

Plantation **O**aks **P**ress

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COMPLIMENTARY NEWSLETTER PROVIDED BY





Why Spring is the Most Positive Season Submitted by Jo Kegel The World wakes up in Springtime.

Having been grey, cold and still through the winter months, suddenly there are sights, sounds, smells and flavors bursting from the natural world, inviting action, inspiration and commitments to fresh starts in each of us.

It's so easy to connect the feeling of a spring day to the positive attribute of hope. Each seed we tuck into the dirt gets a whispered hopeful wish that it germinates, roots and grows.

Each bulb we planted last fall gets sought out and celebrated when it pokes through the thawing dirt. And each time we step outside to the songs of chirping birds, we hear the hope they have brought back from their winter sojourn, and into the warm months ahead. -Holly Lebowitz Rossi

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WHAT'S YOUR NAME?

By Jeanie Scionti



Recently, the editor of "The POP" noted in an



email I sent to her that I signed out with the name "Jeanie." She then emailed me and asked if I would like her to change my byline from Jean to Jeanie. I replied, "Sure...Jeanie is good. BUT...no one is allowed to use my *real*

name!" Our editor was curious; here's my story.

In the second grade, I found out that the name "Jeanie" was not my *real* name. On the morning of the first day in class, we each were given a sheet of paper and, while clutching our No.2 pencils, we were instructed to print out our names.

Our teacher, Sister St. Catherine, went down the aisle checking our printed signatures. She stopped at my desk, looked at my sheet and with a very red pen, immediately slashed over my printed "Jeanie." I looked at her and thought, *"Why did she do that?"* I was harshly given my answer. "Are you being funny young lady? Your name is not Jeanie! Now say your name!"

I immediately said "Jeanie." She responded, "You know that is not your name." I began to cry. She angrily added, "Now stop your nonsense!"

Ignoring my tears, she slapped another sheet of paper on my desk and spelled out this very long name in red pen. She then said, "Now say it!" Say it? I couldn't even pronounce it let alone say it. She then had me copy the letters below her perfect lettering.

That afternoon at home, I sobbed and handed my mother the paper and told her what had happened.

She looked at me with understanding and then told me that this blood red printed name was my *real* name. She explained that my grandmother wanted me to have her name, but it was Italian, and she felt it had to be "Americanized."

That afternoon, my mom taught me how to pronounce and to spell the name given me at birth. I hated it!

A number of years later, while preparing for marriage, my future husband and I had to fill out some legal forms. I had already completed a few before he arrived and asked him to retrieve them from my desk.

He said, "Sorry Jeanie, there are no papers here with your name."

I answered, "They are right there. I can see them!" Bewildered, he looked at me and said, "The only papers here are for someone with a longer name."

"Yes! That's me!" I totally forgot that I had never told him my *real* name. For that matter, neither did I ever mention it to anyone in his family. That's when I told

him my awful tale. He sympathized but did not agree or disagree with THAT name.

Throughout these many years of our marriage, my *real* name has become a standing joke with his family. As for myself, I have no desire to use my given name. It is beautiful, but I will always be "Jeanie."



Meet seven-year-old ... "Genevieve"

FAMOUS "SPRING" QUOTES Some as seen in Readers Digest Submitted by Jo Kegel.



"Spring is nature's way of saying, 'Let's party!""— *Robin Williams*

"Some old-fashioned things like fresh air and sunshine are hard to beat." —*Laura Ingalls Wilder*

"Spring is when you feel like whistling, even with a shoe full of slush." —*Doug Larson, columnist*

"My favorite weather is bird chirping weather." — Terri Guillemets, quote anthologist

"I love spring anywhere, but if I could choose, I would always greet it in a garden." —*Ruth Stout, gardener and author*

"To plant a garden is to believe in tomorrow." — Audrey Hepburn

"In the spring, at the end of the day, you should smell like dirt." —*Margaret Atwood, author*

"Where flowers bloom so does hope." —*Lady Bird Johnson*

"The deep roots never doubt spring will come." — *Marty Rubin, author*

"Never yet was a springtime, when the buds forgot to bloom." —*Margaret Elizabeth Sangster*, *poet*

"Despite the forecast, live like it's spring." —*Lilly Pulitzer*



"Spring will come and so will happiness. Hold on. Life will get warmer." –*Anita Krizzan, Writer*.

