

**MINUTES OF MEETING
LAKE ASHTON I
COMMUNITY DEVELOPMENT DISTRICT**

A communications media technology meeting of the Board of Supervisors of the Lake Ashton Community Development District was held on Monday, August 17, 2020 at 10:34 a.m. via Zoom video conferencing, in accordance with the Office of the Governor, Executive Orders 20-52 and 20-69, due to the COVID-19 virus.

Present and constituting a quorum were:

Mike Costello	Chairman
Robert "Bob" Plummer	Assistant Secretary
Bob Ference (<i>joined late</i>)	Assistant Secretary
Harry Krumrie	Assistant Secretary

Also present were:

Jill Burns	District Manager, GMS
Jan Carpenter	District Counsel
Christine Wells	Community Director
Alan Rayl	District Engineer
Residents	

The following is a summary of the discussions and actions taken at the August 17, 2020 meeting, and a copy of the proceedings can be obtained by contacting the District Manager.

FIRST ORDER OF BUSINESS

Roll Call and Pledge of Allegiance

Ms. Burns called the meeting to order at 10:34 a.m., called the roll, and the pledge of allegiance was recited. Three supervisors were present at roll call.

SECOND ORDER OF BUSINESS

Approval of Meeting Agenda

Ms. Burns: In speaking with Mike before the meeting, we would like to move the RFP on the restaurant up first. We have some guests joining us today who are going to do some presentations. Rather than making them wait through the whole meeting, we would like to move that up front after the approval of the minutes.

On MOTION by Mr. Plummer seconded by Mr. Costello, with all in favor, the Meeting Agenda subject to moving the Restaurant RFP after Approval of the Minutes, was approved.

THIRD ORDER OF BUSINESS

Public Comments on Specific Items on the Agenda (*the District Manager will read any questions or comments received from members of the public in advance of the meeting*)

Ms. Burns: For the record, since we are holding these meetings via Zoom and do not have speaker cards, the transcriptionist is left to guess on the spelling of residents names based on their pronunciation. If you want to make sure your name is spelled correctly, please feel free to spell it for us so we have it on the recording. I want to note for the record that we will also have the budget public hearing. If you have comments on the budget you can hold your comments until that portion. We have the public comments portion at the end for anything not on the agenda. I received one public comment that was sent to me ahead of time that was asked to be read. The comment is from Jack Van Sickle who is not able to make it today.

Mr. Van Sickle's public comment read as follows, "Your request for proposal to manage or lease our restaurant has produced three offers. Two are lease proposals which will lead us down the same path we followed with the last four leases. The Metz proposal is a management contract where we pay them to manage the restaurant. This would put the risk on the residents. Metz submitted two options. One is straight forward and projects an \$80,000 the first year, with the CDD paying that loss. The second proposal shows us making money the first year and all profits would be coming to the CDD. It requires all households to spend at least \$500 per year in the restaurant. This proposal would ensure that we have a good restaurant that is attentive to our needs. Issues; the RFP states that Lake Ashton is a community of 3,000-5,000 people. Is it the expectation that all residents, East and West, are required to pay or spend \$500 in the restaurant. The CDD only has tax and authority over the Lake Whales restaurants. If CDD II is included, how is it collected? If CDD II is not included, does that increase the \$500 per year for the Lake Whales residents. Do we have different menu prices for

nonresidents? I would rather see the restaurant managed at a breakeven point where diners would pay for the cost of the goods and services. Any good restaurant management company should be held accountable for quality food, and service should sell itself. I do not think that residents on the East should be subsidizing menu prices for others including outsiders. I do not have a problem with the \$500 spending in the restaurant per household if all Lake Ashton residents participate. It could initially help the restaurant be successful. This could be an issue for some that do not eat out, either for health reasons or financial reasons. I do not want to see the CDD making a profit off of our residents, nor do I want to see our residents subsidizing someone else's dinner more than we currently are."

Resident (Steve Realmuto): My first comment is on the proposed CDD meeting schedule. We will have five new supervisors across the new CDD's taking office on the second Tuesday following the general election in November. Two on the East, and three on the West. As proposed, both our November meeting and a joint CDD meeting would be on November 16th, the day before the newly elected supervisors can take office under Florida statutes. Please consider moving the date for these dates at least one day later so the people's elected choices are on the job and representing them in November. On to the reason that I'm sure most of the audience is attending today's meeting, the restaurant. We were fortunate to receive three proposals, and I thank those who invested the time to submit them. My brief take, is that proposals two and three are similar in many aspects to the types of operations we have had here in the past. None lasted very long. The first proposal from Metz, while needing further discussion and negotiation to fine tune before we could accept it, offers us the opportunity to get off the turnover of restaurant merry-go-round that we have been on over the last eight years and to have a restaurant professionally managed by an experienced team. What's most impressive about Metz's proposal is not the fancy presentation, that's expected from a larger company. It's that they seem to understand what it will take to succeed at Lake Ashton. That is a fresh, varied menu with items changing frequently, the importance of both quality and value, the ability to handle catering and larger groups, and the social aspect. In short, and in their own words, giving residents what they want and when they want it. Regarding Metz's second proposal/option, that includes all homeowners paying a \$500 year minimum. It's

important to note that that was not the required part of this proposal. They outlined in their budgets that would be an option that they feel would help the restaurant break even. I believe the projected a small loss without that. I do think that's an area that could be refined for various reasons. I do not believe that a compulsory minimum per household is the way to go. I would much prefer to see a voluntary option that incentivizes members to commit to that same amount. You could call it a restaurant club or whatever you want, for families willing to meet that minimum you could offer a 10% discount and various other benefits like free delivery for example. One red flag that my wife Iris noticed, on the third proposal, was that their budget lists \$0 for the amount for insurance. Thank you for listening and I look forward to hearing the other comments.”

Resident (Tom Scali): Attached, please find the signatures that I collected during one week at the clubhouse. I was limited to only two hours per day. The numbers are not significant but I did not pursue collection as originally planned. The Board has made up its mind and there is no way that it can be changed. However, I do believe that the Board owes this community an explanation as to why it chose a different path than CDD II. This decision was made without any input from the community and without a resolution on an agenda. I've asked this question on numerous occasions, and my request has always been ignored. As I said earlier, this community is the third behind nursing homes and assisted living facilities as being the most susceptible to serious harm if COVID-19 gets foothold in this community. We already know of at least one case here, and possibly others including a potential death. All hospitals, medical centers, and most doctors have implemented a plan similar to CDD II, and yet this Board continues to do the minimum. All that is needed is to limit access to the clubhouse and pool area, have a staff member require that everyone entering or leaving this complex sign in and out. Entering the clubhouse can be easily accomplished by putting up some ropes that direct visitors to the desk inside the ballroom. Similarly, the same can be done for the pool. While there may be some minimal expense, this is easily justified by the safety gained by residents. Hospitals, medical centers, and most doctors do not allow family members, even spouses, to enter their complexes. Why are we allowing nonresidents to enter our complex during this critical period? Lastly, Mike, your childish, immature, and unprofessional antics when we played golf seven weeks ago only lowered my respect for

you as an individual and as a Board member. You made one comment, that I limit my talking to the Board, well I tried doing that at the last meeting and I was completely ignored. The Board never addressed any of my questions and your nonverbal was clearly written all over your faces with the exception of Bob Ference. Because of the Board's total disregard I contacted the Daily Ledger, and they contacted both CDD's. Doug Robertson but Mike refused to contact them. Mike, why did you refuse? The Board owes this community an explanation as to why it chose a different path than the CDD II. What was your rationale and justification? I certainly hope it was more than just a judgement call, and that you had facts and rationale. We are talking about the safety and welfare of Lake Ashton residents. Thank you for your time.

Ms. Burns: Thank you Tom. I do not see any more raised hands at this time.

FOURTH ORDER OF BUSINESS

Approval of the Minutes of the June 5, 2020 Budget Workshop, the June 15, 2020 Board of Supervisors Meeting, and the July 13, 2020 Board of Supervisors Meeting

Ms. Burns: We would be looking for approval of these as amended, I had a couple changes to the spelling of resident's names that will be in the final version. Are there any other changes? Hearing none,

On MOTION by Mr. Costello seconded by Mr. Ference with all in favor, the Minutes of the June 5, 2020 Budget Workshop Meeting, the June 15, 2020 and July 13, 2020 Board of Supervisors Meetings, were approved.

SIXTH ORDER OF BUSINESS

New Business

F. Review and Ranking of Request for Proposals for Restaurant Management

Ms. Burns: As you recall from our previous meeting, we put out an RFP. We sent the RFP to around 18 different companies, and we received 3 proposals back. These proposals were sent to the Board and then posted on the website last Wednesday after the due date. We received proposals from Ashton Lakeside Dining, Marina, and Metz Culinary Management. We reached out to each proposer and let them know we would be

giving them 10 minutes to present some information to the Board, followed by time for Board members to ask questions. After all three companies are done, we will ask if you are willing to sign off to let the Board have discussions, then we will get back to you after the meeting. It is a public meeting, but we would request that you sign off in order to let the Board have those conversations after everybody has presented. We will go in alphabetical order, so the first proposer will be Ashton Lakeside Dining. Jeff and Anne Heaton are here to discuss their proposal.

