Profit and Loss April 2023

	TOTAL
Income	
50000 Income	
51000 Assessments	44,935.00
52000 Utilities Income	68,262.40
53000 Other Income	3,521.03
Total 50000 Income	116,718.43
Total Income	\$116,718.43
GROSS PROFIT	\$116,718.43
Expenses	
60000 Operating Expense	43,844.77
61600 Water Distribution System	54.00
62000 Waste Water Treatment Plant	6,489.24
63000 Maintenance Expense	1,443.92
63390 Maintenance Building	263.62
64000 Pool & Spa Expense	1,711.34
65000 Payroll Expense	19,824.96
71000 Administrative Expense	3,328.20
71341 Entrance Light Electricity	10.55
72000 Insurance Expense	2,719.98
72200 Taxes, Licenses, Permits	492.58
74000 Other Misc Professional Fees	355.00
Total Expenses	\$80,538.16
NET OPERATING INCOME	\$36,180.27
NET INCOME	\$36,180.27

Balance Sheet As of April 30, 2023

	TOTAL
ASSETS	
Current Assets	\$446,535.50
Other Assets	\$-4,477.77
TOTAL ASSETS	\$442,057.73
LIABILITIES AND EQUITY	
Liabilities	\$54,199.76
Equity	\$387,857.97
TOTAL LIABILITIES AND EQUITY	\$442,057.73

Budget vs. Actuals: 2023 Budget - FY23 P&L April 2023

	TOTAL				
	ACTUAL	BUDGET	OVER BUDGET	% OF BUDGET	
Income					
50000 Income					
51000 Assessments	44,935.00	44,935.00	0.00	100.00 %	
52000 Utilities Income	68,262.40	57,414.83	10,847.77	118.89 %	
53000 Other Income	3,521.03	3,677.08	-156.05	95.76 %	
Total 50000 Income	116,718.43	106,026.71	10,691.72	110.08 %	
Total Income	\$116,718.43	\$106,026.71	\$10,691.72	110.08 %	
GROSS PROFIT	\$116,718.43	\$106,026.71	\$10,691.72	110.08 %	
Expenses					
60000 Operating Expense	43,844.77	45,340.00	-1,495.23	96.70 %	
61600 Water Distribution System	54.00	225.00	-171.00	24.00 %	
61650 Community Improvements		1,250.00	-1,250.00		
62000 Waste Water Treatment Plant	6,489.24	4,017.00	2,472.24	161.54 %	
63000 Maintenance Expense	1,443.92	3,525.00	-2,081.08	40.96 %	
63390 Maintenance Building	263.62	139.00	124.62	189.65 %	
64000 Pool & Spa Expense	1,711.34	1,920.00	-208.66	89.13 %	
65000 Payroll Expense	19,824.96	28,413.20	-8,588.24	69.77 %	
71000 Administrative Expense	3,328.20	3,926.51	-598.31	84.76 %	
71341 Entrance Light Electricity	10.55	13.00	-2.45	81.15 %	
72000 Insurance Expense	2,719.98	2,067.29	652.69	131.57 %	
72200 Taxes, Licenses, Permits	492.58	400.00	92.58	123.15 %	
74000 Other Misc Professional Fees	355.00	1,124.99	-769.99	31.56 %	
80010 Bad Debt Expense		450.00	-450.00		
91000 Reserve Expense		10,713.34	-10,713.34		
Accrual for Ops & Resv Excess		2,502.38	-2,502.38		
Total Expenses	\$80,538.16	\$106,026.71	\$ -25,488.55	75.96 %	
NET OPERATING INCOME	\$36,180.27	\$0.00	\$36,180.27	0.00%	
NET INCOME	\$36,180.27	\$0.00	\$36,180.27	0.00%	

