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Sunday, November 5, 2023

For Information, Comments, Questions contact:

Dana Matlock, Editor
dbmatlock@live.com

Joanne Kegel, Editor
jokegel@comcast.net



SOMEWHERE OVER THE RAINBOW

By Joe Cortese

No longer
by my Side
Forgotten in my
Heart
We will meet at
Rainbow Bridge
and we will never
be apart



Photos by Karleen McConnell

Somewhere over the Rainbow - for most of us that song brings up happy memories of Judy Garland and the *Wizard of Oz* or maybe Israel Kamakawiwo'ole (IZ) singing his rendition of *Over the Rainbow* and *What a Wonderful World*. Either way, it's a happy place. I think I needed to start in a happy place to be able to write about what can be an unhappy subject, but we'll get to that.

This story's roots are actually intertwined with good friends and what Glenda, and I did on our summer vacation. This summer we spent several months in the Appalachian Mountains in Flat Rock, NC where the weather is mild and the stars are just a little bit closer. While there we made plans to meet up with some friends (Keith and Karleen) who live right here in the Oaks but also spend their summers in that area. On one of our outings, they asked if we had heard about the Rainbow Bridge, a spot that was not far away, and if we were interested in a day trip for a visit? "But of course," we're always interested in an adventure.

The real-life Rainbow Bridge is found in Lake Lure at the Flowering Bridge site, which is a home to more than 2000 species of plants, lovingly tended by local volunteers. It is a beautiful place to visit in its own rite and free! The Rainbow Bridge was created by artist Amy Wald, who had lost her beloved dog and built it as a space where

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SOMEWHERE OVER THE RAINBOW

Continued from cover page

families could not only leave behind a piece of their own pet's life (collars, pictures, tags, etc.) but they could envision the moment they will meet their treasured friend once again. The idea comes from a poem often given to pet owners on the day they say goodbye to their fur babies. The poem promises grieving pet owners that their pet will cross the Rainbow Bridge where they will run and play, be restored to youth and health, and wait until we find them again.

The weather was wonderful (mid 70's) on the day of our trip to Lake Lure. Lake Lure is home to Chimney Rock State Park and famous as the site of the movie "Dirty Dancing". We had no trouble finding the Flowering Bridge as there is pretty much only one road around the lake, and even though we were awed by the gardens, we were completely unprepared for the Rainbow Bridge. As I hope the pictures show there were thousands of pet memento's left by owners to memorialize their babies. Karleen and Keith had an ulterior motive in the trip having lost their fur baby "Mindy" last year and next year hope to leave her collar here. Glenda and I were misty eyed at the thought and the reality that soon we may be leaving the collar of our sweet little angel, "Bailey."

Since the day of that trip, I've had time to reflect on the love of so many who have traveled to bring their memories to that bridge and also their sadness and I come to the age-old question, "is it better to have loved and lost than to have never loved at all"? I choose love!



HOW TO STRETCH A MEATLOAF

By Joanne Kegel, Non-Cook



Meat loaf is such a cost and time saving dinner. We make it at least once a month. We season it, throw in a bunch of chopped veggies, usually

trying to clean out the refrigerator vegetable bin. I hate to cook but this was one of the first meals I learned to make, even before I learned how to season food. My daughter's survival depended on it when she was little. Dave does most of the chopping now. I don't have the patience. Sharp knives and I don't play well. And when I bake, I always get a burn on my hand or arm from reaching in to check on the progress (without pulling out the rack, of course).

The main meal usually consists of the loaf, mashed potatoes and peas, canned or otherwise. Or, any side dish, fries, casserole, salad, anything. We usually get at least **two** meals out of it. This week we got **five** meals out of **one** pound of lean ground beef.

- Meal #1: The first meal is piping hot out of the oven. Really good. Eat a couple of slices each with veggies. Plenty of leftover.
- Meal #2: Second meal was actually pasta, but we cut up some meat loaf and threw chunks in the sauce to substitute for meatballs. Saved time and money.
- Meal #3: Next was pizza. Some weeks we make our own with store bought crust or dough. We used the leftover sauce from the pasta with the meat (balls) already in it. You don't need that much for a pizza. Then we added our usual toppings.
- Meal #4: We cut more slices from the end of the meat loaf to make warm meat loaf sandwiches on toasted Ciabatta rolls, side of Tater Tots.
- Meal #5: Leftover pizza with the meat loaf sauce.

