



ASSOCIATION MANAGEMENT SERVICES, LLC

OUR MISSION

*To be the local leader
in association management
by providing the highest level of service
to all of our associations and their members.*

Newsletter - Issue 10, December 2023



We wish you a Merry Christmas and a Happy New Year!

THINKING BACK, LOOKING FORWARD

As we close 2023 and look toward 2024, we hope this newsletter finds you and your community thriving. On behalf of everyone at Association Management Services, we would like to thank you for choosing AMS to assist your association. We work hard to earn your trust and provide the highest level of service all of our associations.

This year we have prioritized providing various association management educational resources and will continue to do so. Please feel free to use these resources, found on our website, with your boards and associations.

We're also proud to be locally owned and support our community with various activities, such as food drives and toy drives benefitting area non-profit organizations. If you have any local activities you'd like AMS to consider supporting or sponsoring, please reach out to your CAM.

***On behalf of all of us at AMS,
we look forward to continuing to work
with you in 2024. We wish you a Merry
Christmas and a Happy New Year!***

BOARD MEETING NOTICES

Did you know that notices of all board meetings must specifically identify agenda items for the meetings and must be posted in a conspicuous place in the community at least 48 hours in advance of a meeting, except in an emergency? In the alternative, if notice is not posted in a conspicuous place in the community, notice of each board meeting must be mailed or delivered to each member at least seven days before the meeting, except in an emergency.

Our CAMs stay up to date on all these changes and updates in order to better serve our associations and ensure they are following all Florida statutes. For example, the Board Meeting Notice statute was updated in 2023 to include that notices "must specifically identify agenda items for the meetings." This is an important addition to the statute for Boards to note and to be compliant with.

AMS and our CAMS are here to help explain this Board Meeting Notice law, as well as any additional details surrounding this HOA statute that may apply to individual associations.

FOLLOW US

At AMS, we pride ourselves on being a resource for the community and our members. If you'd like more information like you see in our newsletter, follow us on Facebook or LinkedIn.

You can also view our blog on our website, using this link.

EMPLOYEE SPOTLIGHT - BRITTNEY PEKAS

At Association Management Services, we have a family-like atmosphere. To help readers get to know our staff, we periodically spotlight our team members.

In this issue, we're introducing you to Brittney Pekas, Administrative Assistant, who has been with AMS for about two months. In her role, Brittney manages the daily administrative business at the AMS office in Santa Rosa Beach.

What are the top three things you enjoy the most about working at AMS?

1. The atmosphere is relaxed and easy-going.
2. The coworkers are willing to help when you need it.
3. The day-to-day work.

Do you have a favorite quote or saying?

"Leadership isn't one person leading a team. It is a group of leaders working together, up and down the chain of command, to lead." – Jocko Willink

What do you enjoy doing in your spare time?

I enjoy playing video games of all kinds, listening to music, as well as cooking and baking.



AMS Santa Rosa Beach Office

RECIPE CORNER - NIKKI'S RED VELVET CAKE

Some may know, Nikki is quite the baker. In this issue, we're sharing her much-loved Red Velvet Cake recipe. We hope you enjoy baking and sharing this cake as much as we do at AMS!

CAKE INGREDIENTS:

- 2 1/2 cups cake flour
- 1 1/2 cups white sugar
- 1 cup buttermilk
- 1 1/2 cups oil
- 2 eggs
- 1 bottle (1 oz) red food coloring
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- 1 teaspoon cocoa
- 1 teaspoon vinegar

DIRECTIONS:

Preheat oven to 350 degrees. Spray two 9-inch cake pans. Mix together all ingredients. Beat with electric mixer for 2 minutes. Pour cake batter into prepared cake pans. Bake for 30 minutes. When cake layers are cook, cut each layer in half.

ICING INGREDIENTS:

- 2 (8 oz) packages of cream cheese, room temperature
- 1 stick of butter, room temperature
- 2 teaspoons vanilla extract
- 8 cups confectioners sugar, sifted
- 2 cups chopped pecans

DIRECTIONS:

Beat butter and cream cheese until fluffy. Add confectioners sugar a little at a time, then add vanilla. Top with chopped pecans.

