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## YEE-HAW, WESTERN NIGHT AT THE OAKS April 15, 2023



# Happy Father's Day

June 18, 2023

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## HERE WE GO AGAIN, PART 2

By Joe Cortese



Last month I wrote Part 1 of an article on how to prepare for the “dreaded hurricane season”, which is now upon us. Hopefully you’ve already come up with a hurricane plan and made some preparations. In this part of the article, we will talk about the preparations that Glenda and I make our hurricane plan and how to survive the aftermath of a storm. Glenda and I learned a lot (the hard way) in the aftermath of Hurricane Andrew (one of only 4 Category 5 storms to have ever hit the United States). Hopefully some of our ideas will help, but we are not experts so we strongly encourage you listen to the experts who will all tell you to have a plan.

**Plan 1.** When a storm is approaching, the first thing we do is evaluate the strength and likelihood of impact. If there is any chance of a strong storm hitting anywhere around us, we evacuate! We’ve made a list for prepping the house, important items we need to take and what we will need on the road. I keep this list on my phone and update them regularly so as not to stress out at the last minute. Our goal is “getting out of Dodge” quickly before the traffic is horrible and we have trouble finding lodgings. If the storm misses the house then the worse that happens is a short vacation. We’ve stayed in storms in the past (been there, done that) and found that there is little we can do by staying, except be miserable.

**Plan 2.** If the storm is Category 1 or less, and we stay and/or when we return after a storm has hit, we have prepared for several eventualities:

- **No Power.** We have a small Honda 2200-watt generator that will run for eight hours on one gallon of gas. This generator supplies enough power to run our garage freezer, inside refrigerator, television/internet (with all the attached gadgets) and fans, all at the same time, (during the day). At night it will run our 10,000 BTU window AC.
- **No Lights.** Our golf cart has a converter to produce household current. The cart has 6 deep-cell batteries that will run several LED lights, charge phone/tablets, plus run small fans for many days. We have lots of flashlights and batteries, enough candles to set the world on fire. Plus, we can use outside solar powered landscaping lights inside at night.
- **No water.** We have bottled water to drink but we also need lots of water for cooking and cleaning, so we take ice chests, put them on the kitchen

island/counter and fill them. We also fill the bathtubs to use for bathing and flushing the toilets (this is important).

- **Cooking.** Our generator will not run the stove or microwave so we have a propane camp stove plus the gas Bar B Q can be used to cook on.
- **Food, fuel and basics.** We start stocking up on extra supplies several months prior to June. If you’ve ever been in a store as a storm approaches, it makes a Christmas sale at Macy’s look like a walk in the park. Prep early!!

So, we live here in Florida and hurricanes happen! While we cannot control Mother Nature, we may be able to alter the outcome. We can board up our homes, buy supplies and make plans, but in the end, as Glenda and I learned in Hurricane Andrew, Mother Nature’s in control. So, the ultimate plan is to get out of harm’s way and survive. Choose wisely.



## SAVE THE DATE

Submitted by Donna Copeland



**Saturday July 22<sup>nd</sup> at 6:35pm** Daytona Tortugas Minor League Baseball Team will be supporting *Christmas Come True*. They bring Christmas to the children of Flagler County each year serving 150+ families and over 400 children. In June you will be able to purchase tickets through the link on the website, <https://christmascometrue.org/>. Three dollars from each ticket, and the 50/50 raffle at the game, will be donated to *Christmas Come True*. There will be a lot of other activities that evening so come and support this wonderful organization and show what a great community we are. I will post a flyer in the clubhouse in June with additional details. Looking forward to seeing our community at this game.



## MY FRIEND OLLIE

By Jo Kegel



In January, we were pet sitting at my house for a 2 year old dog for 2 weeks. This is Ollie. His face says it all. Some of you may know him. He's so cute and funny.



I'm not usually a dog person, nor do I have much experience owning one, but he won me over as he did his pet parents. He is a rescue dog, part Havanese & Bichon.