Budget vs. Actuals: 2023 Budget - FY23 P&L January - April, 2023

	TOTAL			
	ACTUAL	BUDGET	OVER BUDGET	% OF BUDGE
Income				
50000 Income	466,720.47	458,606.84	8,113.63	101.77 %
Total Income	\$466,720.47	\$458,606.84	\$8,113.63	101.77 %
GROSS PROFIT	\$466,720.47	\$458,606.84	\$8,113.63	101.77 %
Expenses			CPTCOR(PSEALORNER)	
60000 Operating Expense	185,919.29	214.860.00	-28,940,71	86.53 %
61600 Water Distribution System	465.00	900.00	-435.00	51.67 %
61650 Community Improvements	205.73	5,000.00	-4.794.27	4.11 %
62000 Waste Water Treatment Plant	18,552.55	14,268.00	4,284.55	130.03 %
63000 Maintenance Expense	6,373.56	14,100.00	-7,726.44	45.20 %
63390 Maintenance Building	985.72	556.00	429.72	177.29 %
64000 Pool & Spa Expense	10,077.86	10,980.00	-902.14	91.78 %
65000 Payroll Expense	90,294.35	126,529.80	-36,235.45	71.36 %
71000 Administrative Expense	14,853.74	16,580.62	-1,726.88	89.58 %
71341 Entrance Light Electricity	41.73	52.00	-10.27	80.25 %
72000 Insurance Expense	9,394.10	8,569.16	824.94	109.63 %
72200 Taxes, Licenses, Permits	2,692.32	1,620.00	1,072.32	166.19 %
74000 Other Misc Professional Fees	5,471.50	6,699.96	-1,228.46	81.66 %
80010 Bad Debt Expense		1,800.00	-1,800.00	
91000 Reserve Expense	775.00	44,353.36	-43,578.36	1.75 %
Accrual for Ops & Resv Excess		-8,262.06	8,262.06	
Total Expenses	\$346,102.45	\$458,606.84	\$ -112,504.39	75.47 %
NET OPERATING INCOME	\$120,618.02	\$0.00	\$120,618.02	0.00%
NET INCOME	\$120,618.02	\$0.00	\$120,618.02	0.00%





POOL & SPA AREA-New Rules**

- The pool and spa are open year-round.
- Pool hours are 9:00 AM to 10:00 PM for general swimming.
- No smoking, including electronic or vapor cigarettes, allowed in the pool area.
- All persons requiring diapers or incontinence products must wear diapers or other incontinence products approved for swimming. Regular diapers are banned.
- **Anyone 14 and under must have adult supervision in the pool area. A parent may authorize a sibling 16 & older to supervise their younger children as long as POOL SUPERVISION AUTHOURIZATION FORM is signed and submitted to The Oaks Staff.
- No one under the age of fourteen is allowed in the spa.
- Absolutely no glassware is allowed in the communal areas, including the pool and spa areas.
- No food allowed in the pool and spa area.
- Only approved swimwear shall be worn in the pool or spa, no cut-offs, t-shirts, etc. as they damage our filters.
- No hair clip or pins made of metal shall be worn in the pool or spa, nor any sharp objects of any kind be allowed in the pool area, playground, etc. at any time.
- No horseplay, running, diving, jumping, or throwing others into the pool or spa is allowed.
- No obscene or vulgar language is allowed, and this will be a basis for being banned from community areas.
- No lifeguard is provided. Use of pool/spa is at the user's own risk, regardless of any pool attendant who may be on site.
- If coming in from the pool, no wet swimsuits are allowed in the clubhouse. Prior to use of the restroom facilities, please towel-dry yourself to avoid damage to the carpeted area.
- Any and all additional or temporary rules so posted will be enforced.

Soda Pop Chops with Smashed Potatoes-

Ingredients

- 1-1/2 pounds small red potatoes, halved
- 1 cup root beer
- 1 cup ketchup
- 1 tablespoon brown sugar
- 2 teaspoons chili powder
- 2 teaspoons Worcestershire sauce
- 1/2 teaspoon garlic powder, divided
- 2 tablespoons all-purpose flour
- 3/4 teaspoon pepper, divided
- 1/2 teaspoon salt, divided
- 4 bone-in pork loin chops (7 ounces each)



Directions:

Place potatoes in a large saucepan and cover with water. Bring to a boil over high heat. Reduce heat to medium; cover and cook until tender, 15-20 minutes.

Meanwhile, in a small bowl, combine the root beer, ketchup, brown sugar, chili powder, Worcetershire sauce and 1/4 teaspoon garlic powder; set aside. In a large resealable plastic bag, combine the flour, 1/2 teaspoon pepper and 1/4 teaspoon salt. Add pork chops, one at a time, and shake to coat.

In a large cast-iron or other ovenproof skillet, cook chops in oil over medium heat until chops are lightly browned, 2-3 minutes on each side. Drain. Add root beer mixture; bring to a boil. Reduce heat; cover and simmer until a thermometer reads 145°, 6-8 minutes. Remove pork and keep warm. Let stand for 5 minutes before serving.

Bring sauce to a boil; cook until liquid is reduced by half. Meanwhile, drain potatoes; mash with butter, remaining garlic powder and remaining salt and pepper. Serve with pork chops and sauce.