tag of between \$25,000 and \$30,000. I think I only budgeted \$6,000 to \$10,000 for permitting.

Mr. Dale: But that is going to be a fee that we have to pay regardless of whether we do anything at the Clubhouse. Right?

Mr. Moller: He also suggested that now would be the time, if there are any future projects that we might see five or ten years, to include that. If we ever want to expand the restaurant out or expand the cart barn out for extra simulators, if we wanted to change anything with the square foot of the Clubhouse, now's the time to include that.

Mr. Dale: My understanding is it's not that we have to decide what we're going to do, but rather we need to include the footprint.

Mr. Moller: Right. Yeah. So, let's say in these plans, we say that we want to expand the restaurant out to another thousand square feet and in reality, five years, we only do 500 feet. It doesn't matter. It's still within those parameters.

Mr. Dale: Right.

Mr. Moller: We just need to make sure.

Mr. Dale: Since we have to pay this fee anyways, now is the time.

Mr. Moller: Correct. If five or ten years we want to do it, then we won't have to pay it again.

Mr. Dale: Tentatively, what are some of the ideas that roughly have been presented by Doug, our general contractor and ideas that you had?

Mr. Moller: Well, just with expanding the patio, with the increased seating and revenue, the lack of kitchen size that we have now, we might want to expand the west wall out, to maybe slide the kitchen around, bring the bar over more towards where the booths are now, make an indoor outdoor bar closer to the putting green, if we ever do want to eventually do a putting course again.

Mr. Dale: That stuff is like five or ten years down the road. But since we have to do this planning and zoning report anyways, we might as well do it now, because it's going to have to be done at some point, whether we do it 10 or 15 years from now, we would have to do it. It saves us money in the long run.

Mr. Moller: Exactly. Yeah. It was just amazing to me that we couldn't find any surveys for any of our properties that have been done in any time frame. I think when we did the restaurant or the Clubhouse renovations, it was just overhead drawings that were just drawn to scale.

Mr. Showe: Everything that we've done, all of the improvements were done with just a site plan or just an overhead view and site plans.

Mr. Dale: Architect renderings.

Mr. Showe: Sketches on a site plan.

Mr. Moller: I just don't understand the thinking of it. We're putting in a patio. It is somewhat impervious surface with the pavers. Probably 20% of it right now, is already a sidewalk. So, it's only a couple hundred square feet. I just don't understand.

Mr. Dale: Well, that's what's ridiculous about anybody who's ever put pavers up on the side of their house or anything like that. That is essentially the same thing that we're doing, but yet the homeowner or anybody else wouldn't have to pay a fee to do that. You just go out and put up pavers. That's pretty much what we're doing.

Mr. Moller: Yeah. I think at one point he said that they wanted the entire golf course surveyed.

Ms. DeVries: Yeah. Is that still the case?

Mr. Moller: I don't know.

Ms. DeVries: Okay. That was the last I heard that they needed the entire golf course. I'm like, "*Really.*"

Mr. Moller: Other than that, we have our lovely patio blinds. If anyone noticed, they're still not installed. I had some nice conversations with our installer. They're about as unhappy as we are. I know the gentleman had some choice words with the supplier today and I'm supposed to be getting a phone call from the supplier to give me another excuse of why. It started with end of the year inventory and then they moved into a new warehouse building. They are trying to get all of their machines over and this and that and everything has been a nightmare. It's been one excuse after the other. Unfortunately, after talking to our installer, they have one of the best products on the market, as far as quality. I think they bit off a little bit more than they chew with this move that they made and that's why they're not able to come true on a lot of their deliveries right now.

Ms. DeVries: So, what are we doing?

Mr. Moller: As of right now, I was told the same thing I was told last two or three times, that Shutter Shack is supposed to have them delivered to them on Monday.

Ms. DeVries: Okay, you heard that?

Mr. Moller: I was supposed to have a phone call from the supplier. He actually texted me earlier today and said that he was going to call me. He hasn't called me yet, but I was told by Shutter Shack that if I don't hear from him by 3:00 p.m. tomorrow, to call them.

Ms. DeVries: So, the options are, obviously I think we'll wait until Monday, because It's Thursday night. We'll wait until Monday and see what happens. But on Monday, let's say they don't get delivered...

Mr. Dale: Then we are starting that entire process all over with a different product that is not hurricane rated.

Mr. Moller: Yeah, it's probably going to be inferior or from a different vendor that's going to be getting it from the same supplier.

Ms. DeVries: Oh, so I think that what it sounds like, is we just have to live with what we have until they just do it.

Mr. Moller: Honestly, I think if we were to go to, let's say, just Blinds Of All Kinds, chances are they're going to be buying the same product from the same supplier.

Ms. DeVries: Okay.

Mr. Dale: It wouldn't be hurricane rated.

Ms. DeVries: Yeah. Okay, so we're just stuck until they deliver it.

Mr. Moller: That's my understanding.

Ms. Yelvington: Have we paid them?

Mr. Moller: Just a deposit.

Mr. Dale: We just stay the squeaky wheel, is what we do.

Mr. Moller: All I can do, is just keep calling. Other than that, that's all I have. Questions, answers, advice.

Mr. Macheras: You had mentioned something. I think you might have answered a lot of my questions on the restaurant. So, I'm looking at the revenue. I'm a paper guy. I can't look at a laptop. So, revenue wise, we're within \$500 of last year. So that's good. I noticed beer sales and liquor sales were down, not much, but a little bit. I'm pointing that out, because of something you

said about the sales. You mentioned about salaries, because they went up almost a third. We think that is because of somebody in the back end that we didn't have, that was in a position that made a pretty good amount of money. Because that's an \$11,000 difference.

