



## SMCCA Newsletter – June/July 2022



On June 4<sup>th</sup>, 2022 the Owner meeting included live attendees for the first time in 3 years. Over forty owners were in attendance plus those on Zoom.

**Election:** David Ames (Our Board president from New Brunswick) and Dana Clukey (VP of lodging at Sugarloaf and the Sugarloaf/commercial representative on the Board) were re-elected to the Board by ballots submitted online.

**Staff:** Scott Russell welcomed everyone and introduced the department leaders for the hotel/resort. It is remarkable how many of them have 25 years or more of experience at Sugarloaf. The stability of the staff allows us to pursue multi-year projects in a smooth and cost-effective manner.

The Sugarloaf Mountain Hotel received the highest ratings in the entire Boyne system from customer surveys this year as we do every year. Kudos to our staff!

**21/22 Winter Season:** Scott reviewed last winter and it was extremely busy. Coupled with staff shortages on the whole mountain, it meant that all employees, including the upper management, worked on weekends performing housekeeping or on mountain duties. There were record increases in expenses including wages, supplies and utilities.

The hotel was very busy selling out every weekend from Christmas thru Reggae weekend. A new revenue management program and manager assisted in raising rates appropriately and this combination increased owner revenue.

We have had 137 new owners in the last five years and most of the new owners tend to use their winter weeks and rent them out less. Sugarloaf/Boyne has responded to this by purchasing 19 additional quarter shares so that these rooms will be available for renting at all times. At the time of this meeting, there were only six-quarter shares available for sale. There were over 100 on the market three years ago.

**Elevator issue:** An unexpected expense was the failure of the ground piston in one of the lobby elevators. This meant that the equipment at the bottom of the shaft had to be removed; the casing pulled from the ground and contaminated soil that was required to be removed. Later this month a drilling company will drill a deeper shaft and install a new casing. The equipment will then be reinstalled. We hope to have this finished by July. The estimated cost is \$150,000. The money for this will come from the common reserve fund, which is funded by both residential and commercial owners in the hotel. No special assessment will be needed.

**Budget:** We then discussed the budget. Our total budget has increased each year for several years, but we avoided increasing dues for the last two years by using operating surpluses from the previous year to cover the increase. This year, due to all the increases in expenses during the winter (electricity, propane, oil, supplies), there is no operating surplus to carry over. For the same reason, the increase in the budget for next year is much higher than previous years.

Our dues also fund the two reserve accounts (the common reserve for lobby, building exterior, hallways, etc. and the residential reserve for our rooms). Commercial and residential owners fund the common account. Only residential owners fund the residential account. These reserve funds are healthy. However, due to rising costs and to anticipated building maintenance (which is detailed in our every ten-year engineering report completed last year) the board voted to raise the annual contribution to each fund by \$50,000. Next year's budget will therefore rise by \$234,431. \$134,431 portion for Operating is mostly due to increases of \$21,000 for electricity, \$13,750 for oil and propane, \$21,227 for wages, \$6,114 for insurance and \$17,644 for supplies and other expenses. \$100,000 is due to the increase in funding for the reserve funds.

Dues will increase by 13.04% on July 1, 2022.

The other financial news is that housekeeping fees will also increase due to wages. The primary factor is to maintain housekeeping staff and stay competitive with regional wages and to assure full time employment for these wonderful people. We have returned to full daily housekeeping services. These fees will increase from \$2.00 to \$6.00 depending on the room size.

Although not required by the Bylaws, the budget was approved unanimously by those attending the meeting.

**Capital Projects:** This past year there was continuation of the window replacement project (now in year 7), work on the west wing hot water supply issues, various room repairs and updates, replacement of circulation pumps, and of course, the elevator repair.

This summer we will introduce a new hospitality TV entertainment system (Sonifi) to allow guests to cast from other devices, movies on demand and other room enhancements expected by today's travelers. Plans for the coming year include continued window replacements, new exterior doors, continued work on the dormers, HVAC system for the lobby, and upgrades to the lock system to allow room access from your cell phone. A bit of good news is that the condominium check in process will become digital. This means that condominium guests will go directly to their condominium unless they choose to stop at the desk. This will help with limiting the number of guests in the Hotel Lobby during peak check in times. A slide (presented at the Annual Meeting) outlines the current standing of the furniture reserve account. A future room remodel is under development with a comprehensive room design plan being worked on with designers.

**Resort Update:** Dana Clukey provided an update on resort changes this summer. You can find this information on the sugarloaf website.

If you have questions about information that was presented at the Annual Meeting please see the e-mail sent to you that references the meeting Drop Box Link or call and ask questions with our incredible Lodging Team!

The meeting concluded with a very happy social event with live music and amazing food.

Roy Miller SMCCA Board Secretary

## TO REMEMBER.....

### CALENDARS



Thank you to everyone who has completed and returned calendars. For those who have not had the opportunity, please submit them as soon as possible, even if you do not reserve time for owner use. Let me know if you need a calendar to fill out. Please confirm that I have received your calendars.

