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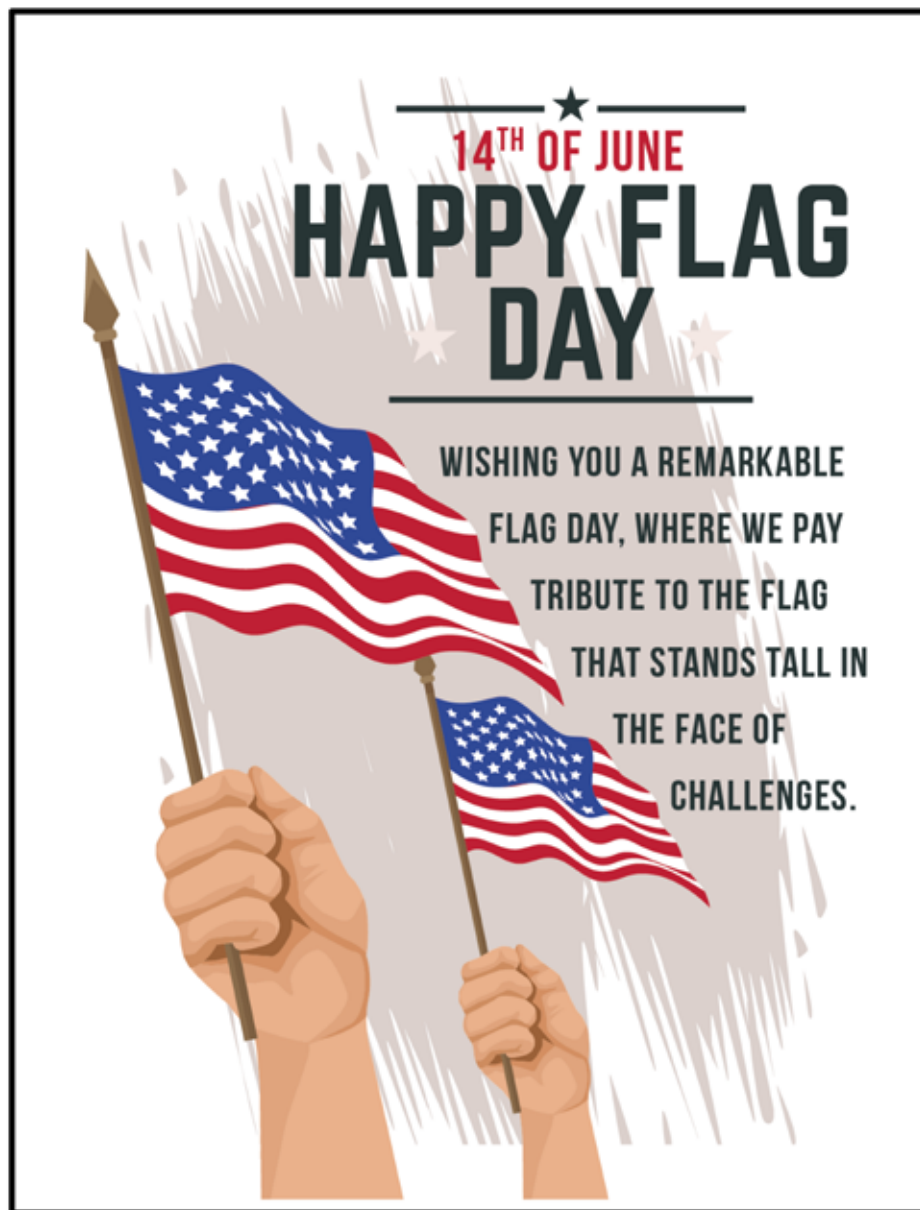
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On **June 14**, the nation pauses to honor the American flag—its history, its symbolism, and the generations who have carried it forward. From its earliest days as a rallying banner to its place in our homes and communities today, the flag remains one of our most enduring national touchstones. *Continue to page 3 for the full Flag Day story and a quick guide to proper flag display etiquette.*



Sunday
June 21, 2026

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FLAG DAY: SHOW YOUR COLORS!

By Kevin Gallagher



Every June 14th, the U.S. pauses for a holiday that's easy to overlook but surprisingly rich in meaning: **Flag Day**. It's not a federal holiday, there are no parades on every corner, and it rarely commands the attention of the bigger June celebrations. But in its quiet way, Flag Day honors one of the most enduring symbols of the America.

The date marks **June 14, 1777**, when the Continental Congress approved the design of the nation's first official flag. The resolution was brief — just a single sentence — but it established the now-familiar pattern of stars and stripes that would evolve as the country grew. At the time, the United States was still fighting for its independence, and the flag served as a rallying point for a nation still imagining itself into existence.

Flag Day as we know it didn't take shape until more than a century later. In the late 1800s, teachers and civic groups began holding ceremonies to teach students about the flag's history and symbolism. The idea spread, and in 1916 President Woodrow Wilson issued a proclamation establishing June 14 as a national observance. It became an official holiday in 1949.