Mr. Moller: Yes.

Mr. Macheras: So, when I look at the spreadsheet in front of me, when I go back five months, this month is 10% higher than any of those months, when we had all of those people in place. So, are we paying Danielle that much more than Jen or do we still not have a handle on our labor costs? Because even if Kyriee, whatever the young man's name is, was here, it looks like we've been in about the low 30s, at least what I'm looking at on here in the last five months. I still can't grasp the \$11,000 difference.

Mr. Moller: I'm talking about last February.

Mr. Macheras: Right. That's what I'm looking at.

Mr. Moller: So last February we had... Oh, I see what you're saying.

Mr. Macheras: So even if he was, let's say Kyrie was here.

Mr. Moller: No, it was Jamie.

Mr. Macheras: You don't make \$11,000 a month.

Mr. Moller: No.

Mr. Macheras: So, I'm still seeing an excess that I'm curious about, because when I look at the last five months on what we provided in the agenda, \$32,600, \$32,400, \$32,200, \$33,700, \$37,600. So to me, it's one of two things. It could just be a salary change from Danielle being hired or it could be that our labor costs are still out of control, where we may have too many people working one night. Again, I don't know the restaurant business. People that I know that have worked in the restaurant, they don't like to work when there's no business, because that's how they make their money. Unless this minimum wage has gone up so high, that they don't need that, which I don't think is true. A lot of people that I know that are still in the business, usually have two or three jobs, because of this very thing. So that seems to be an anomaly that I can't wrap my head around, just because one person was missing. So that's something, I think that needs to be clarified. Hopefully next month we're back down to the \$32,000 mark again, unless there's a difference in salaries from the new manager to the past. When I look at the expenditures on the second page, because everything else on that first page is stuff we can't

control, you hit on it about the liquor, because again, sales were down, but we doubled. So, do I understand that maybe we had two liquor invoices on this?

Mr. Moller: That's usually what we've seen in the past, that we've uncovered when that cost of goods question is asked.

Mr. Macheras: Okay.

Mr. Moller: So, we might receive an order at the end of a month, but then they will invoice us at the beginning of next month. So, the paid invoice hits, let's say, February, where the delivery came in January.

Mr. Macheras: Right. But then my question would be, I'm guessing that we got hit with two. Maybe we had February and March, because that wouldn't answer that question of why this liquor cost doubled, unless we got hit with two invoices. Then I could understand that. If we got hit with just the invoice from the previous month, then it should just be whatever the norm is.

Mr. Moller: Yeah, I think it was that. When the previous inventory counts were done to where we might have thought it was 120 bottles, but it was only 60.

Mr. Macheras: Alright.

Mr. Moller: They discounted the case, as the case was going in at this rate rather than that rate.

Mr. Macheras: I'm looking at some of these others like kitchen equipment and supplies, which more than doubled. But paper and plastic went down 75%. Operating supplies went up 50%. What's the dues and license that doubled? Did we just get hit one month with two different things? I would think that's something that would just stay stationary. I don't know what dues and license is, but we had \$1,000 last year and \$1,900 this year, unless that's just an increase in whatever we have.

Mr. Dale: We have music fees.

Mr. Macheras: Maybe that went up.

Mr. Moller: I think we had Sesac or something last month that went up.

Mr. Macheras: Okay. I'm not a restaurant guy, especially when I see that sales were down a little bit for beverage and the liquor, unless invoices hit, due to timing and I understand that, unless it's something that we go through each month, maybe we just don't hit one month as hard. Does that make sense?

Mr. Dale: Yes.

Mr. Macheras: Hey, I know we need 60 bottles but we're not going to be drinking 60 bottles this month. Let's just order 30 and get 30 next month. Because my hope would be, when I see this, next month we're going to be looking really good.

Mr. Moller: That's usually the way we've seen the trend, where one month is abnormally high, the next month is low, high, low, depending on inventory and deliveries.

Mr. Macheras: Okay.

Mr. Dale: Well, and using that logic, I'm trying to think this through. Probably \$6,000 of it is salary for our new manager

Mr. Macheras: It's not all of her salary, because we were paying somebody a manager's salary, last year and I don't think the guy in the back made \$6,000. Do you know what I'm saying?

Mr. Dale: But that's what I'm saying. The increase you were talking about, the \$11,000 increase, \$6,000 of that, I think is roughly a new salary increase versus February of last year. Because in February of last year, we didn't have that salary in the back.

Mr. Macheras: In the back.

Mr. Dale: In the back.

Mr. Macheras: Okay. I don't know what the back made compared to hers.

Mr. Dale: It was close. It was comparable. A little bit less, but comparable. But the other component, as I'm thinking it through, with what you just brought up with the liquor, perhaps one of the components of this, I know 10% of that is probably attributable to the minimum wage increase. But another component of that could potentially be, I know we were having a problem with tips being credited correctly left over from January or something like that. I thought there was some tip stuff going on. If some of those tips from January were credited in February...

Mr. Moller: Also in February, since Danielle started on February 9th, we still had Jen as acting manager on top of that. So, we almost had two weeks of double.

Mr. Dale: Yes, we did. We were paying double manager salary for that month, too.

Mr. Moller: Not the whole month.

Mr. Dale: Not whole month.

Mr. Macheras: You brought up a good point, the minimum wage, it didn't go up in January. Does it go up every calendar year?