### UPDATED CREDIT CARD INFO

RCI/BVC cleaning charges are processed each week after guest departure. Several credit cards on file have expired or are nearing the expiration date. A current card is required to be on file to clear the weekly cleaning fees associated with exchange deposits. Future deposits are subject to be declined without updated information. Please contact me with current information. Thank you.

### RCI EXCHANGES

When selecting weeks to bank for exchanges, please note; full exchange value is only recognized at least 9 months in advance. Best weeks to bank are mid-June through the first week in October.

### UPDATED CONTACT INFO

Please contact me with updated mailing address, phone number and email address.

### OWNER RESERVATIONS

**ALWAYS** get a confirmation of dates. Please also note that a credit card authorization and an ID will be required upon every arrival. No exceptions. Thank you for adhering to these policies. Confirmations will be emailed the week of your arrival. If you do not receive confirmation, please let me know.

### HOW CAN WE HELP YOU?

Please feel free to direct any questions or concerns to:  
Dana Clukey • VP Lodging & Prop Sup • 207-237-6908  
Scott Russell • GM of Resort Lodging • 207-237-4200  
Deb Lander • Resort Owner Services • 207-237-4202  
Suk Spencer • Resort Housekeeping Manager 237-6771

## HOW TO CONTACT ME

Deb Lander  
 Resort Owner Services Manager  
 5091 Access Road  
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 207-237-4202  
 1.800.527.9879 ext. 4202 Fax: 207.237.2874  
 Email: [dlander@sugarloaf.com](mailto:dlander@sugarloaf.com)



## Tentative 22/23 Calendar

### June 2022

41 <sup>st</sup> Annual Sugarloaf Ski Club Golf Tournament	6/24	Classic
Summer Après Series	6/24-25	
Kids Balance Bike Race	6/25	
Kingfield Pops	6/25	
Maxxis Eastern State Cup	6/26	

### July 2022

34 <sup>th</sup> Healthcare Golf Classic	7/11	
Red Cross Blood Drive	7/13	
Summer Après Series	7/15	
Kids Balance Bike Race	7/15	
Carrabassett Backcountry Cycle Challenge	7/16	

### August 2022

NEMBAFEST	8/05-07	
NEMBAFEST Concerts	8/05-06	
AJGA	8/08-11	
Ball & Chain Golf Tournament	8/17	
Summer Après Series	8/19	
Kids Balance Bike Race	8/20	
Enduro World Series	8/20-21	
Flume Trail Race	8/27-28	

### September 2022

Make A Wish Trailblazer Challenge	9/16-18	
Trans New England Enduro	9/25-30	

### October 2022

Homecoming Weekend	10/7-10	
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### November 2022

Thanksgiving	11/24	
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### December 2022

Christmas Vacation Week	12/26-1/01
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### January 2023

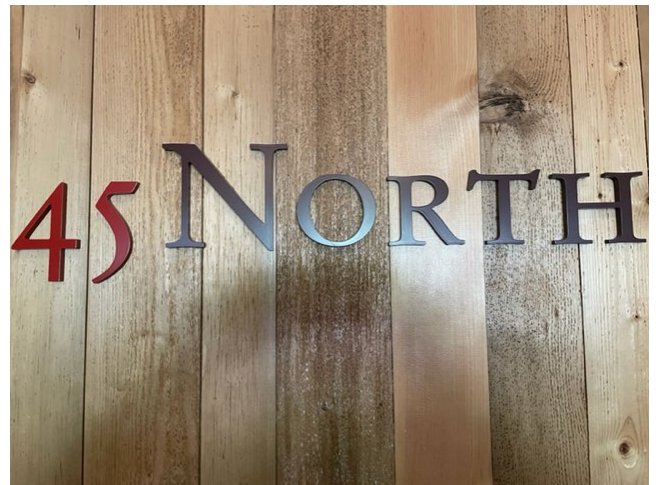
MLK Weekend	1/13-16
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### February 2023

Special Olympics	2/05-07
Presidents Vacation Week	2/19-24

### April 2023

Reggae	4/07-09
Easter	4/09



## New Summer 2022 Menu!!

### BREAKFAST

#### • PLATES

#### 45N BREAKFAST

Two Eggs | Home Fries | Toast, English Muffin or Bagel | Bacon or Sausage

#### LUMBERJACK BREAKFAST

Two Eggs | Home Fries | Toast, English Muffin or Bagel

#### BREAKFAST SANDWICH

Two Eggs | Candied Bacon | Cheddar | Onion Jam | English Muffin or Bagel

#### BREAKFAST BURRITO

Scrambled Eggs | Sauteed Sweet Peppers, Onions & Spinach | Black Beans | Cheddar Cheese | Served with a side of Salsa and Sour Cream