So, bring on the flip-flops, green grass, sunshine, and flowers. Spring is proof that change is beautiful.









Nobile Hor

Generation

Specialis

Soft Floors?

- Sub-Floor Repair/Replace
- New Laminate Flooring Install





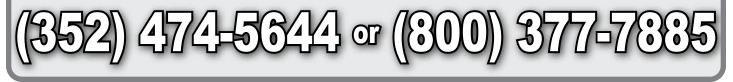
Are Your Floors Unsafe?

FL State Licensed Mobile Home Installer # IH-1110636 FL State General Contractor License #1531303



ESTIMATES & SMILES ALWAYS FREE





SANIBEL *By Joanne Kegel*



I often write about places "up North" but there's one place right here in Florida that shines for me.

Sanibel Island is one of the most beautiful places in the state. Pristine aqua Gulf waters and beaches loaded with seashells surround the jungle-like beauty of

the island. Lots of animals including alligators.

I am saddened by the devastation that category 4 Hurricane Ian brought to the island in September 2022. I lived in the Fort Myers area in the late 80's for 3 years and visited regularly. I also vacationed there a few times after moving back up north. Sanibel and Captiva were just a short drive away over the Sanibel causeway. I would always see dolphins on the way over. The south roads brought you along the beautiful beaches with fantastic resorts and small hotels (no high-rises). We all saw the photos of the causeway bridge that was severely damaged and had to be quickly rebuilt to restore access to the island.

To the east is the Sanibel Lighthouse looking just across the bay to Fort Meyers Beach, which is also devastated. The lighthouse is a brown metal tower and had quaint houses adjacent known as the keeper homes. It took quite a punch from Ian. It is reported that when the storm surge swept through the area, it lifted and demolished the houses. Combined with winds of more than 155 mph, the houses knocked into the tower; a leg was ripped out; and its staircase foundation was swept away. But the historical site is now in recovery mode.

Sanibel-Captiva Road would bring you to the west/northwest on the way to the connecting island of Captiva. Along the way you'd find Ding Darling National Wildlife Refuge, funky little restaurants and shops, the Bailey-Mathews National Seashell Museum and more. As you cross a small bridge to Captiva, you'd find the Bubble Room, an old restaurant and bar, painted in bright colors. It is extensively decked out with Christmas decorations year-round and has pictures and caricatures of old movie stars, retro and kitschy

bric-a-brac everywhere with insane extremes! Not a space on the wall to be found and great food.

Gathering seashells is a favorite pastime on any beach on the island Boating



beach on the island. Boating was enjoyable around the island. Anchored up, I'd jump off the boat and feel

something hard just under the sand. Reaching down I'd pull up real sand dollars! So many memories.



Sanibel Lighthouse before and after Hurricane Ian

We hold Sanibel, Ft. Meyers, and all ravaged counties in our hearts and pray for some progress with recovery.

I hope to visit in the future and am able to recognize what made me love this island in the first place.



HOW I MET MY WIFE, THE LOVE OF MY LIFE

by Joe Cortese



I was never, never, never getting married again! I did that a couple of times and it didn't go so good. But, I had four older sisters who couldn't stand the fact that I was happily single so, one of my pushy know-it-all sisters met my future wife Glenda at a craft

party and got her number. After a few death threats by my sister, I called Glenda a few weeks later and she told me she was also pushed into going to the party by a girlfriend. We chatted on the phone for 2-3 months before our first date.

Now, to look at me, I don't know if the "flawed" basic male survival gene shows but I can prove that it exists. For our first date, Glenda and I decided I would meet her when she got off work and we would go for a drink. Glenda didn't feel comfortable getting in my truck (having really just met me) so I followed her to a nearby restaurant/lounge. At the first red light I pulled up behind her and saw on her car a bumper-sticker that read "Born to Shop". Every male molecule in my body screamed (in unison), "when she goes through the light, turn right and hit the gas", and that's when the flawed gene showed up. I went straight. It was a great date and I found myself proposing to her a year later (to the day). Well, it turned out that Glenda had also tried the marriage thing a couple of times and so three became our lucky number. After 30 years I can now say that she was made for me and is "the love of my life". I guess, in closing, that it wouldn't surprise anybody that (and this is no lie) our wedding song was Patsy Cline's "Crazy".