Ms. DeVries: It went up in January.

Mr. Moller: It goes up on October 1st.

Mr. Macheras: So, with that, the last five months were pretty even. I don't think that's part of it.

Mr. Dale: Good point.

Mr. Macheras: Because that's what I was curious about. Again, we're just looking at last year. If it's because we had one management person that's not there and we have two people that were getting paid the same for a couple weeks, that chips away at the \$11,000, I would just suggest that we look at that and maybe some of it is tips.

Mr. Dale: I agree.

Mr. Macheras: Again, we've talked about before, especially the staffing and I know it's hard. I get it. I got people on and if people don't show, I'm like, "*Okay, stock the shelves, do some dusting.*" I get that. It's not a perfect science. I think in this industry you understand, if the business isn't there, that's tough. So that could be, like you said, an anomaly based on somebody not in place last year and two people at the same rate. But that's a big hit. Again, when I look at some of these supplies that went way up, like you said, maybe we're just getting things in order and then next month they will be back at what we would expect it to be.

Mr. Moller: Yes. Actually, I thought that was going to be a little bit higher, but there was a lot of stuff that we were using that was antiquated and not up to code and things like that, that we had to replace.

Mr. Dale: You bought all new, like plates and things like that.

Mr. Moller: We split that over the rest of the year.

Mr. Dale: Okay.

Mr. Moller: That wasn't a one-time hit, but just a lot of the prep materials that needed to be replaced.

Mr. Dale: Got it.

Mr. Macheras: One other question. I don't even know what it was with the previous manager, but what is our expectation with the Restaurant Manager, when it comes to this stuff? Does she have access to look at it? Does she know what her goals are? Does she know what last year was? Does she know what the anomalies were? Does she have a game plan, being in the management position? Last year we hit X, Y and Z. Does she meet with her staff? I think that's an important thing for her.

Mr. Moller: Actually, just with the timing of this and me coming back from vacation, what I do and actually Jen saw it, is I take our financials, which are mind numbing.

Mr. Macheras: Yeah.

Mr. Moller: I put it into an Excel spreadsheet just with the restaurant. So, she sees only her department. She sees her food costs. She sees her percentages, her labor cost, her overall costs and individual costs.

Mr. Macheras: Okay, good.

Mr. Moller: We have a shared folder that we share. We went over it quickly this morning with everything else going on.

Mr. Macheras: Yeah, that's good. Ron commented on it at the last meeting. A lot of the stuff that she brought on, as far as a new vendor, I think with food and stuff, this could have just been the wrinkle in the carpet that we stretched out.

Mr. Moller: I think there was three weeks of food here and there. So, I don't think we're going to see a lot just yet. I think we'll see a lot in this next month. I know a lot of the vendors, even though Cisco saved us a ton of money from Chaney, for bringing in this new vendor, they all sharpened their pencils. We're saving \$30 a case on hot dogs or even more, so she's got a lot of extra savings.

Mr. Macheras: Changing the subject, how did St. Patrick's Day do? Did we have some specials that night?

Mr. Moller: St. Patrick's Day itself, I think because salsa wasn't that great, I know we sold out of our St. Patrick's Day special.

Mr. Macheras: Good.

Ms. Yelvington: I have a question. Payroll fees that we're paying the payroll company, where are they in here?

Mr. Showe: They fall into that administrative fee.

Ms. Yelvington: That's what I figured. Do you know what our cost is per payroll run?

Mr. Moller: I can get it to you at the end of the meeting.

Ms. Yelvington: Okay.

Mr. Moller: I can grab my laptop out of my truck and pull it up.

Ms. Yelvington: It doesn't even have to be today. I would just like to know.

Mr. Moller: I'll email you the last register.

Ms. Yelvington: Okay.

Ms. DeVries: Anything else for Jim? Hearing none,

B. District Manager's Report

There being no comments, the next item followed.

C. Lifestyle/Marketing Report

Ms. DeVries: We don't have a Lifestyle/Marketing Report or anything passed along?

Mr. Dale: We had couples golf last Saturday. Gosh, I want to say, there were a large amount of couples. It was one of our largest couples golfs effort. A week prior was the Farmers Market and Sassy Saturday, both of which were well attended.

Ms. Yelvington: That was the busiest I've ever seen the Farmers Market.

Mr. Dale: That's what I'm saying.

Ms. Yelvington: It was busy.

Mr. Dale: The night before, they were considering calling it off, because of predicted weather, but she decided not to.

Ms. Yelvington: Well, they moved the vendors up more towards the road. So, I think, because it was more visible, there were just car after car after car turning in. It was really smart.

Mr. Dale: That's what I think the game plan is going forward, to do more of that.

Ms. Yelvington: Yeah.

Mr. Macheras: The trees were trimmed so that they could see.

Ms. Yelvington: Sometimes visibility helps a little.

Ms. DeVries: Okay, so that's it for the Lifestyle/Marketing Report?

Mr. Moller: I am just surprised that you two didn't have anything.

Mr. Dale: Well, I do. I'm waiting for my turn.

D. Restaurant Report

This item was discussed.

EIGHTH ORDER OF BUSINESS

Treasurer's Report

A. Approval of Check Register

Ms. DeVries: Next is the Treasurer's Report.

Mr. Showe: In the General Fund, we have Checks #5787 through #5826 and Golf Course Fund Checks #33353 through #33431, for a total of \$155,004.50. We also have a summary of those invoices. We can take any questions from the Board or a motion to approve.