Today, Flag Day is less about spectacle and more about reflection. It's a moment to consider what the flag has represented across generations — unity, struggle, aspiration, and the ongoing work of building a country that lives up to its ideals. The spirit of the day is simple: gratitude, remembrance, and a sense of shared identity. The American flag has changed many times since 1777 with stars added, and proportions refined but its core meaning has remained remarkably steady. It's a symbol that belongs to everyone, not because it's perfect, but because it represents a nation always striving to be better. Flag Day invites us to pause, look up, and remember that the story of the United States is still being written — by all of us, together.

Caring for the flag is part of honoring it. When flying the American flag outdoors, it should be raised briskly, lowered respectfully, and illuminated if displayed at night. The flag should never touch the ground, and in wet or stormy weather it's best to bring it inside unless it's made for all-weather use. If your flag becomes worn or faded, it should be retired with dignity — many local veterans' groups and fire stations offer proper disposal. A well-kept flag not only shows respect, it adds a quiet sense of pride to our home and community.




Gettysburg Flag Works
www.gettysburgflag.com


ALL THAT YOU NEED TO KNOW

HOW TO HANG AN AMERICAN FLAG VERTICALLY


THE CANTON (STAR FIELD) IS ALWAYS AT THE TOP



WHEN HUNG ON A WALL, THE CANTON IS ALWAYS TO THE OBSERVERS LEFT




WHEN BEING HUNG OVER A STREET, THE CANTON POINTS NORTH OR EAST




The canton points **NORTH** when hanging the flag **parallel** to a street that runs north to south or **EAST** if the street runs east to west.
The canton points **EAST** when hanging the flag **perpendicular** to a street that runs north to south or **NORTH** if the street runs east to west.

THE CANTON SHOULD BE PLACED AT THE PEAK OF THE STAFF UNLESS THE FLAG IS AT HALF STAFF.



FOR HIGH QUALITY AMERICAN FLAGS & HARDWARE VISIT:
GETTYSBURGFLAG.COM

FOR INFORMATION LIKE THIS AND MORE,
SIGN UP TO OUR NEWSLETTER AND FOLLOWS US:



Information sourced from wikibow and usflag.org

BOOK CHAT!

By Cathleen Niedhammer

The 2026 spring book chat season was wrapped up with a well-attended group! We read, "Wish You Were Here," by Jodi Picoult. Written during the time of the pandemic, it tells a powerfully evocative story of resilience and the triumph of the human spirit. It is a human look at the pain, losses, heartbreak, grief, loneliness and isolation experienced by people as the horrifying nightmare of COVID-19 took hold and shut down most of the world. We had a great group of friends and neighbors enjoying this chat! Her book reminded us of past and different adventures from different perspectives of life! Thank you to all of those who attended.

Special thanks to MUREX for graciously donating books for our little library, so everybody in our community has an opportunity to enjoy the love of reading!

Looking forward, our summer read will be, "Clan of the Cave Bear," by Jean M. Auel. This will wrap up the spring 2026 season.

Looking forward to our fall season, we welcome everyone to attend to discuss and enjoy fellowship thru literature! Thanks, and see you in September!



Beauty Tip!

Is your foundation making fine lines look worse?



SOLUTION: First, mix your foundation with a drop of facial oil (or even olive oil in a pinch) before applying. This keeps the formula from drying out, cranking and settling into fine lines and wrinkles. Then use a damp makeup sponge to gently press it onto the skin - the foundation melts right in for a smoother more radiant finish that lasts all day.

CERT NEWS

By Donna Bruno



Your Plantation Oaks CERT Team's first annual Yard Sale was a tremendous success! Thank you to everyone who donated, purchased items, and volunteered their time to help make the event possible. We also thank PORA for providing a grant that allowed CERT to purchase radios and improve our emergency communication capabilities.

Those upgraded communications were utilized during our second round of smoke detector installations with the Red Cross on April 18. Together, we completed installations in 114 homes, with many residents receiving two or three smoke detectors to improve household safety.



CERT has also received a donated command trailer that will serve as a mobile command center during emergencies. The trailer has been stocked with medical and safety-related supplies, and a donated Starlink system has been installed to provide backup communications when needed.

Recently, CERT sponsored the **Safe Driving Techniques for Seniors** program presented by Donna Ahnert from the Red Cross. Twenty-eight residents attended the interactive session, which included thoughtful exercises and valuable safety information. CERT training classes began May 5, with two residents currently participating. The next training session is planned for September.

Earlier this year, Plantation Oaks CERT was reorganized to strengthen community emergency preparedness. CERT is a FEMA-developed program that trains volunteers in disaster preparedness and basic emergency response skills.

To learn more, **join us at our next meeting on June 16 at 10:00 AM.** Watch for announcements.

For additional information: po.cert2026@gmail.com

DID YOU KNOW?

