

**June 2021** 



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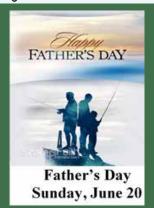
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Washington Oaks Gardens State Park May 6, 2021









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## **CELEBRATION OF LIFE**

Sam Miller



Life has been challenging and for some heart breaking having lost a neighbor, friend, or loved one during the pandemic. During what I will call, normal times, we have gathered as a Plantation Oaks Family to Celebrate the Life of those

we have lost. For over a year, we have gone without. Although we are not totally out of the pandemic, we believe it is time to PAUSE, GATHER, REMEMBER and CELEBRATE the special people in our lives who are no longer with us. With the help of many, we will be offering a venue around our clubhouse and pool area for Celebration. Pastor Harry Gilman will lead us through life's journey for our fellow Plantationers. For those that do not know Pastor Harry, in his former life, he was Army Chaplain Lt. Colonel Gilman. One of his posts being Arlington National Cemetery. To us he is Harry or Pastor Harry and fortunately, our good friend. Most of the event will be outside. Families will be offered space for the display of memories of their loved ones. Some limited space will be available inside the Clubhouse. Please come to Celebrate and support our neighbors as we remember our family, friends and neighbors who are no longer with us physically but in spirit. The date for the Celebration of Life is June 5th at 10AM. Please contact one of the following if you have any questions.

Carol Waltersdorf: 386-693-4769 Muriel Fallon: 386-446-5208

# **SOCIAL COMMITTEE**

Terry Johnson



Activities Day on April 27th was a huge success. We had 57 people in attendance and the ice cream truck was an added pleasure.

We only had 4 people on our trip to Washington Oaks State Park on the 6th.

Everyone should take the trip there. The flowers were beautiful and the scent from the rose garden was amazing. It does require a lot of walking, but the pathways are easy to maneuver.

Rock painting has been changed to Fridays in the clubhouse from 1pm-3pm. Come and enjoy and you do not need to be an artist.

There will be no meetings in June, July, and August.

The social committee meetings will resume on Monday, September 13th since Labor Day is on the first Monday. We welcome and need new faces at our meetings and old ones too so please try to attend.

Keep checking the bulletin board at the clubhouse for any additions or changes to the schedule that is listed. The updated events are listed separately in the newsletter so please refer to that section for planned activities. Any questions call Terry Johnson 609-876-0837.

# Save the Date UPCOMING COMMUNITY ACTIVITIES

Social Committee

Outside Dance Party June 18 and July 16 at the clubhouse. Bring your own chairs, snacks, and drinks. Starts at 6:00pm.

**Pool Party** August 21 at 5pm-8pm. Danny will be our poolside entertainer. Limited to 50 tickets. Ticket price to be announced.

**Halloween/Costume Party** on October 30 at 6pm-9pm. Limited to 75. Sir Dennis will be the entertainer. Ticket price and food to be announced.

**Fall Festival,** November 20 at 6pm-9pm. Limited to 75. Tony and Debbie will be our entertainers that night. Ticket price and food to be announced.

July 4th, Labor Day, Veterans Day, Christmas, and New Years are undecided at this time.

**Activity Days:** June 22, July 20, and August 24 from 6pm-7:30pm. Please bring your own snacks and drinks and come have fun playing games and socializing outside.



## LIFE'S BIG CHANGES

By Jean Scionti



Several months ago, my husband had a stroke. Our lives continue to change daily as a result of that awful day. But the good news is that it has been a life changing experience.

The biggest change for both of us is our diet. So...let's talk diet!

No...I am not a nutritionist, or even a good cook. But...I am trying.

I told my husband that he and I were embarking on a new adventure in eating. You can't even imagine his excitement. NOT! That didn't matter, I simply told him, "Dear fellow, do you want to live, or do you want to continue eating numerous portions of red meat daily and...?"

I could see by his expression that change would not come easy. So, I showed him a few books, complete with many pictures of arteries, hearts, and such. Believe me the book titles alone were an eye-opener! Anyway... this is not about our fears, but about how we can begin to realize that life is worth some sacrifices.

Let's see...have you ever heard of a "Flexitarian?" I looked it up in the dictionary. It's a person who has a primarily vegetarian diet but occasionally eats meat or fish. There you go! We can do that...right?

But it's not that easy when you've been cooking meat daily and feeding it to your better half. So now, I am trying...be-it very slowly...to switch to less meat and more veggies. It's working.

I have been studying various recipes in magazines, on the internet and in those two rather "scary" books I told you about.

On the first day of the rest of our life, I made a vegetarian meal. And now I want to share it with you since it came out great!

RAW TOMATO SAUCE WITH PENNE PASTA ...MAKES FOUR SERVINGS

This pasta and raw tomato sauce recipe is really nice on a hot summer day. Serve it warm or cold.