Mr. Heaton: Good morning and thank you so much for giving us the opportunity to talk about the restaurant and us a little bit, and give you an overview of what we think. I will briefly go over Anne and I's background so you can get an understand of where we are at and where we come from. I was a police officer in Washington D.C. for over 23 years and I've protected presidents from Nixon to Clinton. I was a hostage negotiator and also was on the SWAT team. Before that, I was in the military police for three years, I was a Sergeant. When I left the military, I went to work for Disney as an Assistant Security Director and a manager on duty at 311 for two of the large hotels at Disney. On that shift after 5:00, I was the only manager on duty. We had between 4 to 5 restaurants in each of the hotels and I was in charge of everything from housekeeping, front desk, valet, engineering the restaurants, and the bars. Anne and I ran a similar sports bar here in Winter Haven for three years. How we got to that was we had been doing real estate for a number of years and we sold a home for the owners of the bar. The husband was tragically killed in a horrible accident and the wife asked us to lock it up and take the restaurant over. We ended up staying for three years and running the restaurant totally. When we went to that restaurant, it was in the red and grossing about \$19,000 a month. At the end of 3 years, we were at over \$90,000 a month. We took the bar from a very poor condition and there were a lot of problems that we had to fix. What I do think we bring to the table for Lake Ashton, is we are residents here. We feel like we have a part in this community. We are going to run it as a business that would be friendly. We want to change the atmosphere. If you look at Eagle's Nest and how Vicky runs that restaurant, and you look at Lake Ashton, the atmosphere was just never there. We have a lot of ideas of how to bring that atmosphere and change the negative feeling of when you go into the restaurant. It doesn't have a happy, welcoming feel. To me personally, it feels like you're

going into a morgue not a restaurant. Food price, we talked to a lot of families and Anne and I in our three years have been through a lot of restaurants and bars talking to everyone that was successful to see what makes their restaurant successful and what makes one fail. We've seen restaurants that the management company changed, where the food and price stayed the same but because of the atmosphere the establishment failed and went under. It is so important to get the right people on the front end of the restaurant, like the waitresses, bartenders, servers, managers, greeters, etc. I think you have 15 seconds in the beginning when you meet and greet somebody before they make an opinion of you. Our belief is that we go to every table, we talk to every family. We want the families to come there to feel like it's a family place. It's not a commercial restaurant, and it's not just about meatloaf or open faced roast beef sandwiches. I think the establishment could support itself and actually make money. We actually make money for the owner of a similar sports bar and grill. They have a seating capacity of 150 and that's where we are at. We had Halloween and Christmas parties at the sports bar, sports events and 2-1 beverages. As many times as I've been to the restaurant, I didn't think that they were facility anywhere near its capacity to earn money. Our dreams would be that we could make money for the restaurant and the \$500 could go away. I don't understand why that restaurant can't support itself and make money for the community where they don't have to pay the \$500. How we do that is some of the things I've suggested. Obviously food is very important and so are the prices. I've talked to a lot of the families in here in 2 years and the negativity of that restaurant is that it's over priced and the food quality in the last several businesses that have been in there has not been justifiable for the price. We have worked with all the distributors, and we would try to vary the menu and change it weekly but still have a staple of certain foods for certain people. I'm a diabetic, and I think we should have a diabetic plate for people. I would like to try a whole lot of different things. We could do carry out for people who aren't feeling well and are stuck in their homes. They never even had a super bowl party at the restaurant. As large as it is, I can't believe they aren't having parties for these sports events. We have that gorgeous outdoor sitting area that has never been used. One thing that was very successful for us was frozen drinks from a frozen drink machine. Why we don't have one out there at the pool that is safe with the plastic cups, I don't know. You can make \$3-\$4

off of each one of those drinks. When they have weddings there, half the time the bar is closed. The other thing is our restaurant was open 7 days a week except for Christmas. There is no reason that the bar and restaurant should be closed on Monday. That needs to be open 7 days a week. It needs to be open for bingo, for small catering. I think we have to do a soft start at first. With the Corona virus, we have two big objections. With my military and police training I'm trained to overcome objections. One I think we have to fix is the negative attitude at that restaurant and the people's belief that it is never going to work. Due to Corona virus, we are going to have to figure out how we can safely take care of the families and get an operations up and running. I could talk for hours, there are a million things that we would like to do that haven't been done in the bar. To sum it up, what Anne and I have, we've both been realtors for over 40 years. We've dealt with multimillionaires and first time homebuyers. Overcoming objections, we are very good at that. We are very good at reading body language of family members. I can see immediately if something isn't right or if they don't like the food. Some of these small things I'm talking about are really large things for this establishment. I'm open for questions, I would love to answer anything that we can for you guys.

Mr. Plummer: Jeff, how long have you lived here in Lake Ashton?

Mr. Heaton: 2 years and 4 months.

Mr. Plummer: Have you found the restaurant to be over priced and the food not to your liking?

Mr. Heaton: My feeling is that the food quality was just so-so. Where I was really let down, was service.

Mr. Plummer: So you feel the restaurant failed because of lack of service and hospitality.

Mr. Heaton: That's two things, and the third is the food quality was just so-so. It was not excellent. I never said, "Wow, I want to come back for that again."

Mr. Krumrie: Jeff, this is Harry Krumrie. I have a couple questions. What years were you at the sports bar?

Mr. Heaton: 2014 to 2017.

Mr. Krumrie: I personally frequented that sports bar. I think our biggest concern as a Board is your capability of an ongoing concern. Meaning that, show us you have startup

money. You did not submit a budget for startup. How much is it going to cost you to open up the doors. Secondly, we need to have confidence that you have money if the year does not turn out like you think it is going to turn out. In other words, show us your check book.

Mr. Costello: One of my concerns with reading it, you seem to be a little bit lax on catering. Do you have any catering experience?

Ms. Heaton: I had a shop in Winter Haven next to Andy Thornal. We did catering, it was a gourmet food shop. I did a limited menu of sandwiches, salads. We delivered to business, doctors officers courtesy of the pharmaceutical reps. We did very well with that, but it's limited. That's why I put in the proposal that initially we needed to focus on the restaurant.

Mr. Costello: Like Harry said, for the next few months it's going to be a tough go. Hopefully something is going to open up and we are going to need somebody in there as caterers. Honestly, that's where the money is. Hopefully we would be able to cater weddings and other events that are going to want hot meals.

Ms. Heaton: I don't think that's anything we could not do.

Mr. Costello: But you have limited experience in doing that.

Ms. Heaton: As far as hot meals, yes.

Mr. Plummer: I think they are actually on record saying they do not want to do the catering. If you go back to Christine and ask her about catering, she will tell you that we get more requests for different kinds of catering. We can't be one stop shopping for everybody.

Mr. Costello: We do want availability for people who do want in house catering.

Ms. Wells: I want to mention comments that I've heard. People that were looking at our facility, wanted to have the ability to bring their own caterers.

Mr. Heaton: To make this work, every facet of the establishment has to be used to get it profitable. Absolutely catering is going to have to be part of it. Anne and I don't have a lot of catering. At the Disney hotels, I oversaw how the parties and functions were set up. As far as catering goes, it's presentation and also the cooks. We viewed the kitchen and it's great. Are we having a 50 person event, a 500 person event? The kitchen is going to dictate how many people we can serve food that is hot and fresh. We don't want to

serve cold food for a 200 person party. You would have to have the proper chef to do catering as well, you couldn't just have a short order cook. We would have to have somebody that can prepare large quantities of food quick. The other part is getting the presentation right. Anne is an interior designer, so she knows how to set things up and make things look proper. I know we can do it, it's not our forte but we can do it.

Mr. Krumrie: The catering is only a small part of what Lake Ashton is all about. What's most important to us is the residents. 90% of our revenue would be generated through the restaurant. 10% would probably be generated through catering. I think we should worry about the residents first and catering second.

Mr. Heaton: That's what our proposal was about. We want to take away the negativity. I'll give you an example. We have a small dog and we go to all the dog parks, so I talk to all the people there. I've not told them anything about us being interested in doing the operation. You guys just had an event there of meatloaf. It was \$24.99 and everybody at the dog park was upset at the price. There were a few people there that said you get your drink, dessert, appetizer, tax, and the tip in it. There was a perceived notion that it wasn't of value so they didn't go. We've got to overcome the negativity of this restaurant. That is something Anne and I are very good at.

Mr. Plummer: When we put out the RFP we asked for either a management company to operate the facility or leases. I'm assuming reading your response that you want to lease and are not interested in managing the restaurant.

Mr. Heaton: We are open to either, but to be quite frank I am a retired police officer so we are living off of social security and MI Police pension. We would be able to manage it and give all the money back to Lake Ashton. We want to make it a profitable. I understand that the last restaurant got free rent, free water, free gas, free electric. The only thing they were paying for was food and labor and they couldn't make it work. I don't understand that looking at the facility. How in the world did they not make that operation profitable where Lake Ashton received funds back. We would be able to manage it. I think the communication between the Board, the community, and Anne and I needs to be open. We need to be frank. When we first go in, we are going to have some hiccups. We are going to have some things to overcome. We are going to have to make it right when we get to soft opening, that food and prices and menu better be right on right off the bat. We

don't have a month to adjust. We have to hire great cooks that can get the food out fast. To give you an example, I ordered pork chops and they waited 12 minutes to come out and tell me they only had one porkchop. In the party we had six, and three of us ordered porkchops. It took 7 minutes for them to even come over and say hello to me. Nobody greeted us either. Every time I have been out there with other members that live here, the service sucked. That's the word I'm going to use. That tainted my whole experience. When the food came it was mediocre at best. Whether you guys decide to use us or not, that's the problem with that restaurant. We have been to other county clubs that have golf courses. We've been to Poinciana, Southern Dunes, and others in Orlando. We looked at these operations and we watched waiters, waitresses, managers, and greeters. We looked at the menus too, and it's a lot better than what we have. We can do better whether you use us or not. That restaurant can be a money maker.

Mr. Plummer: One other question, if we decide we want you as a manager or lease, what would your projected start date be?

Mr. Heaton: That's a long answer question, but I'm going to try to make it short for you. Anne, being an interior designer, noticed that you've taken down the drapes down which really opened it up and brightened the room and made it look better. It needs a little work to make it look more cheerful. The other thing is, we have to hire a completely new staff and that takes time. I'm not going to hire the first person that applies for the job. I need a great bartender. The bartender we had when you walked in the door knew exactly what you wanted to drink and she had the drink sitting there waiting for you. She knew your name, you kids name, your dog's name. I need another person behind the bar like that, not a flower on the wall. Anne, what do you think?

