

Royal Courtier

FEBRUARY 2024

Building Projects

First of all, mahalo to every resident of Royal Court for your patience, cooperation, and understanding this past year. The garage repair project was a major disruption for all of us at one time or another, for some more than others.

The good news is that it's very near completion. The tension cable and spalling issues have been fixed, and almost the entire makai garage floor has been waterproofed and restriped. Spalled areas have been painted over to match existing paint as best as possible. Right now, the trellises on the third floor parking level are being treated and repainted. There still is no firm completion date, but the project is at least 85% done.

Several other projects were finished this past year as well. The trash chutes were thoroughly cleaned, and will continue to be on a regular basis. The main lobby was retiled. Netting was put up on all the stairwell landings where they open to the outdoors to prevent birds from doing their messy business on the landings and railings. And the hot water storage tanks for the low zone (floors 1-9) were just replaced.

Other projects are scheduled for the next few months, like hallway carpet shampooing (which is done annually) and installing new parking garage gates. There are also several major projects in the works for our building, but those are still in the planning stages, and will be the subject of a future newsletter.

Again, thanks to all of you for understanding that our building, our home, is one of the older condos in Honolulu, and its aging

infrastructure needs to be maintained and/or replaced. Some of it is due, some is overdue. But it all falls under necessary "home improvement."

Trash Service

More mahalos must go out to all Royal Court residents for putting up with the intermittent trash service we've been experiencing recently. Due to circumstances beyond our control, the trash pickup company we use has had staffing issues, and on occasion has not been able to empty our dumpsters every day. That causes trash backup because of full dumpsters, which prompts closures of the trash chute until they can be emptied. Tracy assures us that we are using the best trash pickup vendor out of the ones that are available.

Royal Court appreciates your patience in this matter, and realizes the inconvenience it causes. Unfortunately, the problem is not quite resolved, and may occur again in the future.

Trash Etiquette

While we're on the topic of trash, trash etiquette needs to be mentioned once again.

1) Bag up your household trash before dumping it down the chute--no loose items, please. This is especially important now that the dumpsters sometimes don't get emptied every day. When that happens, the trash chute gets backed up. To unclog it, the dumpster must be moved out from under the chute, causing all the trash backup to spill on the floor of the trash room. If there are loose items, that creates even more of a mess. Unbelievably,

there have been times when loose kitty litter has been dumped down the chute. *Double bag* your kitty litter before disposing of it. If dumped from one of the higher floors, thin bags can break apart when they hit the bottom.

2) Please do not leave boxes or any other items on the floor of the main trash room or the small trash rooms on each floor. Break down and flatten the boxes, and hand carry them down to the main trash room for recycling.

3) The recycling bin is still being overstuffed. Breaking down boxes creates more room in the bin for others. If the bin is full, do not pile items on top. Either save your recycling until the bin is emptied,

(newsletter continued on back)

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Resident Manager: Tracy Malmos

phone: (808) 620-0312

email: royalcourtrm@gmail.com

office hours: Mon-Fri: 8am-5pm

Sat-Sun: call for emergencies only

Property Management:

Hawaiiana Management Company

phone: (808) 593-6832

web: www.hmcmgt.com

Newsletter Editor & Layout: Craig Okino
louploon@gmail.com

or place it in the regular dumpster. Do not leave boxes on the floor of the main trash room.

The bottom line is simply to be considerate. The trash room is one of the few areas everyone in the building has in common and uses every day, so let's all do our part to keep it tidy and working properly. Mahalo.

What is Considered an Emergency?

As noted in the box at the bottom right of the front page of this newsletter, our resident manager Tracy's hours are 8 am to 5 pm Mondays thru Fridays. He is also on call on Saturdays, Sundays, and off-hours for building "emergencies."

But what actually constitutes an emergency? Certainly, some after-hours crisis in the building, like a water leak or fire. But if you observe a homeless person or other suspicious individual trying to trespass on our property, **911** should be the first call. Tracy can be contacted later as a follow-up. The same goes for a medical emergency--911 should be called first. If any of the above occurs during Tracy's working hours, he should be contacted as well as 911.

Spectrum Vote

Thanks to all the Royal Court owners who voted on the proposed amendment to upgrade our Spectrum contract. If you haven't voted yet, please do so soon (the ballot was included in your last Hawaiiana packet). We are nearing the necessary 67% owner acceptance. Once we reach that, we will provide information about what the new contract means and what we need to do.

We also have a new Hawaiiana Property Manager. His name is **Dean Pescador**. He replaces excellent outgoing manager KC Abadzhiev. And the next Board meeting is on February 20, 2024.

Building Security

These security rules have been mentioned before in almost every newsletter, but we need to keep repeating them for the security of our building.

1. After driving into the parking garage, especially at night, **stop** and **let the garage door close behind you** before proceeding to your parking stall. Make sure no one enters by foot or in another car. If someone does, call **911**.

2. **Lock your car** after you park it in the garage. A few months ago, someone entered the garage and ransacked cars that weren't locked.

3. When walking in through the front door, please **do not let someone follow you into the building**. If they are a resident, they can use their own fob to enter. But if someone you don't know does walk in, don't confront, call the manager (during business hours) or 911 (after hours).

We realize that it's difficult to tell whether someone is a resident or not (unless the person looks homeless or is behaving oddly), so you need to use your judgement before calling 911 or Tracy.

Lucky We Live Kaka'ako

Kaka'ako is booming, as evidenced by the multiple sightings of the state bird, the construction crane, all over its skyline.

And with all that residential development comes new shops and restaurants. One area that already has a few new eateries and will have more in 2024 is a small side street in the heart of Ward Village, just a few blocks away from us.

That street is Halekauwila, but that's a little misleading. The main part of Halekauwila is on the ewa side of Ward Avenue. This is an extension of that, but it's interrupted by a new condo being built where the old Sports Authority/Ohana Hale Marketplace

was, and Victoria Ward Park. It's the small street in between Whole Foods and the back of the Ward Theaters.

If you park at Whole Foods (although it's close enough to walk from our condo), exit Whole Foods makai onto the first side street and start walking in the ewa direction. The first eatery you'll come across is **Holey Grail Donuts**. They serve freshly made-to-order taro donuts in a variety of flavors that change daily, and specialty coffee drinks. Those are the only items on their menu, but both are excellent.

A few steps further down the block is **Rinka**, serving both traditional and innovative Japanese cuisine. A tad pricey, but worth it.

On the next block, only two restaurants are open so far: **Nori Bar Hawaii** (freshly made Japanese seafood handrolls with crispy nori), and **Cino** (upscale Italian "chophouse and crudo bar"), with an outdoor dining area that overlooks Victoria Ward Park.

But new eateries slated to open later this year on that block are **Planted** (vegetarian sandwiches, soups and pastries by La Tour Cafe), **Black Sheep Cream Co.** (locally made ice cream, baked goods and drinks), **Dean & DeLuca Hawai'i** (upscale deli), **Tonkatsu Kuro** (pork tonkatsu, noodle dishes), and **Onkee** (Korean stews, noodles and soups).

There's also a new Japanese bakery in that area, **Okayama Kobo Bakery & Cafe**. They use only Hokkaido flour in their baked goods, which are pillowy-soft. It's on Auahi near the corner of Kamakee, across from Merriman's.

And one other fairly new place closer to us on Kawaiahao Street, two blocks makai of Kapiolani on the Diamond Head side, across from Bocconcino, set back from the street a little, is **K-Mex HI**. It's a fusion of Mexican and Korean food, leaning Mexican, with reasonably priced and very tasty tacos, burritos, tortas, and bowls.

Yup...lucky we live Kaka'ako!