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Happy National Senior
Citizen Day
August 21, 2025

For Information, Comments,
Questions contact:

Dana Matlock, *Editor*
dbmatlock@live.com

Kevin Gallagher, *Editor*
kjgallagher13@gmail.com

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It Takes a Village!

Do you know what it takes and how many people are needed to put on an event here at Plantation Oaks? Read the article inside on page 3 to find out!

Pictured here is Chef Wendy Wile putting together our delicious salads for our Fathers' Day celebration. Wendy puts a lot of love, care, and culinary skill to create the food we enjoy! Thank you, Chef Wendy!

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IT TAKES A VILLAGE!

By Kevin Gallagher



Did you know that it *really does* take a village to put on social events here in Plantation Oaks like the recent dinner honoring Fathers' Day? From planning and execution, and all the way to the final clean-up, there are individuals, committees, and teams of people required to make our events a success.

The Plantation Oaks Social Committee is where our planning and fun starts. This committee is under the legal and financial umbrella of PORA which keeps everyone involved safely covered (liability). For any event, it starts with completing the Event Expense List form. This form details what planned and actual costs are for food, entertainment, decorations, plates, utensils, napkins, and other expenses, Florida sales tax, and the targeted profit. We always plan to hit a 25% profit for PORA. This money goes toward paying for all the "free" things PORA does for us (like the monthly coffee and donuts, ice cream socials, plates and utensils and other miscellaneous items required for food events, the PORA website (ourpora.org), signs and banners, etc., etc., etc.).

Once our menu is decided on, the cook's team has to



purchase all food and related items. We always make a concerted effort to get the best prices for everything we need to ensure that the final ticket cost for residents is affordable. PORA has a credit card and a SAM'S club card that makes bulk buying easy. These cards also make it smooth for submitting our receipts for everything we purchase.

The food for Father's Day was prepared over several days prior to the event and kept safe in our refrigerators and freezers so that, on the day of final cooking, preparation can proceed smoothly. Chef Wendy,



Chef Kevin and Chef Gucc manned the kitchen while Chef Frank C manned the grill. Ollie Davey ferried the food from the grill to the kitchen.

Jim and Jan Nichols, the undisputed computer masters of Plantation

Oaks, created the fliers we posted in the clubhouse as well as online on the PORA website and Facebook.

If you came to the dinner, you needed to buy a ticket! Diane Williams, Mary Wells and Grace Patrick, amongst others, helped sell them for this event. They also helped keep track of guests with food allergies or those wanting dinners for take-out.

Setting up the clubhouse tables and decorating for the appropriate holiday is the next cog in the wheel. Patty Watkins, Kathy Gallagher,



Marlene Anderson, Sharon Avery and Betty Shaver (amongst others!), set up the tables, decorated them, set up the buffet tables, the drink bar, and the dessert table. You wouldn't get your dinner if we did not have a stellar serving team. This group included Kathy Gallagher, Betty Shaver, Sharon Gamble, Sharon Avery and Mary Wells.

It is of utmost importance that the clubhouse be returned to its original form with tables and chairs back in place, all trash removed to the outside receptacles, all decorations put away, all pots, pans, and utensils washed and put away, and the kitchen and grill cleaned and sanitized.



Finally, no event would happen without the support of our great family of residents. We appreciate how everyone turns out to enjoy the comradery and friendship we enjoy in our community. **So, it really does take a village!**

Come and join us at our next function and help us in any way you can! We'd love to have your participation!

ABBREVIATED LIVES

By Jeanie Scionti



My grandsons are forever testing their grandmother. At first, they tortured me with what they called memes. A meme usually includes some element of humor or sarcasm combined with a visual element that is culturally significant. I am still pondering the relevance of these.

Their new grandma game is known as slang texting. I rarely get an actual phone call from my grandchildren, but now and then they will text me a few lines. Recently, their texts have been hard to understand. Like it or not, our grandchildren use acronyms in texting: anything is better (or faster) than an actual typed sentence...right?

Here is my latest text from my ten-year old grandson:

**Hi,
HRY?
JSYK...TIL a new instrument. GOAT
So...TYG
TTYL**

As my auto-correct was just as confused as I was, I had to resort to the internet to decipher the message (*was he calling his Grammy a goat?!?!).* At this point, text abbreviations almost deserve their own dictionary. Here is the translation of my grandson's message:

**Hi,
How are you?
Just so you know...today I learned a new instrument. Greatest of all time!
So...there you go.
Talk to you later.**

When I was a child, Pig Latin was the rage. PL is a type of language code where English words are altered, usually by moving the first consonant or consonant cluster to the end of the word and adding "ay". The words pig Latin would be "igpay atinlay." It was a way to disguise speech, so our parents didn't know what we kids were talking about. Truthfully, I was never very good at it.