Mr. Plummer: We won't hold you to a day, I just want an idea.

Mr. Heaton: We were thinking November. We are probably going to go through 100 people to get the right guys and girls for staff. It's not an easy thing to get the right staff in this business. That is the key to this. We let a lot of people go because they would not perform at work to what our expectations are. Disney has a philosophy that we trained to, a pillar of excellence, and that the customer is always right. You will give 100% to make that customer happy. I cannot hire the wrong bartenders, the wrong waitresses, and get the wrong cooks out that who don't show up or can't actually cook the food. I think

a November date is more realistic. We would have families come up and order from a very limited menu the first time for free. That would be a meet and greet to get the families to understand that the place was under new operation, everything is new, a new atmosphere, new food, new pricing. They would fill a questionnaire out at the end to see where we are at, and adjust to that when the actual opening happens. It would still be a soft opening. We are going to have to adjust 4 or 5 times to get it absolutely the way we want it.

Mr. Plummer: You're saying November 1 approximately?

Mr. Heaton: That's what we're thinking.

Mr. Plummer: Are you going to have a written Employee Handbook by that date?

Mr. Heaton: Absolutely.

Mr. Plummer: Who's going to do your payroll?

Ms. Heaton: We would use ADP, that's who we have used in the past. We've used Certegy too.

Mr. Plummer: Back to your budget, can you explain why you didn't put any money in for insurance?

Ms. Heaton: Yes, I had a question about if we did it as management. Would we be able to go under Lake Ashton's workman's comp, their insurance, etc. Those are things that I felt we could talk about and work out afterwards.

Mr. Plummer: The other question I have is under the projected financial statements for revenue, you did not subtract out any cost of goods sold.

Ms. Heaton: Yes, we did.

Mr. Plummer: There is no cost of goods listed under food.

Ms. Heaton: If you turn over to the page where it's broken down, it does have cost of goods sold just for the food.

Mr. Plummer: Does the percentage of cost of goods sold mirror what happened at the sports bar?

Ms. Heaton: There's a range for cost of goods, and I went to the higher end of the range. I believe I used 33% and 20% on the liquor.

Mr. Plummer: I didn't see anything in there for credit card fees. There are a number of things missing, but I think we can do that at a different time if we decide to keep going forward. What is your succession plan? If you get sick, what is your backup?

Mr. Heaton: We're multifaceted. When we ran the bar, we both did everything. I didn't do as much of the bills as Anne did. If one of us did become ill and couldn't be there, the other one could. You're really getting 2 people for the price of 1. Let's say we both got sick and couldn't work, my structure from the military and police force would be that everybody in the bar needs to be trained multifaceted so they can do something else in case someone gets sick. We would have an assistant manager that would be trained to know the functions and roles that we set, and know the quality and control we want. We would have waitresses that have the experience to be bartenders, in case somebody didn't show up for work.

Ms. Burns: Are there any other questions from the Board? Hearing none, we will move on. Thank you Jeff and Anne.

Mr. Heaton: Thank you for considering us. We wish you guys the best because everybody in the community wants this restaurant to be successful. Good luck guys.

Ms. Burns: Thank you. Up next we have the Marina restaurant.

Mr. Signore: Nice to meet you all, my name is Luigi Signore and I have been in the restaurant business for over 40 year with different business. The first time I came to see the Lake Ashton community I was really impressed. You have a very beautiful community and restaurant. I noticed the potential of the catering and the restaurant. The outside of the restaurant is really impressive. When you go inside on the right side, where the stage is, that part could be a food court almost. You could put food there on display for breakfast, lunch, and dinner. In that area you could put a line of carts with 6 or 7 different types of rice, and 5 different pastas, sausages, chicken, pork, roasted vegetable, etc. Then going down the line I would create a line of desserts. That would all be a visual menu. You would come to the line and look at the food, then you could pick. That would be on wheeled carts. If you decided to do catering, you could move the wheeled carts to another section of the room and you could cater two events at once. For the restaurant, I would keep it how it is. It is a beautiful restaurant, but I want to create a special menu for the restaurant that would have high end food. There could be steaks, steak and fish, ribeye

steak, prime rib, and other high end food. It would be justified to have an expensive menu because you would also have another menu that isn't expensive and has a lot of other food. People aren't strapped to just an expensive menu or the cheaper menu. On the buffet table, they would have a lot of food if they don't want to spend a lot of money. I would leave the bar the way it is. I would create an app for the residents' of Lake Ashton. Each resident would know events going on in the restaurant and the food we would have for the day. We would create a lot of different events like a bingo night, a karaoke night, a trivia night, you could hire a band, Italian night, Mexican night, Cuban night, etc.

Ms. Burns: The time limit has expired so we will turn it over to Board questions at this time.

Mr. Krumrie: I didn't feel that the response to the RFP met the requirements, so I am not going to ask any questions at this time.

Mr. Costello: I have no questions.

Mr. Plummer: In your written presentation, you touched base that you were open to either leasing or managing. Is that still correct?

Mr. Signore: Yes.

Mr. Plummer: And what would be your projected opening date?

Mr. Signore: That depends on how much work there is to be done. We would have to buy equipment to do the buffet style line. I would address the restaurant a little bit, but not much. I might put in a few televisions. I would estimate a start date of before Christmas, maybe the end of November.

Mr. Plummer: Are you confident in your ability to be able to cater to larger events in the ballroom?

Mr. Signore: Absolutely. Especially the way I would set it up. It would be easy to cater a large event.

Mr. Plummer: If in fact you had that system here and it was an outside caterer but you were going to provide the liquor, would you be assured that you can do that as well?

Mr. Signore: If that's the case, the way I would do the liquor would be part of the system. I would make bars on wheels, they could cater that way for liquor.

Ms. Burns: Are there any other questions from the Board? Hearing none, we will move on. Thank you for the presentation and we appreciate you taking the time to speak

with the Board today. Our last presentation today is from Metz Culinary Management and their presenters are Jack Brill and Jeff Brown.

Mr. Brill: Good morning everybody, I am Jack Brill. I am the Vice President for Metz Culinary Management based in our regional headquarters in Sarasota. Joining me this morning is Jeff Brown, who is our district manager operations of Florida in Orlando West. He is based in Sarasota also. We appreciate the time and consideration this morning. I will highlight some points to stay in the ten minutes. I have to say that I have never met Steve before but he could have done my whole presentation for me. I appreciate that very much from Steve. Obviously Metz Culinary Management is a family owned business. John Metz Sr. is a Sarasota resident. We have headquarters in Sarasota, Florida, Atlanta, and our main support headquarters is in Dallas, Pennsylvania. We are a restaurant hospitality company and a dining management company. On the hospitality side, we run a number of operations from T.G.I Friday, Ruth Chris, and Chick Fil A. We have a concept that we owned and started by John Jr. in Atlanta called Marlow's Tavern. There's 18 or 19 in Atlanta, 5 in Orlando, and 1 in Tampa. Our other business is dining management, which we are fortunate enough to run the dining and catering operations for a number of clients up and down the east coast. The closest one we run is Polk State dining services in Lakeland and Winter Haven. Our newest one in this area is the Ringling Museum in Sarasota. We are managing and operating all three of their restaurants, a Starbucks, and we are managing the catering. I want to highlight a few points. Running the operation, we become part of you, you don't become part of us. We tailor to what the residents are look for from a menu standpoint, price standpoint, services standpoint, and catering standpoint. It's all part of our guest hospitality. We don't care if our guests are 3 or 93, we want to make sure that those needs and excitement and fun of the guest experience are met. You have a great facility at the country club. The inside is great, the outside is great with the patio and pool area. You have a bar that handles both inside and outside and there are venues for traditional dining and for BBQ and grilling functions. There are a number of creative things you can do. You are also very fortunate to have a ballroom that holds approximately 425 to 450 people. That adds a whole other dimension for resident events and outside events. I am going to mention catering services. One of the things that is very important for the catering, is having the menus, technology, support teams,

and culinary experience in place. That is all part of running a successful event. One of the things to talk about today, is running a successful operation in today's environment #1 is to make the guests feel comfortable. That means offering flexible options for social distancing, having to go options. In our proposal we talked about a delivery system and a mobile app. I mentioned the outside patio earlier, that is an area where you can take advantage of the facility. As a company, we do have a very specific COVID plan in place for all procedures whether it's back of the house, front of the house, etc. Being a hospitality company, we run a number of operations that are like Lake Ashton in terms of dining management and restaurant operations. We are very fortunate that the Metz family is invested in all areas; culinary, culinary operations, safety, marketing, technology, and human resources. We are a 26 year old company, and our general managers have a 90% retention rate and our senior management team has an average tenure of 14 ½ years. Jeff and I are the newbies at 8 and 6 years. We also have a very large healthcare group. We are very on top of dietary needs of seniors. Our purchasing power, we are a shareholder in Premiere which is one of the largest food purchasing organizations in America. We are able to purchase well with quality to offer the best menu items at the best price. We are very much financially transparent. As we talk about in our proposal, we will be proactive. We are there to be a solution provider. If you want to see the daily sales by hour, what your table turnover is, we will provide all that. If you want to know the price of hamburger, we will tell you. In addition, we will provide a number of menu suggestions and items we thought might fit well. When you are going into an operation, you learn the needs and wants of your guests. As part of that, we can tailor and adjust the menu. Our chefs have created a database of 8,000 to 9,000 menu variations. We can tailor things to the residents and guests of Lake Ashton. The nice part is with that purchasing power, we can offer great menus and items at competitive prices. We believe that we can take Lake Ashton to the next level, which is actually the level that is should have been a while ago because of the facility, location, residents and guests. We want to make this the destination go to place for everybody.