Cook up a patch of penne wheat pasta. Tip: I never salt the water...just not necessary.

Combine 1 1/2 pounds chopped plum tomatoes (or a can of Cento San Marzano Organic tomatoes), 1/2 cup shredded fresh part-skim mozzarella, 2 tablespoons chopped Kalamata olives, 2 tablespoons red-wine

vinegar, 2 tablespoons of extra virgin olive oil and one minced garlic clove. Add fresh basil, fresh marjoram, salt and pepper (optional). Let stand to allow tomatoes to release their juices.

Review: Success! My husband is looking forward to our next vegetarian meal.

Bye for now, I have more research to do!







# WHAT'S UP WITH ESSENTIAL OILS?

Janice Randolph



If you are anything like me, you're curious to know what essential oils all are about and might have some questions, like what are they, how do you use them and why. Do you have wellness goals, like wanting more energy or having smooth skin or winding down at the end of the day?

Yes, essential oils can be used for all the above.

Essential oils have been used since biblical times; they are actually mentioned in the bible hundreds of times. Their benefits range from culinary, cosmetic, religious by steam distillation, cold pressing, or resin extraction. Pure oils are robust, potent, and pure. Essential oils are the lifeblood of the plant and bring you many of their benefits when carefully extracted.

You can enjoy the benefits by diffusing them in the air, applying them topically or even consuming them. It's up to you how you want to use essential oils to enhance your life and wellbeing. Have you ever been uplifted by the aroma of a lemon or an orange? Have you ever taken a peppermint candy after dinner to help settle your meal? Does the smell of chocolate chip cookies bring back happy childhood memories of grandma's house? No, there is no chocolate chip cookie essential oil! But they work the same way. Various aromas bring forth memories and feelings and can help provide a sense of well-being. Essential oils can help support emotional well-being with options to use for bathing, massage, breathing, diffusing, or applying to the skin.

Here are some essential oils and their more well-known benefits.

**Lavender:** Diffuse for a relaxing aroma, add to lotion to smooth the appearance of healthy skin.

**Lemon:** Add to tea or water or rub on the stomach to support a healthy digestive system or diffuse to create an atmosphere that may promote mental clarity. You can also remove sticky residue!

**Peppermint**: Add to tea or water or rub on stomach to promote healthy digestion or diffuse for an invigorating scent. You can even combine a few drops of Peppermint with distilled water in a spray bottle for a cooling mist.

Frankincense: Add to your favorite lotion to smooth the appearance of healthy skin. Diffuse Frankincense

during times of meditation or to encourage emotional grounding.

*Cinnamon, lemon, or lime:* Place a drop on a cotton ball and insert into shoes to neutralize odors, diffuse to neutralize the air in your home.

**Bergamot:** Diffuse to create a peaceful environment, or for a relaxing aroma, add a drop to your clean hands and inhale after a long day at work.

*Wintergreen:* Add to your favorite lotion and rub on sore muscles and joints.

A word of caution, there are some oils that should not be used on or around animals. I will address this next month. I will also talk about the importance of using the purest essential oils. Do not rush out and buy them from Walmart. To be continued.

# Spot the Difference?

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(the first one is correct, the second one is from hackers)

The "a" in the later url is a cyrillic alphabet.

An average internet user can easily fall for this. Be careful for every mail requiring you to click on a link.

Please Stay Alert



# GARDEN DIRT CLUB

By Judy Kelly



Here we are with another beautiful garden located at 49 Habersham Drive. The proud owners of this property have been in our community for years. You can tell by their selection of plants that they know just what will thrive here. Take time to notice the texture of foliage used and floral colors to

complement their home. The view in the backyard is of storybook Florida wilderness. They have landscape lighting throughout and a small memorial garden for family members passed. The gentleman of the home is







sole caretaker of the wonderful landscaping and well-kept yard. Our congratulations on a job well done! The garden club will take a break from the heat until the last Saturday in September. We hope to continue then

with our old and hopefully new members for a successful continuation of shared gardening knowledge. Maybe we will be able to get back to "normal" by then.

This is the perfect weather to explore the succulent varieties large and small. They love both the sun and heat! Make sure they are in well drained pots or in the ground where drainage is not a problem. This plant can thrive on neglect and can really dry out and when watered bounce back with no harm. Wouldn't it be fun to trade with someone else's successes! I'm finding them pretty "critter proof" as well.



## THE GREAT ESCAPE

By Joe Cortese



The Pandemic!....What's it been fourteen or fifteen months, I'm not sure, I guess it all depends on when it all began but I don't think anybody agrees on that so what I do know is Glenda and I are ready for a change and for the first time in whatever length of time it's been, we think we can do it

safely. We got our shots, we're pretty used to wearing face mask (when in public), washing our hands and social distancing and so we formed an escape committee (Glenda, Bailey "the dog" and me), made our plans and in three days we're busting out of this joint. Who'd have ever thought I could get this excited about visiting inlaws but the gypsy in me is ready for a road trip. So if toward the end of April on a quiet morning you heard someone singing (at the top of their lungs) as they drove out the front gate the old Sam Cooke R&B classic, "It's been a long time coming, but I know a change is going to come", that was just me, "ESCAPING"!!!!