Juneteenth, celebrated on June 19, 2026, marks the 161st anniversary of the end of slavery in the United States. This federal holiday commemorates June 19, 1865, when Union soldiers arrived in Galveston, Texas, bringing news that the Civil War had ended, and all enslaved people were now free—**two and a half years after** the Emancipation Proclamation!

RIP ONE OUT...NOW THERE ARE TEN!

By Jeanie Scionti



Each year when we arrive in Florida for our winter break, our first stop is my sister's house. I usually find her in her yard, red-faced and angry trying to manually pull out what seems to me a very lovely mass of green bushes with dense clusters of red berries. At other times she is off volunteering somewhere in Flagler County in different parks pulling out what she refers to as the horrible Brazilian pepper tree. She chops, cuts, pulls determined to outsmart this invasive plant. I asked her why she is so committed to destroying these lovely "holly-like" bushes. She replied, "Are you serious?"

It turns out that the Brazilian pepper tree might appear like a festive little shrub, but in Florida it is a 'chaotic' villain. I heard that one homeowner planted just one as a decorative touch. A few years later it had spread not only across their yard but into the neighbor's lawn.

The cute Christmas plant turned into a botanical invasion. Birds love the berries and replant them everywhere via droppings. There is a running joke: "You don't plant Brazilian pepper trees. The birds plant them for you."

Intrigued by these remarks and still thinking I would like one or two myself, I decided to do some research on how this beautiful and yet awful shrub came to the United States.



"Imported from South America in the 1840s, the Brazilian pepper tree quickly spread into natural areas, taking over native tree hammocks, pine flatlands, and mangrove forest communities. Once

called "Florida holly" for its bright red berries, Brazilian pepper branches were often used as Christmas decorations in Florida.

Spreading over 700,000 acres in south and central Florida, the Brazilian pepper tree is one of the most aggressive and widespread invasive plants in the state. It displaces native vegetation with a high growth rate, is a prolific seed producer and has the ability to form dense thickets. According to The Nature Conservancy, nearly \$45 million in state and federal funding is spent in Florida per year to manage these and other invasive plants in natural areas and waters."

After the above research I decided to take some time and help my sister do battle against the pretty but awful shrubs. The mission was to fully remove the invasive

plants. The reality was to engage in hand-to-hand combat with something that had more resilience than I expected!

At first, I felt confident. The task seemed easy enough. I grabbed and pulled without much difficulty, but I had fallen into a trap. Because what I had done was anger it's underground roots. At some point, I started talking to it. "Why are you like this?" There was no response, but I swear it grew another inch out of spite!

Finally, I said to my sister, "I am done!"

As for wanting to purchase one, thankfully that is not possible. In Florida, this species is listed as a noxious weed and a Class 1 prohibited aquatic plant. It is against the law to sell or purposefully plant Brazilian pepper trees!



"I WARNED YOU BEFORE YOU BOUGHT IT, JOHN, THAT THE PLANT IS AGGRESSIVE!"



By Rich Bencal



Greetings to all in Plantation Oaks. Here we are in June where we transition from Spring to Summer. Daylight is still longer until the beginning of summer, but the heat and afternoon rains are upon us for many more weeks. Below are 10 questions having to do with first names and what their job might be, based on that name. As always, the answers will appear on another page of the POP. Stay cool and hydrated.

NAMES:

1. Sue
2. Jack
3. Mike
4. Jim
5. Phil
6. Drew
7. Matt
8. Nick
9. Gail
10. Frank



EASY SUMMER PASTA AND SHRIMP

By Kevin Gallagher MS, CECE



June cooking tends to lean lighter, and this dish fits just perfectly. It's a straightforward shrimp linguine (or any long pasta would work here) built on clean flavors—lemon, olive oil, garlic, and a crisp pistachio breadcrumb topping that takes just a few minutes to make. The recipe is based on one found in the *New York Times*.

The heart of the recipe is contrast. The shrimp cook quickly in olive oil with garlic and a splash of white wine, staying tender and sweet. The pasta water becomes part of the sauce, giving the linguine that silky finish you expect from a good coastal kitchen. The pistachio–lemon breadcrumbs add the texture the dish needs—light crunch, toasted flavor, and a bright lift from the citrus zest folded in at the end.

For us lucky folks living in the Flagler Beach area, summer is the ideal time to buy and eat local shrimp. North and Central Florida's shrimp season runs from **mid-June through November**, with the most abundant months falling between July and September. During this stretch, the shrimp are consistently plump, sweet, and easy to find.

Two factors make the summer run especially good. First, the season targets **brown and white shrimp**, both of which tend to be larger and more flavorful than the smaller pink varieties. Second, the warm coastal waters—typically 75–80°F—draw shrimp into inshore feeding areas, which increases availability and keeps the quality high. For a simple pasta like this one, where the shrimp are the star, summer is the moment when local seafood really pays off.

Pan grattato, or bread crumbs in Italian, is the secret star of this dish. When mixed with sweet pistachios, bright lemon zest and fresh mint, it makes for a crunchy, flavorful topping that pairs well with garlicky shrimp and linguine. The citrus and herbs provide welcome complexity to an otherwise simple dish. Serve with a shaved vegetable salad of fennel, radishes and Parmesan. A nice Pinot Grigio would work well here.