Mr. Brown: I want to expand on a couple things. There are a couple way you can go forward. You can hire a restaurant locally and get a local small team. However, when you hire a company like Metz, we come to the table with a lot of support. I am a district

manager, which means I oversee operations. You will get a person like me, who comes in and makes sure that we are following very specific standards to meet your needs. I would meet with members of the Board and Christine to talk about how things are going on a regular basis. I would make sure any adjustments that need to be made are made quickly. A topic that came up a lot is catering. We do catering events from 2 to well over 1,000 people in many different locations. We do them at large colleges, fundraisers, Board meetings, President's meetings, weddings, etc.

Mr. Brill: Jeff, we just hit the 10 minute mark. At this time I will pass it back to Jillian and the Board.

Ms. Burns: Thank you very much. I will turn it over to the Board for questions.

Mr. Krumrie: In your revenue projections, did you rely on any outside sales?

Mr. Brown: You initially provided some sales to use that were old, so we expanded on that based on your growth. I think there is definitely a possibility to do more than we have in that number. Essentially we only have about 80 customers at lunch per day and a little over 100 at dinner. I think there is possibility to do more than that.

Mr. Krumrie: What about per plate revenue, what did you project on that?

Mr. Brown: We projected it by food cost per cent. We have our lunch at 32%, dinner at 28%, alcohol at 18%, and catering at 32%. For our revenue, we used an average of \$9 and \$14 for dinner. That did not include alcohol.

Mr. Krumrie: I don't want to say we are a beer and wine community, but we are not too far from that. What would you charge for beer and wine? The biggest complaint in the past has always been the \$5 bottle of beer. This community does not seem to accept that.

Mr. Brown: When we did our budget, it probably would have been in that range. That being said, if you want to have that as a lower price that's fine but it might make a difference in the overall financials. Then again, if it sells well then it could balance itself out.

Mr. Krumrie: You are going to serve surf and turf. Are you going to serve that on our plates?

Mr. Brown: We don't know what you have for plates. We proposed that there will be some investment up front and we've said we would take that on to improve some of those items.

Mr. Brill: Unfortunately when we view the kitchen it's just a snapshot. We saw some plates and a few utensils. In return for a five year agreement, we would be gifting those purchases and you would have ownership of those at the end.

Mr. Costello: A five year agreement, is that the minimum you will accept?

Mr. Brill: That is a preference, but we would certainly be open to discussion. We are a very flexible organization, but we do have some limits. Five years is our normal agreement period.

Mr. Costello: Is there any possibility of sharing loss and sharing profits? Can you assume some risk and we assume some risk? Or does it have to be all us assuming the risk.

Mr. Brill: It would have to be a little of both. In a management fee, we are going to do everything we can to make sure you break even and are profitable. For example, we would be able to open at some time in October. We don't know what the response is going to be. With COVID, we are in uncharted waters here. We might have a great to go business at the start, but then you're not getting the alcohol sales.

Mr. Costello: We've already completed our budget, so if were to lose \$250,000 over the next year I don't know how we would recover it.

Ms. Carpenter: If we explore the management agreement, it is a little bit different than the lease. We have to look at tax implications, and sharing risk and profit is one of the key things we would have to avoid. There are issues there we would have to deal with.

Mr. Costello: You said you projected \$500 per household. How many homes did you project that on?

Mr. Brown: I believe it was around 1,500. Harry, when you were talking how much were you saying the average person would need to spend per month on our numbers?

Mr. Krumrie: \$100, and \$200 for a family. You can't count on 1,500 houses. 100 lots are not yet sold. Another 100 are in the process of construction. There are probably 100 houses that are rentals. Another 100 are Canadians who probably aren't going to come back. Part of our population is seasonal, it fluctuates severely in the summer time. A seasonal person is only here 6 months.

Mr. Brill: We projected a seasonality based on snow bird movement.

Mr. Krumrie: I came up with about 1,150 occupied months of all the houses.

Mr. Brown: I live in a community similar to yours, we have presently 500 household minimum per year. It's significant on how it helps the food operations rise.

Mr. Krumrie: Our problem is we can tax the East, but we cannot tax the West.

Mr. Brill: We did not know that until we heard that in your conversation.

Mr. Costello: Once this pandemic ends, people are going to start travelling again. This place could empty out for a while. Are you able to project that into figures?

Mr. Brill: We are seeing the travelling that is going on, it's weekends mostly. When stuff opens up, are you going to see shorter trips and more often? I don't see the first plane to London being full any time soon.

Mr. Costello: Like Harry said, he doesn't see a lot of Canadians coming back. We just don't know what's going to happen. I thought some of the numbers were escalated.

Mr. Brill: Obviously you are basing that on the information you have, based on what we think it should be doing. If it turns out to be less, obviously we have the ability to adjust our labor models, etc. For catering as an example, if you have a large event socially distanced and we can bring in support people for that event from other operations and they only get charged into that cost. It's not like you have a full time catering bartender on your pay roll in your costs. There is flexibility and adaptability, because frankly none of us know what is going to happen.

Mr. Costello: I don't really think we have a model to work off of right now.

Mr. Brill: What is ironic is our VP of restaurant operations thought we were being very conservative for the facility and the community.

Mr. Brown: We proposed a delivery service using a golf cart and driving around. We would have to develop an app for ordering. When I try to project out for a community like yours, I think that people move there because they want to be there and they want to do things with the group who lives there. As long as you give them a good facility, that should automatically help draw people in.

Mr. Ference: Jeff, you hit the nail on the head. We have the facilities to do exactly what you are saying. It just needs the proper management and proper ideas. I think that's where we have lacked some in the past. I want to touch on the \$500 minimum we talked about. I think for a fraction of our residents that is a good a plausible idea, and for another

fraction it's a nonstarter. We might want to try a model that is not necessarily a mandatory thing, but possibly a voluntary situation that has additional perks with it.

Mr. Krumrie: One of you said it would take a couple of months to start up, is that correct?

Mr. Brill: We felt that sometime in October would be our starting date.

Mr. Costello: Personally, I think your presentation was very extensive. I think you laid everything out for people to look at.

Mr. Brill: If there are no other questions we will jump off the call, we thank you very much for the opportunity to be part of it. Thank you everybody and have a wonderful day.

Ms. Burns: Thank you Jack and Jeff. Board, you have heard the three presentations. We circulated ranking sheets to everybody. If it's the Board's preference we can have a discussion first and then rank them after that.

Ms. Carpenter: Jill, it might be tough to use a ranking sheet when were look at different options of leasing and management. I think a short discussion on what the Board thinks is the best option at this point and see if any of those options fit the bill.

Mr. Krumrie: Jan, let's discuss the losses. I think I heard you say that we might not be able to share those losses.

Ms. Carpenter: Yes, that is correct. A sharing of profits and losses when it's government financed tends to be a problem. We can explore to see if there are any different ways of doing it, but that's not typical.

Mr. Costello: Jill, you said you have other communities that has a management company. How do they do it and could we get information from them?

Ms. Burns: I would have to look into it, it is not a community I manage. The CDD has a management company that manages the restaurant that is not affiliated with the golf course through Billy Casper, who also does the golf course. There is a different tie in there with the golf club.

Ms. Carpenter: We have one where they are managing a facility, but it's not quite the same. It's a different tax counsel. I can certainly talk to them and get their initial thoughts.

Mr. Plummer: We have to decide which way we want to go, do we want a management company or do we want another restaurant. Personally, I'm not afraid of

trying another lease. I would have to spend a lot of time with Ashton Lakeside Dining, I would want to make sure they have the financial resources to continue operations and that they have a succession plan. The Metz proposal is nice, but let me say this, I don't know as a Board member if we end up losing \$200,000 between now and next year. It has to come out of the operations. How are we going to make that up? Well we would have to raise the taxes the following year. I'm not willing to go back and ask for a million dollars over 5 years from my residents.

Mr. Costello: We could talk to them about a shorter term contract.

Mr. Plummer: In the Metz proposal, succession isn't a problem there. There's a system there. In smaller operations, you could have an issue there.

Mr. Costello: We have to look at if we can take the Metz and cut out some of the hours, maybe cut out breakfast. Do we need the entire venue the way they set it up?

Mr. Plummer: My question would be is if we decide to negotiate with those, could we do that?

Ms. Burns: Yes, you could designate a Board member to work with staff to negotiate the terms and bring something back to the Board for approval.

Mr. Costello: We can rank them 1, 2 and 3. Then we can go back to the first choice and negotiate their contract.

Mr. Plummer: Mike, I think hands down Metz would win. The only question is the bottom line.

Mr. Costello: We could tweak the proposal.

Mr. Plummer: If we rank them, it wouldn't be anything different than what we did with engineers. We ranked them and then went back and negotiated. So, let's rank the restaurant proposals then go back for negotiations.

Mr. Costello: That's the best way to do it. Unfortunately it will take time to do that and I would like to see someone in there as soon as possible.

Mr. Plummer: I agree, timewise it is critical.

Mr. Ference: Is there an advantage to the first proposal where the owners are residents? They would obviously have a vested interest and they wouldn't be tied down to corporate protocol.

Mr. Plummer: I think there is an advantage of them being in the neighborhood, but they won't always live here. They won't run the restaurant for the next 30 years.

Mr. Ference: I'm in favor of doing a ranking, but I would like to find out some more information from Lakeside Dining as well.

Mr. Costello: We could have one person work with Metz and another person work with Lakeside Dining to negotiate the proposals. Will Jan need to sit in all these meetings?

Ms. Carpenter: Probably. I will talk with my bond counsel though and I think we might be able to do without sitting in on the meetings unless there are issues. Give me a couple days to get in touch with her.

Mr. Costello: Jan, with your experience do you favor one over the other?