# THE OAKS ROCK PAINTERS

By JoAnn Larkin

ATTENTION: RESIDENTS



There is a secret kindness rock garden under a palm tree near the horseshoe ring. Please stop by and bring a friend or family. It's fun to see which rock a child will pick and then ask them to pick one out for parent or friend.

You may not want a rock for yourself but what about that friend, family member, grand or great grandchild? Children love painted rocks they often go to parks and rock gardens to find or hide rocks. You can take a rock

and hide it somewhere else in or out of the community. If you are going to visit a friend stop by the garden and take one with you.

I left a rock on the tip at a restaurant, in the cylinder going to the drive through bank, outside grocery



stores and sat around in the Home Depot garden center. Please grab a rock and join in the fun.

Many of you have rocks around the outside of the house, if there is a nicely shaped smooth rock, please place it in the garden; one of our group will take, paint, and return the finished rock. This will help our garden grow. Most important you become part of our kindness garden.

We are excited to start making rocks for the welcoming committee to give to new people moving into the community.

Our group has moved to Friday from 1:00-3:00 pm. Please stop by to see what we are all about.



# PAY IT FORWARD!

by Gary Watkins



Many of our residents know our son Stephen and may have attended the spaghetti dinner fundraisers each year we have one. For those that don't know Stephen he started out as a Flagler County Sheriff's Detention Deputy in 2010 and was doing very well, he had

bought his own house and life was good. Back in August 2016 he became paralyzed from the chest down due to an infection in his back that went up his spinal cord and caused a stroke in the cord. Not to get into everything after two visits to the E.R. within twelve hours the infection was missed. Today at the age of thirty-two Stephen lives by himself, (after home renovations), drives his car, (hand controls) and works as a Flagler County Communication Specialist at the 911 center.

April 15th, Thursday, Stephen had to go to Discount Tire in Palm Coast to have a new tire put on as he had gotten a flat tire. They took his car in and when his car was done, he went up to pay the bill. Stephen was surprised to be told by the Discount Tire employee that another customer had paid for the work and not only did he pay for the tire Stephen was replacing but the gentleman told them to put on two tires, so they were the same. So the gentleman paid the Two Hundred and Ten Dollar (\$210) bill and left not saying a word to Stephen.

Stephen was so blessed by this man and doesn't know



who he was and why he did this for him. Did he know Stephen's story, did he just see a young man in a wheelchair, or maybe that he worked at the Sheriff's Dept. Whatever reason it is heartwarming to see there are still people in the world like this man. Stephen plans, and will pay this forward.



# SHE WAS QUITE A LADY

By Carol Pursley



When I was a young woman, I loved elderly ladies. Throughout my life I had quite a few I befriended. I would take them shopping, out to dinner or visit them. One special lady was Margot. I met her while I was taking college courses in my forties. She was definitely in her seventies also taking classes. I was so impressed.

One day I saw her at the bus stop and I asked her if she'd like a ride home. The more I got to know her, the more impressed I was. She wore beautiful clothes, but they were so big on her. She looked like a bag lady! She also had no teeth. I found out she was recovering from throat cancer and lost so much weight and lost her teeth to radiation. When her husband passed away she became very depressed and she allowed people to take advantage of her which left her in a bad financial situation and she couldn't afford new clothes. The clothes she wore were absolutely beautiful! She was a smart, funny, elegant lady. I loved the stories she shared with me about her life. She was so interesting! Margot had to take buses whenever she went somewhere so it was quite a treat when I could take her out. For one of her birthdays she wanted me to take her to a local buffet. It was a very windy day. I helped her out of the car, and we walked to the buffet restaurant. There she stood in a beautiful outfit, at least two sizes too large with a black wide brim hat with a big red flower on it! It was a sight to behold! She looked like she was ready for Hollywood's red carpet! Before we could go into the restaurant, she had to smoke a cigarette. So, as she tried to hold her hat on and light her cigarette as the wind was blowing all over, she got quite a few stares. All I could do was laugh! She certainly had an audience as a Hollywood star! As I watched people stare at her, I thought, "You have no idea who this woman is! You have no idea what's she has been through." I didn't like the idea of her smoking, but I admired her stamina and how she was concurring life as a cancer survivor. I was proud of her and happy to be seen with her! People stared and watched her as we went down the food isle. She was happy as she could be! She had a wonderful birthday dinner, and I don't think she even knew people were staring! If she did, she didn't care! I am so grateful to God that He gave

me the pleasure to know this amazing lady who brought so much joy into my life! I have beautiful memories of Margot. Despite all her trials, she was quite a lady!