Linguine With Shrimp and Lemon-Pistachio Bread Crumbs

Yield: 4 servings

For the Pasta

1 tablespoon Kosher salt
1/2 pound linguine (or any long pasta will do)
1 pound large shrimp, peeled and deveined



Freshly ground black pepper
2 tablespoons olive oil, plus more for drizzling
4 cloves garlic, thinly sliced
½ teaspoon red-pepper flakes (more or less to taste)
½ cup white wine
1 lemon, juice and zest
1 cup chicken stock
4 tablespoons unsalted butter
¼ cup roughly chopped Italian parsley
Flaky salt (optional)

For the Bread Crumbs (Pan grattato)

1 tablespoons olive oil
1/3 cup panko bread crumbs
¼ cup tablespoons pistachios, finely chopped
1 lemon, zest only
½ cup fresh mint, chopped
Flaky salt

Preparation

1. Bring a large pot of water to a boil seasoned with the Kosher salt. Add pasta and cook until it is just short of al dente, according to package directions. Reserve 1 cup of the pasta cooking water, and drain.
2. Heat oil in a 12-inch skillet with sides over medium-low heat, add the panko bread crumbs, and toast, stirring frequently, until golden, about 2 to 4 minutes. Transfer the crumbs to a small bowl. When cooled, toss together with the pistachios, lemon zest and mint and season with flaky salt. Set aside. Wipe out the skillet with a paper towel.
3. Season the shrimp with some salt and pepper. In the skillet, heat 2 tablespoons olive oil over medium heat, add the shrimp and sauté until just cooked through, about 1 to 2 minutes a side. Remove with a slotted spoon to a bowl. In that same pan, cook the garlic, lemon zest, and red-pepper flakes for one more minute.
4. Add the white wine to deglaze the pan. Add the chicken stock, raise the heat to medium-high and bring to a simmer. Cook until reduced by half, about 3 to 4 minutes. Off heat, stir in the butter. Swirl pan until butter is melted and the sauce thickens slightly.
5. Reduce the heat to low, add the pasta, shrimp and parsley to the skillet and toss until glossy with sauce. Stir in the lemon juice. Add some of the reserved pasta water, if needed, to loosen up the sauce. Top with half the bread crumbs. Serve in bowls and pass the remaining bread crumbs at the table. Drizzle with additional olive oil, lemon juice, and season with flaky salt, if desired.



A BLOOM YEARS IN THE MAKING

By Kevin Gallagher



If you have been driving down A1A recently, you can see large plants with huge spikes forming. This is agave americana, often called the century plant. It has wide, architectural leaves that form a bold rosette that can dominate a landscape bed or stand alone as a sculptural focal point. Despite the nickname, it doesn't take a century to mature, but it does grow slowly and deliberately, storing energy for a finale that's as dramatic as anything in the plant world.

Native to Mexico and the American South, *Agave americana* is built for survival in harsh, dry environments. Its thick, blue-green leaves are coated with a waxy bloom that reduces water loss, and each leaf ends in a sharp terminal spine with serrated edges along the sides. These features aren't just ornamental; they are adaptations that help the plant conserve moisture and deter grazing animals. In warm coastal climates like Florida, the plant thrives with very little care, provided it has sun, drainage, and space.



For most of its life, the agave stays low and grounded, slowly expanding its rosette and storing carbohydrates in its core. This long, quiet phase can last **10 to 30 years**, depending on climate and growing conditions. Then, without much warning, the plant shifts its energy into a single reproductive push. A towering flower stalk —

sometimes **20 to 30 feet tall** — rises from the center of the rosette. The speed is astonishing; in peak growth, the stalk can elongate several inches in a single day. The bloom itself is impressive: clusters of yellow-green flowers arranged along branching arms, attracting bees, hummingbirds, and other pollinators. For many gardeners, it's a once-in-a-lifetime sight. But the spectacle comes with a cost. Like many agaves, it is monocarpic, meaning it flowers only once and then dies. After the bloom fades and seeds form, the parent plant's stored energy is spent.



Fortunately, the story doesn't end there. Before flowering, *Agave americana* typically produces numerous pups, small offsets that emerge around the base. These can be left to form a natural colony or transplanted to new locations. In this way, the plant ensures its lineage continues even after the main rosette declines.

Beyond its dramatic life cycle, *Agave americana* has a long history of practical use. While it's **not the species used for tequila** (that honor goes to *Agave tequilana*), it has been valued for centuries for its strong fibers, which were traditionally used to make rope, mats, and coarse textiles. The sap has been used in fermented beverages, and the roasted core was once an important food source in parts of Mexico. Today, its primary role is ornamental, especially in arid and coastal landscapes where its bold form and drought tolerance shine.