It took a few days to really get to know each other. He took me for long walks, pulling me along, sniffing and marking all along the way, as dogs do. But at least he got me off my butt to do at least 2 walks a day. I later learned to get it under control. He made a lot of new friends like Angus, Izoo, Muffin, and more. He's pretty popular here. Some people knew him by name.

He's smart too. He knows his way home from my house to the other side of the community. He would steer me in that direction on our walks. I had to turn him back.

He's also a thief. We couldn't leave shoes laying around, or anything else that you value. He didn't destroy them, just relocated them. I wear ponytails a lot and he would steal scrunchies right out of my hair! I found out that's a thing with him. If he got hold of something you didn't want him to have, he knew it. We would race around the living room, chasing after him, to no avail. I learned later to distract him with something else he might want and then I'd run to pick up the first object! He played a lot of games like that.



**ZOOMIES:** I didn't know what that was until Ollie would suddenly turn into a strange animal. He would challenge me back and forth and around in a fit of rampage like a crazy pup. I didn't know what was happening. Luckily, it lasted only a few minutes and then he was pooped out. Afternoon nap time was a blessing. By 7 p.m. he was ready for the couch or bed, (and so was I) and he'd let you know for sure. He slept all night long.



There are many small pups living here, and some large ones, enjoying the good life. I'm sure all the other pooches here are as well-loved as Ollie is. They really are furry friends.

Ollie taught me everything I now know about dogs in

two weeks. I grew to love him very quickly and he made me a little wiser and happier. I will miss visiting with him (and his snow-bird parents) this summer. **Remember to adopt, not shop.**

## WELCOME TO CHEAT NIGHT

By Jeanie Scionti



Now that summer is here, the beach is the place to be for a relaxing day of sand, surf, and a good book! Then, it's time to go home, and think, "Now I have to prepare a meal for dinner." That's when 'cheat' night comes into play.

The word 'cheat' can imply being deceitful or in this case eluding from what is really better for your health. However, there are times when one just wants a break!

I call this my 'semi-healthy' cheat! At least once, sometimes twice a month, I go to the freezer and pull out two "Healthy Choice" meals. Here is my recipe for 'cheat' night!

### Ingredients:

2 Boxes frozen "Healthy Choice Sweet and Sour Pineapple Chicken"

1 Bag frozen vegetable (peas, green beans, or broccoli)

1 Can of pineapple chunks (as a side dish or added to the meal)

Optional: If more chicken is needed, add a can of "Valley Fresh Chicken Breast"

### Directions:

1. Microwave each 'HC' meal separately on HIGH ... 4 to 4 1/2 minutes
2. Stir steamed food and sauce on each plate
3. Microwave the vegetables; add to each meal ... if desired

Dinner is served!

Note: I also use the Healthy Choice Sesame Chicken. I have checked most of their pre-cooked meals and found that these two dinners have the least amount of salt.



550 mgs. Sodium



460 mgs. Sodium

## LIGHTER SIDE

Submitted by John Mercurio



I saw an ad for burial plots, and I thought: "That's the last thing I need!"

Need an ark? I Noah guy.

How does an attorney sleep?

First he lies on one side, then he lies on the other side.

I have a few jokes about unemployed people, but none of them work.

How do you make holy water? Boil the hell out of it.

Will glass coffins be a success? Remains to be seen.

What's the difference between a hippo and a Zippo? One is really heavy and the other is a little lighter.

Two windmills are standing in a wind farm. One asks, "What's your favorite kind of music?" The other says, "I'm a big heavy metal fan."

Hear about the new restaurant called Karma? There's no menu - you get what you deserve.

I went to buy some camouflage trousers yesterday but couldn't find any.

What do you call a bee that can't make up its mind? A maybe.

I tried to sue the airline for losing my luggage. I lost my case.

When everything is coming your way, you're in the wrong lane.

She had a photographic memory but never developed it.

Is it ignorance or apathy that's destroying the world today? I don't know and don't really care.