# **BEAUTY TIPS**

By Terry Johnson

If your curling iron has a layer of hairspray caked on the metal surface, try this to remove the residue. Turn off the appliance to the lowest heat setting then slip your hand into an oven mitt and use it to carefully swipe a dryer sheet over the warm plate surface. The heat will loosen the grime so you can scrub it off with the abrasive dryer sheet.



D-Day, observed annually on June 6, brings overwhelming memories of the brave men and women who fought a strategically planned and well-executed battle that ultimately led to the end of the Second World War. More than 75 years after the end of World War II, these memories remain fresh to the over 300,000 living U.S. veterans of the war. The rest of us look to their legacy and the rich history of events told through museums and memorials. There is not a more important time than today for us to remember and honor them as we reflect on D-Day, June 6, 1944.

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### **BOCCE RULES???**

By Joe Cortese

I was recently approached by Tom Bailey about an "Activity Day" event being scheduled at the clubhouse. He asked me to work with Matt Montemarano teaching Bocce. Tom then requested a set of rules that he could post and that's where the story begins.

Bocce is an Italian game and being Italian I can tell you, "we don't do rules so well". So I went to the internet and "Mama Mia" what I found! First, some crazies claiming bocce "originating in Egypt then passed down through Greece and Rome". Forget about it, on another site I found the truth, bocce "Developed into its present form in Italy"!

Next, I googled bocce's rules and found, Official Rules, Basic Rules, Standard Rules, Standard Association Rules, Regulation of Play, and Back Yard Rules. There were more but I quit looking because no two sets of rules said the same thing, now that's Italian.

So, I looked for commonalities on something as basic as the bocce court. The court can be made of natural soil, sand, grass, clay, crushed; ash, charcoal, stone, or oyster shells, artificial turf or asphalt. The court can be 12'x60', 13'x90 or 91', it can be marked with 4' lines, 10' lines, hitting lines, center lines and foul lines. "All balls must be thrown behind the foul line", "you can step on the foul line when throwing the ball", "you can cross over the foul line to the hitting line to "spock" the opponent's ball", or you can go completely crazy. Strike one.

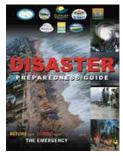
So surly something as crucial as scoring has to be consistent. The different rules state "absolutely" that games are played to 12 points or 16 or 21 although my family (from Italy) always played to 11. One site says, "must win by two points" another "never win by two points" (the second was in bold so they must be right!). One site said that if a ball is touching (aka. "kiss or baci") the pallino (object ball), it is worth two points. So much for consistency. Strike two.

By this time I was hoping that we could as least "play" the game without conflict between the rules but. The rules state to start the game you toss a coin or play rock, paper, scissors or throw for closest to the pallino. The winner gets to throw the pallino first or choose what color they want or several combinations of this depending on which rules you look at. The teams then

alternate throwing or uses the "nearest ball" rule, which are worlds apart. Then some rules say that if a ball hits the back board it is a dead ball, some that if you don't hit the pallino (or another ball) before hitting the back board (or even the side rails) it is a dead ball, and some rules have several combinations of the above. Please don't feel bad if you're confused, I thought I knew how to play the game and I'm confused. Strike three.

So, what did I do with Tom's request for a set of rules? I did what few Italian men would ever do, I went to see Matt who is a little older and much wiser than I and we came up with a simple set of rules that closely mirror how the game has been played in our community. I think I'll call them the Plantation Oaks Official International Bocce Rules and publish them on the internet.

# PREPARE NOW!



2021 hurricane season kicks off June 1 and runs through Nov. 30. Forecasters are calling for another above-average season with 20 named storms, nine hurricanes, and four major hurricanes. Don't wait, create a disaster plan now with the help of the Flagler County

**Disaster Preparedness Guide**. This guide is available in hard copy of digital form. Contact Dana or Bob Matlock 386-439-3443 or matlock@cfl.rr.com. today to get yours and start planning.





If you are enjoying receiving the POP each month, remember to thank not only the team of editors producing it each month (Dana Matlock, Betty Vandermyn and Bob Matlock) but also your Block Captains and assistants. The May newsletter was packaged by Jean Bowe, Carol Marchetti, Marlene

Anderson, Susan Hawksby, Linda Theriault and Karen Dolan. We can always use a few extra volunteers to deliver so if you're interested, please let me know.

Donna Copeland Block Captain Coordinator 704 886 7706

# WANDERING WEDNESDAY!

Nick and Toni Burnett



Our recent adventures took us to Daytona Beach where we enjoyed Krispy Kreme's Donuts and then a drive on the iconic beach there. It was a cool and windy day and yet, there were still a lot of people out. We were

surprised that you could actually park on the beach.

The next week we went to St. Augustine to the mall and did some shopping at Gander RV. We got donuts at the Portugal Bakery on the way and on the way back we stopped at the Metro Diner, our first time there!