Then came my teenage children and almost every word they expressed was shortened and meant something different from what I expected. Such as: **Rad**: Short for radical, meaning cool or awesome; **Totally**: meaning completely or absolutely; and **Take a chill pill**: A phrase telling someone to relax or calm down. (*My girls used that one on me a lot.* 😊)

Now with our grandchildren's generation if, like me, you feel like you need an FBI code breaker to understand their text messages, you are not alone. It's getting harder and harder to keep up. With that said, it's

never too late to learn some common internet acronyms to communicate better.

We all use text abbreviations from time to time, like **XO** (hugs and kisses), **ZZZ** (bored), **FYI** (for your information), **TGIF** (thank God it's Friday) and good ol' **WTF** (I think you know this one!). To navigate



these online conversations, it's helpful to know common internet slang like **LOL** (laugh out loud), **BRB** (be right back), **IDK** (I don't know), **BTW** (by the way), **IRL** (in real life), and **ICYMI** (in case you missed it).

These days, kids let their fingers do the talking while texting. Our grandchildren are leading abbreviated lives. As a grandparent, I think it's better to keep up with them in some way rather than be left out. There is a great Chinese Proverb that says, "*Learning is like rowing upstream. Not to advance is to drop back.*"

I will try to advance so my grandsons will continue to communicate with their Grammy. How about you?



BEAUTY TIPS

By Terry Johnson

The best place on the face to match a foundation to your skin tone is along your jaw line. You want a shade that is as close a match to skin here as possible. Knowing your skin's undertone, such as cool, warm, or neutral, can also help. To figure this out, look at the color of your



veins: blue veins equal cool undertones, green equal warm, and a mix of both equals neutral. For warm skin, use a foundation shade with yellow, peach or gold tinges. Cooler undertones should pick one with a pink tint. Those with neutral undertones can opt for a mix of gold and pink tones.

A CAUTIONARY TALE FOR NEST MONITORS

By Jim Nichols



A heartbreaking discovery was made by me this spring: a bluebird nest, once filled with healthy chicks, was mostly empty—raided in the night by a stealthy predator. The perpetrator was a Corn snake, a native yet formidable threat to cavity-nesting birds in Florida.



A Silent Predator

The bluebird parents had been actively feeding their nestlings for days, darting in and out with insects. But on the morning of May 16, everything was still. A Borescope check of the box revealed the worst: Corn snake and one remaining chick.



Corn snakes (*Pantherophis guttatus*), common in Florida, are non-venomous constrictors known for their ability to climb. They're usually rodent hunters, but nestboxes make for easy meals if left unprotected.

Nature's Role – But We Can Help

While predation is part of the natural world, bluebird hosts need to provide a safer haven to boost Eastern Bluebird numbers. With populations still recovering after sharp mid-century declines, every successful brood matters.

How to Prevent Snake Predation

If you host a bluebird nestbox, consider these important steps:

- Install a predator baffle – A stovepipe baffle around the mounting pole can block most climbing snakes. Install a squirrel baffle on top to provide additional protection.
- Use metal poles, not wooden posts – Snakes can easily grip and scale wood.
- Keep nestboxes away from trees or fences – Nearby branches give snakes easy access.



- Monitor nests frequently – Early detection of disturbance can help you act quickly. Upload your results to www.nestwatch.org.

Lessons from the Loss

As a result, the 2" PVC pipe was replaced with a 92-inch metal pole and a squirrel baffle was added. Next time we have an active nestbox, I will also consider Vaseline on the pole if we have future issues. These hard moments are reminders that vigilance matters. It's heartbreaking to lose a nest but with the right tools and strategies, we can give our bluebirds the best chance to thrive. Protect the nest. Guard the future.

Do you have a bluebird box setup you're proud of?

Send a photo for the next issue to:

info@floridabluebirdsociety.org

Learn more about baffles and predator prevention:

www.floridabluebirdsociety.org/resources

HURRICANE PREPAREDNESS

From WESH 2 News

You can download the WESH 2 Hurricane Survival Guide 2025 at <https://www.wesh.com>.

What to do when a hurricane watch is issued

- Stay tuned to local news like WESH 2 News or NOAA Weather Radio for storm updates.
- Bring inside lawn furniture, outdoor decorations and ornaments, trash cans, hanging plants, and anything else that can be picked up by the wind.
- Prepare to cover all windows of your home. Close your shutters if installed.
- Check batteries and stock up on canned food, first aid supplies, drinking water, and medications.

What to do when a hurricane warning is issued

- Listen to the advice of local officials. If you are advised to evacuate, leave! (**OUR CLUBHOUSE IS NOT AN EVACUATION FACILITY.**)
- If you are not advised to evacuate, stay indoors, away from windows
- Be alert for tornadoes. Tornadoes can also occur during hurricanes and after they pass over. Remain indoors, in the center of your home, in a closet or bathroom without windows.

Download the WESH 2 News app and weather app.