I wasn't originally going to get a brain transplant, but then I changed my mind.

Which country's capital has the fastest-growing population? Ireland--everyday it's Dublin.

My ex-wife still misses me. But her aim is starting to improve.

The guy who invented the door knocker got a no-bell prize.

I used to think I was indecisive; now I'm not so sure.

Sleeping comes so naturally to me; I can do it with my eyes closed.



## US ARMY CELEBRATES 247<sup>TH</sup>

By Bob Matlock

This year the U.S. Army celebrates its 247<sup>th</sup> birthday.



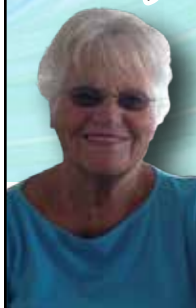
It was commissioned by the Congress on June 14, 1775. It is the oldest and largest branch of the U.S. military establishment.

If you do the math, you realize that the Army is older than the United States. I was enjoined by my uncle (Sam) in July of 1961 because I was AWOL from my ROTC obligation (long story) and he, I'm sure, decided it was his obligation to make sure I fulfilled mine. My induction into the U.S. Army happened about 186 years after the Army was formed. The difference between an inductee's skill requirement at that time and mine was he had to be an expert rifleman and I only had to show up. I soon learned that I would be taught skills to fill whatever needs the Army had at that time. The inductee's service requirement in 1775 was one year. Mine at the time of signing up was two years. My time became three years because my ultimate assignment to the U.S. Army Hospital in Berlin, Germany convinced me to re-up for another year. My medical training and my typing skills (I could type 100+ wpm) got me the jobs of the Physical Exam Section and the Medical and Surgical Clinics at the hospital. For the exams I drew blood samples, collected urine samples and recorded the doctor's conclusion as 'fit or not' for rotation or discharge. In my daily work I only had to deal with doctors and sometimes nurses. The city of Berlin offered excellent entertainment, food and beer for us to savor.



Every branch of military service is represented by someone here in Plantation Oaks. Regardless of what branch of service was served in, I am sure that every one of our veterans is proud of their association with their branch of service. Go Army!

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## CO-ED DOUBLES TOURNAMENT

By Tom Greene



The Spring Co-Ed Doubles Tennis Tournament was held May 6, 2023. Plantation Oaks residents fared well as Don Hamel finished first in his bracket and Lisa Etherington tied for second in her bracket. Other Plantation Oaks participants were Lynn Ceman and Tom Greene. Watch for further information about the Fall Tournament.



Don Hamel



Lisa Etherington



Lynn Ceman



Tom Greene

## TRIVIA CHALLENGE

By Rich Bencal



Welcome back to the part of the POP that both tests your knowledge and has you saying "I didn't know that" at the same time. Once again, I have researched very important but insignificant facts of various subjects. Good luck with the questions and don't let the heat bother you too much. As always, the answers will appear on another page of the POP. In finishing, I wish everyone a great summer no matter where you are, and for us here at Plantation Oaks, let's stay active and support PORA, your resident's association.

## TRIVIA QUESTIONS

1. What is the spot on a die called?
2. Where was the first umbrella factory in the United States?
3. How many states border the Ohio River?
4. What is the world's longest river?
5. What US state has the most volcanos?
6. What US state has the most malls per square mile?
7. What 7 MLB franchises have never had a 100-win season?
8. Where was the first pay phone in the US placed?
9. Who was the first actor to receive an Academy Award nomination posthumously?
10. When was the Supreme Court of the US established?

## ROAD KILL COLE SLAW

By Russ West



A while back, two of our residents went exploring the westernmost nether regions of Bunnell. We visited Haw Creek Park where we encountered an all-too-friendly squirrel who politely, but persistently, begged to be taken home. We also traveled dirt roads surrounded by nothing but cabbage fields with open trucks loaded to the brim with the winter crop of cabbage. Back on the paved roads, returning to civilization, we spotted four heads of cabbage by the roadside that had fallen from one of the trucks. We thrifty Yankees thought "what a lucky find", and retrieved the heads. But what to do with four heads of only slightly bruised cabbage?