The next week, after a trip to Krispy Kreme's and a stop at the Daytona Mall, we went to Tiger Bay. What an interesting and underutilized park! So many nice trails and parking. Even nice campgrounds and Indian Lake. In March, in the early peak Azalea season, we went to Palatka (after donuts at Publix) and spent a lovely morning at Ravine Gardens State Park. This is a favorite now! We plan to return here often. The trails are a bit rugged, a lot of up and down, but there is a road to travel around some of the park by car. We saw the road several times on the trails but did not drive it. We did get to see a friendly Rough Green Snake. A first for us and very exciting! They are non-venomous and extremely pretty. This one just crossed the path and posed for pictures. We stopped at Angel's Diner for lunch, another favorite, and ate at the park nearby.



Next, we stayed local, after Duck Donuts at the Daytona Mall we returned to Betty Steflik Park right in Flagler Beach. It has nice easy trails with a lot of boardwalk to observe birds and so many other wildlife.

In April we stayed local again, having donuts at Donnie's Donuts in Daytona and then returned on A1A to Michael Crotty Bicentennial Park (south of the High Bridge Rd)

where we found huge dog parks, one for big dogs and one for little ones. And parking for the beach. There are also several sports opportunities there from tennis to handball and more!

We had friends from Washington state who came to visit, and we treated them to Swillerbees (they'd been following us on FB so were eager to have donuts) and then walked Flagler Beach and had lunch at Captain's BBQ. We managed a trip to Bulow Creek State Park to see the Fairchild Oak. We also took them through the Bulow Sugar Plantation ruins.

We don't mention the Sugar Plantation often, we should since it is so close to us and is accessible on golf carts. There are some nice trails through there and the history is so amazing. We enjoy it often and never seem to stop learning new things when we go there.

Now we will head north to search for new experiences and donuts! See you in the fall.





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# WELCOME COMMITTEE

By Bob Matlock



Istill have not yet received my annual raise and because I am working on this Welcome Committee I don't qualify for unemployment. Of course, that is true for all the wonderful PORA volunteers who continue to keep doing their job

when the mandated restrictions allow them to do that. In the couple of years that I have been doing this, I have come to appreciate all the rewards it offers. Firstly, I get to greet and meet all our new residents. At this point, if you moved here in 2020, you might be thinking, 'Hey Bob, I moved here in 2020 and I haven't seen nor heard hide nor hair from you'. (I wonder where that saying came from). My reply to you is, you are right. My most important job in 2020 was to keep everyone in my sphere of relationships safe from the C-19 invasion. Recently, with shots in arm and mask on face, I have been able to start catching up on the 2020 visits while trying to keep up with the 2021 sales. [As you know the Reeds are extremely busy listing, showing, and selling homes. Aren't we fortunate to have their professional services?] Some new residents arrive with great happiness written all over their faces because of recent retirement or changes in their lives allowing them to spend more time with family or pursuing all those things on their bucket list. Others arrive with heavy hearts and great sadness due to personal loss. One of the more impressive features of our little community is that when one of our residents needs support others step in to fulfill that need.

Talent is something else that new residents bestow upon us. The other day when I met with a new couple, I discovered he oil paints. His etchings are hanging all over the place! She dabbles in stained glass. The fact that the soldering in her last effort fell apart is no problem because she read, in the P.O.P. about Joe Cortese, our resident stained glass expert. Joe will help.

So welcome to all of our new people, regardless of when, why or how you arrived here. If we haven't yet met, your day will come when I will call to make an appointment for us to get together. Thank you for your patience.



**NEW NEIGHBORS** 



**Biers, Daniel & Eileen,** 5 Winthrop Ln. Moved from Ballston Spa, NY



**Donohue, Donald & Lorraine,** 21 Tobias Ln. Moved from Palm Coast, Mother in Bear Creek



**Hauenschild, Olaf,** 52 Claremount Dr. Moved from Wappingers Falls, NY





# PAWS & CLAWS PATCHES

By Barbara Cerasa



Many years ago I lived in New Jersey in a town called Manasquan. All of the homes on my Avenue were around 100 years old. The ocean was a mile away and I had three or four churches within a few blocks. I had a cat named

patches. He was black with white patches near his eyes and a few on his body. He grew to be around 17 pounds and was an indoor-outdoor cat. He always came home to sleep at night in my basement. Patches liked the nice warm blanket I put near the oil burner for him to sleep on. In the day he would jump up on the cabinet that held our television. It was in the East window where it was nice and sunny. One Halloween night, when he was around 10 years old, he went outside and never returned home. I put an ad in the local paper and called the Police Department. Two weeks went by and I had no luck in finding him. Then one day hope came. My next-door neighbor, a minister, was outside on his back porch and heard a steady me-ow. He called me as he knew patches was missing. A friend visiting me at the time took my flashlight and went under the porch on his stomach where he heard the me-ow coming from. He found a 15-20 foot well and patches was at the bottom of it looking up. My friend got a laundry basket, tied a rope around it with food inside, and lowered it into the well. Within seconds patches jumped into the basket and was pulled up by my friend. Patches looked perfect, was not dirty nor hurt, lost no weight and seemed as happy as we were. I guess because of him being so heavy he lived off his weight and didn't die. After embracing him we got a cover and put it on top of the well. We all called this experience a miracle. Patches lived until he was 18 years old. I thank God every day that we were blessed to have him for eight more wonderful years.