Enable emergency alerts — if you have an iPhone, select settings, then go into Notifications. From there, look for government alerts and enable emergency alerts. If you have an Android phone, from the home page of the app, scroll to the right along the bottom and click on "Settings." On the settings menu, click on "Severe Weather Alerts." From the menu, select from Most Severe, Moderate Severe, or All Alerts.

WANDERING WEDNESDAYS

By Nick & Toni Burnett



Usually, we like to write about places near Flagler Beach that we think others might like to visit - places that are just a couple hours away and lend themselves to some outdoor activities or interesting sites. Sometimes maybe it is something special for dining or even just a donut! But this time we decided to share a recent trip that is farther away.

In the past, we spent some of our summers in the Midwest. This year we took a new perspective on the trip. We decided to make it more about the trip than the destination. Since we took our camper, horse and dog along we decided to drive only 6 hours (or less) per day and to spend more time at a variety of campgrounds. The first day was a short trip to Live Oak, FL, where we camped back in March. Since we already covered that we won't bore you with a replay. But the second leg was just east of Birmingham, AL, at what used to be called Fort McClellan Army Base. If any of you are Army Vietnam Veterans, you may have trained there. It was a huge tank training command and many of the



Tank Trails still exist. It is now Camp McClellan and is an Equestrian Campground and trails. The camp is well designed, and we really enjoyed it, but there were only a few other campers there. So, it was very quiet.

The next leg was a very special place, The Land

Between the Lakes, KY! This is a place we have talked about for a long time. It has great reviews, and it really is a beautiful place where nature bursts with heavy forests and



beautiful lakes. It's a rural area near the community of Cadiz, KY. We camped at Wrangler Campground in the little town of Golden Pond! The campground is for

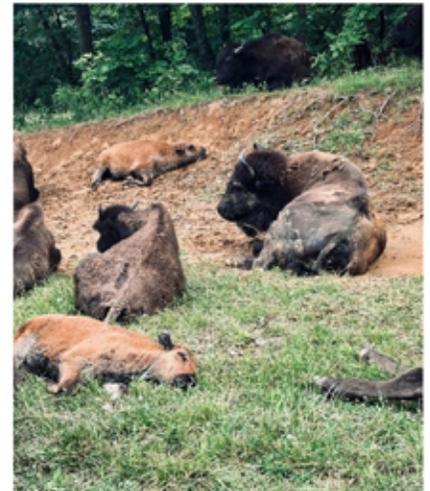
equestrians but also RV camping. The campsites are nice, and the little general store is full of interesting things including a video and book library. There are cabins for those who don't have a camper or RV, and they seem very popular.



They also rent horses for day riders. In addition to the trails and lakes and beautiful drives, there is an Elk and Bison Prairie National Recreational Area. We really enjoyed driving through and seeing the bison so close to the road. It was a hot day, and they had tucked into the tall grasses and even a couple of "wallers"

(where the bison wallow out the grasses to make a dirt

bath). We got to see big bulls and cows and even several bison calves very close up. We didn't see any elk but there were so many flowers and grasses, it was easy to imagine the prairies where the wagon trains passed. There is also a Planetarium with daily shows, a



Homeplace 1850 Working Farm, and a Woodlands Nature Station. There were even wild pigs for those of you who might be missing Plantation Oaks!



PANNA COTTA: A SILKY SPOONFUL

By Kevin Gallagher MS, CEC



Panna cotta, meaning “cooked cream” in Italian, is a deceptively simple yet elegant dessert that has earned its place on menus around the world. Originating in the Piedmont region of Northern Italy, this creamy creation is made by gently heating cream, sugar, and gelatin, then chilling the mixture until it sets into a delicate, wobbly custard.

What makes panna cotta so beloved is its texture—silky, smooth, and just firm enough to hold its shape while melting luxuriously on the tongue. Traditionally flavored with vanilla, it serves as a blank canvas for a variety of toppings, from fresh berries and citrus compotes to chocolate ganache or caramel drizzle.

Despite its refined appearance, panna cotta is surprisingly easy to make. With just a handful of ingredients and minimal cooking, it’s a go-to dessert for both home cooks and professional chefs. It can be poured into ramekins, glasses, or molds, and served either in its vessel or unmolded for a more dramatic presentation.

Modern variations abound. Some recipes incorporate buttermilk (like we did for the Father’s Day Dinner) or yogurt for tang, while others infuse the cream with herbs, spices, or liqueurs. For those avoiding animal products, plant-based versions using agar-agar instead of gelatin offer a vegan-friendly twist.

Whether served at a rustic Italian trattoria or a chic dinner party, panna cotta is a dessert that balances simplicity with sophistication. Its versatility, ease of preparation, and luxurious mouthfeel make it a timeless favorite—proof that sometimes, the most memorable dishes are the ones that let quality ingredients shine.