OLD FART PRIDE

Submitted by John Mercurio



I never really liked the terminology "Old Farts". But this makes me feel better about it. And, if you ain't one, I bet ya know one! I got this from an "Old Fart" friend of mine! I'm passing this on as I did not want to be the only old fart receiving it.

Actually, it's not a bad thing to be called, as you will see.

- 1. Old Farts are easy to spot at sporting events during the playing of the National Anthem. Old Farts remove their caps and stand at attention and sing without embarrassment. They know the words and believe in them.
- 2. Old Farts remember World War II, Pearl Harbor, Guadalcanal, Normandy and Hitler. They remember the Atomic Age, the Korean War, The Cold War, the Jet Age and the moon landing. They remember the 50 plus peacekeeping missions from 1945 to 2005 not to mention Vietnam.
- 3. If you bump into an Old Fart on the sidewalk he will apologize. If you pass an Old Fart on the street, he will nod, or tip his cap to a lady. Old Farts trust strangers and are courtly to women.
- 4. Old Farts hold the door for the next person and always, when walking, make certain the lady is on the inside for protection.
- 5. Old Farts get embarrassed if someone curses in front of women and children and they don't like any filth or dirty language on TV or in movies.
- 6. Old Farts have moral courage and personal integrity. They seldom brag unless it's about their children or grandchildren.
- 7. It's the Old Farts who know our great country is protected, not by politicians but, by the young men and women in the military serving their country.

This country needs "Old Farts" with their work ethic, a sense of responsibility, pride in their country, and decent values. We need them now more than ever.

Thank God for Old Farts!

Pass this on to all the "Old Farts" you know.

I was taught to respect my elders. \heartsuit

It's just getting harder to find them! ;-)





By Rich Bencal



We have made it through most of the winter season. Spring and warmer weather are on our doorstep. Once again, I have thoroughly researched significant, but little-known facts to test your knowledge. Good luck. As always, the answers will appear on

another page of the POP. QUESTIONS

- 1. Who was the first "soccer style" kicker in the NFL?
- 2. What year did the AFL and NFL complete their merger?
- 3. What team won the first Super Bowl?
- 4. What team has won the most Super Bowls?
- 5. Where was the first Super Bowl played?
- 6. Who was the oldest player in the NFL?
- 7. What player has scored the most points in NFL history to date?
- 8. What is the highest scoring game in NFL history?
- 9. What year did the American Football League start?
- 10. Who scored the first touchdown in the Super Bowl?

BEAUTY TIPS BY TERRY JOHNSON RESCUE A BROKEN NAIL FAST!



One of your fingernails cracked and it went so far down the nail bed, you can't simply file it away. Seal it with a tea bag! To do: cut a tiny piece of the bag's netting (it's similar to gauze), brush clear nail polish over the crack and gently press the piece on top. Seal with a coat of polish and voila!!

Vice texts

EMAILS FROM PORA

The transition from "GoDaddy" to "ConstantContact" is successfully completed and you probably did not even notice the change. Constant Contact will give us more options for less cost - thanks to Jim Nichols. The contact list was brought up-to-date and some names of residents that were missing were added. If you no longer wish to receive these emails from PORA, simply click on the *Unsubscribe* link at the bottom of the email.

Names not on our current resident list but have been receiving emails in the past will be sent an invite to request emails be sent. We hope you are enjoying this important communication tool that PORA provides.



WELCOME COMMITTEE

By Bob Matlock



In the February POP, and at the PORA Annual Meeting, I mentioned that the activity in the realm of home sales in Planation Oaks in 2022 was much quieter than it was in 2020 and 2021. At that meeting I was pleased to announce that Greg Pankau is

joining me on this committee. Greg and his wife Mariana moved here last July and have set up housekeeping at 25 Beaumont. The two of them have lived interesting lives that Greg has promised to share with us in future POPs.