# KNOW YOUR SIGNALS

By Dana Matlock



A friend contacted me by email last month after she witnessed a near tragic accident on the corner of Habersham Drive and Winthrop Lane. My friend was enjoying a morning cup of coffee when she looked up to see one of our residents on a

3-wheel bike coming up Habersham. The biker seemed unaware that there was a man on a motorcycle behind her moving into the left-hand lane to pass her. At that same moment the resident on the 3-wheeler, made a left turn onto Winthrop Lane, without giving any signal. Luckily, the man on the motorcycle was watching the bike rider carefully and was able to brake in time to avoid hitting her. The 3-wheel biker went on her way seemingly without realizing she had just barely escaped a potentially very dangerous accident. Thankfully the accident was avoided, and my friend could continue sipping her coffee and did not have to call 911 on that day.

As I read the email I began to wonder if I had always given a signal when I was riding around on my bike or golf cart. I feel so safe on our streets that I am not always mindful that there may be others behind me that need to know what I am planning to do. So, maybe a reminder that we all must be more aware of our surroundings and remember that all vehicles, including bicycles and golf carts, are required to use signals to indicate their intentions. Safety first my friends so we can continue to enjoy the "good life" we have here in Plantation Oaks.

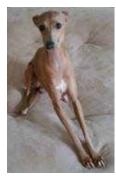




# BENTLEY'S TALE/A DOG'S STORY

By Bentley Vandermyn

This is Bentley's tale of his early adventures. This tale will be done as a trilogy or 3 parts. Each tale will be written from different perspectives of Bentley and myself, Betty Vandermyn. Parts 2 & 3 will be in July and August issues. Below is Part 1, Bentley's rendition.



Hi...my name is Benedetto Luigi Vandermyn otherwise known as Bentley Vandermyn. Yes, I am a dog, an Italian Greyhound, and I was adopted by Betty and Steve Vandermyn on June 12, 2016. However, I really adopted them, and it has taken me a while to train them. Such as my cuddles and rubs on a consistent basis, preparing

my food at my scheduled time and most important to give me treats, and treats and more treats. I have actually trained some of their friends too! Life is wonderful now, but it wasn't always this way. I've been told I've gone through quite a bit of trauma during my life, so this is my tale.

I was born on May 25, 2015 and spent my first year at a kennel/ farm in Georgia. My mom was "Amore Sweet Temptation" and my dad was "Erato's Love Song". I spent my first year with my doggie mom and dad as well as other canine friends. My new mom and dad came to adopt me in June of 2016. I was so scared as I really was not used to seeing many people and was never socialized or leash trained. I guess that should have been done during my first year which probably would have made everyone's life easier. They picked me up and they took me into a car and drove me to my new home in Florida. I walked into my new home scared to death and didn't know where to hide. They gave me love, encouraging words, lots of cuddles and tried to make me comfortable but I was so scared. They put a collar on me (never worn one before) and attempted several times to walk me on a leash. I was having none of that. I was shy and skittish... but not my fault because I was never leashed trained or socialized. So, then they put a vest on me instead of the collar to leash train me. Well, that didn't go well either. I heard something that scared me so bad that I struggled to get free. I somehow inverted the vest and got free and ran, and ran, and ran. I heard someone saying Bentley many times, but I had only had that name for 4 days,

so I continued to run. I've been told that I ran and wandered for 3 days before my mom came to my rescue. I must have gone through really scary places because no one thought I should have survived. But that's my mom's tale to tell in part 2. All I know is I'm glad mom rescued me, and I haven't left my mom, dad or home since.



# BENTLEY'S BEDTIME PRAYER



Now I lay me down to sleep,
The king-sized bed is soft and deep.
I sleep right in the center groove,
My human parents can hardly move,
I've trapped them close; we're tucked in tight.

And here is where I pass the night.

No one disturbs me or dares intrude,
Till morning comes and "I want food!"
I sneak up slowly to begin,
And lick and nibble my human's chins.
For mornings here, it's time to play,
I always seem to get my way.
So thank you Lord, for giving me
These human persons that I see.
The ones who hug me and hold me tight,
And shares their bed with me at night!



### WHEN I WAS YOUR AGE...

A LITTLE BIT OF DIRT NEVER HURT ANYONE! GO ASK YOUR MOTHER.