Here is a recipe I used for Father’s Day. It was the bottom layer in our cups (that was topped with peaches and raspberries to make a Peach Melba Panna Cotta).

Buttermilk Panna Cotta

By Chef Kevin Gallagher MS, CEC

Servings: 6

Ingredients

- 2 tablespoons water
- 2 teaspoons unflavored gelatin
- 1 cup heavy cream
- 7 tablespoons sugar
- 2 cups buttermilk
- 1 teaspoon vanilla



Instructions

1. Pour 2 tablespoons water into small dish, sprinkle gelatin on top. Let it stand until gelatin softens, about 5-10 minutes.
2. Combine heavy cream and sugar in a heavy saucepan. Stir over medium heat until sugar dissolves and mixture is hot but NOT boiling. Remove from heat; add gelatin mixture and stir until gelatin is completely dissolved and mixture is smooth.
3. Stir buttermilk and vanilla into cream mixture. Pour mixture through sieve. Divide mixture among six ramekins if you plan to unmold or pour directly into fancy old-style champagne glasses. Refrigerate until panna cotta is set, at least 6 hours or overnight.
4. If you do not keep the panna cotta in a glass to serve and you want to unmold, run a thin sharp knife around sides of each ramekin to loosen. One at a time, place bottom of ramekin in 1 inch of hot water for 30 seconds then immediately invert onto plate. Garnish with fresh fruit, fruit sauce, chocolate, caramel sauce, or whatever your heart desires!



By Rich Bencal



As we are in the midst of the summer season, I thought trivia questions about water might be appropriate. After all, it is water that hydrates us, cools our beverages and helps our lawns and plants grow. To that end, here are ten questions about water. Stay cool and good luck with the questions. As always, the answers will appear on another page of the POP. Good Luck!

QUESTIONS:

1. What percentage of water is part of the human body?
2. How long can the average person survive without water?
3. How much water is used to flush a toilet?
4. How much water does the average person need to consume per day to maintain normal health?
5. What percentage of the Earth's surface is covered in water?
6. What percentage of the Earth's water is either salty or undrinkable?
7. Where is the largest freshwater island located?
8. How many lakes comprise the US Great Lakes?
9. What is the freezing point of water in Fahrenheit and Celsius?
10. What is the deepest point in all the world's oceans?

A NOTE FROM OUR PORA PRESIDENT

By Gary Watkins



Hello, Plantation Oaks residents! Have you ever wondered what it takes to organize one of our fantastic events? Whether it's the Social Committee or our Cook Team leading the charge, we rely on our amazing residents like you to volunteer and make it all happen.

Get Involved with the Social Committee:

- **Share Your Ideas:** We need fresh ideas for future events. Your creativity can make a big difference!
- **Join Our meetings:** Attendance has been low, and we'd love to see more of you. Meetings happen on the first Monday of every month at 1:30 PM in the clubhouse. Mark your calendars!

Lend a Hand with the Cook Team:

- **Support in the Kitchen:** Even if cooking isn't your thing, your help with cleanup is invaluable. Join us and enjoy the camaraderie!

Why Volunteer?

When we come together to plan and execute events, the entire community benefits. These gatherings are a wonderful way to enjoy each other's company and build lasting memories. However, it often falls to the same dedicated residents to do the heavy lifting. Let's spread the joy and the work!

How to Get Started:

- **Attend the Next Social Committee Meeting:** It's your first step to becoming more involved.
- **Consider Joining PORA:** If you're not already a member, we'd love to have you with us.

Remember:

- Fill out an expense form for PORA-sponsored events to help determine costs and ticket prices.
- Enjoy delicious meals, thanks to our dedicated Cook Team.

Together, we can make Plantation Oaks an even more vibrant place to live. Your involvement is key! Are you ready to step up and join the fun?

SAFETY NOTICE

Please keep the pilot lights lit on the stove, oven and griddle in the clubhouse kitchen. If the pilot lights go out, there is propane gas escaping. This could cause an explosion and cause terrible injuries! If you notice they are out, please contact the office or one of the cooks. Thank you!

Welcome Committee Chairs:

Carm Gross & Marlene Anderson

Kathy & Pete Pasquariello

1 Tobias Lane

Originally from New Jersey, the Pasquariello's moved here from Palm Coast. Pete



is a former hairdresser and Kathy worked in banking. They enjoy the pool and playing Bingo.

Peggy Beers

15 Claremount Drive

Peggy is moving from Manchester, NY. She is happy to be closer to her daughter and son-in-law who live in Ormond Beach. She loves to garden and wants to be active in the community.



Michael & Shannon Fitzpatrick

35 Winthrop Lane

The Fitzpatrick's and their dog, Daisy, are moving here from Garner, North Carolina. Michael retired from the VA and Shannon is a former hairdresser.

Shannon loves to play scrabble and is looking to find a group to play!