Ms. Yelvington: I have one question about that, actually. So, when I was scanning through here looking for the payroll fees, I didn't see them. Then I realized that none of the paychecks run through this register. Right? Because they're all direct deposit. We don't get to see them.

Mr. Showe: We don't cut checks on those.

Ms. Yelvington: Okay.

Mr. Showe: Yeah, it's the same with some of the utility bills. You won't see it here too. It's the same.

Ms. Yelvington: All the direct pay stuff isn't in here.

Mr. Showe: Correct.

Ms. DeVries: Okay. So, we're looking for a motion on the Check Register.

On MOTION by Mr. Macheras seconded by Mr. Rysztogi with all in favor the February 20, 2026 through March 17, 2026 Check Register in the amount of \$155,004.50 was approved.

B. Balance Sheet and Income Statements

Ms. DeVries: Next is the Balance Sheet and Income Statement.

Mr. Showe: It's presented. I think Jim has gone one through most of it, as part of his report. I think at least in the General Fund, everything is looking okay.

Ms. DeVries: Okay.

Mr. Showe: We're collecting our assessments. We're getting close, so we're in good shape.

Ms. DeVries: Okay.

NINTH ORDER OF BUSINESS

Supervisor's Requests

Ms. DeVries: Alright, then we're going to go to Supervisor's Request. Bill?

Mr. Macheras: I'm looking good.

Ms. DeVries: Ron?

Mr. Rysztogi: I just have a question. When we're trying to judge how well the restaurant is doing and we look at numbers here, like what the sales were in food, beverage and liquor, whatever, I always wondered. The Restaurant Manager can only make so much profit depending on the number of people that come into the restaurant. So, if the number of people go up or down, it's not the restaurant's fault. Like if you have 500 people coming in one month and 1,000 people are coming in the next month, well, that goes against the restaurant. The restaurant had a bad month because they only made so much in food sales.

Mr. Dale: Well, that's partially true, but partially not. The reason for that is if we have an issue with food quality, that would drive people away. If you have exceptional food, it brings people in. Marketing is a factor. Again, I know I've said this a hundred times, but when we started in 2020, I think the gross revenue of that restaurant was \$200,000, roughly. Last year we were at \$980,000 or \$985,000. We were approaching \$1 million, which is five times the amount of business that we did five years ago. So, the marketing has paid off. It's bringing the people in. What we also have to focus on, are the types of amenities that we want and the expenses. The reason why I bring up the amenities, is we've talked about this multiple times, but things like burger night are not a huge profit center for us. It is more of a break-even type night. But what it does do, is it provides an amenity for the taxpayers of the District. They can come get a nice burger and it's affordable.

Mr. Rysztogi: It makes them aware that there is a restaurant.

Mr. Dale: That there is a restaurant and hopefully they use it in other parts of the week. Then there are the intangibles. One of the things that's on my list, that I did want to bring up, we had nice banner signs that were out in front of the courts. Jim is working on this and everything. According to the county website, a gentleman by the name of Mr. Roger Stickle, who lives in Bayhill and is the groundskeeper for the church here at Faith Viera, where one of our former Board Members, Mr. Oakley, attends, Mr. Stickle put in a complaint on our banners. We had to take our banners down, even though we've just spent the last year going through the process of changing the county code to where we're able to put them up. But then the county went and said, "*Okay, you have to get a permit.*" So, we're able to put them up, but now we have to get a permit. In order to get the permit, we've got to have a survey, which is part of the cluster. So, Mr. Stickle, who is a member of our community and I believe a member of the CDD, managed to stick it to us. I'm not happy about that, but that's something that is beyond our control. We will

get it rectified and we will be putting banners back up. But all he did is delay the inevitable and we're going to be putting more banners back up. I don't know who ultimately was behind that, besides Mr. Stickle, but that's where we're at. Those are things that are beyond our control.

Mr. Rysztocki: You're absolutely correct. That's exactly what I'm saying. Signs and things like that, will draw more people and the sales should go up. People bring more sales. If the restaurant keeps increasing the number of patrons and we don't increase the dollar amount of profit that we're making, we're doing something wrong. But I wish there was a barometer that we could use to say, "*Yeah, if we're not drawing to people, we're not making the profit.*" Is the restaurant being managed properly for the amount of people that they're bringing in? Do you know what I'm trying to say?

Ms. Yelvington: It's interesting that you say that, because I wonder, for the few weeks that the banners were back up, how long were they up before we had to take them down again?

Mr. Dale: It was about a month or so, maybe two.

Ms. Yelvington: I wonder if there's a way to see what our sales were then, versus foot traffic.

Mr. Dale: It's tough to gauge, because we're in season. Some of this is cyclical too. That's part of the issue.

Mr. Moller: Yeah.

Mr. Dale: The main barometer that we have to use to gauge things, is if anybody were to Google how much money the average golf course restaurant makes. I've googled this and the short answer is usually they lose about \$75,000 to \$100,000, across the board, based on studies that I have seen. That's obviously not where we want to be. I believe that this Board has expressed everything, which is why we're grilling Jim about expenses and profit numbers and everything like that. I will point out that last year, I believe, was the first year that I've ever seen the place make a true profit, which was in the neighborhood of \$1,000. But even back when we had Terry running the restaurant, that did not factor in things like oil and I believe a good chunk of the utilities were not factored into that. So, when you factor all of that stuff in, that was actually a losing proposition too, when she was running things. The service delivery for that was much lower. The other big factor in that, is we've talked about, does the restaurant add to the experience at the golf course? Does it enhance the golden goose? That part seems pretty easy for us to quantify, because this golf course, each year since 2020, made more money than in the sum

of the 25 years prior to it. You just pick any one year and it made more money than all of those years. So, I do think the restaurant plays a factor in that. That's a non-quantitative type of factor that goes into the mix.