WERE YOU RAISED IN A BARN?
YOU DON'T KNOW WHAT HARDWORK IS!

### IT BUILDS CHARACTER.

DON'T MAKE me STOP THIS CAR! YOU'RE GROUNDED!

MONEY DOESN'T GROW ON TREES.



BECAUSE I SAID SO!
I'M NOT SLEEPING, I'M JUST
RESTING MY EYES.

# FEDERATION OF MANUFACTURED HOMWOWNERS

By James Pursley, Plantation Oaks FMO Rep



Who would have ever thought? Being a certified computer dummy (yes there is a certification for this, I researched it, but not on the computer). I changed my email address. I did something that was so bad that my technical support department, that would be my lovely wife Carol, could not fix what I had

done. So, we started all over again. My new email address is jpinvest129@gmail.com. Back to what I thinking, I lost some emails and contacts in the transition and was going through some notes and conversations I had recently with people in the home building business. I was a home builder for over 35 years. I still receive emails from companies that are in the construction industry. When I heard how much just lumber prices are, it should make us all be thankful that we are in our homes here in Plantation Oaks. The other thing I was thinking is we need to be thankful for our FMO. They do so much for us. The FMO is an organization in the state of Florida that monitors and advocates for the rights and interests of Manufactured Homeowners living on leased land. Through FMOs involvement, the Florida Manufactured Home Act. (Florida Statute 723). It was drafted and enacted in 1984. The FMO and FMHA (park owners) frequently submits changes to FS 723. FMO has had a huge impact on FMHA proposed legislation that would be harmful to manufactured homeowners on leased land by opposing those changes through negotiations.

In order to continue protecting our rights we need your support in joining the other FMO members of Plantation Oaks. Your vote does make a difference and supporting your FMO is the only way to make a collective difference in Tallahassee for all manufactured home parks residents. FMO cannot survive without an increase in membership and our lifestyle cannot survive without FMO.

FMO membership applications are available through me or you can join online by going to fmo.org. In the lower left-hand corner, under the blue bar (Member Area Login), click on "Not a member yet? "Click here to join "You can use a credit card. Dues are just \$25.00 for one year or \$65.00 for 3 years. Also, with the FMO membership you can obtain the Elite Cross Country Premium Roadside Service for \$35.00 per year.

Back to my original thoughts, the way prices are all over the map on homes we need to protect what we have with our homes here. FMO can help protect us from the park owners, and many other situations.

To close out I know you are saying he is not that stupid on the computer, he is hiding, or owes money to someone. Well fans I am telling the truth, I did mess up. So please put my new email address in your records. Until next time.

Contact me for membership or go to fmo.org. James Pursley, FMO Park Representative jpinvest129@gmail.com 386-986-9632

## THE SONG

by Tom Bailey



Once there was a song,
That went from place to place.
It spoke with love and kindness,
Proclaiming our Lord's grace.
The song found our community
When it came to us for rest.

It blessed all of us at Flagler Beach, And always gave it's best. We know about God's blessings, For our sisters and our brothers, He blesses us to overflowing, And we to pass it on to others.



## **SUMMER DINNERS**

by Chef Kevin Gallagher, MS, CEC



I don't know about you, but when the summer heat arrives, I am not one who wants to slave over a hot stove! The following recipe is not mine, but I love it just the same with a few adaptations here and there. It takes so very little effort, but the payoff is BIG!!!! If you love garlic, add more. If you like heat,

add more! It is so simple, but the flavors are huge. Enjoy!

### **Baked Feta Pasta**

This viral social media recipe is low-effort and packed with flavor. A simple pasta sauce full of salt, tang, acid and a little bit of spice is made from baking feta cheese, tomatoes, olive oil and crushed red pepper flakes until soft before mashing it all together with a fork. For a creamier texture, be sure to use Greek feta (which is



made from at least 70% sheep's milk) in lieu of fetastyle cheese made from cow's milk. Any pasta shape you have on hand will do, but I recommend a mediumlength pasta that holds onto the rustic sauce for optimal enjoyment. Servings: 4

### **Ingredients**

2 pints cherry or grape tomatoes, (17 1/2 ounces / 500 grams)

6 cloves garlic, halved lengthwise and crushed with the flat side of a knife

1/2 cup extra-virgin olive oil, divided

Kosher salt

1 block Greek feta cheese, (7 ounces / 200 grams)

½ to ¾ teaspoon crushed red pepper flakes

Freshly ground black pepper and Kosher salt

12 ounces medium-length dried pasta, such as campanelle, rigatoni, penne regate or just plain pasta Fresh basil leaves, for serving

### **Instructions**

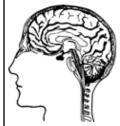
- 1. Position a rack in the middle of the oven and preheat to 400 degrees.
- 2. In a 9-by-13-inch baking dish, combine the tomatoes, garlic and 1/4 cup of the olive oil. Sprinkle with some salt and toss to coat. Place the feta cheese in the center of the tomatoes and garlic, top with the