We feel especially blessed and thankful for those who have volunteered to serve the community with their experiences, time, and energy on our many and varied committees. Thank you all.

Our population continues to be dynamic with people from varied employment experiences and backgrounds moving here. The new faces participating at indoor and outdoor activities is quite noticeable. Welcome!

Welcome Friends We are happy you are here!

Rolando and Magdalena Gonzalez 54 Winthrop - moved here from Holly Hill



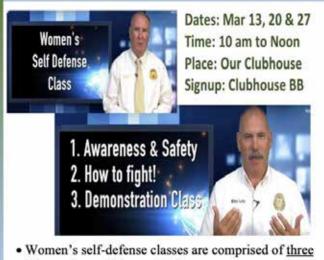
Rose Jones 98 Habersham Drive Moving from Palm Coast but originally from New Jersey. Rose already has several friends here and is looking forward to enjoying BINGO with them.



Janet D'Arville Wyrick 55 Habersham Drive Moving from Surprise Arizona.



Note. Please know that I am not always advised about new residents. If you were new resident(s) in 2021 or 2022 (and even in 2023) and I have not talked to you about a Welcome to the Community session, please call me in the next few weeks at 386-439-3443 or call Greg at 703-663-0624 to make an appointment. Sometimes, for various reasons, new residents don't respond to my attempts to contact them. If this is your situation, Greg and/or I will make a final attempt to contact you in the next few weeks. We sincerely hope you do respond so we can get to know you and give you some important information that will help you with living in a leasedland manufactured home community. Thank you.



- 2-hour classes (6 hours total)
- The class is absolutely FREE!
- · You will receive safety information as well as hands on defensive training.

?? Betty @ 386-503-8402??

JUST FOR FUN

Trees

How do trees get on the Internet? They just "log" on!



Where does a tree store its stuff? In the trunk!

If a tree went to a bank and it was closed, what would it do?

Open up a new branch!

If you want to attract a squirrel, act like a nut!



MARCH BIRTHDAYS

- 1 Karleen McConnell
- 3 Judy Kelley
- 4 Karen Matthias
- 6 Joe Bowe
- 6 Helen Raynor
- 7 Buford Bentley
- 10 Stephanie Frazier
- 10 JoAnn Larkin
- 11 Peg Mercurio
- 11 Sandy Richards
- 13 Charles Krug
- 13 Dorothy Keegan
- 14 Charles Rider
- 14 Chris Amodio
- 14 John Pires
- 14 Patty Przybzsz
- 17 Jac Groppruoso
- 18 Nick Burnett
- 19 Helen Wendorf
- 20 Paul Olson
- 20 Louis Plank
- 21 Linda Gagnon
- 21 Eleanor Lannin
- 22 Marlene Anderson
- 24 Carol Mason
- 24 Leslie Wells
- 25 James Pursley
- 26 Ken Avery
- 26 John Mercurio
- 26 Joe Granieri
- 26 Mary Wells
- 27 Donna Sweeney
- 28 Rita Lentz
- 28 Andrew Rinaldi
- 29 Pat Beattie
- 30 Bill Lane



MARCH ANNIVERSARIES

- 1 Mark & Terry Fazzio
- 1 Donald & Patti Deater
- 14 David & Sharon Nestor
 - 17 Bill & Phyllis Holdsworth
- 20 Mike & Shirley DiGeorgio
- 23 Stephanie Frazier & John Taylor
- 23 Mike & Doris Ledrich
- 26 Mike & Maddy Kahn
- 27 Willis & Florence Card
- 27 Thomas & Cara Kavan



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. Thank you!