🍪 HERB AND CITRUS SUGAR COOKIES

Lavender has long ruled the citrus cut-out cookie kingdom, mingling with orange zest like old dance partners. But this year, under the shade of a blooming rosemary bush, a fragrant rebellion took root. One swap. Lemon for orange. Rosemary for lavender. Suddenly the kitchen smelled like a Tuscan hillside kissed by sun—not sweetness alone, but something sharper, deeper, ready for grown-up palates and breezy dinner parties. The first batch vanished before it cooled. Lesson learned: sometimes the best recipe adjustments happen when your garden nudges you out of habit.

NATIONAL BACON LOVERS DAY 2025: A Sizzling Celebration of Flavor and Tradition

By Kevin Gallagher MS, CEC



Every August 20th, bacon enthusiasts across the country unite to celebrate National Bacon Lovers Day, a holiday dedicated to one of the most beloved and versatile foods in the culinary world. In 2025, the celebration falls on a Wednesday, offering the perfect midweek excuse to indulge in crispy, smoky goodness.

🍖 A Brief History of Bacon



Bacon's roots stretch back thousands of years. Ancient Chinese civilizations were salting pork bellies as early as 1500 BCE, laying the foundation for what we now know as bacon. The term "bacon" itself evolved over centuries, once referring to any cut of pork before becoming more specific in the 16th century. By the 1920s, bacon became a household staple in the U.S., thanks to innovations like pre-sliced packaging from Oscar Mayer.

🔍 Why We Love Bacon

Bacon's appeal lies in its **irresistible combination of salt, fat, and crunch**. Whether it's sizzling beside eggs at breakfast, wrapped around dates for appetizers, or crumbled over salads, bacon elevates nearly any dish. Its aroma alone — a result of the Maillard reaction — is scientifically considered one of the most universally pleasing food scents.

Beyond taste, bacon has become a cultural icon. From quirky bacon-themed merchandise to viral recipes and even bacon-inspired fashion, its influence extends far beyond the kitchen.

🇺🇸 How to Celebrate

National Bacon Lovers Day is more than just a reason to eat bacon — it's a chance to get creative and share the love:

- **Host a Bacon Bonanza Breakfast:** Invite friends or coworkers for a morning feast featuring bacon pancakes, bacon muffins, classic bacon and eggs.
- **Try Global Twists:** Explore international bacon styles like Italian pancetta, French lardon, or Japanese bacon-wrapped skewers.
- **Bacon Recipe Exchange:** Share your favorite bacon creations with fellow enthusiasts — from bacon jam to bacon-infused cocktails.
- **Bacon Art & Costumes:** Get whimsical with bacon-themed outfits or edible art. Yes, bacon mosaics are a thing.

- **Give Back:** Bacon is relatively affordable and protein rich. Consider donating bacon-based meals to local shelters or food banks.

🧠 Fun Bacon Facts

- Over **268 million Americans** consume bacon annually.
- **70% of bacon** in the U.S. is eaten at breakfast.
- During WWII, bacon grease was collected to make explosives — talk about explosive flavor!
- NASA developed **compressed bacon squares** for astronauts, proving bacon's appeal even in zero gravity.

💬 Bacon "Quotes" to Savor

"Bacon is the duct tape of the kitchen — it fixes everything."

"Forget love, I'd rather fall in bacon."

"Bacon: The reason you woke up this morning."

🔚 Final Thoughts

Whether you're a die-hard bacon fan or a casual crispy-strip enjoyer, **National Bacon Lovers Day** is a moment to celebrate the joy, history, and creativity that bacon brings to our plates. So, fire up the skillet, share your favorite recipes, and let the savory celebration begin.



👑 Recipe Spotlight: Bourbon-Bacon Caramel Sauce

This rich, smoky-sweet sauce is perfect drizzled over ice cream, pancakes, or even roasted sweet potatoes. It's a showstopper for any bacon-themed gathering.

Ingredients:

- 6 slices thick-cut bacon, chopped
- 1 cup brown sugar
- ½ cup heavy cream
- 2 tbsp unsalted butter
- 2 tbsp bourbon (or 1 tsp vanilla extract for a non-alcoholic version)
- Pinch of sea salt

Instructions:

1. In a skillet, cook bacon until crisp. Remove bacon and set aside, reserving 1 tbsp of the rendered fat.
2. In a saucepan, combine brown sugar, cream, butter, and reserved bacon fat. Bring to a simmer over medium heat, stirring constantly.
3. Cook for 4–5 minutes until thickened slightly. Stir in bourbon and a pinch of salt.