"If you chop the cabbage, I will make a big, big batch of cole slaw that we can pass out to our friends." Voila! Carollee's *Road Kill Cole Slaw* was born. The recipe follows. *Russ West, Cabbage finder*

### Road Kill Cole Slaw

By Carollee Eppinger

- One head of finely shredded cabbage or more
- Mayonnaise 1 cup
- Canned evaporated milk 1/4 cup
- Vinegar cider or white 1/4 cup
- Powdered mustard spice 1 teaspoon
- Celery seed. or celery salt - a shake or two
- Onion 1 (small only if you want to).

Use a blender or mixer to liquify all. Increase per cabbages found on roadsides.



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### JUNE BIRTHDAYS

- |                        |                       |
|------------------------|-----------------------|
| 1 Roxanne Dalrymple    | 13 Mary Brown         |
| 1 Steven Cronin        | 13 Ruth Ann Seltzer   |
| 2 Sheryl Smith         | 13 Bob Vanderbrink    |
| 2 Helen Folloni        | 14 Jean Dalton        |
| 2 Rita Epp             | 15 Ray Stipanovic     |
| 2 Frank Messina        | 16 Barbara Kohler     |
| 3 Maude Streett        | 16 Lynn Allspach      |
| 3 June LaForge         | 16 Roy Salthouse      |
| 3 Nancy Cutright       | 16 Gary Dickerson     |
| 3 Valerie Clair        | 17 Donald Deater      |
| 4 Terry Byers          | 17 Alice Davids       |
| 4 Joyce Paine          | 17 Flora Catalano     |
| 4 Phillip Hageman      | 18 Thomas Dooley      |
| 6 Mary Jean Gucciardo  | 18 Jerry Miller       |
| 6 Richard Baker        | 21 Anthony Conte      |
| 6 Martha Fortenberry   | 21 Michelle Masscotte |
| 6 Larry Grooms         | 24 Ginny O'Hara       |
| 6 Ellen Strebblow      | 26 Bob Small          |
| 7 Deb Pate             | 26 Rita Schafer       |
| 7 Rick Bancroft        | 28 Anita Cameron      |
| 9 Bob McDonald         | 29 Barbara Sanchelli  |
| 10 Carolyn McCoy       | 30 Judy Lothian       |
| 12 Mary Ann Vandenberg | 30 Joyce Fitzgerald   |
| 12 Nancy Lester        | 30 Donald Clack       |

- 10 Russell & Ethel Patnaude
- 12 Richard & Jannette Smith
- 13 Amy & Ray Stipanovic
- 14 Bob & Susan Luz
- 20 Guy & Linda Capuano
- 25 Norm & Helen Wendorf
- 25 Bill & Anne Kincade
- 25 Rich & Claire Bencal
- 27 Denny & Lucille Brooks
- 27 Joe & Roxanne Dalrymple
- 27 Jack & Tina Jeffe
- 29 Jim & Jan Nichols

*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](mailto:dbmatlock@live.com)*

### *Welcome New Friends* *We are happy you are here!*



**Margaret Arnold**  
19 Chatsworth Lane  
A native Minnesotan, but moved here from Palm Coast where her son lives.

**Steve & Norma Loughnan**  
37 Winthrop Lane

From Plattsburgh, N.Y.  
They will be moving in next month.  
*(No picture available)*

**James & Mary Rago**  
96 Habersham Drive

They have lived and worked in the Daytona and Palm Coast areas but hail from Connecticut.  
*(No picture available)*