If I had bought just an extra ¼ pound of meat, we could have had meal #6 as another dinner. But by this time, we're sick of meat loaf and want to see it gone. Maybe we'll skip a month. I'm sure we can stretch some turkey from Thanksgiving dinner.



happy thanksgiving



HOW I MET MY HUSBAND

By Lydia Paterno



It was the winter of 1969 in Lyndhurst, New Jersey. I lived at home with my widowed mom, having lost my dad recently. My friend of many years was hosting a Valentine party in her home. She asked me and my sister, Addie, to come and join the fun. At first, I declined the invitation but then Addie (also not married) said we will be there. OK, what the heck. The party was full of guys and girls, and they all had drinks in their hands with their names on paper cups. Addie and I put our names on our cups. We were not there very long before Addie had met someone. She was having a ball - drinking up a storm. Me, quiet Lydia, had one drink in my hand for hours, as I was driving. Well, it wasn't long before Addie got drunk and could barely stand up. I was furious with her. I said to myself, "you are not going to ruin my night." I took her home and went back to the party. There were several guys I had not seen before. This handsome guy caught my eye. He had dark brown eyes, dark brown hair, and long sideburns. Wow, what a hunk! I got closer to him and looked at his cup to see his name. Guess what it was? "Hot lips Gary". Why? Because he was kissing all the girls there at the party. Oh well, I thought he was just a friendly guy. I introduced myself, and before the night was over, he asked for my telephone number, which I gave him and left to go home.

Well, it was a month later at 11:00 PM at night. I was in bed asleep when the phone started ringing. It was "Hot Lips". I said to him, "Now you're calling me?" Anyway, we went on a date, and it was perfect chemistry. He had so many stories and I was a good listener. We just clicked. We made each other laugh. We were falling in love. After dating for three years, I gave him an ultimatum: let's get married or it's over. I was a Jersey Girl. I couldn't put up with another year of not being married. My Italian mother was on me, "Are you getting married or what? I want grandchildren." We were married June 3, 1972, and have been together 51 years and still laughing every day. We have one daughter and two granddaughters. Oh, and Addie married Charlie, the guy at the same party. They stay married for 52 years.

P.S. When you see Gary be sure to say, "Hi Hot Lips!"



PREPARE YOUR HOME!

By Mike Reed



After rent increase notifications, it is a "common thinking to sell". Before you make a final decision, be sure to research the alternative housing options. Even after the 2024 rent increase, you will find living in Plantation Oaks is a reasonable housing cost.

Remember, most of our homes are around 20-25 years old and all the improvements done will affect favorable the value of the house. Here some of the most important: laminated floors vs carpet; age of roof; air conditioner and water heater; and, cabinets and counter tops in good conditions. No corrosion on exterior electric box and post. It will be helpful to have invoices ready for potential buyers. (Insurance companies and lenders might request the roof invoice to prove it is not older than 10-15 yrs. old)

These are some of the items that affect the attractiveness and first impression for the buyer:

- Power wash exterior vinyl and driveway
- Good care of Landscaping
- Clean and de-Clutter homes (*Now is the time to eliminate items you really don't need.*)
- Pet odors and moisture are a deal breaker
- If you have ceiling or wall stains from leaks, repair them and make sure the roof was repaired as well
- Organized your closets, pantry, under the sinks and even the shed (*People see these areas as reflection of how well you take care of the house.*)

You don't need to remodel the whole house to be attractive, but constant maintenance, attention to repairs and a clean house will always be attractive. And remember, there is only one opportunity for a good first impression!



NEW ARTICLES WANTED:

HOW I MET MY _____
(*spouse, love, partner, friend*)



How did you meet your special someone?

We would love to hear your story!

If you have submitted yours already, ask your friend or neighbor to tell you theirs.

You can submit 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

CHAIR VOLLEYBALL

By Betty Vandermyrn



It's been almost 8 months since we started chair volleyball in Plantation Oaks and what a fun time we are having. Where else can we yell, scream, laugh super loud and act like kids and it is totally acceptable. We are not the only community playing chair volleyball. Aberdeen, another over 55 community in Ormond Beach, invited us to their clubhouse for a friendly match game. Aberdeen's Social Director got us up and running with this fun sport last March, and we have been playing ever since. Aberdeen has been playing chair volleyball for 5 years and has a lot more experience than our team at Plantation Oaks. However, we are just as competitive. A great time was had by all. It wasn't about who won or lost - it was all about having good competitive fun laughing and joking with each other. Camaraderie! What we all need! Plantation Oaks will host the next match game sometime after the first of the year. No specific date has been set however we would love all our Plantation Oaks friends to come and cheer us on when we play host.