NEW SERIES HOW I MET MY HUSBAND (or wife, or partner or friend)

How did you meet your special someone? We would love to hear your story! You can submit in your words in first person or give me the details and I will write for you! Contact Dana Matlock at 386-439-3443, dbmatlock@live.com

TRIVIA ANSWERS

- 1. Pete Gogolak of the Buffalo Bills
- 2. 1970
- 3. Green Bay Packers, January 15, 1967
- 4. New England Patriots and Pittsburgh Steelers are tied with six each
- 5. Memorial Coliseum, Los Angeles, CA
- 6. George Blanda at age 48 with 26 seasons played
- 7. Adam Vinatieri 2673 points
- 8. 72-41 on November 27, 1966. Washington defeated the New York Giants
- 9. 1960
- 10. Max McGee of the Green Bay Packers on a 37yard touchdown reception

FEDERATION OF MANUFACTURED HOME OWNERS (FMO)

By James Pursley, Plantation Oaks FMO Rep



Hello to everyone. Hope you are doing great. How has the New Year been treating everyone? Sorry I asked if it's not going well!

Today let's talk about why I do this article, the FMO, Federation of Manufactured Homeowners. It's for

anyone that this is your first time living on leased land and owning your home. Knowing that the FMO is working for you is very reassuring.

My story is that I had never heard of this organization before. Why should I? I never had this living situation that I needed them. When I married my lovely wife, Carol, she owned a home here in Plantation Oaks. I was living in Palm Coast. As we were coming out of 2008, I relocated from Georgia (Go Dogs). There were a lot of homes, in all shapes and sizes, for sale in the area. Yikes! Prices were, let's say, different from now.

I found a two-story home on a canal with a pool. As some of you know I don't do steps very well. As time went on, the pool started needing "this and that". This and that got expensive. The canal was ok, but I didn't have a boat (too busy spending boat money on the "this and that's"). Then, the fact of it being a 2 story, meant half of the house I did not use. When Carol and I married she moved into my home. We lived there for about 2 years; however, she hadn't sold her home here at Plantation Oaks. One night it hit us; MOVE! We did just that. With all the amenities we have here, we no longer are dealing with the "this and that's".

Then I was introduced to the FMO. I went to one of the meetings they had here, and saw how dedicated Bob and Dana Matlock were, who I had previously met.

I started looking into it and was blown away to see just how important this organization was to us homeowners who are leasing the land. I couldn't believe the representation you get from FMO for the yearly cost of \$25. If you are a new resident, or have been here for a while, and you haven't joined the FMO, please consider joining now. We really need the FMO's representation as homeowners on leased land.

To join the FMO it's only \$25.00 per year or \$65.00 for 3 years. Just get in touch with me, James Pursley, Park Representative at: <u>jpinvest129@gmail.com</u>, text or call 386-986-9632, or go to <u>fmo.org</u>. If you go to this website, you can use a credit card. They represent us in Tallahassee and that is just a part of what they do. Well, I'm going for now. Until next time, *James*.

TIP OF THE MONTH (NEW SERIES)

Submitted by Dana Matlock



A few weeks ago, Greg Pankau was meeting with my husband, Bob, when I stopped in the lanai to say hello. He mentioned to me that he was new to manufactured home living and to being a golf cart owner. He said he would love to see "The POP" have a

"Tip of the Month" column on these two topics. So, let's get this started! I am writing this one, but my hope is that all of you out there will have a tip that you can share with us. Just get it to me or Jo in any form and we will get it printed. Remember, we were once new to this lifestyle and had so much to learn. Let's share those things with our new friends and neighbors. Here is my tip of the month.

Refreshing Grout Lines

I happened to be on the internet when an advertisement for *Grout Restorer Pens* caught my eye. They look like magic markers, are available with a wide tip and a narrow one and they come in a selection of colors. The advertisement made it look so easy, I jumped on Amazon and ordered the white grout pens. After a good cleaning of the floor and grout we applied the grout restorer pen. It took almost 3 of the 7ml size (narrow) for our hall bathroom. It took two coats because our

grout had never been sealed and was very porous. We were so happy with the outcome that we immediately ordered more pens in beige for our master bath. We found this to be a reasonably fast and in-expensive way to brighten the rooms and restore our tiled areas. Stop by 4 Tobias and see for yourself or you can contact us for more information. Maybe it will work for you.



TAG – YOU'RE IT! Now send us your tip(s) on things you have discovered about living in a manufactured home or golf cart ownership to Dana Matlock, <u>dbmatlock@live.com</u> or Jo Kegel, jokegel@comcast.net.