Ms. Carpenter: You are sort of reaching out of the legal side. I was in the restaurant business before I went to law school. I helped search for some true management companies. In a facility of this size and the quality that is anticipated, you will probably pay a little bit more but you will have the continuity that they can go through the slow periods, they'll have experienced management, etc. When you have one or two people running it, you just don't have enough people and experience to cover all the issues. We do need to make sure it fits in the budget.

Mr. Costello: Do we need to rank them?

Ms. Burns: Yes.

Mr. Plummer: I recommend we do 3, 1, 2.

Ms. Burns: That would be Metz ranked #1, Ashton Lakeside Dining #2, and Marina #3.

Mr. Plummer: I agree.

Mr. Krumrie: I agree.

Mr. Costello: So do I.

Ms. Burns: Everybody is in agreement with the ranking. I would ask that you designate a Board member to work with staff to negotiate with Metz.

Mr. Costello: I would like to see as short term of a contract as we can get. If they meet their goals and they are really that good, then they know we are going to renew the contract. It's simply a matter of being comfortable. I don't doubt this company, they have everything behind them that I think they could fill all the commitments that they've made.

Ms. Carpenter: Let's give the designated Board member the flexibility, they know the shorter the contract the better.

Ms. Burns: At this time, I would ask the Board for a motion to rank Metz #1, Ashton Lakeside Dining #2, and Marina #3, and designate Harry Krumrie to work with staff to negotiate a contract to bring back to the Board at a later date.

On MOTION by Mr. Plummer seconded by Mr. Ference with all in favor, Ranking the Proposals Returned for Restaurant RFP with Metz #1, Ashton Lakeside Dining #2, and Marina #3 and Designating Harry Krumrie to work with Staff to Negotiate a Contract, was approved.

SIXTH ORDER OF BUSINESS

New Business/Supervisors Requests

A. Organizational Matters

I. Acceptance of Resignation of Borden Dean

Ms. Burns: You received Borden Dean's resignation after the last meeting. We are asking for a motion to accept his resignation.

On MOTION by Mr. Costello seconded by Mr. Ference with all in favor, the Acceptance of Letter of Resignation from Borden Dean, was approved.

II. Vacancy with a Term Ending November 2020

Ms. Burns: The seat previously held by Borden has a term that is up in November. Does the Board want to consider naming someone to that seat? Or do you want to wait and have that filled through the general election process in November?

Mr. Costello: I think we should leave the seat vacant until after the election. I don't want to give anyone an unfair advantage that will be in the general election process in November by putting them on the Board.

Mr. Krumrie: I don't have any problem with deferring until after the election, as long as we can change our November meeting date.

Mr. Costello: I agree with you.

Ms. Burns: We can discuss that when we get to the discussion of the Fiscal Year 2021 meeting schedule.

B. Public Hearing

I. Public Hearing on the Adoption of the Fiscal Year 2021 Budget

Ms. Burns: This public hearing was advertised in the paper. I will asked for a motion to open the public hearing.

On MOTION by Mr. Plummer seconded by Mr. Costello with all in favor, Opening the Public Hearing, was approved.

a) Consideration of Resolution 2020-06 Adoption of the District's Fiscal Year 2012 Budget and Appropriating Funds

Ms. Burns: The resolution and the budget are included in the package. It was also posted online. We will take public comments first.

Resident (Steve Realmuto): I had two brief comments. I think it is obvious from the restaurant discussion that the restaurant expense should be accounted for somehow in the budget, whether it's a contingency or something else. We need to recognize that if we are going to get a restaurant open in the coming fiscal year that there is going to be some expense to the District, most likely in terms of a management fee. I would suggest at least knowing where in the budget that fee is going to come from. I understand the goal is breakeven and everyone is concerned about an additional loss. With the risk of an additional loss, is the possibility that at least some additional income might come in offsetting some of the management fee. If the restaurant does well, there's a chance their fee of \$80,000 or whatever they proposed can be offset. Secondly, on the budget, while it is technically not part of the budget, I've commented on the need for a detailed 5 year plan. Clearly the District is going to have a lot of expenses coming up. I believe it is important to have a 5 year plan more than the project tracking list so that we understand what is most important. For example, the Engineering Survey, I believe he's doing a detailed analysis of the road repairs that may be necessary and rank those. That would be one of the major things included in that plan. That's all I have at the moment, thank you for listening.

Ms. Burns: I have no other public comments at this time, so I would ask for a motion from the Board to close the public hearing.

On MOTION by Mr. Krumrie seconded by Mr. Plummer with all in favor, Closing the Public Hearing, was approved.

Ms. Burns: I will turn it back over to the Board for discussion. Resolution 2020-06 adopts the Fiscal Year 2021 budget, and that is included in your package. We went through the budget pretty extensively at the budget workshop. You haven't seen any changes besides what the Board has asked us to incorporate into the budget listen here. If anybody has any questions or comments, we can make changes at this time. Keep in mind that we are confined by our overall budget amount, we cannot increase or decrease on this amount and the per unit assessment amount cannot go up.

Mr. Krumrie: Steve had concerns about the management fee being built into the budget, but like you said we can't increase the budget. We will have to make that change later on.

Ms. Burns: You can deal with that one of two ways. Similar to any other expense that wasn't budgeted, we can create a line item that would show for that account. If you want to set some amount that you think it might be we can put it in now and we would probably reduce the Capital Reserve Transfer by that amount. The Board can also wait until we have the amount and we can create a line item at that time.

Mr. Krumrie: Obviously as we move forward there is going to have to be a line item for restaurant in the budget as well. Do we wait until that is established to move the money in there?

Mr. Costello: I think we are better off waiting due to the fact that we have no clue as to what we are going to end up with. Let's see what is negotiated first instead of blindly trying to hit a number.

Ms. Burns: Any other questions, comments, or changes to the budget? If not, I would be looking for a motion to approve the resolution.

On MOTION by Mr. Costello seconded by Mr. Krumrie with all in favor, Resolution 2020-06 Adopting the District's Fiscal Year 2021 Budget and Appropriating Funds, was approved.

b) Consideration of Resolution 2020-07 Imposing Special Assessments and Certifying an Assessment Roll

Ms. Burns: This resolution will adopt your Assessment Roll for the upcoming year that we will certify with Polk County. It is not included in your agenda because of concerns regarding exempt parcels. I do have a copy if anyone has any questions. The debt assessment amounts are fixed, and it just adopts the per unit amount that you approved in the budget.

On MOTION by Mr. Costello seconded by Mr. Plummer with all in favor, Resolution 2020-07 Imposing Special Assessments and Certifying an Assessment Roll, was approved.

C. Consideration of Resolution 2020-08 Setting a Public Hearing on Golf Course Rates

Ms. Burns: If you recall back from previous meetings, through the Interlocal Agreement this Board agrees to adopt the same rates for the golf club that Lake Ashton II previously sets. That's because Florida Statute only allows a District to set rates for the boundaries of their own District. The proposed date for the public hearing would be September 21, 2020 at your next Board meeting. The fees are already set by Lake Ashton II, it is more of an administrative approach that we need to adopt these as well.

Mr. Plummer: Per the sheet that was included in the agenda package, we will be approving a range and Lake Ashton II has already set the rate in that range.

On MOTION by Mr. Plummer seconded by Mr. Costello with all in favor, Resolution 2020-08 Setting the Public Hearing on Golf Course Rates for September 21st, 2020 at 10:30 a.m., was approved.

D. Discussion Regarding Golf Course Policies (requested by Supervisor Krumrie)

Ms. Burns: This was requested by Mr. Krumrie, so I will turn it over to you at this time.

Mr. Krumrie: Thank you very much Jill. We adopted the policies and we are going to live with those. For me, it comes down to the implementation of those policies. I haven't seen anything from CDD II to CDD I regarding what they are going to do, when they will do it, and so on. Let me go through a couple things. One is, how are they going to monitor the compliance? Secondly, what is the penalty for noncompliance? I would like to know what they plan on doing. Will they haul people into court? Training for the monitors, what kind of training do the monitors get? Identification, these monitors have no identification on them whatsoever, nor do they attempt to introduce themselves when they confront somebody on the golf course. Lastly there is a golf cart running around here that says 'Marshal' on it. There are several people in Lake Ashton who have no idea what a marshal is on a golf course. We do because we golf. People who don't golf, a marshal could be anything. With that said, two ladies were in the pavilion. One lady comes in from CDD II and goes inside the pavilion and says, "Who's golf cart is out there?" and they say, "That's my golf cart." She says, "You don't have a sticker" and the lady said to her, "I'm not going to get a sticker." Then the lady proceeds to tell her what she thinks about that whole situation. That lady eventually leaves and two people outside the pavilion come in and proceed to tell her that the day before they were in the sales office parking lot and the same lady came by and asked where the stickers were and they said we aren't going to get one. The lady from CDD II grabs the arm of the lady from CDD I, shoves a piece of paper in her hand and says you've been served. That is not how I would expect the residents of CDD I to be treated. I would like to follow up on this at the meeting as a Board on Friday, if not I will go by myself. Something needs to be changed.

Mr. Costello: I agree Harry, and I would rather do it as a Board. Somebody grabbing another person, that's assault. Quite honestly they are dealing with dangerous terms here as far as I'm concerned. I do believe that us being united as a Board is the smartest way to do it. One of the biggest stumbling blocks, is they are asking you to sign away your rights. We have an attorney sitting here. What are your feelings on that?

Ms. Carpenter: If this Board is agreeing to comply and adopt the terms, we need to understand the terms. We can ask them at the joint meeting to give you some update on that information. Let's ask Jill to bring it up in advance so they have time to respond.

Ms. Burns: It's already on the agenda.

Ms. Carpenter: And they are aware of the question or issue? So they have time to prepare a response in advance and aren't attacked at the meeting?