Mr. Macheras: I think you bring up a couple of good points. I'm going to try to answer a question that you had. That's why I'm big on percentages. So, when you look at sales and again, you're right, we can control people coming in, based on stuff that Rob said, advertising, signs, etc. So, if sales are down, what I would look at, as a management person is, are we controlling our cost? Now with that said and you can look at the expenditures from tonight and like I mentioned, your administrative fee, FICA, health, are going to be the same each month no matter what. So, there's going to be costs that aren't controllable.

Ms. DeVries: The FICO goes up with the labor.

Mr. Macheras: So, sales could go down 10%. Even if you control the cost, it may not go down 10%, because there are some things that we can't control. But as far as management and leadership, as an ex-retail guy, every single day, I looked at sales and then I had to adjust. So, as the leadership team, when the sales fluctuate, the cost is what we have to control. That's why I like percentages. Because you can tell me \$9,000 to \$10,000, but I don't know what that means. If you tell me sales are up 5%, but profits are up 12%, I'm doing a hamster dance. Because again, that means we did a heck of a job controlling that. Then we talked about the restaurant and what it means as an addition to the golf course, which I agree. Everybody in this room still wants it to be run efficiently. So even though we broke even and had a great month and had Sassy Saturday and the elementary school kids coming, we still want to be efficient. It's not a cash cow. It doesn't say Bill or Jim or Rob or it doesn't say our names on the front. The last thing would be hard, I think to do in the restaurant business. But one thing that we look at in retail, is sales per transaction. I don't know if we can do that, because you have some people that want to come in and just have a drink. You have some people that want to come in and have a meal. That sometimes is a good barometer of last month we were doing \$32 per transaction and now we're doing \$25. Then we have to start looking at, are we not pushing the desserts? Are we going to have this? Are we not buying the high end? But I don't know if that's a realistic gauge for a restaurant. But that's just something else that leadership would look at, if that even pertains to us. I don't know.

Mr. Moller: Yeah, we've looked at ours. Like you said, it's hard to gauge, because you do have the guys coming off of the golf course, just getting an extra cocktail. Then you have the people coming in for dinners and stuff like that.

Mr. Macheras: Can you do it per type? Like could you do from 6:00 p.m. to 9:00 p.m. on Fridays and compare it? Could you do it that way, I wonder?

Mr. Moller: Yeah.

Mr. Macheras: Because that's a really good barometer. The hardest entity to manage, is when you have a lot of people coming in and they're not buying much, because you have to have the labor. I'd rather have two people come in and get a \$1,000 dinner and I'm done for the night. If we could look at that per time frame, then we could see, *"Hey, last Friday we did X amount, but we only did \$21 per transaction. This Friday we did X amount."* So that could be another barometer, just to gauge. But to answer your question, short form, that's where we come in for leadership. We need to know on a daily basis, sales and then we can adjust.

Mr. Dale: But some of that we, we have gotten that info on the Friday and Saturdays. That's how we found out when our most profitable times are. It's ironic that we get the 20 or 30 naysayers, who beat us up on Friday and Saturday. But those are actually our most profitable times. Were we not to have Friday and Saturday, I've calculated that over probably about a third of our revenue for the month or more, comes from Friday and Saturday nights.

Mr. Moller: Just look at the numbers I gave you for this month. The fact that this March has one less weekend, we're already \$5,000 to \$6,000 behind last March.

Mr. Dale: Right. Where we are making our money is on the weekends. It is not coming from selling a bunch of Bud Lights during league time.

Mr. Macheras: Right.

Ms. DeVries: Okay. Well, that was Ron's question. Does Ron have any more?

Mr. Rysztoji: That was a long answer.

Ms. DeVries: That was Ron's Supervisor's Request. Do you have any more Supervisor's Requests, Ron?

Mr. Rysztoji: No.

Ms. DeVries: Okay.

Ms. Yelvington: I have a question.

Ms. DeVries: Yeah.

Ms. Yelvington: Are we going to plant something where they took out that Oak tree? It's just dirt.

Mr. Moller: Yes.

Mr. Dale: What Oak tree?

Ms. Yelvington: Where they took the Oak tree down.

Mr. Moller: It's just going to be sod, but yes.

Ms. Yelvington: Just sod? We're not putting in any grass?

Mr. Moller: I didn't plan on it.

Mr. Dale: Where did we take an Oak tree out?

Ms. Yelvington: In the front.

Ms. DeVries: The rest of the sidewalk just has grass.

Ms. Yelvington: They popped the sidewalk up.

Mr. Moller: It was by the 14 green. That big Oak.

Mr. Dale: Oh, over there. Okay. I'm thinking at the park..

Mr. Moller: Why do you have any requests?

Ms. Yelvington: I don't know the names of those things, but I just think there should be some little separation. Just dirt.

Ms. DeVries: Bushes. Are you talking about bushes?

Ms. Yelvington: Not necessarily bushes, because there's a cart path and there's the sidewalk. So, I think it just needs to not be dirt. I think we can beautify that a little bit.

Ms. DeVries: You're obviously not the landscape designer.

Mr. Dale: How can you say no to that?

Ms. Yelvington: They left a stump?

Mr. Moller: Yeah. They just took the tree out.

Ms. Yelvington: They don't come back and grind it? I think they do.