THOUGHTS ON TRAVELING

By Mary Ann Rabuazzo



I have often wondered how my husband and I got into so much traveling. There was a time, not so long ago, that we took many bus trips. Bus tours are usually 24-40 people. Some of those were National Parks, Canadian Rockies, Germany, and

Italy. Some were in combination with trains and planes. Those types of trips can be more intense but very rewarding. One: up at 5:30; luggage out and breakfast at 6:00; on the bus at 7:00; and, changing hotels every two or three days. Every day was seeing and learning and sometimes napping! Those were exhausting times, but we loved every one of our adventures.

Ocean voyages can be easy. As soon as one gets on the ship your every whim is taken care of from drinks, food and cleaning your room. Tours are usually 3-4 hours. You board the tour bus and are driven to your destination. When the tour is over you are returned to your ship with every amenity available at your fingertips including games, speakers, shopping, and various types of entertainment. And your clean and made bed awaits you! Of course, ocean liners have several thousand passengers. One of our most recent large ship adventures was going to Israel for two days. Those tours were 11-12 hours each day. They were very exhausting but well worth our efforts. Riverboat cruises usually have 180-220 guests, and we like that advantage. Riverboat cruises are voyages along inland waterways which stop at many ports. They offer short and long excursions, gifted speakers each day and entertainment. In a past "POP", I wrote about our Riverboat Great Lakes tour. All three venues are a great way to travel. All offer a nice way to meet new people which is always interesting and fun. They all offer many itineraries, tours, activities, and entertainment. The large ships are the only ones that have casinos. It comes down to what you want to do, what you are able to do, how many times you want to pack and unpack, how much you want to schedule and how much you want to spend. Or maybe you just want to stay on the bus or boat, relax and unwind. Your choice!

So why do we cruise so much? Because cruising is an easy way to travel, especially as we get older!



HAPPY ST. PATRICK'S DAY

By Chef Kevin Gallagher, MS, CEC



Corned beef and cabbage did not originate from Ireland but from the United States! Corned beef and cabbage became popular during Irish immigration to the United States. Pork was the preferred meat in Ireland since it was cheap. In Ireland, the high price

of cattle meant the animals weren't slaughtered for food unless they were old or injured; they were too important for milk and dairy production and farming. In contrast, beef was inexpensive in the United States. Corned beef is a cheap cut of tough meat that has been salt-cured. The term "corned" comes from the largegrained rock salt, called "corns," used in the salting process. The cooking process rendered it very tender as well as slicing the meat against the grain.

When the Irish immigrated to the U.S., they often faced discrimination and lived in slums alongside Jewish and Italian groups. It was at Jewish delis and lunch carts that the Irish experienced corned beef and noticed its similarity to Irish bacon. Cooking the corned beef with cabbage was another choice based on cost efficiency. Even better, the entire meal could be cooked in one pot, making it cheap, easy to prepare.

Dublin coddle is the beloved Irish take on a rich stew. Named from the French verb caudle, meaning to gently boil, this recipe was originally invented as a resourceful way of feeding many when food scarcity was common. The dish that we know today is clearly meat-heavy, a far cry from earlier versions that had just potatoes, vegetables, and pork scraps. Coddles can take many shapes because each cook can add whatever leftovers they have at hand, but in general, potatoes and other root vegetables, bacon, sausages, and onions make the base stew.

Considered comfort food of the highest degree, this hearty, nutritious dish is a tasty one-pot meal that can be made ahead of time. The coddle meal is so filling that there is no need to make other dishes to accompany it—just fresh soda bread slices, perfect to soak up the juices; and a tall glass of Guinness!

For the Irish soda bread, the best recipe I have found is the one by our very own, Ann O'Leary! It is sooooo tasty and easy to make. I have included the recipe, with her permission.