Chair volleyball is open to all residents at Plantation Oaks. Since it is played in chairs it is less physically challenging but just as fun. Great upper body exercise and it does level the playing field for those who have lower extremity issues, such as hips, knees, and ankles, oh my! There are rules to follow with one being one butt cheek must be always on the chair. So that means no standing or attempting to stand. Not as easy as it sounds, believe me. We play on the 2nd and 4th Thursday of each month at 1 PM. Check the social board for the dates as there are changes due to holidays. This month will be November 9 and November 13 as Thanksgiving is on the 4th Thursday. If you are unsure whether you want to play, just come and watch. You might get a good laugh and laughing is good for the soul. Hope to see you there.



CHRISTIAN FELLOWSHIP

By Carol Cerney



You're Invited to a Special Christian Fellowship in November

It's November – the time of the year when we celebrate Thanksgiving Day with family and friends, enjoying all our favorite traditional foods. In recognition of this special time, we have a unique Christian Fellowship planned for Sunday, November 12 at the Clubhouse 4:00-5:30.

We've invited leaders from Grace Community Food Pantry to share about this amazing ministry less than 30 minutes from here. Every week dozens of volunteers work to get boxes of food ready to distribute to hundreds of families. They also distribute food backpacks to needy children at our area schools.

Come and hear how this ministry is helping provide food for those less fortunate in our area and how you can help. "For I was hungry, and you gave me food. I was thirsty and you gave me drink. I was a stranger and you welcomed me." Matthew 25:35

The Plantation Oaks Christian Fellowship is a non-denominational group where everyone is welcome to learn and grow in their faith of Jesus Christ.

Contact Carol Cerney 507-213-0121 if you have questions.



The new welcoming committee consisting of Marlene Anderson, Carm Gross and Deb Gaw, are happy to be involved in the community in this capacity. Join us in welcoming our newest homeowner, Catherine Greene.

Catherine Greene, 26 Tobias Lane Moving from Long Island, NY. She is excited to be living near her parents who reside on Julip Ln. They are original owners - 2003. She works from home and enjoys crafting.



September 15, 2023. Following a chili supper at the clubhouse, we were entertained by the **Palm Coast Big Band**, playing big band classics. If you missed it be sure you catch them when they come back. Upbeat and great sound!

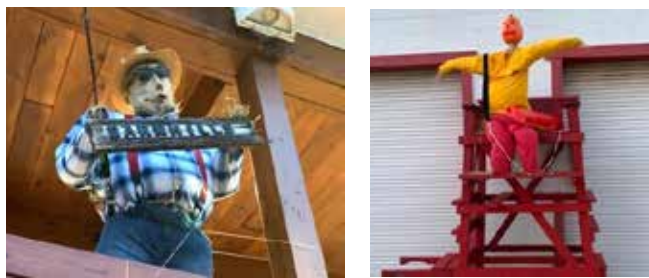
SCARECROWS

By Terry Johnson Andreacchio



I read in one of my news articles that there were scarecrows around Flagler Beach so the other evening I took a ride to see them. I am sharing some pictures. I didn't get to see the ones that were inside stores since it was after closing. It just brought back memories

of the town I lived in (Medford, New Jersey) in which every year, before Halloween, they would have a scarecrow contest for the best decorated scarecrow.



MY LIFE AT PLANTATION OAKS

By Irma Reed



My husband and I have enjoyed living in the prestige community of Plantation Oaks since 2013. My day starts at 7:00 AM with a good cup of coffee, answering emails and attending to the house demands. In short walks with my husband and our little Yorkie, "Chiquita", we talk with

neighbors, exchange news, and chat about social activities in our community. My personal activities find their time along the way, only after attending my professional demands: a quick jump in the pool, a walk

on the beach, a ride in the golf cart, spend time with friends and even travel. My favorite activities are to organize Mexican parties and share its culture and traditions. I take part in: campaigns in favor of our community, donations, estate sales, checking homes for seasonal residents, etc. We love our lifestyle here with friends/neighbors!

In 2017, we started assisting our friends and residents in buying or selling their homes. For us, it has been a labor of love and commitment. Mike's previous experience of 40 years in the manufactured home industry and my strong background in sales and marketing, combined with our ten years as homeowners in Plantation Oaks gives us a unique perspective, and vast knowledge of the homes and the community lifestyle. Bringing all of this to the table, we are always available to share with home owners and future residents.