AUGUST BIRTHDAYS

- | | |
|---------------------|---------------------|
| 2 Pat Compierchio | 17 Terry Fazio |
| 2 Ken Pate | 18 Jack Cohen |
| 5 Dan Biers | 19 Bernie Walker |
| 6 Glynne Faust | 20 Steve Walker |
| 6 Mariana Pankau | 20 Jerry Sangster |
| 7 Luz Case | 21 Bob Berry |
| 7 Patricia Jones | 23 Claire Hamel |
| 8 Phil Groh | 24 Joe Dalrymple |
| 8 Dianne Hageman | 24 Joseph Maiorano |
| 8 Patricia Unger | 25 Richard Bencal |
| 9 Maureen Arsenault | 25 Robert Gucciardo |
| 10 John Arsenault | 25 Jim Schroeder |
| 11 Kim Clabaugh | 30 Anna Conte |
| 14 Art Cranston | 30 Ken Copeland |
| 16 Susan Luz | |

We try hard to get it right! However, if we have missed your birthday or anniversary, have the dates wrong or name misspelled, please contact dbmatlock@live.com or kjgallagher13@gmail.com



AUGUST ANNIVERSARIES

- | |
|-------------------------------|
| 6 George & Megan Byrne |
| 7 David & Joanne Kegel |
| 11 Irma & Mike Reed |
| 15 Richard & MaryAnn Rabuazzo |
| 18 Steve & Bernie Walker |
| 20 Steve & Norma Loughan |
| 22 Bob & Toni Stearns |
| 26 Paul & Patty Przybysz |
| 30 Dan & Judy Behanick |
| 30 Ken & Deb Pate |



AUGUST BIRTH MONTH BIRD -



The Kingfisher is a year-round resident of north central Florida. Averaging 13 inches tall, they have a blue head, white throat and belly, with blue belt on chest (females have two chest bands, blue-gray and rusty).

The animal is loud, brash, and hunts using its claws and bill, diving headfirst to catch small fish. They are never far from the water.

People born in August who relate to the kingfisher are supremely confident. They do not pretend to be someone or something they aren't. If they can accomplish something, they'll let you know. Otherwise, they'll tell you no. They are friendly people who love meeting and making new friends. They wear their hearts on their sleeve and are fiercely loyal to their loved ones. August-born individuals mirror the kingfisher's friendly and generous nature.

AUGUST GARDENING TIPS

From the University of Florida

<https://edis.ifas.ufl.edu>



What to Plant

Annuals/Perennials/Wildflowers: During the hottest days of summer, limit planting to heat-tolerant annuals, such as coleus, kalanchoe, and vinca.

Bulbs: Aztec lily, butterfly lily, walking iris, and spider lily can be planted any time of the year, even late summer.

Herbs: Herbs that can be planted from plants (not seeds) include bay laurel, ginger, Mexican tarragon, and rosemary.

What to Do

Palms: Check older fronds for yellowing as it may indicate a magnesium (more likely) or potassium deficiency. Apply an appropriate palm fertilizer.

Poinsettias: Pinch back poinsettias and mums before the end of the month to allow time for buds to form for autumn-winter bloom.

Ornamental plants: Fertilize plants that show signs of deficiencies. Rapid growth and the leaching summer rains may result in nutrient deficiencies in some plants.



Annuals/Bedding plants: Remove spent blooms, cut back, and fertilize flowering annuals and perennials to extend the bloom season into the fall months.

SOCIAL COMMITTEE NEWS

By Terry Johnson & Cyndi Easter



Join us for our Social Committee meetings the *first Monday of each month, 1:30 PM in the clubhouse.*

We had a busy June with a really fun Game Day and a delicious Father's Day Dinner Celebration.

July started off with a BANG with a hugely successful BBQ and pot luck. Thank you to everyone who contributed their delicious dishes to share. Special thanks to Phil Groh and his son-in-law for donating hamburgers, hotdogs and buns for everyone to enjoy. We can't forget Frank Carl and his master grilling skills who cooked to perfection all the burgers, brats, and hotdogs! DELISH!

August 3 - Comedy Show featuring Lou Wolf, 6:30 PM - 8:30 PM: Come for a night of laughs! We'll have a popcorn bar with all sorts of extras. Tickets are \$15 for PORA members and \$17 for non-members. Tickets will be on sale July 21st, 23rd, and 24th.

August 15 - Spaghetti and Meatballs Dinner CERT Fundraiser: Support our CERT team with a \$10 dinner for everyone. Tickets will be available for purchase on August 4th, 6th, and 7th.

September 1 - Low Country Boil by Ken and Deb Pate!

October 11 - Pig Roast and Luau. Stay tuned for more details!

October 31 - Halloween Party

November 21 - Thanksgiving Dinner

December 13 - Pajama Party

December 31 - New Years Eve Dinner and Dance. We need someone to help host and coordinate this event. We've already booked entertainment for a fun night of great music and singing by DJ Rod Matthews (he has been here before with great reviews!).

Your participation would truly make a difference!
To get involved, please contact us:

Terry Johnson: avonlady422@comcast.net, 609-876-0837

Cyndi Easter: cyn91354@gmail.com, 618-558-9976



Check out the calendar of events on ourpora.org.
There are many card games and other activities that you might enjoy, such as:



Bingo: Wednesdays, 5:45-9:00 PM
Doors open at 5:45, Bingo begins promptly at 6:30 PM.