<u>Dublin Coddle</u> Ingredients



sausage) cut into coins 1/2 pound Canadian-style bacon (it's the most like

Irish bacon), cut into 1-inch pieces

1 pound pork sausages (Kielbasa,

smoked, Andouille, or any favorite

- 2 medium onions, sliced
- 2 cloves garlic, minced

12 ounces (1 bottle) porter-style beer (like Guinness)

- 3 cups beef (or chicken) stock
- 1 tablespoon fresh thyme (or 1 teaspoon dried thyme) 1 bay leaf
- 1/2 cup pearl barley, optional
- 2 1/2 pounds Yukon Gold or red potatoes, cut into small ¹/₂-inch cubes (washed but not peeled)

3 large carrots, peeled and cut into rounds

Salt and black pepper to taste

¹/₄ cup chopped parsley for garnish

Directions

Place Dutch oven over medium heat and add 1 tablespoon vegetable oil. Fry sausages for about 5 minutes (until they're a little brown... they will cook more later). Remove from pan and add the bacon. Cook bacon until lightly browned then remove from pan. Add onions and sauté until just beginning to caramelize and turn brown. Add garlic and stir for 30 seconds.

Add back the cooked sausage and bacon, as well as the beer, stock, and herbs. Add barley now, if using. Bring soup to a boil then reduce heat to a simmer. Cover pot and continue to cook for an hour, stirring occasionally. Add potatoes and carrots to the pot and leave to simmer for another 30 minutes or until they are soft when pierced with a fork. Taste broth and correct flavors with salt and pepper, if needed.

Ladle hot soup into large bowls, garnishing with the chopped parsley. Serve with Irish soda bread and lots of butter and a tall glass of Guinness!

Irish Soda Bread

Recipe by Ann O'Leary Yield: 1 loaf **Ingredients** 3 cups flour 1/2 teaspoon baking soda 2 teaspoons baking powder 1/2 teaspoon salt

- 1 cup sugar
- 1 cup raisins
- 1 egg

1 1/2 cups buttermilk

1/4 cup butter, (1/2 stick), melted

Instructions

- 1. Preheat oven to 350F. Cover sheet pan with parchment.
- 2. Sift all dry ingredients together (flour, baking soda, baking powder, salt and sugar). Add raisins and toss.
- 3. Lightly beat egg with buttermilk and melted butter. Add to flour mix. Combine until just mixed through (don't overmix... just until all dry flour is incorporated).
- 4. Form into single round on prepared baking sheet and cut an "X" into top with sharp knife.
- 5. Bake at 350 degrees for 45 minutes or until nicely browned (decrease cooking time if making two smaller rounds). Remove from oven and let cool completely before slicing. Serve with lots of salted butter!

CORRECTION TO RECIPE IN FEBRUARY POP-CHOCOLATE CHESS PIE

From Kevin Gallagher

Add the melted butter to step 1.

1. Mix sugar and cocoa, <u>and melted butter</u> with a whisk in a bowl so there are no lumps in the cocoa. Add the beaten eggs and slowly whisk them in completely. Whisk in the evaporated milk and vanilla for two minutes longer until it no longer feels gritty and watery. Mixture will be very liquid... don't be alarmed!





Friday March 17, 2023 Regular monthly Dinner @ 5:00 pm At Clubhouse - Andrew Rinaldi Since its Saint Patrick's Day dinner will be Corned Beef and Cabbage

SUB-FLOOR & FLOORING EXPERTS!



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SOCIAL COMMITTEE

By Paula Davies, Social Committee Chair



Well, Jan & Feb got off to a great start with the Cooks' dinners getting sold out right away and Betty's great Wine & Cheese event. It was set up so beautifully, a wonderful meet & greet, and so much fun getting to spend time with our awesome community!!!

The social committee didn't meet in Feb as a bunch of us went on the cruise. Actually, you're reading this in March but I'm writing it on the cruise . So much fun seeing our people on the different decks doing different things, eating great food, enjoying great entertainment, and oh yes, the adult beverages have been just FINE too.

March 6, 2023 at 1:00 in the clubhouse is our next social meeting. We sure could use your help and ideas. Tell us what you would like to add as activities for more fun. Remember this is your social committee and your clubhouse and we want you to enjoy as many activities as you would like to attend.

March 17, 2023

Regular monthly Dinner @ 5:00 at the clubhouse by our amazing Cooks. Since it's Saint Patrick's Day, dinner will be corned beef & cabbage.