S O S

Submitted by John Mercurio



An Airbus 380 is on its way across the Atlantic. It flies consistently at 800 kilometers per hour, at 30,000 feet, when suddenly a Eurofighter with a Tempo Mach 2 appears. The pilot of the fighter jet slows down, flies alongside the Airbus, and greets the pilot of the passenger plane by radio. Airbus! Boring flight, isn't it? Now have a look here. He rolls his jet on its back, accelerates through the sound barrier, and rises rapidly to a dizzying height. Then he swoops down almost to sea level in a breathtaking dive. He loops back next to the Airbus and asks, "well, how was that?" The Airbus pilot answers, "very impressive but watch this." The jet pilot watches the Airbus, but nothing happens. It continues to fly straight at the same speed. After 15 minutes the Airbus pilot radios, "well, how was that?" Confused the jet pilot asks, "what did you do?" The Airbus pilot laughs and says, "I got up stretched my legs walked to the back of the aircraft to use the washroom then got a cup of coffee and a chocolate fudge pastry." The moral of the story is when you're young, speed and adrenaline seems to be great, but as you get older and wiser you learn that comfort and peace are more important. This is called SOS - Slower Older and Smarter - dedicated to all our senior friends. It's time to slow down and enjoy the rest of the trip.





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WHAT'S IN CANNED PUMPKIN?

By Chef Kevin Gallagher MS, CEC



You may have heard that canned pumpkin is made of squash. That is both true and false. Libby's, the quintessential canned pumpkin brand, uses a proprietary strain of the Dickinson pumpkin variety, also called a Dickinson squash. Libby's website states that their product is

100% pumpkin. That is true because any hard-skinned squash can be called a pumpkin because there isn't a botanical distinction for pumpkin.

The Dickinson pumpkin is a variety of squash belonging to the gourd family, which includes melons and cucumbers. Longer and tanner than the round, orange sugar pumpkins, the Dickinson pumpkin variety is a close relative of butternut squash and has better taste and texture than other pumpkins. While Libby's only uses this pumpkin in their product, other brand purées are made with one or more types of winter squash, like butternut, Hubbard, Boston Marrow, and Golden Delicious.

In blind taste tests, Libby's brand wins hands down. All their pumpkins are grown and manufactured at their Morton, Illinois headquarters. They are non-GMO, and once puréed and canned, contain no added preservatives.

Canned pumpkin is very nutritious. The bold orange color indicates pumpkin is high in beta-carotene, an antioxidant nutrient that the body turns into vitamin A to support eye and skin health. Calcium, potassium, and magnesium support healthy blood pressure. Canned pumpkin is more nutrient dense than raw pumpkin because the cooking and canning process concentrates the pumpkin pulp, creating more protein and fiber compared to raw. Canned pumpkin is much easier to use and more consistent than homemade purée.

Here's one of my favorite recipes using canned pumpkin. Let me know how it turned out!

Pumpkin Cheesecake with Gingersnap Crust

Servings: 12

For the crust:

25 gingersnaps, ground into crumbs in food processor
1/4 cup AP Flour
1/2 teaspoon ginger
2 tablespoons light brown sugar, packed
6 tablespoons butter, melted

For the filling:

3 packages cream cheese, (8 ounce) room temperature
1 3/4 cups granulated sugar
1 teaspoon cinnamon
1/2 teaspoon ginger
1/4 teaspoon nutmeg
1/8 teaspoon cloves
1/4 cup AP flour
1 teaspoon vanilla extract
1 cup pumpkin purée
5 large eggs, room temperature
1/2 cup sour cream, room temperature



Instructions

1. Preheat the oven to 325°F. Wrap 9" springform pan with foil.
2. **For the crust:** Combine all the ingredients in the bowl of a food processor and pulse until evenly mixed. Press into bottom of springform pan, and 1" up the sides of the pan. Bake for 10-12 minutes, just until you can smell the gingersnaps. Remove from the oven and set aside.
3. **For the filling:** Place the cream cheese in the bowl of your mixer. Blend on low speed until no more lumps remain. Add sugar, flour and spices and mix for an additional 2 to 3 minutes, stopping once to scrape down the sides and bottom of the bowl.
4. Add in vanilla and pumpkin, then add eggs one at a time, mixing well after each addition. Stir in sour cream.
5. Set springform pan in a large roasting pan. Pour batter into the cooled crust, and then pour enough boiling water into the large roasting pan to come about halfway up the side of the cake pan. Bake until the cake is just set, 1 1/2 to 1 3/4 hours. A properly cooked cheesecake will jiggle a bit when you nudge the pan, but if the center seems at all liquid, it's not done (temp measured 1" from the side of the cake will read 170°F). CAREFULLY remove the roasting pan from the oven and set on a wire rack. Run a sharp paring knife around the edges to loosen the cake from the sides of the pan. Cool until the water is just warm, about 45 minutes. Remove the springform pan from the water bath, discard the foil and set on a wire rack. Continue to cool at room temperature until barely warm, about 3 hours. Cover with plastic wrap and refrigerate until chilled, at least 4 hours (BEST overnight).