- remaining olive oil, and sprinkle the entire dish with red pepper flakes and a little black pepper and another sprinkle of Kosher salt. Bake for about 40 minutes, until the garlic has softened, and the tomatoes have burst their skins.
- 3. Meanwhile, bring a large pot of salted water to a boil. Cook the pasta according to package directions until al dente. Reserve 1 cup of the pasta water and then drain the pasta (you really need to do this!).
- 4. Mash the feta and tomatoes with a fork and mix until evenly combined. Mix the sauce with pasta, adding the reserved pasta water to make a creamy sauce. Taste, and season with additional salt and pepper, if desired. To serve it as a side dish among bowls and top with plenty of basil leaves.

# TEST YOUR BRAIN

Submitted by John Mercurio

This is really cool



### ALZHEIMER'S EYE TEST

(I love this part. It's absolutely amazing!)

Count every "F" in the following text:

FINISHED FILES ARE THE RESULT OF YEARS OF SCIENTIFIC STUDY COMBINED WITH THE EXPERIENCE OF YEARS.....

HOW MANY 'F's?

Count them again.

WRONG, THERE ARE 6 -- no joke..

**READ IT AGAIN!** 

Really, go back and try to find the 6 'F's before you look down.

The reasoning behind this is the brain cannot process "OF".

FINISHED FILES ARE THE RESULT OF YEARS OF SCIENTIFIC STUDY COMBINED WITH THE EXPERIENCE OF YEARS.....

Incredible or what?

Anyone who counts all 6 'F's on the first go is a genius.

Three is normal, four is quite rare

# JUNE BIRTHDAYS:

		00112211		_ ~ •
1-June	Steven Cronin		16-June	Barbara Kohler
2-June	Sheryl Smith		16-June	Lynn Allspach
2-June	Helen Folloni		16-June	Roy Salthouse
2-June	Rita Epp		16-June	Gary Dickerson
3-June	Maude Streett		17-June	Donald Deater
3-June	June LaForge		17-June	Alice Davids
3-June	Nancy Cutright	( )	17-June	Flora Catalano
3-June	Valerie Clair	*	18-June	Thomas Dooley
4-June	Joyce Paine		18-June	Jerry Miller
4-June	Phillip Hageman		19-June	Jack Focht
6-June	Mary Jean Gucciardo		19-June	Scott Hader
6-June	Richard Baker		19-June	James Kelly
6-June	Martha Fortenberry		21-June	Anthony Conte
7-June	Deb Pate		21-June	Michelle Masscotte
7-June	Rick Bancroft		24-June	Javier Franco
7-June	Lois Vielmette		24-June	Ginny O'Hara
10-June	Carolyn McCoy		26-June	Bob Small
10-June	Mary Cromwell		26-June	Rita Schafer
11-June	Irene Audet		27-June	David Jackson
12-June	Mary Vandenberg		28-June	Anita Cameron
12-June	Nancy Lester	7	29-June	Barbara Sanchelli
13-June	Ruth Ann Seltzer		30-June	Judy Lothian
14-June	James Theriault	4-	30-June	Joyce Fitzgerald
14-June	Jean Dalton		30-June	Donald Clack

# **JUNE ANNIVERSARIES**

1-June	Nick & Toni Burnett	10-June	Russell & Ethel Patnaude
2-June	Anthony & Anna Conte	12-June	Richard & Jannette Smith
3-June	Gary & Lydia Paterno	13-June	Duane & Judy Waterman
4-June	Jack & Ella Focht	14-June	Bob & Susan Luz
4-June	Joe & Nina Raneri	25-June	Norm & Helen Wendorf
4-June	Fred Way & Joan Lainhart	25-June	Bill & Anne Kincade
5-June	Stanley & Michelle Masscotte	25-June	Rich & Claire Bencal
5-June	Art & BettyLou Cranston	27-June	Denny & Lucille Brooks
6-June	Frank & Diane Micalizzi	27-June	Jack & Tina Jeffe
6-June	George & Betty Shaver	28-June	Ray & Maureen Ruggiere
7-June	Ed & Helen Raynor	29 June	James & Janice Nichols
9-June	Robert & Susan Bataille		

We try hard to get it right. However, if we have missed your birthday or anniversary, or have the dates wrong, please contact Betty Vandermyn at elzbthvnd@att.net or Dana Matlock at dbmatlock@live.com so we can correct our information for the newsletter. Thank you!



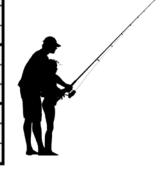
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# HAPPY FATHER'S DAY

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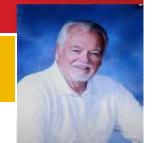
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