Mr. Moller: I'll have to get the stump grinder out.

Mr. Showe: The tree ends up being mostly on our property. Just the fact that they removed it, saved us some money. We can finish it up.

Ms. DeVries: Jim has landscape design experience.

Mr. Moller: We still have a lot of areas. I want to get that left bed, as you're coming into the golf course on Golf Vista Boulevard and Clubhouse Drive, where you have the HOA side on

the right and our side on the left. There are Indian Hawthorns and stuff like that. I've already talked with the guys and we have the plan. Now we have to wait for some local nurseries to have some supply.

Ms. DeVries: Okay. Denise, anything else?

Ms. Yelvington: That's it.

Mr. Dale: I have two things. First, all of you should have received a bio from someone who has expressed interest in serving on the Board. The only thing that I want to draw attention to and this isn't picking at anybody, but I want to draw special attention to the fact that this is the first time that I think somebody has ever sent a bio like that. I don't think we've ever asked that of any other person, so it was nice, is my point, that that person provided bio and information on themselves.

Mr. Dale: Then the second thing, I do want to draw attention to the fact that our former Board Member, Steve on his East Viera site, who I don't think is very bright and I think is quite malicious, decided to post minutes without context. The only reason I'm bringing this up, is not for Steve, because I have no respect for his opinion, but I am bringing it up for the people who are in the community, that are reading our information about the \$100 golf course. I will point out a couple facts. Number one, the top rack rate for our golf course is \$93. That is if you are a non-resident playing in the middle of peak season. Not so bright Steve posted, a not so bright comment that everybody is paying \$100 and he's got a thread going and it's just sheer stupidity. To put it into context, CDD members get a 40% discount on weekends and a 30% discount during the week. If you were a passholder, that does not apply to weekends, but it applies to your rate during the week. So, you're not paying \$100. In addition to that, we have loyalty members and then that's taking it in the peak season rate. We have rates as low as \$19 that people are able to pay to golf our course when you're in the Summer months. So, the entire intent of the rate discussion, which Steve knows, because he participated in it many times, this is why I don't think he's too bright. He's either gone senile or he cannot do basic math. But with the loyalty numbers and with the other types of discounts, the average rate that a golfer is paying at Viera East, across the entirety of a year, which is one of the things that when he was on the Board we worked towards, is only in the mid-40s. I believe it is around \$44 or \$45 a round. Jim?

Ms. DeVries: I thought it was \$48 today, when I looked at it.

Mr. Moller: It's \$47.

Mr. Dale: Okay, mid-40s is my point. But my overarching point, is that we have rounds that people can get, if they are value shoppers, for less than \$47. If you are a CDD Member, you can get a round of golf for less than \$60, if you were golfing peak time in season and you are a resident, golfing on a Saturday morning at 7:00 a.m.

Mr. Moller: The CDD resident peak season weekend rate is \$56.

Mr. Dale: \$56.

Mr. Moller: Loyalty is \$74.

Mr. Dale: Yeah, \$56 is what you're going to pay peak season on a Saturday morning. It doesn't get any more peak than that. So, for our residents that are wondering why we charge \$100, we don't charge \$100. The max rate is \$93 and that is only if you are an out of town resident coming in peak season on a weekday. So, I just wanted to share that for not so bright Steve, who in my opinion, is not so bright.

Ms. DeVries: Okay. Do you have any other requests or comments, Rob?

Mr. Dale: I think that was enough.

Ms. DeVries: Okay.

Mr. Dale: I hope he reads and post these minutes, because I believe he's a coward and he has booted all residents that say anything contrary to him. Any Board Member or staff is banned from his site. I believe he's a coward, because he can't handle an honest discussion and he likes to manipulate the facts.

Ms. Yelvington: In social media that is engagement bait.

Mr. Dale: Yes. That's what he's doing.

Ms. Yelvington: He wants the attention.

Mr. Dale: Yep. He's an attention whore.

Ms. DeVries: Okay, I'm moving on to mine. That was enough. First of all, I want to say, I don't know if it was Jim or GMS, but I just want to thank you for the better itemization on the pro shop purchases. I noticed that there were more categories of pro shop things than just golf balls. So, I thank you for that.

Ms. Yelvington: That was much better.

Ms. DeVries: Yeah, I thank you for that. I also just want to mention, Jason did send out an organizational chart to the Board. I wanted to make sure that I understood how the reporting

structure worked. I thought that the whole Board should know how it works. So that was in your email. If you have any questions about that, let us know.

Mr. Rysztozi: I do. In the diagram, you have the Restaurant Manager falling directly under two people, at the same time, the Board and under Jim.

Ms. DeVries: Right.

Mr. Rysztozi: Shouldn't it be one and then it jumps to the next? That's the only position on there that two lines go to the same.

Ms. DeVries: Actually, there are two positions where there are two lines and the lines are color coded. The blue lines are direct reporting lines. If there's an orange line, in addition to reporting to the person above them, they also do a report to the Board monthly.

Mr. Rysztozi: Okay. Thank you.

Ms. DeVries: Yep.

Mr. Dale: My only comment on it, would revolve around and I'm allowed to say this, because all I am doing is restating what the Board has decided in past discussions, that the Marketing Manager reported to the Board. I'm going to not get too in depth on that, but I'm restating what was decided in the past. Then if the Board would like to have further discussion on that, I would be happy to leave the room.

Ms. DeVries: Okay. I think we do need further discussion on that, whether that is today or in a workshop.

Mr. Dale: That's nothing against you.