ON FINDING A HOME

By Jeanie Scionti



My husband and I had been RV'ers since 1998, spending at least three months in Florida every winter season. Beverly Beach Campground became our second home. Being on the beach was perfection!

In the fall of 2012, our motor home broke down. Without consulting me, my darling husband came home after seeing a service dealer and announced that he had sold the RV! I was surprised and said: "Great! Now where are we going to stay this winter?"

We were already into January and failing to find rental accommodations, we finally hired a Flagler Beach home salesperson to find us a house to buy. In the meantime, the salesman rented us his "Surfside Estate" vacation home on a monthly basis.

My husband knew that I would refuse to buy anything that was not across from the ocean. After a long day of house hunting, we stopped for our mail at the post office. When Mr. Thomas finally returned to the car, he said, "Guess what? I just met a fellow from MA, and he told me he lives in a 55 and older community off Old Kings Road. He loves it and recommends that we check it out." I immediately replied, "What part of our conversation have you forgotten? I will live only on the beach!" He answered, "Look, we have nothing else to do right now, let's just go and see it anyway." I smirked and agreed.

As we drove down Old Kings Road, I was thinking, "This is already too far from the beach."

At the entrance to Plantation Oaks, we asked for the rental office. The man said the agent was not in but there was a house for sale on Julip Lane. You can take a look. As we turned on to the street, I saw a woman standing in her doorway at the end of the cul de sac waving her arm to spur us on. Ya know how you get the feelin' that this might not be good? Well, I had that sensation, but once inside I totally forgot about being by the ocean.

After living in a rental for three months, this home was heaven! It took us all of ten minutes to say, "We'll buy it!" Then for some unknown reason, my husband asked if the furniture was for sale. Our very interesting seller said, "That's something I have to think about." She left the room for five minutes and came back with a price on ALL the furniture. Our reply, "SOLD!"

Since it was already the beginning of April, we left for MA right after the purchase and returned to Plantation Oaks in early November. We were in the house for a

week when our extended family from up north said, "Hey, we are coming for Thanksgiving!"

Twenty folks showed up and christened our home for our first Thanksgiving Day holiday at Plantation Oaks. They loved it...and so do we.



November 2013

MILITARY TRIVIA

By Rich Bencal



Welcome to November, with much cooler temperatures and less humid air. Once again, without fail, I have thoroughly researched and prepared 10 questions for you, my faithful readers, to ponder. Good luck. Best wishes for a Happy Thanksgiving, and a big **THANK YOU** to all of our Veterans.

QUESTIONS:

1. When did the US Air Force Academy open?
 2. When did the Korean War begin?
 3. When was the Medal of Honor first authorized?
 4. How many service personnel have been awarded the Medal of Honor more than once?
 5. How large is Arlington National Cemetery?
 6. When did Arlington become a National Cemetery?
 7. When did the GI Bill of Rights take effect?
 8. When did construction of the Pentagon begin?
 9. When did the initial construction of the Pentagon take place?
 10. When did the US Military Academy at West Point, NY open?
- Answers elsewhere in the POP.*

BEAUTY TIPS

By Terry Johnson Andreacchio



Guarantee A Perfect Manicure

On rainy days, you love to relax by giving yourself an at home manicure. The only problem? You always end up with the polish all over your skin! To avoid the mess in the future, simply dab petroleum jelly around your nail beds before you begin painting on the polish. The jelly forms a barrier between the skin and polish, and wipes right off once you're done.

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FEDERATION OF MANUFACTURED HOME OWNERS (FMO)

By James Pursley, Plantation Oaks FMO Rep



Hello everyone. Hope you are doing well. How many of you are getting ready for winter? In Florida, what's that? A friend of mine - yes, I do have a few friends - is getting ready to retire and thinking about moving but does not know if they really want to move.