April 1, 2023, Talent show-Deb Pate & Diane Williams

April 29, 2023, Yard Sale

Other April Events:

Westerner Dance-Patty Watkins & Terry Johnson

The Plantation Oaks Cooks will hold their regular monthly breakfast on the first Saturday, and the monthly dinner on the 3rd Friday.

We will finalize the details of the activities at the March social committee meeting, and they will appear in the next POP.

We look forward to a fun and exciting 2023. If you would like to chair an event or have suggestions on something you would like to see, please let me know. We're happy to help all of you!!!

Check out the calendar of events on ourpora.org. There are lots of card games and other regular activities that you might enjoy.

Water Aerobics

DON'T

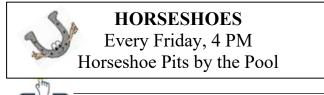
FORGET

Mondays, Wednesdays, Fridays - 10 AM

Line Dancing - Wednesdays– Beginners 1:00 – Advance 1:30 PM

Bingo - Wednesdays - 5:45 - 9:00 PM

Shuffleboard - Thursdays - 9:30 AM



Tuesday afternoon Yoga Group Join us every Tuesday at 1 PM, \$10



Plantation Oaks Residents

What:	Annual Community Yard Sale. Time to start cleaning out closets,
	sheds, and garages. Your junk could
	be someone's treasure.
When:	April 29, 2023.

Gates open to the public 8am - 2pm

* Residents will be responsible for their unsold items.

** Additional Information available soon

Any questions call Deb Pate 386-986-7987





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To our valued customers:

Our top priority is the health and safety of our employees and our customers. Our employees are closely following the Centers for Disease Control (CDC) guidelines and recommendations, like frequent hand washing, social distancing, and staying home if they are feeling ill.

We have taken steps to limit exposure to the virus by making our customers aware that there is no need to have any contact with our employees if you choose to do so. Our business falls under the state's guidelines as "Essential Business".

We want to build a great relationship with you. Call today for your Free Inspection. (800) 377-7885

Stay Safe and Continued Good Health. Underhome Armor Family



EXERCISE OPPORTUNITIES

One of the many benefits of exercise for seniors is that it helps us maintain the ability to live independently and reduces the risk of falling and fracturing bones. We are fortunate to have many opportunities to get that exercise here at Plantation Oaks – exercise room, yoga, water aerobics, line dancing, tennis, pickleball, shuffleboard, bocce ball, walking, and horseshoes.

Pick your favorites and let's get moving!



IN THE POP

Due to a change in advertisers, our newsletter is reduced to 16 pages starting this month. If we pick up advertisers, we may go back up to 20 pages in the future. Please support our advertisers if you have a need for their service.

988 SUICIDE & CRISIS

If you, or someone you know, are in *crisis*, feeling *suicidal*, have been sexually assaulted, in need of resources, or just need to talk, call 988.

POP ON THE WEB

To view or print current or previous *POP* newsletters go to the PORA website, 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 <u>www.4communitymedia.com</u>; 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.

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

2022 <u>Plantation Oaks Residents Association</u> <u>(PORA)</u>

President - Gary Watkins 386-986-6246 - <u>gwatty62@cfl.rr.com</u>

Vice President – Betty Vandermyn 860-461-5392 - <u>elzbthvnd@att.net</u>

Secretary – Phyllis Holdsworth 862-266-1397 – phyllisholdsworth@gmail.com

> **Treasurer – Janice Randolph** 203-521-6288 - janlee9@yahoo.com

Director – Ray Neeb 386-439-3574 - <u>quasarkid20n@bellsouth.net</u>

Director – Leonard Gucciardo 516-729-7930 – mrbreeze05@icloud.com

PLANTATION OAKS Federation of Manufactured Homeowners (FMO) Representatives James Pursley - 386-986-9632

Dana Matlock - 386-439-3443



Mission Statement: To provide emergency assistance to our community when State/Local emergency services are delayed or otherwise unavailable.

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





happy to offer my services!

TRADEMARK

Barbara W. Latourelle Sales Associate, GRI, CRS 413-896-6185 bwlatourelle@att.net