Ms. Burns: Yes.

Mr. Plummer: The issue was not about approaching somebody on the golf course, it was about approaching somebody that was off the golf course. Is that correct Harry?

Mr. Krumrie: Both instances were not on the golf course.

Ms. Burns: That policy was adopted to apply to the golf cart pathways and bridges by that Board, it was not adopted elsewhere in the community.

Mr. Krumrie: We adopted the policy and we have to live with it, but it's how it's implemented and how they carry out that particular policy that I take issue with.

Mr. Plummer: Enforcement is always an issue. As long as we are all on board with what the enforcement is going to be, then we will be okay. We need an explanation of that. I don't want to argue, I just want to know what it is.

Mr. Costello: I would hope that we are able to come to a reasonable conclusion as to how we should proceed. I think that CDD II will be reasonable about it, and we will explain the concerns we have.

E. Revision of a Draft Revised Ballroom Rental Agreement

Ms. Burns: Jan, I know you drafted this and there are a couple issues that need to be address with the Board.

Ms. Carpenter: We wanted to put an Acknowledgement and Release, which is pretty typical. The question that came was, will we allow folks to cancel due to COVID. If they cancel, will they be able to get deposits back, do they have to cancel within a certain time period to get the deposit back, etc. The first couple paragraphs are pretty standard acknowledgements, the measures the CDD has taken, that folks have to comply, etc. The real questions for the Board were in section 7. If the District decides they want to postpone either because the CDC or Polk County guidelines were that you can't hold any large

groups, that you would cancel and would you give the money back. Second, if the user cancels because they've gotten nervous or they feel it's not safe, would they get the money back if they cancel so many days before the date. These are uncertain times, but we should make it very clear to people what is going to happen with their money.

Mr. Costello: One thing we have to consider is that we have a reputation to uphold. Honestly, we are in times right now where we could use the money, but I don't want to take money that we really do not deserve.

Ms. Burns: I will speak from other CDD's that are experiencing this, if people are cancelling for COVID reasons, it is probably because there is a policy in place. You likely won't have an opportunity to rent that room to someone else. A lot of District's have been refunding that money when able to.

Ms. Carpenter: It seems reasonable that if the District cancels you should give them back their money no matter when the cancellation happens. If the user cancels, do we want to say they need to do it 48 hours before the date? You don't want staff to incur expenses because they wait until the day of to cancel. I think you want to make sure there is some reasonable amount of time they need to give notice by. Perhaps Christine would have input on that side.

Ms. Wells: I think a week would be sufficient. Most people would know within a week of the date if they are going to do it or not. That would give us plenty of time cancel security so we won't be held liable for those costs. 48 hours is a little too close to it. I have a list of users that are requesting refunds if we are not going to change the number allowed in the ballroom.

Mr. Ference: If you think a week is what you need to get all your ducks in a line, then that should be the standard for when we refund money. They let us know a week ahead of time, or they lose their deposit.

Ms. Carpenter: Christine, is the number in the Ballroom based on CDC guidelines? Because then that would almost be the District cancelling because we've said you can't have more than a certain amount of people in there right now.

Ms. Wells: At the last meeting the Board wanted to stick to the 50. I was curious to what the current guidelines are just because they change so often. Is it still at 50, or is it 50% capacity?

Ms. Carpenter: I don't know off hand, I would have to look at Polk County's guidelines.

Mr. Ference: Well they would know that well ahead of a week's time.

Ms. Carpenter: It sounds like she has one right now that needs more than 50 people in the Ballroom.

Ms. Wells: The one booked on the 22nd wants a refund. The one on the 29th wants to know how many they would allow because they had 150.

Mr. Ference: Our procedure has been going with either the state mandate or the CDC, it should be simple to find out what they is and that's what we should go with.

Ms. Carpenter: Even if the Ballroom can hold more, 150 would be tough. You have to think about people using restrooms and things like that.

Mr. Krumrie: Some people are complaining that we are allowing outside visitors into the Lake Ashton property. Is this another example of that and "putting other people at risk?"

Mr. Costello: After every event we sanitize everything. Living life today you are at risk of catching this disease. We are doing everything in our power in order to limit the exposure.

Ms. Carpenter: I'm looking at the CDC guidelines now, it looks like there is not a specific number but they are encouraging everyone to keep 6 feet distancing throughout the event.

Mr. Costello: A lot of that is up to the individuals. At an event, the individual has to take responsibility for themselves as far as social distancing goes.

Mr. Plummer: Have our recent events in the Ballroom had a 50 person max?

Ms. Wells: Yes. We haven't had any outside events, but the others have been.

Mr. Plummer: Then let's keep the 50 person max.

Mr. Krumrie: What is the capacity?

Ms. Wells: 550 people.

Mr. Krumrie: No, what's the capacity to allow everyone to keep a 6 foot distance?

Ms. Wells: I would have to check on the square footage and check on that. We also had a request for a Lake Ashton group to see if that capacity could be increased for an event they are having this week.

Mr. Krumrie: I like the idea of square feet divided by 6 feet to get the capacity.

Mr. Costello: What is the outside event? Is it a wedding?

Ms. Wells: The one on the 29th is a birthday party. The one for the 22nd was a wedding, but they wanted a refund.

Mr. Krumrie: Christine are you looking to keep the 50?

Ms. Carpenter: I think her question is do we keep it at 50 and that would mean we cancel the events and give refunds because their bookings were for more than 50.

Mr. Krumrie: Then let's keep the 50 and be done with it.

Ms. Carpenter: I will change this addendum to say if the District says it is impossible based on the District's policy, then users would get a refund. If the user has given 7 days' notice for their cancellation then they would also get a refund that way. If it's less than 7 days, do we give it all back or half back or none back?

Mr. Krumrie: I like my original idea of square footage divided by 6 feet.

Mr. Costello: A lot of this is up to the person's preference of whether they want to attend a function or they don't want to attend. Some people aren't comfortable with it and others don't seem to mind. I agree that they should keep social distancing, but can we dictate to people that they can't do this and they can't do that?

Ms. Carpenter: For the Board it's not so much the discussion of what they are doing in the Ballroom, it's the parking lot, bathroom, entry, etc. Are you comfortable for your other members who may be using the hallways and restrooms if there are that large a number of people using the facility. They aren't kept in the Ballroom exclusively.

Mr. Costello: When are the events scheduled Christine, are they on Saturdays?

Ms. Wells: They are.

Mr. Costello: So the rest of the clubhouse is closed.

Ms. Wells: Yes, at this time they are. Now the Lake Ashton group event is during the week when the clubhouse is open. I believe it's on a Wednesday.

Mr. Costello: Any comments?

Mr. Krumrie: Let's stick with 50 and be done with it.

Mr. Plummer: I think the number should be established at whatever number the state or the county is telling everybody.

Mr. Krumrie: That's 50.

Ms. Carpenter: The CDC does not have numbers right now. I can look for more information on that. The CDC really just talks about limiting seating capacity, blocking off rows, using multiple entrances, make sure the seating is 6 feet apart, etc.

Mr. Plummer: Let's stay at the 50, where we've been.

Mr. Krumrie: At least we're consistent.

Mr. Costello: I'm okay with that.

Mr. Ference: So am I.

F. Acceptance Consideration of Resolution 2020-09 Designation of Regular Monthly Meeting Date, Time, and Location for Fiscal Year 2021

Ms. Burns: The schedule in your package is the same as the schedule we currently meet which is the third Monday of every month at 10:30 a.m. The location listed will be the clubhouse if we return to in person meetings. There is a request to move the November meeting because the day of that meeting is the day before we can seat the new Board members. The following week in November is Thanksgiving so I think we are better off looking at later in that same week. I can do the 18th or 19th of that week in November.

Mr. Costello: What is the date for the joint meeting?

Ms. Burns: It's the same day. So we will request to change the joint meeting as well so the new members can attend those meetings. The joint meeting schedule follows the Lake Ashton or Lake Ashton II meeting. Whatever we pick for this date, the suggestion would be to change the joint meeting to the same date.

Mr. Plummer: My suggestion would be the 19th.

Ms. Burns: If we are going to do the joint meeting on the same day, do you want to meet earlier? We could do the Lake Ashton meeting at 9:00 a.m. and schedule the joint meeting for 10:00 or 10:30 a.m.

Mr. Plummer: That's fine.

Ms. Christine: I did want to mention that January 18th is Martin Luther King day and February 15th is President's Day.

Ms. Burns: We generally move those up a week and I think they must have missed that in this schedule. We will adjust those to the week prior. If there are no other questions or changes, I would ask for a motion to approve as amended.

On MOTION by Mr. Plummer seconded by Mr. Ference with all in favor, Resolution 2020-09 Designation of Regular Monthly Meeting Date, Time, and Location for Fiscal Year 2021 as Amended, was approved.

G. COVID Procedures

Ms. Burns: We had an addition to the agenda that came out of the public comments which was discussion on if the Board wanted to update any COVID procedures. Before we move on to staff reports we can add that as a discussion item. Bob Ference, I think you wanted to discuss this?

Mr. Ference: I thought we were going to hear from Tom Scali.

Ms. Burns: He brought it up in his public comment, so if the Board wants to suggest something or make a motion to implement anything now would be the time.

Mr. Ference: I think the suggestion to implement the safety and security measures that CDD II has in practice, should be assumed by ourselves. I don't know why not. It's not going to cost us anything.

Ms. Carpenter: What measures are you talking particularly? The temperature taking?

Ms. Burns: I believe the only two differences in the policy is temperatures and they are not allowing guests.

Mr. Ference: That is exactly right.

Ms. Carpenter: The temperature thing has been questioned because it is not a CDC recommendation. It has not been systematically studied. Looking at governments, some are doing but some have stopped doing it. I don't have a consistent answer whether that's something that helps. You would also have to have everyone enter through one entry.