In a garden setting, *Agave americana* offers structure, resilience, and a sense of age and permanence. It asks for little: full sun, well-drained soil, and enough room to stretch its long, arching leaves. The only real caution is placement — those spines are no joke, so it's best kept away from houses and walkways.



Whether you grow it for its sculptural beauty, its rugged nature, or the hope of witnessing that towering bloom, *Agave americana* is a plant that rewards patience. It lives slowly, saves its energy, and ends with a flourish that feels almost theatrical — a reminder that some of the most striking moments in nature come from the species that take their time.

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BRAIN TEASERS

Submitted by Linda Morrison

New Series: 5 Each Month!

Here are the first 5 teasers: Can you figure them out?. Number 1 is an example for you. *Answers found on another page in this issue.*

1. 16 = O in a POunces in a Pound
2. 26 = L of the A
3. 7 = W of the W
4. 1,001 = A N
5. 12 = S of the Z



HAPPY
birthday
 TO YOU



Welcome
 We're Glad You're Here!

JUNE BIRTHDAYS

- 1 Roxanne Dalrymple
- 1 Steven Cronin
- 2 Sheryl Smith
- 2 Helen Folloni
- 2 Frank Messina
- 3 Maude Streett
- 3 June LaForge
- 3 Nancy Cutright
- 3 Valerie Clair
- 3 Walter Mason
- 4 Terry Byers
- 4 Joyce Paine
- 4 Phillip Hageman
- 6 Mary Jean Gucciardo
- 7 Deb Pate
- 7 Rick Bancroft
- 9 Bob McDonald
- 10 Carolyn McCoy
- 12 Mary Ann Vanderberg
- 12 Nancy Lester
- 13 Mary Brown
- 13 Ruth Ann Seltzer
- 13 Bob Vanderbrink
- 14 Jean Dalton
- 15 Ray Stipanovic
- 16 Barbara Kohler
- 16 Lynn Allspach
- 17 Donald Deater
- 17 Alice Davids
- 17 Flora Catalano
- 18 Thomas Dooley
- 21 Anthony Conte **90th** 🤝
- 21 Deb Dalgewicz
- 21 Michelle Masscotte
- 24 Ginny O'Hara
- 26 Rita Schafer
- 29 Barbara Sanchelli
- 29 Victor Fiorino
- 30 Judy Lothian
- 30 Joyce Fitzgerald
- 30 Donald Clack
- 30 Susan Sangster



Barbara Steinberg
140 Habersham Drive

Barbara, originally from Cincinnati, worked in Texas and California in Horse Cutting Competition, and breeding horses for Cutting. She volunteered for a non-profit agency, Family Renew.



Craig & Pat Earhart
41 Winthrop Lane

Craig and Pat have a home in Vandalia, Ohio and will split their time between Plantation Oaks and Ohio. They are looking forward to enjoying our Plantation Oaks

lifestyle.

Robert Bello *(no picture available)*

28 Beaumont Lane

Robert comes to us from Amityville, NY. He moved to Florida to be near his brother and will be a permanent resident of Plantation Oaks. He enjoys the beach, swimming pool, and playing horseshoes.

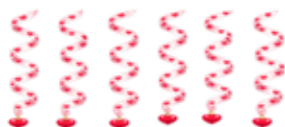
Happy anniversary!

JUNE ANNIVERSARIES

- 1 Nick & Toni Burnett
- 2 Anthony & Anna Conte-**69 Years**
- 3 Gary & Lydia Paterno
- 4 Fred & Joan Lainhart
- 5 Stanley & Michelle Masscotte
- 5 Art & Betty Lou Cranston
- 6 Frank & Diane Micalizzi
- 6 George & Betty Shaver
- 9 Robert & Susan Bataille
- 13 Amy & Ray Stipanovic
- 14 Bob & Susan Luz
- 20 Guy & Linda Capuano
- 25 Norm & Helen Wendorf
- 25 Rich & Claire Bencal
- 27 Denny & Lucille Brooks
- 27 Joe & Roxanne Dalrymple
- 27 Jack & Tina Jeffe
- 28 Ray & Donna Dallatore



Anthony & Anna Conte
 Happy **69th** Anniversary
 June 2, 2026



Victor Fiorino
3 Winthrop Lane

Victor hails from the Bronx, NY where he was a restaurant and bar owner. His interest was building and riding motorcycles. He has two daughters – one in NY and one in NJ.



Art & Elissa Brehm
129 Habersham Drive

Art and Elissa are relocating to Plantation Oaks from Howard Beach, NY. They are friends with Frank & Rita Schafer. They love all sports and are into yoga and walking.

Welcome Committee Chairs: Linda Theriault & Linda Morrison.

THE OLD COOT ASKS, "TENNIS ANYONE?"

By Merlin Lessler, Submitted by Dan Behanick



I'm sitting on the patio at a Starbucks in Ormond Beach, watching two little birds hop around picking crumbs from the cracks between the tiles. Not too exciting you say. You're wrong. It is. For an old coot, anyhow. It's a nice distraction from a changing world. When you're young, you can't wait for change – to graduate from school – to get a job – to get married – to get your own place – to buy a new car. Eventually, you go the other way; you don't want change; you want things to stay the way they are. That's when you officially become an old coot. You've decided that most changes are not for the better (for me).