He and his wife were weighing the options of staying or going. He asked me what reasons I took into consideration when I moved. Well, I told him that convenience means a great deal to a lot of people such as restaurants, bars, movie theaters, shopping, and grocery stores. Another thing that we need to look for as we get old is how convenient is it to get to our doctor's office and, heaven forbid, if we have to go to the hospital. One thing he and I talked about is amenities like a swimming pool, tennis courts, and trails to exercise and walk your dog. Also, a clubhouse for entertainment. This community living is a lifestyle that appeals to many seniors. Most of these communities are golf cart friendly. Maybe this is a personal thing with me because I really like going to different functions at the clubhouse and driving our golf cart instead of having to get out on the highway. There are some really crazy drivers out there.

Any more it seems that no matter where you settle in, progress is going to catch up with you. As I mentioned before, I was born and raised in Atlanta. The older I got, the more crowded Atlanta got and the further I moved away from the big city. I moved to the mountains. I had been going there forever and had owned several properties in the North Georgia Mountains and in Tennessee. They were home to me. To show you how progress followed me, first I moved to the little mountain town, Cleveland, Georgia. Ingles grocery store was our Publix. Before long, they were doubling the size of the store, adding gas pumps and liquor stores - well some progress you can't complain about.

Next, I moved to Blairsville, Georgia. Same situation. As soon as I moved there, Ingles more than doubled their size and added gas pumps and a liquor store - like I said some progress you don't complain about.

I just hope our Publix at Roscommon stays the same size. There is no protection from that, but we do have protection in the FMO. So, to help protect us homeowners that own homes on leased land we have the FMO - Federation of Manufactured Homeowners. I

can't begin to tell you how much they do in representing us. To join call or text me James Pursley, Park Representative, 386-986-9632, my email is jpinvest129@gmail.com or better yet go to fmo.org where you can pay with a credit card. All of this for \$30.00/year or \$75.00/3-years. We really need their representation.

If you were wondering about my friend, he is more confused than ever. Stay safe everyone.



HOLIDAYS WITH OUR NEIGHBORS

Believe it or not, it's time to think about the Holiday Season! We are planning a house tour in Plantation Oaks for Plantation Oaks residents on December 8 from 5:30-7:30 PM. Our residents are from all over the country with different traditions and ways of celebrating the holidays. Do you have a special collection, decorations, and unique ways to celebrate? Wouldn't it be a wonderful way to share the joy of the season and meet our neighbors! *A sign-up sheet was posted in the Clubhouse through October 15 for anyone interested in participating by opening their home.* You do not have to provide any refreshments and can limit the area that you will "open." There will be scheduled times, golf cart transportation, hostess helpers and a mini party at the end of the tour. We still have room for a few more homes. Interested? Have questions? Call Pam Wiggin at 603-387-3698 to sign up now.

Attendance for the tour is free but everyone must have a ticket to participate. This will aid in planning and scheduling the tour groups. Free tickets will be distributed at the following times:

- Monday, November 13 – 12-1 PM
- Wednesday, November 15 – 10-11 AM
- Thursday, November 15 – 6-7 PM



Pam Wiggin 603-387-3698
Susan Bataille 732-320-5211
Mary Wells 303-886-0009



Maybe it's true that life begins at fifty, but everything else starts to wear out, fall out, or spread out. *Phyllis Diller*

I don't feel old. I don't feel anything until no
Then it's time for my nap. *Bob Hope*





NOVEMBER BIRTHDAYS

- | | |
|----------------------|---------------------|
| 1. Porcia Morrow | 18 Judy Behanick |
| 1 Dennis Tull | 18 Mike Kahn |
| 2 Fran Irizarry | 19 Susan Bataille |
| 2 Toni Stearns | 19 John Shoemaker |
| 4 Elise Berry | 20 Kathy Krug |
| 4 John Paletar | 20 Steven Cina |
| 5 Joan Edwards | 21 Anna Glauda |
| 7 Anna McDonald | 22 Tom Ledwith |
| 9 Sam Miller | 22 Richard Raleigh |
| 10 Karyl Ferguson | 23 Doug Mahoney |
| 10 George Niedhammer | 24 Joe Bartolotta |
| 11 Donna Dallatore | 24 Bob Kelley |
| 11 Fred Mason | 24 Richard Rabuazzo |
| 11 Raylene Messina | 25 Paul Przybysz |
| 12 Willis Card | 27 Marilyn Campbell |
| 12 Bill Hepworth | 27 Norm Wendorf |
| 13 Jerry Meek | 28 Pat Hamer |
| 14 Joan Correll | 30 Al Knopf |
| 15 Kevin Brown | |



NOVEMBER ANNIVERSARIES

- 9 John & Diane Pires
- 9 Roy & Joan Salthouse
- 9 Mike & Chris Amodio
- 11 Keith & Anne Mowling
- 11 Fred & Carol Mason
- 11 Sam & Nena Miller
- 22 Bob & Sharon Avery
- 25 Bob & Elise Berry
- 25 Glenn & Deborah Woodall

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.