Mr. Ference: It's pretty much that way now.

Mr. Plummer: No, there are three different entrances.

Mr. Ference: You're right.

Mr. Costello: Have we had anybody who has, in the clubhouse, had a case of COVID?

Ms. Wells: Not that we know of, that has been reported to staff.

Mr. Costello: I'll make a motion to continue the way we have been. Like I've said before, these two buildings were not built at the same exact size. We haven't had a problem so why would we change things?

On MOTION by Mr. Costello seconded by Mr. Krumrie, with Mr. Ference opposed and three in favor, Keeping COVID Procedures the Same, was approved 3-1.

SEVENTH ORDER OF BUSINESS

Monthly Reports

A. Attorney

Ms. Carpenter: I have nothing further to report to the Board.

B. Lake Ashton Community Director

Ms. Wells: I have quite a few things. First I'll go over the Project Tracking List. On the Fitness Center Restroom Refurbishment, the contractor is having staffing issues at this time and he will not be able to start the project for approximately 8 weeks. I wanted to see if the Board wanted to postpone that project or if you wanted to look at the other proposals that were submitted.

Mr. Krumrie: Is there any chance that Blackburn would meet this price and go ahead and do it?

Ms. Wells: I can reach out to them and ask if they are willing to do that.

Mr. Krumrie: If they could meet the price of the low bid and are available to get it accomplished I would think that's the way to move.

Ms. Wells: I will look into that. The Bowling Alley Well Point System, I won't go into everything. The chart is basically a copy and paste from the contractor. Alan, I don't think you've received drawings because I haven't.

Mr. Rayl: I haven't.

Ms. Wells: Everything they've been doing has been preparing for actual installation of the Well Points. I have a Sworn Statement of Loss for Mike to sign. It's for the additional payment of \$89,000. We have received a check for \$13,000 which was the original repair of \$16,490 minus the \$2,500 deductible. Once the second Sworn Statement of Loss is received then we should receive a check for the \$89,500. The invoice for \$16,490 has

already been paid. It was originally under clubhouse maintenance, and Sharon was going to look into moving that into a new line item for water damage repairs and share insurance proceeds as the revenue account. You may see things change slightly in the next financials. We are still working on the foyer furniture. Part of it is going to be received in August, and the other part will be here in September. The vanity replacement is on hold until we can get the construction done with the tile as well as the faucets, we want to do that all at once. That handrails were installed in all the stalls that have a wall attached to it. To be ADA compliant and to hold the weight load, it had to be installed into a stud so it will not be install on the partitions.

Mr. Ference: Last month a question was raised by my neighbor about the women's toilet. Was that attended to?

Ms. Wells: Yes Bob, I'm so glad you asked about that. Matt measured all the toilets, and they are at 18 inches. A few years ago the Board voted to make all the toilets comfort height, so they are all that height currently. The only place we haven't installed the handrails is the Fitness Center construction. The deadline for the Resident Feedback Survey was August 1st. We received 602 responses. Staff is working on gathering the results at a future Board meeting. We are looking into the Local Insertion Channel. I have sent an email to the account rep. It has not been as easy as I thought it would be. For online payments, I should have an agreement to present at the September Board meeting that will allow us to take payments from residents online for any CDD event. In the restaurant, we had pest control service done. We are working on getting a couple of windows tinted again because there were some scratches on a few of them. The Oyster plants at the entrance, we did do some replace and they are failing as well. We need to reevaluate with Yellowstone and come up with something that is going to last in that area. We have money left in plant replacement to take care of that. In keeping with Yellowstone, we have identified to additional areas that need to be added to the Yellowstone contract. One of the areas is behind hole 11 and along Lake Ashton Blvd. near the entrance and exit to the community. We may see the contract increase slightly. The grass carp installation, we did get a "Do Not Oppose" letter from SWFWMD that has been sent to FWC. Once FWC can generate the permit for installation of the grass carp we will do that.

Mr. Krumrie: Christine, on hole 11 the fence along the cart path is broken. It has been broken for a while.

Ms. Wells: Yes, Matt brought that up and he was going to look at it. I will make sure to remind him about that. We did get fire extinguishers and hood system inspections done in the restaurant. We have a replacement of flood lights at the south side of the Clubhouse. We have a quote from Kincaid to replace them with LED lights for \$312.50. I presented it to Mike and he asked that I bring it up at the Board meeting.

On MOTION by Mr. Costello, seconded by Mr. Krumrie with all in favor, Kincaid Quote to Replace Flood Lights outside Clubhouse with LED Lights for \$312.50, was approved.

Ms. Wells: The Lake Ashton Veterans Association reached out and would like to install a Wall of Honor. They would like to install that in the Ballroom area and I wanted to bring that up to Board members to make sure you are okay with that.

Mr. Plummer: What's the location in the Ballroom?

Ms. Wells: There were two different locations but I think their preference was above the window to the kitchen. When you walk in you would see it.

Mr. Ference: What size would this be?

Ms. Wells: I don't know the dimensions. It would be very similar to the one that is at the HFC. It takes up a good portion of the wall.

Mr. Plummer: That's a good location. I'm not opposed to that at all.

Mr. Costello: I agree with you.

Ms. Wells: In the restaurant there is a three door refrigerator that needs to be surplused. It has been on its last leg for about 4 years. My recommendation would be to wait until we have someone come in to see what they would like in replacement of that. It's ultimately up to the Board though.

On MOTION by Mr. Costello, seconded by Mr. Krumrie with all in favor, Surplus the Fridge in the Restaurant that no longer works, was approved.

Ms. Wells: Do you want me to bring proposals to replace it or wait until we figure out who will be working there and see what they would like?

Mr. Costello: Let's wait. We don't know what the next operator is going to want.

Ms. Wells: The last thing I'll bring up is that we've been working with several homeowners on the pond with a littoral shelf. We've met with SWFWMD, Alan, Applied Aquatics. All the regulatory agents think the littoral shelf looks great when they come in. The homeowners, when they moved into their home, had a clear pond. Now the littoral shelf has grown. SWFWMD did state that we could get a permit modification but it's a tough one. The modification is not going to take the littoral shelf away it will just redistribute the littoral shelf. What we remove we have to replace. They could put herbicide on the Spike Rush remove it and then plant Pickerelweed and Duck Potato which is similar to the Littoral shelf. It does have a price of \$4,250. After speaking with homeowners, some are okay with that and others are not. I understand to an extent because when they bought their home it was clear. Alan and I have spoken about this and there are certain fees involved with SWFWMD permit modifications and changing the plants.

Mr. Rayl: That pond is doing exactly what it was designed to do. It's a great looking pond from an Engineering sense. The issue with the pond is an aesthetic one. A permit modification would involve myself, an Environmental Scientist, review and approval by the District, and all the costs that go along with those things. Just to change out plants you're looking at. My recommendation would not be to spend money just to change the look.

C. Engineer

i. Consideration of Quote for Repair on Heathland Lane

Mr. Rayl: Attached in the agenda you have an attachment from Suarez Grading Enterprises. That's the contractor working on Dunmore and Mulligan right now. This quote is to fix what we believe is a hole in the stormwater pipe on Heathland. The roadway subgrade and the base material and asphalt surface is caving in. It has been patched one before, but it continues to cave in. It's been patched a second time as well, and that patch has a depression in it. We are losing material into an 18 inch storm sewer directly below

that patch. The contractor that is out there now, and while they are mobilized to do their pavement work on Dunmore and Mulligan work, they can fix this for us. It would include excavating to that area, getting down to the concrete storm pipe, and putting a concrete collar on that to patch the hole. Then they would bring back up a compacted fill, subgrade base, and a new asphalt surface patch in that location. This is a fair quote for that work. I would recommend accepting this quote if the Board would like to get that work done.

On MOTION by Mr. Plummer seconded by Mr. Ference with all in favor, the quote from Suarez Grading Enterprises for Repair on Heathland Lane totaling an estimated \$2,500, was approved.

Mr. Rayl: The work on Dunmore and Mulligan is ongoing. The contractor let both community directors know that beginning today they were going to start having some intermittent closures. There is a partial lane closure on Dunmore during work hours. When they wrap up today, both lanes will be open on Dunmore. It is only expected to be the days of this week and then they will be out of that area. I believe the eastern end of Mulligan from the parking lot entry to the intersection is closed off and will remain that way. They won't open that back up at night. Wednesday they anticipate putting sod behind the homes where we took out the tee boxes and connected the pond to our new piping. Does anybody have any questions on the Dunmore project?

Mr. Costello: We did have a situation where they had to bring in something to put the water that was there?

Mr. Rayl: At one point, yes. The existing structures and pipes that we were connecting to were lower than what was anticipated and put the majority of the work well into the water table. Compounding that is the elevated level of Lake Ashton. The contractor did need to bring in well pointing, which is a system of perforated pipes that you drive down into the ground, and you hook a manifold pipe to the top of that and you hook a pump to the manifold pipe. It draws down the water table. I think they pumped it down for 3 or 4 days to create a dry enough condition to do their work. It wasn't something that could have been expected in the beginning because the pipes were actually lower

than what the build drawing showed them to be. They did have a change order submitted to the contract that we recommended approval on.

Mr. Costello: So we did have a cost for that?

Mr. Rayl: Yes, it was \$9,800.

On MOTION by Mr. Costello seconded by Mr. Ference with all in favor, Change Order #1, was approved.