It means another friend has moved away. It means your favorite restaurant went out of business. It means you've heard yet another clerk say, "They don't make that anymore." You just want to cover your ears and block out the changes that pop into your life in an endless parade: eggs are bad for you, coffee is bad for you, meat is bad for you, your mower can't be repaired, and the new mowers won't start unless you squeeze the handle. CHANGES = UGH!

Today's change is my elbow. The right one, to be specific. It hurts. It's a new pain; I never had it before. So, I sit here drinking coffee with my left hand, dribbling a few drops on my clean shirt, distracting myself by watching two little birds have their breakfast. Eventually, I'll have to get back to the elbow and try to puzzle it out, to wonder why I didn't appreciate it last week when it felt so good.

When I'm asked what I did to cause the problem, my answer will be the same answer I've had for every other new issue. "Nothing!" I did a couple of push-ups. I took out the garbage. I hosed off the car. I raked some leaves. I really didn't do anything to it! I hate this conversation because it always ends up with the same response from everybody: my doctor, my wife, my friends. "You've got to expect that at your age!"



I've learned how to deal with these things. I'll tell people it's tennis elbow. I won't mention that the last time I played tennis was in 1991 when my 17-year-old daughter, Amy, beat me for the first time. That's when I invented tennis elbow and used it as an excuse to save myself from further embarrassment. Now, the pain that I faked so long ago has finally arrived. I think I figured it out as I sat here watching the birds. The pain comes from constantly walking around with a container of coffee in

my hand. My elbow finally gave out. I have coffee elbow!

TENNIS TOURNAMENT

By Tom Green



The Spring John Mollica Memorial Tennis Tournament was held on April 18th here at Plantation Oaks. The championship was decided by a tiebreaker for the fourth straight time. Lisa Etherington and Mike Murphy won the championship. Thank you to Lynn Ceman for helping to organize the event. Thanks to Cat Greene for handling the score keeping. Spectators included Rita Mollica, her daughter Michele Fairbrother, her friend Dave and Ann Greene. Everyone enjoyed the day and we look forward to the next event!



June 5, 2026, 6:00 PM. SoulFire is a dynamic Dance Party Band playing throughout Northeast Florida. Dance, Soul, R&B, Disco, Funk.
Sponsored by Flagler Beach & Surf 97.3 FM

LEGENDARY GENERATION

Submitted by Keith Mowling



Part 1 of 2.

They call my generation “the elderly” now. It is meant kindly. Softly. As if age were something fragile that must be wrapped in careful language.

But our story is anything but fragile. To glance at us is to see silver hair, reading glasses, a slower walk across a parking lot. To truly know us is to understand that we are survivors of a vanished world. We were born into kitchens with rotary telephones bolted to the wall and radios humming in the background. We learned to dial by touch and to wait by habit. And somehow, without losing ourselves, we crossed into an age of satellites, smartphones, and artificial intelligence whispering answers from invisible clouds. We did not just witness the change. We survived the crossing.

Our story began in the forties, fifties, and sixties, when the world was still catching its breath after war. Cities were rebuilding. Families were mending. Hope felt cautious but determined. We grew up in neighborhoods where front doors were rarely locked, and summer evenings stretched long beneath streetlights. We were children of scraped knees and open fields. We played marbles in the dirt, jacks on the sidewalk, checkers on scarred wooden tables. We rode bicycles without helmets and drank water straight from the garden hose. We had no idea that one day our grandchildren would swipe glowing screens, their games stored inside glass thinner than a notebook. Saturday mornings meant cartoons on a single television channel. If you missed a show, you missed it. Music lived on vinyl records that crackled softly before the first note. Later, we carried cassette tapes in our pockets, rewinding them with pencils when the ribbon tangled.

We were teenagers when the world seemed to vibrate with change. The golden haze of the fifties gave way to the turbulence of the sixties and the neon rebellion of the seventies. We saw protests fill the streets. We heard speeches that shook governments. We gathered in muddy fields for outdoor festivals where hundreds of thousands believed music could bend history toward peace. Towering speakers sent sound rolling across open skies. Strangers locked arms and sang the same chorus as if harmony were possible.

We studied with ink-stained fingers. Our notes were handwritten, each word shaped deliberately. Research meant libraries and card catalogs. If you wanted knowledge, you searched for it. There was no copy and paste. No instant search bar. Information was not

disposable. It was earned. We fell in love slowly. We waited by telephones for calls that might or might not come. We wrote letters folded carefully into envelopes. We danced in living rooms, socks sliding across polished floors, while records spun and time felt generous.

Then came careers, mortgages, and children. The eighties and nineties were years of building. We learned to balance check books, to fix broken appliances, to stretch paychecks. We raised families through recessions and recoveries. We watched the Berlin Wall fall. We saw old enemies become trading partners. We did not read about history in textbooks. We walked through its fire. Consider the bridge we crossed.