**CONGRATULATIONS!**  
**66 YEARS**  
**ANTHONY & ANNA CONTE**

### JUNE ANNIVERSARIES

- 1 Nick & Toni Burnett
- 2 Anthony & Anna Conte—66 Years!
- 3 Gary & Lydia Paterno
- 4 Joe & Nina Raneri
- 4 Fred & Joan Lainhart
- 5 Stanley & Michelle Masscotte
- 5 Art & Betty Lou Cranston
- 6 Frank & Diane Micalizzi
- 6 George & Betty Shaver
- 7 Ed & Helen Raynor
- 9 Robert & Susan Bataille

### CONCEAL GRAY ROOTS WITH EYE SHADOW!



*Beauty Tips by Terry Johnson*

Hair growth is so sneaky ! One glance at your roots and it seems as though you can make it a few more days without retouching them....then an hour later - boom, there's an inch worth of grays! Here's how to mask them in a flash. Dip an eyeshadow brush into a matte eye shadow similar to your natural root color (it blends in best with hair) and dust onto grays along the scalp or hairline; set with hairspray to lock in the color. The shadow's fine, powdery texture creates a natural and seamless cover that masks grays instantly. What's more, the shadow can also be used to camouflage any sparse spots around the hairline or temples- tricking the eye into seeing a thicker, fuller head of hair!



# HOW I MET MY HUSBAND

By *Jeanie Scionti*



I actually met my husband twice before we were married. The first time was in the spring of 1958: we both attended the same elementary school. At that time, I was finishing seventh grade while he was preparing to graduate from the eighth grade.

One day, during the second half of the school year, Thomas was fooling around in the schoolyard with his buddies. They had dared him to shimmy up some swing set poles. It was a challenge that he took on with zeal. He reached the top, and satisfied with his accomplishment, headed down loosening his grip on the poles. A friend shoved him, and the next thing he remembered, he was on the ground with not one, but two broken arms.

A few months later, it was time to take his final school examinations. It was impossible for him to write with both arms in forearm length casts, so the school principal decided that a seventh-grade student who exhibited fine penmanship should write the exam for him. I and another girl were chosen.

We two girls were introduced to Thomas Scionti. I looked at him and fell in love. The principal told him to pick one of us to be his 'secretary.' I stood there anxiously waiting; he chose the other girl. I surmised that he picked her because she was very pretty.

My ordinary life goes on until September 1965. My girlfriend and I had been going into a very popular bar called "Vinny's Happy Landing." You could say that "Vinny's" was today's, 'match.com' for college kids. Unfortunately, we were not 'landing' any dates. Finally, I came up with a plan. I decided I would bring my college math book (guys love math) with me to this crowded establishment. We sat at a table while I pretended to do homework. I told my girlfriend that on this night I would get a date. She looked at me bewildered and said sarcastically, "sure, just by doing homework in a bar". One half-hour into this pretense, a young fellow came by and sat next to me. He asked what I was doing. Without looking at him, I said, "my homework." He replied, "Of course you are, but would you like to dance?" I looked at him and realized that he was the boy in grade school that had broken his arms! I was surprised and happy to see him. As he and I stepped out on to the dance floor, I looked back at my girlfriend and said with satisfaction, "I told you it would work."

Six months later, on the night he asked me to marry him, I refreshed his memory on our first meeting, and asked why he chose the other girl and not me in grade school. He answered, "I chose her because I was best friends with her brother." He then added, "This time I chose you!"



## Ladies Luncheon

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# FEDERATION OF MANUFACTURED HOME OWNERS (FMO)

By James Pursley, Plantation Oaks FMO Rep



Hello everyone, hope this finds everyone well. I was reading one of my trade-magazines, construction related. It said that a lot of us homeowners forget or just don't get around to it to do some basic maintenance on our homes. Please don't take it the wrong

way. I'm not accusing any one of not doing these projects. I'm guilty myself. But they did a national survey and these were the top five overlooked maintenance projects. These are simple projects and inexpensive also. Here goes.