CHRISTMAS/HOLIDAY CARDS - FREE DELIVERY

Cathleen Niedhammer will provide free delivery of your holiday cards within Plantation Oaks again this year. (*Thank you Cathleen!*) The drop box will be available in the clubhouse as soon as the Christmas tree is put up, which is currently scheduled for the day after Thanksgiving. The last morning to drop your cards for delivery will be December 19. Interested in helping? Contact Cathleen by email: cathleenn62@gmail.com or text/call 207-838-2459.

Start thinking about those holiday cards and stay tuned for more information as the time gets closer.



gingerbread house decorating

**FRIDAY, DECEMBER 8TH AT THE CLUBHOUSE!
10 A.M. TILL 12 NOON.**



YOU MUST PROVIDE YOUR OWN HOUSE TO BUILD OR PURCHASE ONE THAT IS PREBUILT TO DECORATE. DECORATED HOUSES WILL BE LEFT UP IN THE CLUBHOUSE FOR DISPLAY FOR THE DAY.

**SPONSORED BY TERRY JOHNSON
THERE WILL BE A SIGN UP SHEET POSTED 2 WEEKS PRIOR TO THE EVENT.
ANY QUESTIONS? PLEASE CONTACT TERRY JOHNSON 609-876-0837**



MILITARY TRIVIA ANSWERS

1. July 11, 1955, at Lowry Air Force Base in Colorado.
2. June 25, 1950
3. July 12, 1862, by President Abraham Lincoln and was first called "Army Medal of Honor"
4. 19
5. 639 Acres
6. June 15, 1864
7. June 22, 1944, signed by President Franklin D. Roosevelt
8. September 11, 1941
9. January 15, 1943
10. July 4, 1802

SOCIAL COMMITTEE NEWS

By John Clabaugh & Patty Watkins



Join us for our Social Committee meetings the first Monday of each month at 2 PM. We need some new ideas. Everyone is welcome.

November Events:

November 11-Veteran Day with a lite lunch – Veterans eat free.

November 17-Friday 6:00 PM Palm Coast Community Band 1 hours (between 6 & 7 PM)

November 18-Thanksgiving Dinner Price TBD

Upcoming Events: (Also on club bulletin board)

December 8 - Christmas House tours.

December 8 – Christmas Sing-along with the Windy Woods and Betty Lou Cranston as vocal director.

December 8 - Gingerbread House Making 10 AM-12. They will be on display in clubhouse in the afternoon.

December 16 – Christmas Elves to Shut-Ins, Golf Cart Parade (Secret Elves) and Christmas PJ Party- 7 PM, Dance & Food Tickets Sales and \$ TBD

December 31-New Year's Eve 8-12 PM. Music with Steve Tonya 9-12:15 PM. Appetizers. Prices TBD

January 27 – Casino Night. Stay tuned for more details. (Chairs: Patty Watkins & John Clabaugh)

Dates not yet set for the following:

Wine & Cheese Evening

(Chairs: George & Betty Shaver)

Regular Scheduled Activities:

Breakfast: 1st Saturday of each month. (*Alternating Men & Women's Cook team*)

Dinner: 3rd Friday of each month (*Alternating Men & Women's Cook team*)

Coffee & Donuts: 2nd Tuesday of every month/Betty Shaver

Ice Cream Social: last Sunday of every Month
Patty/Betty/John

Water Aerobics: Monday, Wednesday & Friday 10 AM

Chair Volleyball: Due to the Thanksgiving holiday this month's play will be Nov. 9 and 13, 1 PM in the Clubhouse

Yoga: Tuesdays 1:00 PM - \$10.00

Line Dance Classes: Wednesdays at 1:00 PM,
1:00 – 1:30 PM: Beginners Lessons
1:30 – 2:30 PM: More than the Basics Lessons.
All Are Welcome to Stay!!

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

Doors open at 5:45 Bingo begins promptly at 6:30 PM

Shuffleboard: Thursdays 9:30 AM

Check out the calendar of events on ourpora.org.