Check out Part 2 in the July issue.



NEW PUBLISHED AUTHOR!



Did you know that we have a new published author in our community? No, it is not Marlene Anderson, but our own David May, a member of the groundskeeping crew! He has a new book entitled, “Shenanigansville.” “Wild,

whimsical, and bursting with magical chaos, “Shenanigansville: The Other Realm,” delivers a wildly entertaining fantasy where small-town life collides with supernatural mayhem, perfect for readers

who love humor, mystery, and a fast-paced adventure where nothing, not even reality, stays under control for long.” – *NewInBooks*

When not writing books, David likes to don costumes like superman (like he did when he wore the spiderman outfit while putting up the Christmas lights on the clubhouse and mowing our lawns!) and play X-Box. The next time you see him, give him a hardy “Congratulations!”



SOCIAL COMMITTEE NEWS

By Cyndi Easter



The Social Committee meets on the first Monday of every month, unless there is a holiday, at 1:30 in the clubhouse. The next meeting will be on June 1st, and we urge our new residents to come, get involved and meet your neighbors. We look forward to seeing you there!

NOTE: Coffee and Doughnuts will be taking a break for the summer and will resume on September 8, 2026!

JUNE EVENTS

NOTE: At the time of this writing, Murex plans to do some renovations in the clubhouse in June. There are no dates certain for these to start, so any June activities may have to be rescheduled. Please stand by!

June 13th – 7:00 pm - Movie Night at the clubhouse. Bring your own beverages and snacks. The movie title will be announced shortly.

June 20th – Father's Day Celebration. The time and menu will be announced later, depending upon the status of the clubhouse renovation.

June 28th – Ice Cream Social – 6:00 pm.

JULY EVENTS

July 4th – Potluck 12:00 – 3:00. The cooks will be serving up Bob's burgers and hot dogs. Everyone who attends is asked to bring a side dish or dessert for all to share.

July 26th – Ice Cream Social

OCTOBER EVENTS

October 27th – Pig Roast. Save the date!

If anyone has any questions or suggestions for future events, you can contact me, Cyndi Easter at (618)558-9976. We are always looking for volunteers for our events. We welcome all the help you are willing to give.

A NOTE FROM OUR PORA PRESIDENT

By Gary Watkins



I have made several announcements recently during community events to inform residents of recent purchases.

PORA bought a LifeVac

(as seen on TV) last year and it is located in the kitchen by the first aid kit. LifeVac is a simple, safe, and effective choking rescue device that can be



used to save a life in the event of choking emergency. I would suggest checking out the training film on the web at www.youtube.com or by taking a look at ours in person to familiarize yourself with it.

If you go to a first aid kit in need of something and it's not there please, let me know. I will attempt to check them every so often to make sure they are fully stocked. There's one in the kitchen and one by the pool.



Tuesday, May 12th, was PORA's last coffee and doughnuts until September. Every year a break is taken during the summer months. It was also the last coffee and doughnuts that will be facilitated by Betty and George Shaver who have been doing this event forever: getting the speakers, getting the doughnuts and making the coffee! Soon they will be moving on (literally) to the next chapter of their lives. We will miss them greatly. **Thank you Betty and George!** We love you and stay in touch!

See you around the community! Gary.



CHRISTIAN FELLOWSHIP AT PLANTATION OAKS



Did you know the Bible is filled with life principles to help guide your daily choices? We invite you to join us in **Christian Fellowship on Sunday, June 14th, 3:00-4:30pm**, at the clubhouse. We conclude our series on the Old Testament. Come join your friends/neighbors as we share this time of learning and encouraging one another in our Christian faith. **(Please note – we will not be meeting in July or August.)**

The Plantation Oaks Christian Fellowship is a non-denominational group where everyone is welcome to learn and grow in their faith. Contact Carol Cerney 507-213-0121 if you have any questions.

BRAIN TEASER ANSWERS

1. 16 = Ounces in a Pound
2. 26 = Letters of the Alphabet
3. 7 = Wonders of the World
4. 1,001 = Arabian Nights
5. 12 = Signs of the Zodiac



PORA

Plantation Oaks Residents Association

2026 BOARD OF DIRECTORS

President – Gary Watkins

386-986-6246 – gwatty62@cfl.rr.com

Vice President – Stanley Niedzwieki, Jr.

386-569-1068 – nedz1@cfl.rr.com

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Director – Phyllis Holdsworth

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Director – John Clabaugh

570-772-2499 – jclabaugh7@yahoo.com

Director – Sam Miller

386-372-8786 – highwaysam@aol.com

PORA website: ourpora.org

2026 Quarterly meetings held the 1st Sunday of the month at 7 PM in the clubhouse:

June 7, September 6, December 6

(Workshops: May 31, Aug. 30, Nov. 29)

Annual Meeting January 16, 2027

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!