The more people we have play, the larger the pot \$\$\$!!!



Chair Volleyball: Thursdays, 1 PM
In the clubhouse, rain or shine.

A fast, fun, and exciting game for everyone!



Shuffleboard: *New Day of the week!!!!!!*
Wednesdays, 9:30 AM, at the shuffleboard courts right side of the clubhouse. Come out for fun and laughs!
It's a great way to meet new friends!

CHRISTIAN FELLOWSHIP At PLANTATION OAKS



No Christian Fellowship this month; we will reconvene on Sunday, September 14.
Have a blessed Summer!



August 1, 7:00 PM, LANDFALL Celebrates Jimmy Buffett's carefree spirit and musical catalog spanning six decades, from the familiar sing-along songs you know by heart, to deeper cuts and newer material. Come dance, singalong, and enjoy the show.
Sponsored by Flagler Beach & Surf 97.3 FM.



2025 BOARD OF DIRECTORS

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Director – Sue Kline

717-418-3713 – prdgranma@comcast.net

PORA website: ourpora.org

Quarterly meetings held the 1st Sunday of the month at 7 PM in the clubhouse:
September 07, December 07

TRIVIA ANSWERS

1. Between 55% and 78%
2. Approximately one week
3. Between 2-7 gallons per flush
4. According to the EPA, about 2 ½ quarts
5. Approximately 70%
6. About 97% undrinkable!
7. Lake Huron
8. There are 5 Great Lakes
9. 32 degrees Fahrenheit and 0 degrees Celsius
10. The Challenger Deep, located in the Mariana Trench (6.8 miles below sea level!)



THE PLANTATION OAKS PRESS (POP)

The POP was started by, and continues to be produced by, a group of Plantation Oaks residents. Community Media prints and ships the completed newsletters to us. PORA supports our efforts by purchasing the door hanging bags for ease in delivery. We publish monthly and our wonderful Block Captains deliver to your door before the beginning of each applicable month.

Editors, Dana Matlock and Kevin Gallagher, reserve the right to edit submitted material for proper grammar, punctuation, content, and length. To submit an article for consideration, simply email it to: dbmatlock@live.com, kjgallagher13@gmail.com.

Or you can drop off a written copy to 4 Tobias Lane or call me at 386-439-3443 and I will pick it up. Include your name and contact number. All efforts are made to ensure accuracy of information contained but cannot be guaranteed. If you notice inaccuracies or omissions, please notify the editors.

To view or print our current or previous POP newsletters, go to the PORA website: ourpora.org. Click on: Contacts/Links/*The POP*. If you are unable to reach this site, you can also access the publications on www.4communitymedia.com; click on the *Newsletters* tab on the right hand side of the page and scroll through the list until you find Plantation Oaks – Flagler Beach, FL. Click on it and then you will have access to all of our newsletters published.

Don't forget to support our advertisers if you can. They keep this newsletter coming to you!

We hope you find this newsletter informative and engaging. As always, we welcome your feedback and suggestions for future topics. Thank you for being an integral part of our community!

PLANTATION OAKS Federation of Manufactured Homeowners (FMO) Representatives



James Pursley - 386-986-9632
Dana Matlock - 386-439-3443



Mission Statement: To provide emergency assistance to our community when State/Local emergency services are delayed or otherwise unavailable. All residents are invited to register with us any special needs or emergency assistance you (or someone you know) may require in the aftermath of a catastrophic event. This information can be helpful in executing search and rescue, planning, and purchasing necessary supplies and equipment. To register contact Donna Copeland, dmcopeland50@gmail.com, 704-886-7706. Currently, we have 52 members and are always looking for new people. Please join us at our next meeting. For more information give me, George Bryne, a call at 845-728-4679. For information on how to sign up for red alert warnings log on to www.FlaglerEmergency.com. Register for special needs evacuation assistance on this site or call 386-313-4200.



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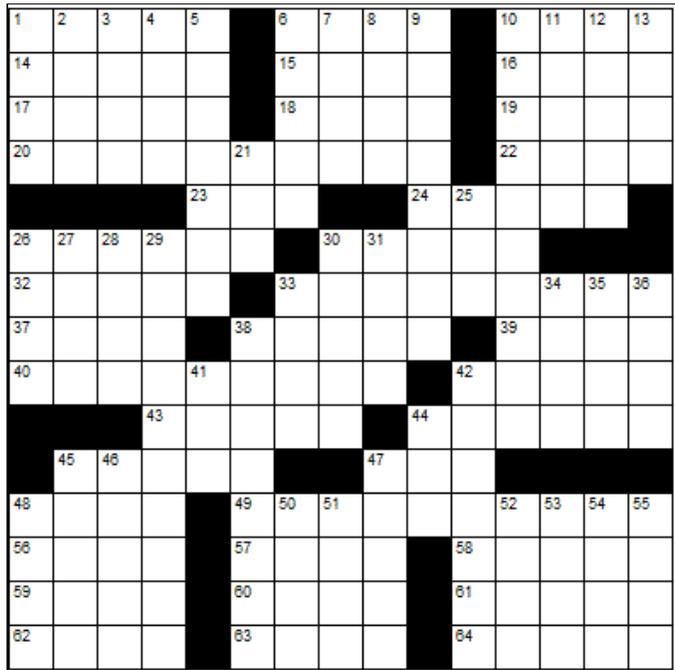
**Mobile Home
2nd
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August Crossword