Ms. DeVries: No. My understanding is that the Lifestyle/Marketing Manager was under Jim and obviously does a monthly report to the Board, but is under Jim.

Mr. Showe: Now that you brought that up, Rob, technically, looking at the org chart again, that probably would fall under a contractor, because it is a contract.

Ms. DeVries: It is a contract. But her statement of work says that she reports to Jim.

Mr. Dale: But that has never been the way it was prior to a year ago. I just have good institutional memory of that.

Mr. Showe: Let me pull up our contract. The contract is with the Board. So, Jim couldn't terminate the contract.

Ms. DeVries: No, he can't terminate the contract. Okay, so the statement of work needs to change, because the statement of work says that that position reports to Jim. The reason for it was because Rob was on the Board and there was supposed to be a buffer.

Mr. Dale: Well, there is a buffer. I have to leave the room anytime the position is discussed.

Ms. DeVries: Yes, you do.

Mr. Dale: But all I am talking about, is what the Board has decided in the past. I'm not talking about the contract. I'm just talking about what happened in the past.

Ms. DeVries: I don't know. Do we need to know what happened in the past or do we need to make it work now?

Mr. Dale: You guys need to decide that.

Ms. DeVries: Okay. I think we need to make it work now. Maybe this is something to further discuss, because we want to make sure that whatever we have works well and makes sense. There has been some confusion on this and obviously we're confused, because I think that this position reports to Jim.

Mr. Showe: The position description does say that.

Ms. DeVries: It does. Yeah,

Mr. Showe: It reports to the General Manager. There may be some technical differences in reports and who is responsible.

Mr. Macheras: Danielle reports to Jim, but she also provides us a report.

Ms. DeVries: Exactly.

Mr. Macheras: Is it kind of like that?

Ms. DeVries: Kind of like that. Yes. She reports to Jim. That was actually a question. Is Danielle going to start doing that like we had? Is she going to start providing the restaurant report, like we had other Restaurant Managers do, but we stopped doing that with Jen. Right?

Mr. Moller: Yeah.

Mr. Dale: The other point of clarity that I would want made on that and this has to do with the positions. It kind of falls into some of the problem of clarity of chain of command that we ran into with the restaurant. Where I'm going with this, I have no problem with the restaurant. I'm just going to talk about the restaurant. Let's work it from that perspective. I have no problem with the restaurant reporting to Jim, and that's the way it's always been and everything. My point

of clarity would revolve around other managers that are in the layer, i.e. Lacey. The way that I look at it, is another person in that mix, like a staff officer. Like if you're in a battalion, you have the commander, Jim, and then Lacey is the Operations Manager. She's like the S3. But the S3 is a staff officer and doesn't have command authority. The only person with command authority is Jim. My point is that the only person, if we're talking about the Restaurant Manager, that person reports to Jim and not other managers. Same thing with any other positions that we have. The only reason why I bring that up, is we've run into problems in the past with clarity on chain of command and I think that's important with these other positions like Restaurant Manager.

Ms. DeVries: You're right. Yes, it is important.

Mr. Moller: In my opinion, I know the restaurant report has been in here since Jeff and then it went away, because the restaurant didn't really report to the Board. They report to me.

Mr. Dale: Right.

Ms. DeVries: Right.

Mr. Moller: I have no qualms inviting her time to time at workshops. But my thing is, do we want her to give a report to the Board monthly? Then why doesn't David do it? Why doesn't Wes do it? Why doesn't Tom do it?

Ms. DeVries: I guess, because you look at the revenue numbers and it's not as big of a percentage. You're talking about the pro shop.

Mr. Moller: The pro shop, the golf course.

Ms. DeVries: Oh, okay, you're talking about that.

Mr. Dale: We had one year of the pro prior to Dave, that lost \$50,000. The pro shop every year in its existence, makes at least \$50,000. But the one year that our former pro prior to Dave ran it, it basically broke even for the year.

Ms. DeVries: Right. So, you're saying as long as the Restaurant Manager reports to you like the others and is not contracted as an employee, then we should not have the orange dotted line.

Mr. Moller: Probably not. Like I said, I didn't have time to do it for this meeting. But normally I reach out to Tom, I reach out to Dave and reach out to Danielle and you just want me to give a synopsis to the Board and then I present that in my report.

Ms. DeVries: Okay.

Mr. Macheras: I think that's the key point.

Ms. DeVries: But the Lifestyle/Marketing Manager does present her own report, usually, as a contractor to the Board.

Mr. Dale: Well, the only reason that started, is the not so bright person that I was talking to about earlier, made that a request consistently, when he just arbitrarily pulled that out and the Board obliged him for it. But we get the numbers, we hear about what's going on. If there is a special event that needs to be discussed, i.e. Shepherd's Men or something like that, I'm sure she would be happy to come and present that. But do we really need that report?

Mr. Moller: I would do it from time to time in a workshop.

Mr. Dale: That's what I'm saying. Sort of like what we do with the restaurant. I don't know.

Ms. DeVries: I like hearing what the plans are for the month, like, as far as events.

Mr. Dale: But here is one of the side consequences. We are allocated so many hours per month and we eat up two of those hours, just coming and talking about the Farmer's Market.

Ms. DeVries: Well, I don't think we need to talk about the Farmers Market.

Mr. Dale: You get my point.

Ms. DeVries: Right.

Mr. Dale: My point is those are hours that could be spent on marketing.

Ms. DeVries: So, what I think, is that we should relook at that statement of work. I can do that with Michelle and present something to the Board.