1. Replace your furnace filter. Your filter works every time your a/c and furnace go on. Especially if you have pets.
2. Seal gaps with caulking around windows and doors. All homes, manufactured or stick built, usually will settle. Not trying to scare anyone but a home can settle just the least of an inch and it could break the seal around the doors and windows.
3. Take care of your appliances. They do the heavy lifting for us. Be sure to read your manuals to get the correct limitations of your certain appliance. One appliance that you really need to keep working at all times is your blender. (Mixed drinks.) Just a thought.
4. Clean your gutters. Please get a professional to do this. Not fun to fall off a ladder. Even though you may not have any trees around you would be surprised at the buildup that collects in them over time.
5. Rake away leaves and debris from the perimeter of your home. Moisture and water can wear out a home nearly anytime. Not to mention bugs and other vermin.

I hope this helps. Being a retired contractor, I still forget to do everything in a timely manner. By no means am I suggesting a person or a product to get these projects completed, but the internet has a lot of information. If you do not do computers, your local hardware store can certainly help.

Another thing that really needs to be on that list is the FMO, Federation of Manufactured Homeowners. It is a must have to keep us homeowners informed of what changes are being made to the laws that offer us some protection. The FMO works constantly to make our lives less stressful. To join, call or text me, James Pursley, your Park Representative, 386-986-9632. Or,

better yet, go to [fmo.org](http://fmo.org) where you can pay with a credit card. The price now \$25.00 for 1 year or \$65.00 for 3 years. For the first time in over 10 years FMO dues on August 14, 2023 will increase from \$25.00 to \$30.00 and \$65.00 to \$75.00, respectively. Join now and you will have enough to up-grade that blender.



Well, until next time, I've got to go service my blender. Take care, James

## PORA MONTHLY COFFEE – May 9, 2023

CERT Team & PORA presented *Fire Extinguisher Training for Residents*. Conducted by Flagler County Fire Rescue.



Photographs by Phyllis Holdsworth

## THE BELMONT STAKES

By Chef Kevin Gallagher MS, CEC



The 155th Running of the Belmont Stakes in Elmont, New York will be June 10, 2023. The oldest and the grand finale of the Triple Crown (which includes the Kentucky Derby, Preakness, and Belmont Stakes), the Belmont Stakes was first run in 1867.

Also known as the “Test of the Champion,” it is the longest race, at 1.5 miles. This is the ultimate test of endurance for competing horses, and whether you are the betting kind or not, this event is absolutely electrifying to watch!

Just like Kentucky Derby, throwing a Belmont Stakes viewing party is the perfect way to commemorate this thrilling local event. You need to know: **Who:** 3-year-old Thoroughbreds; **What:** The 147th running of the Belmont Stakes; **When:** Saturday, June 10, 2023; **Where:** Belmont Park, Elmont, N.Y.; and **Television Coverage:** NBC 4:30 – 7 p.m. ET with post time expected at 6:50 PM.

The Belmont Stakes has named their signature cocktail the Belmont Jewel. Here's the recipe, which was found on the official Belmont Stakes website.

### Belmont Jewel Cocktail

1.5 oz Knob Creek Bourbon

2 oz lemonade

1 oz pomegranate juice

Add all ingredients into a shaker with ice and serve in a rocks glass.

For fun foods to serve, what better way to stay in an “Empire State of Mind” than by bringing some of New York's finest foods to the table at your watch party! Here are some quick dishes that are sure to be a hit — New York Pizza Roll Ups, Classic Sabrett’s Hot Dogs and New York Style Cheesecake Bites.

### New York Pizza Roll Ups

2 pizza crust, cans refrigerated

2 tsp granulated garlic

2 tsp Italian Seasoning

1 cup pepperoni, sliced and chopped

½ cup EACH shredded mozzarella and shredded fontina, mixed

½ cup Parmesan Cheese

Your favorite marinara or pizza sauce for dipping

### **Instructions**

Preheat oven to 425 °F On a floured surface, roll out each pizza crust. Evenly sprinkle granulated garlic and

Italian seasoning over each crust (1 tsp of each per crust). Top each crust with 1/2 a cup of pepperoni and 1/2 a cup of shredded cheese, making sure to leave a 1/2-inch border around the crust.