ACROSS

1. Retrieve
6. Not fat
10. A speech defect
14. Drama set to classical music
15. Overhaul
16. Bounce back
17. Adjust again
18. Weightlifters pump this
19. Found on rotary phones
20. Noticeable
22. Prefix meaning "Within"
23. Possessed
24. Durable fabric
26. Browbeat
30. Show embarrassment
32. Give or take
33. Supervised examinations
37. French for "Black"
38. Difficult
39. Achy
40. Excisions
42. Stop
43. Battle
44. Thousands of kilograms
45. Truth (archaic)
47. Aspiration
48. Storage site
49. Interchanged
56. Module
57. Walk in water
58. Parental brother
59. Roof overhang
60. Nitpicky to a fault



DOWN

- | | | |
|----------------------|--------------------------|------------------------|
| 1. Car company | 21. Small amount | 41. Small songbird |
| 2. Type of sword | 25. Estimated (abbrev.) | 42. Use a calculator |
| 3. Exam | 26. Orchestra | 44. Poetic contraction |
| 4. Algonquian Indian | 27. Double-reed woodwind | 45. Red Sea peninsula |
| 5. Short-handled ax | 28. Earth | 46. Martini garnish |
| 6. Threesome | 29. Steady | 47. Bless with oil |
| 7. Parsley or sage | 30. Main impact | 48. Took to court |
| 8. False god | 31. Cuts lumber | 50. Hindu princess |
| 9. Paragon | 33. Winnie the ____ | 51. Jewish month |
| 10. Leather shorts | 34. Horse color | 52. Anagram of "Nose" |



Hurricane Season is June 1st to November 30th

Recommended Items to Include in a Basic Emergency Supply Kit

- Water and non-perishable food for several days
- Extra cell phone battery or charger
- Battery-powered or hand crank radio that can receive NOAA Weather Radio tone alerts and extra batteries
- Flashlight and extra batteries
- First aid kit
- Dust mask, to help filter contaminated air and plastic sheeting and duct tape to shelter-in-place
- Whistle to signal for help
- Moist towelettes, garbage bags and plastic ties for personal sanitation Non-sparking wrench or pliers to turn off utilities
- Can opener (if kit contains canned food)
- Local maps

Additional Items to Consider Adding to an Emergency Supply Kit:

- Prescription medications and glasses
- Infant formula and diapers
- Pet food, water and supplies for your pet
- Important family documents such as copies of insurance policies, identification and bank account records in a portable waterproof container
- Cash and change
- Emergency reference material such as a first aid book or information from www.ready.gov
- Sleeping bag or warm blanket for each person.
- Complete change of clothing including a long sleeved shirt, long pants and sturdy shoes.
- Fire Extinguisher Matches in a waterproof container Feminine supplies, personal hygiene items and hand sanitizer
- Mess kits, Paper cups, plates and disposable utensils, paper towels
- Paper and pencil Books, games, puzzles or other activities for children



FEMA
www.ready.gov/kit



SCAM ALERT



consumer.ftc.gov/articles

Family Scams

Scammers are good at **pretending to be someone that they're not**. They try to trick you into thinking **a loved one is in trouble**.

Once the scammer makes you think they're your grandson and in trouble, they pressure you to quickly send them money. **But it's all a scam.**

Your family member was never in trouble.

- The scammer will say it's **urgent** and that you're the only one who can help.
- The scammer might tell you it's **important to keep it secret**. They don't want you talking to other family members and friends and realizing it's a scam.
- The scammers will **play with your emotions**. They're counting on you to act quickly to help your family or friend. And they're counting on you to pay without stopping to check out whether there's really an emergency. If you get a call like this, you can be sure this is a scam.

Slow down. Verify.



Example of a Family Emergency Scam Call

Hi Grandpa, it's me.

Sebastian? Is that you?

Yes, it's me, Sebastian. Grandpa, I'm in trouble, and I need money for bail.

What happened?

Please don't tell Mom or Dad. I'll get in so much trouble.

Please help me!

Report Imposter Scams Online to the Federal Trade Commission | ReportFraud.ftc.gov



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