PLANTATION OAKS RESIDENTS ASSOCIATION

By Betty Vandermyn, President



Hello Plantation Oaks! November is here and a lot has transpired within the past 2 months. Gary Watkins, previous president of PORA, has resigned from the PORA Board due to other commitments. I would like to thank

Gary for his years of service and continued commitment to our community. We wish him the very best in all that he has accomplished and continues to do. Although he has stepped down from the board, Gary has offered to chair the nominations and election committee, which is greatly appreciated. As Gary stepped down, I have assumed the President role until the end of my term which will be with the upcoming January elections. Two positions will be open. PORA needs new faces and fresh ideas to continue to maintain our board. I would like to encourage anyone who has a desire to serve our community to consider becoming an essential part of the community by serving on the PORA Board. Please email Gary Watkins for any questions concerning nomination, qualifications for the upcoming election.

I would also like to address the concerns and questions raised with the notification of the lot rent increase for 2024. The calculated CPI (consumer price index) for Plantation Oaks is 8% and is based off the years 2021 & 2022. Our Statutory Committee will have met with management in the last week of October. At this writing (Oct 6) for the November issue of POP, we have not yet met with management. The lot rent increase will be the first thing on our agenda, and we will surely try to negotiate a reduction. However, they do have the right to increase our lot rent to the CPI. According to our Prospectus/contract agreement: lot rent increases for P1 lots are 5% or CPI whichever is greater. Lot rent increases for P2 lots are \$10.00/month or CPI whichever is greater. If you would like further information on how to calculate the CPI, I refer you to an article which was written by Dana Matlock in the November 2022 issue of the "POP"- our own community driven monthly newsletter. To access any issue of POP all you need to do is go to our PORA website: ourpora.org and search on the POP link.

In conclusion, PORA will continue to work together for the community. We will update the community when we receive any information to share. The next quarterly PORA Board Meeting is December 3, 2023, at 7:00 PM at the clubhouse. We encourage all PORA members to attend and those that are not members, please join. There is **strength** in numbers!



LADIES, SAVE THE DATE
Annual Christmas Luncheon

Buffet catered by
 Chef Bill's Legacy Catering

Held at the Plantation Oaks Clubhouse
Thursday, December 14 at Noon -
\$25.00



Ticket Sales at the Clubhouse:
 Monday, Nov. 27: 12-1 PM
 Wednesday, Nov. 29: 10-11 AM
 Thursday, Nov. 30: 6-7 PM

 **Menu Posted November 20** 

Hosted by and questions to:
 Marlene - 609-420-7630
 Terry - 609-876-0837
 Maureen - 386-986-8535


Anyone wishing to donate homemade
 Christmas cookies should deliver them to
 Phyllis Holdsworth 20 Ashbury Ln.
 862-266-1397, by Wednesday, Dec. 13.

SAVE THE DATE
Christmas Tree Pajama Party
Saturday, December 16, 2023
6-10 PM

- Music by Pyramid Disc Jockey from 6:30-9:30 PM. Christmas music & dance music for all to enjoy.
- Mr. and Mrs. Claus will be in attendance.
- Light food, snacks, and nonalcoholic beverages. BYOB
- Reindeer games, snowball fight and just lots of fun

Details being finalized and will soon be available. Check your emails and social bulletin board at the clubhouse for updates.



CERT MEETINGS

Next meetings of the Team are:
 Friday 11/17/23, 10:00 AM (drill & meeting)
 All members are requested to attend.

As always, these meetings are open
To all residents

PLANTATION OAKS
Federation of Manufactured Homeowners
(FMO) Representatives
 James Pursley - 386-986-9632
 Dana Matlock - 386-439-3443

PORA BOARD OF DIRECTORS MEETING
SCHEDULE FOR 2023/24.
 ALL MEETINGS AT THE PLANTATION OAKS CLUBHOUSE.

NOVEMBER 30, 2023 –WORKSHOP – 3 PM
 DECEMBER 3, 2023 – QUARTERLY MEETING – 7 PM
 JANUARY 21, 2024 - ANNUAL MEMBERSHIP MEETING – 7 PM

PORA 2023
Plantation Oaks Residents Association
BOARD OF DIRECTORS

President – Betty Vandermyn
 860-461-5392 - elzbthvnd@att.net

Vice President – Vacant

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

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

Director – Ray Neeb
 386-439-3574 - quasarkid20n@bellsouth.net

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

Director – Maureen O’Hara
 386-986-8535 – gizmo.072015@gmail.com



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