TRIVIA ANSWERS

1. Lawyer
2. Auto mechanic
3. Announcer
4. Fitness Instructor
5. Gas Station Attendant
6. Artist
7. Carpet Salesman
8. Barber
9. Weather announcer
10. Hot dog seller



**Happy Birthday
US Army
June 14**

PLANTATION OAKS

**Federation of Manufactured Homeowners
(FMO) Representatives**



Dana Matlock - 386-439-3443

James Pursley - 386-986-9632



NEW! 2026 Mission Statement: To educate and assist our Community to mitigate damages or harm to our residents before, during, and after an emergency situation especially when first responders are unavailable or delayed. *All residents are encouraged to register at PO.CERT2026@gmail.com with any special needs or assistance you may require during an emergency.* This will greatly assist us in planning and executing an emergency response. Also, residents are encouraged to join the Community's CERT Team. Training will be ongoing and tailored to our Community. Please plan to attend our meetings, seminars and training exercises. For information, please email PO.CERT2026@gmail.com.

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AFTER



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JUNE CROSSWORD



ACROSS

1. Bother
5. Start
10. Not us
14. Decorative case
15. Sporting venue
16. Part portrayed
17. Passing from place to place
19. Celtic language
20. Mesh
21. Metric unit of length
22. Beginning
23. Vibrating effect
25. Avoid
27. Hog's home
28. Cow milkers
31. Master of ceremonies
34. Not solids nor liquids
35. Anger
36. Nonclerical
37. Reveals
38. Make a sweater
39. 54 in Roman numerals
40. Satisfies
41. Chomps
42. Slandered
44. Encountered
45. Reluctant
46. In a constricted manner
50. Decree
52. Drama set to classical music
54. Hasten
55. Fluid escape
56. Warranties
58. Ruination
59. Utilizing
60. Desire
61. Formerly (archaic)
62. On edge
63. Stinging insects

DOWN

- | | |
|----------------------------|-------------------------------|
| 1. False move | 31. L L L L |
| 2. Absolute | 32. Cripple |
| 3. Hotel apartment | 33. Non-military people |
| 4. Transgression | 34. Castle entrance |
| 5. Scarcely | 37. Thai currency |
| 6. Muse of poetry | 38. Friends and acquaintances |
| 7. Heredity unit | 40. "Go away!" |
| 8. Becomes larger | 41. Started |
| 9. No | 43. Missile |
| 10. Voguish | 44. Illusion |
| 11. Wild bergamot | 46. Sea swallows |
| 12. Otherwise | 47. Thither |
| 13. Encounter | 48. Feudal lord |
| 18. Overact | 49. Affirmatives |
| 22. Paddles | 50. River to the North Sea |
| 24. Millisecond | 51. Darling |
| 26. Contends | 53. Hurt |
| 28. Took a chance | 56. Destroy the interior of |
| 29. One of the Great Lakes | 57. Vat |
| 30. Trawling equipment | |



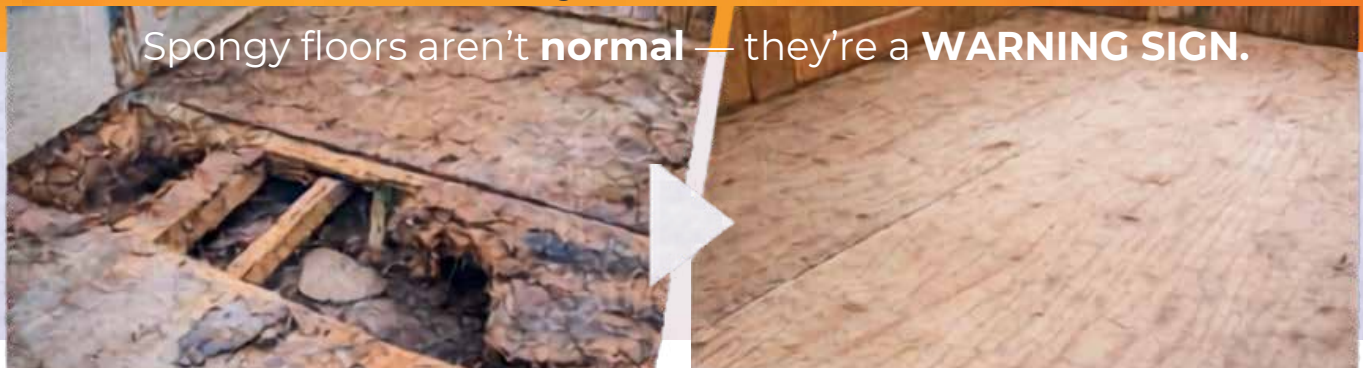
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- Squeaking or shifting
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- Flooring separating or bubbling
- Musty smells coming from floor
- Floors can eventually collapse

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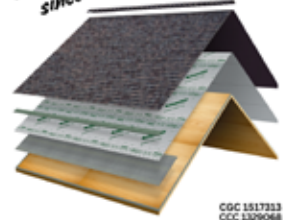
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HAPPY
Father's Day