Add Bacon, Sausage or Chorizo |



<b>OMELET OF THE DAY</b>	14
Three Egg Omelet   Daily Filling   Home Fries <b>CORNED BEEF HASH</b>	17
Homemade Corned Beef Hash   Two Eggs   Hollandaise   Home Fries <b>HOT CAPICOLA BENEDICT</b>	16
Thick Sliced Capicola   Poached Eggs   English Muffin   Hollandaise   Home Fries <b>SMOKED SALMON PLATE</b>	17
Smoked Salmon   Bagel   Fresh Dill Cream Cheese   Cucumber   Tomato   Red Onion   Capers   Dressed Greens	

- SWEET**

<b>BUTTERMILK PANCAKE STACK</b>	1 5   3 13
Butter   Maine Maple Syrup	

Add Fresh Blueberries or Chocolate Chips | 3

<b>FRENCH TOAST STACK</b>	1 5   3 13
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Texas Toast | Sliced Banana | Whipped Cream  
| Butter | Maine Maple Syrup

<b>HOUSE MADE GRANOLA</b>	11
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Fresh Fruit | Maple Greek Yogurt

- SIDES**

Two Eggs | 6  
Home Fries | 4  
Bacon or Sausage | 5  
House Made Corned Beef Hash | 12  
Lemon & Olive Oil Dressed Greens | 6  
White, Wheat or Rye Toast, English Muffin or  
Bagel | 4

Sliced Fresh Fruit | 6  
Maple Greek Yogurt | 6  
Pastry of the Day | 6

- BEVERAGES**

Carrabassett Coffee Sunrise or Schooner Decaf  
| 3.75

Orange | Apple | Cranberry | Pink Grapefruit |  
Tomato Juice | 4

- SCOUT**

For ages 12 and under  
Silver Dollar Pancakes | 6  
Two Eggs | Home Fries | Toast | 8  
Cereal and Milk | 5

## DINNER

- SMALL PLATES**

<b>45N BOARD</b>	22
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Assorted Cheeses | Charcuterie | House Made  
Crackers | Whole Grain Mustard | Fruit  
Compote | House Pickled Vegetables | Fresh  
Fruit

<b>GRILLED ASPARAGUS</b>	14
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Pickled Shallot | Cured Egg Yolk | Bacon |  
Charred Scallion Dressing

<b>BAKED GOAT CHEESE</b>	16
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Kalamata Olives | Pickled Sweet Peppers |  
Sunflower Seed Gremolata | House Made  
Crackers

<b>MAINE MUSSELS</b>	18
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Pemaquid Mussels | Spiced Tomato Broth |  
Chorizo | Black Beans | Garlic | Onion | Cilantro  
Flatbread

<b>GRILLED FLATBREAD</b>	18
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Roasted Garlic Spread | Charred Vidalia Onion  
| Spinach Pesto | Fresh Tomato | Aged Gouda

<b>PAN ROASTED MUSHROOMS</b>	15
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Wild Mushrooms | Sugar Snap Peas | Crispy  
Shallots | Pea Greens | Sherry Pan Jus

<b>SHRIMP &amp; GRITS</b>	16
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Grilled Shrimp | Fried Grits | Pickled Red Onion  
| Crispy Garlic | Cilantro | Lemon Chipotle Glaze

- MAINS**

<b>GRILLED STRIP STEAK</b>	38
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10oz New York Strip Steak | Roasted Red  
Potatoes | Grilled Tomato | Dressed Spinach |  
Grapefruit Chimichurri

<b>STUFFED CHICKEN BREAST</b>	29
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Garlic & Herb Chicken Sausage | Confit  
Mushrooms & Asparagus | Whipped Potatoes |  
Velouté

<b>TEMPURA HADDOCK</b>	30
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Crispy Battered Haddock | Marinated Cabbage |  
Grilled Sticky Rice | Sweet Soy Drizzle | Pickled  
Jalapeno | Chili Aioli

<b>STUFFED POBLANO PEPPER</b>	<b>24</b>
Vegetable & Quinoa Stuffing   Cotija Cheese   Black Bean Puree   Pico de Gallo   Herb Salad	
<b>45 NORTH BURGER*</b>	<b>25</b>
8oz Coffee Rubbed Beef Burger   Candied Bacon   IPA Onion Jam   Cheddar   Lettuce   Tomato   Onion   Seasoned Fries	
<b>CHEESEBURGER*</b>	<b>22</b>
8oz Beef Burger   American   Lettuce   Tomato   Onion   Seasoned Fries	

• **SALADS**

**Add-Ons:** Grilled Chicken Breast 9 | Grilled Shrimp 13 | Smoked Salmon 10 | Seared Haddock 13  
**House-Made Dressings:** *Red Wine Vinaigrette | Maple Dijon Vinaigrette | Herb Balsamic | Roasted Red Pepper | Blue Cheese | Ranch | Honey Mustard*

<b>SUMMER VEGETABLE SALAD</b>	<b>16</b>
Grilled Summer Vegetables   Spinach   Manchego Cheese   Pickled Carrot   Pumpkin Seeds   Roasted Red Pepper Vinaigrette	
<b>SIDE SALAD</b>	<b>8</b>
Mixed Greens   Cucumber   Carrot   Red Onion   Tomato	