Mr. Showe: I think it's more just clarification on that. I think the intent of reports to Jim, was more that they coordinate with Jim. Again, Jim doesn't review the contract. Jim is not making sure that she's performing so many hours a month. She's not turning in a timesheet to Jim. So, I think that word, "*report*" is probably not the correct word.

Ms. DeVries: Maybe it's not the best word. Yeah.

Mr. Showe: For how it functionally is.

Ms. DeVries: The reason that it is there, is to put a buffer.

Mr. Showe: Yeah. Well, I agree. I think she needs to obviously coordinate with Jim on anything.

Ms. DeVries: Especially before I was the Chair.

Mr. Showe: Yes.

Mr. Macheras: I'm not big on having people just spend time to spend time. Like you said, as far as somebody coming, you mentioned that you reach out to them for their input, etc. Then it might be nice if Danielle reported that last month they had a meeting and they focused on this, this and this and this was the outcome. Maybe we just need a little summary from Dave, reporting that we have 22 kids coming. Even though it's coming from you, I'd like to hear what their goals are for the month. *"Hey, we noticed last month X, Y and Z. So, this month we're really working on cutting down on X."*

Ms. DeVries: Right.

Mr. Macheras: Again, if once a quarter we want to have them come, they can come, but I can still hear what they have to say without them spending time here. But it would be nice if they reported it.

Ms. DeVries: But if we don't have Michelle come every month, then is Jim reporting? If there's something going on, are you reaching out to her as well, if there's something that she needs to report or does she just come if she has something to report?

Mr. Macheras: Well, I think if we did something like that, I would tell her to submit something a week early, let us read it and then the Board could ask some questions. Does that make sense?

Ms. Yelvington: Hers is the only rule though, that it's all visible. We can see what marketing is up to by looking at anything online.

Ms. DeVries: Yeah.

Ms. Yelvington: It's obvious where the other positions we're talking about are, it's not obvious what's happening on a month-to-month basis.

Mr. Dale: I'm stepping out to the Men's Room for a minute.

Ms. DeVries: I think you should.

Mr. Dale left the room.

Ms. Yelvington: Good call. I don't mind it not being present in our meetings, I guess, because I feel like I know, just by scrolling Facebook, everything we're up to. But that's my personal take.

Mr. Showe: I think we were having her provide quarterly reports, essentially.

Ms. DeVries: Yes, quarterly reports.

Mr. Showe: I think that the Board seemed to be happy with that frequency.

Ms. Yelvington: Yeah.

Ms. DeVries: Yeah. I mean that is what is in the statement of work, quarterly reports, not monthly. Maybe we should change the org chart to indicate that.

Mr. Showe: Yeah. She probably fits better under contractors, frankly, the more that I think about it, because it is a separate contract. She's not an employee. It's a different arrangement.

Ms. Yelvington: Yeah.

Mr. Showe: That way you keep the people that are under Jim's chain of command, separate from the contractors.

Ms. Yelvington: Yeah.

Mr. Showe: I think that this scope of work probably should say that she coordinates with Jim, not reports to Jim.

Ms. DeVries: Okay.

Mr. Showe: Because again, the Board ultimately is the arbiter of that contract. Jim couldn't terminate that contract if he wanted to. He doesn't have that authority.

Ms. DeVries: No, he can't.

Mr. Showe: It would have to be the Board.

Ms. DeVries: I do think the course of action is, to go through that statement of work, make sure that it's still what it should be and then present a new document to the Board, asking if everyone agrees with it.

Mr. Showe: Instead of going through the whole contract, if she's agreeable to everything else, then we can just do an amended version of the contract with a different scope of work.

Ms. DeVries: That's what I'm saying.

Mr. Showe: Then it doesn't need a full contract.

Ms. DeVries: Right. It's just a statement of work. The contract itself, I think is fine. Actually, there are some things that she's been doing more than what's there. So, I think we need to start documenting what she's doing.

Ms. Yelvington: Yeah. I think if there was going to be some new initiative on the marketing front, like something big and new that we've never done before, maybe that's the time to bring it to the Board. But for just the typical events that we're having, I don't think we need that.

Ms. DeVries: Okay. Alright. Is that discussion done? Okay. So, somebody can let Rob know. Is there anything else from the Board? When he comes back, we can do a motion to adjourn.

Mr. Showe: Just for the record, due to the conflict that he's already filed on that particular contract, Rob left the room while the Board discussed it, even though there was no motion being taken, which is really the rule. In an abundance of caution, he left and is now rejoining the meeting.

Mr. Dale joined the meeting.

Ms. DeVries: The other thing that I'll say before we adjourn, is remember to work on Jim's review. We need to set a time frame for that. But when I do that in the workshop, just to make sure that we do it, I'm going to be doing that review in early May. So, I'll need to have everything by...

Mr. Macheras: I think there was a date on there.

Ms. DeVries: There was a date on there?

Mr. Showe: I put one out, but it was kind of flexible.

Mr. Macheras: I don't know what it was, but there was a date on there.

Mr. Moller: The next workshop.

Ms. DeVries: Okay. By the April workshop. Okay. Sounds good. Just remind me.

Mr. Showe: That is going to line up with the time that we did it last year.

Ms. DeVries: I'm here a little longer this year, so if we need to push it a week or so, we can. Alright. Does anybody want to make a motion to adjourn?

TENTH ORDER OF BUSINESS

Adjournment

On MOTION by Mr. Dale seconded by Ms. Yelvington with all in favor the meeting was adjourned.


Secretary/Assistant Secretary


Chairman/Vice Chairman