Mr. Rayl: While we are talking about construction, last week we had to jump on a situation down at Ponds 2 and 3. Those ponds are in the Litchfield Loop neighborhood. Ponds 2 and 3 drain nothing and they have no outfall. They are there to catch the water that lands on them and that's it. They rely on a water table which is kind of a guess in design terms. You don't have any power over a water table, and in a design like this you don't have any control over it either. The ponds were at elevated levels consistently and residents were concerned about their homes. On Thursday we took some elevations in this area. We shot elevations at the back patio, if there wasn't a patio or pool deck then we took it at the floor of the structure. We showed those relative to the pond water levels. Apparently in the past there was discussion about trying to permit a permanent to keep these ponds from potentially building up so high that they do damage to the adjacent homes. I had an idea to pursue to fix that. We took some elevations on the berm of each pond, the eastern berm in the northeast corner. That is the lowest area adjacent to each pond. We've come up with some cross sections there and basically what it amounts to is we propose that we take down the berm and it's less than a foot. The berm mounds up between the curb and the inside of the pond. If we take that mound off, we let the back of that become a control overflow for the pond. One of the homes adjacent to the pond is only about six inches above that berm. If that pond filled all the way up and started to discharge, if it was running six inches deep it would be also be back at the exact elevation of the home. This would give a little more breathing room. Then we would have a permanent overflow mechanism for these ponds. For even the lowest homes around the pond, there would never be any risk that they could ever be flooded by an event that would not flood the entire community. It doesn't require piping, inlets, permitting, anything.

It's just grading and sod. I have a budget number from the contractor, but he has not seen the final plan yet. His number was \$10,000. I think we can do better than that, but I would like to bring a detailed quote back to the Board or ask for approval of a not to exceed of \$10,000. That way the contractor can go out and do this work while they are out there grading and sodding.

Mr. Plummer: What's the time frame on that?

Mr. Rayl: I think by the end of next week they will be done.

Mr. Plummer: We've been dealing with this for two years, and I think we would deal with it for a third year if we don't fix it. I suggest we lower the berm on the east end.

On MOTION by Mr. Plummer seconded by Mr. Krumrie with all in favor, a Not to Exceed of \$10,000 to Lower Berm on Pond 2 and Pond 3, was approved.

Mr. Rayl: I hope today to have the report on all the bridges completed with our recommendations on what needs repaired. The scale and scope on that is it either needs nothing, it needs sod, and the more intense areas that need repair will need rip rap. I will get contract pricing on that as well, and you can decide which ones to proceed with. Similarly, we will also have the report on the cart path flumes also done more towards the end of this week and we will get pricing on that as well. The pavement condition inventory, we've got three streets left. We will be back out on site on Wednesday weather permitting and we will have our complete report on asphalt, curb line, and overall roadway conditions out to the Board in the next couple of weeks. Moving on to SWFWMD, I haven't spoken to the office supervisor yet. They are still working remotely. They made a field visit, but I didn't get an invite and I wish they would have let me know about that. They look at the outfall and it's a 30 inch pipe. They felt it was more or less placed appropriately. I'm continuing to send them pictures of cart paths being underwater and water being six inches about a 25 year storm elevation. I want to make sure those are in the record and make sure they don't forget about us. Repairs and certifications, we didn't get very good responsive bids for the repairs on ponds need for SWFWMD certification. I'm going to try to go at that a different way. We do have a certification due on Ponds 2 and 3 that we will be able to go ahead and turn in. We investigated the cost of doing the running planks

down the bridges. I talked to York Bridge Systems and Bridge Builders, two of the biggest wood bridge companies out there. They were very helpful and they advised that we hang on right now, because lumber prices are almost double what they were in March. He gave me and ballpark quote that was six figures for the planks on bridges. I agreed that you should wait on that. There are some bridge where we might want to look at replacing some of the decking, but overall they felt it was in pretty good shape overall. The ceiling may be something we want to consider in the interim while we wait to see if lumber prices drop. The next item is something that Christine touched on. We were surprised on the Bowling Alley repairs that they were going through permitting and city of Lake Whales and SWFWMD and everything. I did not expect that to be a permitting thing, that's a building maintenance issues. We were making our own on site repairs. I didn't see that it needed permitting. If you look hard enough, you can figure out a way to have to get a permit for pretty much everything. We'll see what the city and SWFWMD says, but I hope it doesn't make that project more involved than it was originally expected to be.

Mr. Ference: Alan, have you heard any more about SWFWMD being able to lower the water level of the lake by having the dam taken somewhere downstream so the water could lower?

Mr. Rayl: They've done the site visit. What the found on the rancher's property did not immediately jump out to them as being a problem.

D. Field Operation's Report

Ms. Wells: There is a report from Matt included in the agenda packet. We do have a new employee that will be starting tomorrow. One thing I want to mention is that we need to make sure the umbrellas are down at the dog park. We literally just replaced an umbrella and it broke within 1 or 2 days.

E. District Manager's Report

Ms. Burns: I only have one item, the approval of the check run summary.

EIGHTH ORDER OF BUSINESS

Financial Reports

A. Approval of Check Run Summary

Ms. Burns: The check run summary is through today August 17. If there are any questions I would be glad to answer those.

On MOTION by Mr. Plummer seconded by Mr. Costello with all in favor the Check Run Summary, was approved.

B. Combined Balance Sheet

Ms. Burns: The financials are included in your package for review. There is no action that needs to be taken from the Board they are for informational purposes only.

Mr. Krumrie: After special events it shows that we have spent \$149,000.

Ms. Wells: I spoke to Sharon about adding a note to the bottom, and she was going to do that in the next financials. She will make a note that says some of the fees collected are on events that we have postponed to next year. She was also wanting to know if you wanted to reclass some of those items.

Mr. Krumrie: There are two issues. One is the revenue part and I think we need to have a note or it can be reclassified. On the expense side, it shows we've spent \$149,000. Does that include some events that we've paid for that we are waiting for the deposit to be returned?

Ms. Wells: There are events we paid deposits on that we've rescheduled for 2021. One big one was the reunion. We paid a hefty deposit and then the other was the entertainment show 'Celebrate.' It's two entertainment shows that we paid deposits on and rescheduled for 2021.

NINTH ORDER OF BUSINESS

Public Comments

Ms. Burns: I will open up the public comments at this time for anything that was not on the agenda.

Resident (Wolfgang): I have a question for Alan, I am at 3825 Litchfield Loop. I'm on the east side of the pond you are talking about. When you're talking about the overflow going onto the east side of Litchfield Loop, how high would that water go on our back?

You saw our lot, we've got six palm trees there. Will that water go into our mulch beds before it would overflow onto the street?

Mr. Rayl: We didn't shoot elevations of yards or landscape areas. We are primarily focused on avoiding home flooding. You are on the south side of Litchfield, the overflow we are talking about would be the northeast corner of Pond 3.

Resident (Wolfgang): Last year what happened, the water went all the way into our palms. When I looked at where there water level was versus the street, it still wouldn't have overflowed into the street at that time. Our entire yard would have been flooded. Our neighbor had water coming into his lanai. I don't want to lose my palm trees because I would be losing thousands and thousands of dollars.

Mr. Rayl: I can only say that what we are approving will only improve the current condition. It will lower the ability of that pond to discharge six inches sooner than before.

Ms. Burns: We will move on to our next comment.

Resident (Steve Realmuto): Two quick points, I know it has been a long meeting. One, I am concerned that according to Alan's report SWFWMD seems to be sweeping this problem under the table despite what the water levels should be being well documented. I'm concerned because this is perhaps one of the most serious and potentially damaging issues facing our community in terms of the way it is eroding our facilities. Not just the golf course, but on the road themselves Alan has mentioned that we are seeing water bubbling up from cracks in the roads. That's the potential to be a huge hundreds of thousands or millions of dollars expense should we need to replace all these roads. It sounds like Alan is doing everything he can, but can the Supervisors take more actions and begin pursuing legal action if necessary. One other request, I noticed that Lake Ashton II had on their agenda a CDD candidate form. They only have one contested CDD supervisor position that two candidates are running for. One our side, we have two positions with three candidates running for one, and two for the other. I would like to request that our CDD sponsor a candidates form so the voters can get to know the candidates running and their positions so they can make an informed decision in the November election.

Mr. Plummer: Have we not done the candidate thing in September in the past?

Ms. Carpenter: Yes, someone else sponsored it.

Ms. Carpenter: Excuse me, I am going to have to jump off the call. I have another meeting at 2:30 p.m. We've never been in a meeting this long.

Mr. Costello: Yes, I know. I'm sorry.

TENTH ORDER OF BUSINESS

Supervisor Request/Open Discussion

Mr. Krumrie: I have a question Jan, assuming we were to go to a management contract for the restaurant, could we get a head start on what that agreement would look like? I assume they would have something to start with. Could you take a look at that?

Ms. Carpenter: Yes, and I've already looked at their proposal. While we've been talking I wrote to bond counsel to see if they have a form. The bond counsel who used to handle Lake Ashton has passed away, but I asked if they could look into his files if he had any analysis from one of the early leases.

Mr. Costello: The only thing I have, when Harry went to do the walkthrough with the restaurant we had somebody call the police. I don't think Harry is a dangerous person, what in the name of God did we need the police here for? I wish people would think twice before they take action like that. Harry did you have any intent of doing something you would need a police officer for?

Mr. Krumrie: No, I'm not sure who the restaurant thought was going to show up that particular day. I'm thinking they thought Borden Deane was going to show up.

Mr. Costello: I don't think Borden would have even got to the point where we need a police officer there. They're wasting the officer's time as far as I'm concerned.

Mr. Plummer: From what I understand Harry, you handled it well.

Mr. Costello: Yes, I agree. I don't think you did anything wrong Harry. I'm saying we shouldn't waste a police officer's time.

Ms. Burns: It's behind us, and we're moving forward from it.

Mr. Krumrie: Thank you Jill.

August 17, 2020

Lake Ashton CDD

ELEVENTH ORDER OF BUSINESS

Adjournment

Ms. Burns adjourned the meeting.

On MOTION by Mr. Plummer seconded by Mr. Krumrie with all in favor, was adjourned.


Secretary / Assistant Secretary


Chairman / ~~Vice Chairman~~