Top each roll with 1/4 cup parmesan cheese.

Starting at one of the shorter ends, roll each crust into a tight log. Slice each roll crosswise into one-inch sections.

Place the slices on a lightly greased baking sheet and bake for 10-12 minutes or until tops are lightly browned and cheese is bubbly.

Serve with your favorite marina or pizza sauce for dipping.

### New York Style Cheesecake Bites

#### **Graham Cracker Crust**

1 1/4 c graham cracker crumbs; from 9 full-size crackers (18 squares total)

1/4 c sugar

1/3 c (5 tablespoons plus 1 teaspoon) butter, melted

#### **Cheesecake Filling**

2 pkg cream cheese, softened (8 oz each)

3/4 c sugar

3 Tbsp plus 1 teaspoon all-purpose flour

1 tsp finely grated lemon zest

1/2 c sour cream

1/4 tsp vanilla

2 lg eggs



**Topping** - Your favorite fruit pie filling

#### **Directions:**

Crust ingredients in a bowl.

1. Stir together crust ingredients. Press 1 tablespoon into the bottom of mini muffin liners. You just want the crust to cover the bottom of the liner. You'll probably have some crust leftover. Bake crusts for 6 minutes at 325 °F. Allow crust to cool. (Turn up the oven for cakes to 350 degrees.)
2. Beat together cream cheese, sour cream, sugar, flour, and zest with an electric mixer until smooth. Add vanilla, then eggs, one at a time, beating on low speed until each ingredient is incorporated. Scrape bowl down between additions.
3. When the filling is very smooth, fill mini muffin liners.
4. Bake cheesecakes for 20 minutes at 350 °F. The tops will be puffed and slightly cracked when done.
5. Allow to cool in pan for 5 minutes and then remove to wire rack to cool to room temperature. Chill until ready to serve (at least 2 hours). Top each with your favorite pie filling before serving.



## SOCIAL COMMITTEE NEWS

By John Clabaugh & Patty Watkins



Join us for our Social Committee meetings the first Monday of each month at 2 PM. See you there!

### JUNE EVENTS:

(Check out the calendar of events on [ourpora.org](http://ourpora.org) for more details and activities).

**June 3** - No Breakfast this month

**June 5** - Social Committee Meeting 2:00 PM

**June 12** - Monthly Coffee - Guest Speaker (Topic is Alzheimer)

**June 16** - Monthly Dinner cooked by the Ladies for Father's Day. Details to follow.

### Upcoming Future Events:

*If you have questions or would like to help, please contact the chairperson for more information.*

**4<sup>th</sup> of July** - Low Country Boil (Chair: Ken Pate 912 398-9943 & Gary Watkins 386 986-6245)

**October 14** - Elvis Night (Chair: Gary Watkins 386 986-6245)

**December 7, 8, 11, & 12** - Plantation Oaks House Christmas Tour. (Chair: Pam Wiggins [pwiggins14@gmail.com](mailto:pwiggins14@gmail.com))

**December 16** - Christmas Tree Trimming Pajama Party. Coordinators: Betty Vandermyn & Patty Watkins

**No dates set yet for the following, but upcoming events discussed:**

**Golf Cart Derby** (Chair: Ollie 978 468-3800)

**Chili Cook Off** (Need Chairperson)

**Casino Night** (Chair: Patty Watkins 386 986-6245 & John Clabaugh 570 772-2499)

**Scavenger Hunt** (Halloween) (Chair: Cindy Easter 618 558-9976)

**Murder Mystery Dinner** (Chair: Deb Pate 912 398-9943)

### Regular Scheduled Activities:

**Water Aerobics:** Monday, Wednesday & Friday, 10 AM

**Line Dancing:** Wednesdays

Beginners 1:00 PM

Advance 1:30 PM

**Bingo:** Wednesday 5:45 PM - 9:00 PM

**Shuffleboard:** Thursday 9:30 am

**Horseshoes:** Friday 4 PM

**Yoga:** Tuesdays, 1:00 PM, \$10.00

## PLANTATION OAKS RESIDENTS ASSOCIATION (PORA)

By Gary Watkins, President



With the coming of June, we say goodbye to our many snowbirds that have left, or are leaving, to head back north. As always, we wish them a safe trip and that all is well for them while they are up north. Here at Plantation Oaks, we remain busy. The social club

is planning many great events in the months coming. As I have stated in the past, it takes volunteers, our neighbors, and friends, to be able to have a social club and to put on our great events here. So, remember that the social club meets the first Monday of each month at 2 PM at the clubhouse. Our great cooks have put on some fantastic dinners for us and will be taking a short hiatus this summer. Presently I am working with our tech guy, Jim Nichols, to provide PORA residents who can't get out, and our snowbirds up north the opportunity to view our Board of Directors Quarterly meetings via Zoom. The plan will also be to record the meetings and post them on our website so they could be viewed at any time. Prior to the meeting we will provide PORA members information on how to view meetings via Zoom. Remember, this is a work in progress. By the way, this idea came from one of our snowbird residents so I can't take the credit for coming up with this great idea.

In finishing, I wish everyone a great summer no matter where you are. For those of us here at Plantation Oaks, let's stay active and support PORA, your resident's association.

### PORA 2023

#### Plantation Oaks Residents Association

#### BOARD OF DIRECTORS

**President - Gary Watkins**

386-986-6246 - [gwatty62@cfl.rr.com](mailto:gwatty62@cfl.rr.com)

**Vice President - Betty Vandermyn**

860-461-5392 - [elzbthvnd@att.net](mailto:elzbthvnd@att.net)

**Secretary - Phyllis Holdsworth**

862-266-1397 - [phyllisholdsworth@gmail.com](mailto:phyllisholdsworth@gmail.com)

**Treasurer - Janice Randolph**

203-521-6288 - [janlee9@yahoo.com](mailto:janlee9@yahoo.com)

**Director - Ray Neeb**

386-439-3574 - [quasarkid20n@bellsouth.net](mailto:quasarkid20n@bellsouth.net)

**Director - Leonard Gucciardo**

516-729-7930 - [mrbreeze05@icloud.com](mailto:mrbreeze05@icloud.com)

**Director - Maureen O'Hara**

386-986-8535 - [gizmo.072015@gmail.com](mailto:gizmo.072015@gmail.com)

## CHAIR VOLLEYBALL (Beachball)



**2<sup>nd</sup> and 4<sup>th</sup> Thursday  
of Each Month - 1 PM  
(Thursdays, June 8 & 22)**

**Come and Try Out This New Fun  
Activity in The Clubhouse**



## SUMMER SOLSTICE

Sunrise is at 10:57 am on Wednesday, June 21, 2023. In terms of daylight, this day is 3 hours, 17 minutes longer than the December solstice. In most locations north of the equator, the longest day of the year is around this date.

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## POP ON THE WEB

To view or print current or previous *POP* newsletters go to the PORA website, [ourpora.org](http://ourpora.org) and click on Contacts/Links/*The POP*. If you are unable to reach this site you can also access all of the publications on [www.4communitymedia.com](http://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 the newsletters published so far.

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## FMO MEMBERSHIP DUES INCREASE

For the first time in over ten years, FMO dues will increase. Effective August 14, 2023, the annual membership dues will increase from \$25 to \$30 and the three-year membership dues will increase from \$65 to \$75. If you are within 60-days of your renewal period, you may renew at the current rate. However, if your membership is not up for renewal until mid-October, you will need to renew at the new rate. You will receive an invoice with the revised amount as you get closer to your renewal date.



Thank you for your continued support,  
Dana Matlock, FMO Park Rep

## PLANTATION OAKS Federation of Manufactured Homeowners (FMO) Representatives

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



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HAPPY

**Father's**

DAY