The Springboard

Springwood II's Monthly Newsletter

November 2020 Edition



COMMUNITY INFO:

Trash Collection: Tues. & Fri.

Recycle Collection: Wed. Only

Recyclable Items:

Aluminum Cans Glass (all colors)
Plastic Food Containers Newspaper
Assorted Paper Steel Cans
Cardboard Cereal Boxes
Milk Containers Plastic Bottles

Important Telephone Numbers:

Spectrum 855-222-0102 To report cable issues or to order upgraded services.

If necessary, reference Springwood II Account Number: 0034865037-01

Duke Energy 800-228-8485 Follow prompts to report power outages or streetlight issues.

City of Pinellas Park Waste Management:

Trash: 727-369-0690

Management Company:

Ameri-Tech Property Management 727-726-8000

24701 U.S. 19N, Suite 102 Clearwater, Florida 33763 Property Manager: Jenny Kidd

Springwood II Website:

To view our documents and other forms, visit our community website: http://springwoodvillas2.org/

Email Springboard Articles To: springboard_articles@yahoo.com Or-

Submit typed or legible hand-written articles to my home address mailbox:

10657 Rosewood Court

Board of Directors' Zoom Meeting: Tuesday, November 10, 2020 at 7:00 p.m.

From the Board:

Board Members:

The board is comprised of seven residents who volunteer their time to help make this community the best that it can be. Please be respectful to board members when they are out walking, swimming etc. Board members represent the entire community of 219 units. All decisions must be made considering the overall interest of the entire community. There will be times when you agree with a board decision and other times you will be opposed to the decision. It is virtually impossible to please everyone. If you have a suggestion or a complaint please submit it in writing and give to Cindy in the office, or send an email to springwoodvillas2@gmail.com. Reminder that Cindy is in the office Tuesday, Wednesday and Thursday from 10am to 2pm.

Community Flags:

The community has 2 flags. One is at the clubhouse and the other one is on Larchmont PI. Currently Doug Spainhoward and Taz take care of the lowering and raising of our flags. There is a website www.aflag.com which notifies them when to lower the flag and for duration which it is to remain at half-staff. We also lower the flag to half-staff when a member of our community passes.

Background Checks:

All residents, adult caregivers, adult children and any live-in friends/acquaintances must have a background check completed and issue-free prior to residing in the community. It is the responsibility or the owner to notify the board of any such person. The cost of the application is \$100.00 and can be obtained from Cindy in the office.

Speed Limit:

Just a reminder that the speed limit throughout the community is 15 mph. There are several vendors and residents who violate the speed limit. If people don't adhere to our community 15 mph speed limit, we may have no choice but to install speed tables

Submitted by Jennifer Hanks Vice-President, Springwood Ii Board of Directors

November Anniversaries:

Helen and Bob King 11/5
Muriel and Hank Amalfitano 11/11
Joyce and Lou Salerno 11/13
Lori and Mike Teague 11/19
Karen and Jim Ekdahl 11/23
Laura and John Nugent 11/27
Helen and Ken Ellicott 11/30
Faith and Stephen Haines 11/30

November Birthdays:

Pat Johnson 11/2 Elizabeth Bertrand 11/14
Bob King 11/3 Cheryl Ann Smyrski 11/15
Mark Kaplan 11/3 Clare Forma 11/16
Stephen Haines 11/4 Julie Viers 11/17
Margie Weagley 11/4 Phillip McCafferty 11/22
Donna Keher 11/5 Kathy Moreland 11/22
Jennifer Hanks 11/10 Carmen Colon 11/24
Richard Bennett 11/10 Lisa Posey 11/25
Susan Hammontree 11/11 Stuart White 11/26

Richard Hilliard 11/30

Modification Requests:

Landscaping Requests:

Contact Jennifer Hanks at 727-290-6095.

Construction Requests:

Contact Carl Widen at 407-590-1419.

Thank You:

I would like to thank Betty Simon, Mary Spielman and Peggy Evans for the wonderful take-out breakfast they volunteered to prepare for our residents.

The food was delicious, and I enjoyed it very much.

Submitted by Margaret Dailey

November TGIF:

This month's TGIF will be by reservation only! Limited to the first 30 people! Please call 727-678-9804 and leave message.

Your hosts will serve the food wearing masks and gloves. Dinner will be served one table at a time. Please social distance and wear a mask while inside the clubhouse. As always, cocktails at 5:30, dinner at 6:00. BYOB and a dish to share.

Submitted by Taz Zarzano

Cookin with Kenn

Cranberry Pecan Loaf

Ingredients:

- Yields 1 Loaf
- 2 Cups All Purpose Flour
- 1 Teaspoon Salt
- 1 Tablespoon Baking Powder
- 1¾ Cups of Sugar
- 1 Cup of Whole Milk
- Zest and Juice of 1 Orange
- 1 Tsp. of Lemon Juice
- 1 Tsp. of Vanilla Extract
- ¼ Cup of Vegetable or Canola Oil
- 2 Eggs Beaten
- 1½ Cups of Cranberries or ¾ Cup cut in half
- 1 Cup of Pecans Chopped

Directions:

- 1. Line a 9" by 5" loaf pan lined with parchment paper, allowing a few inches to extend above the pan to use as a handle to lift the bread our later. Set the pan aside and preheat the oven to 350 degrees.
- 2. In a large bowl, sift together flour, salt and baking powder. Add sugar, milk, orange zest, orange and lemon juices, vanilla and oil. Stir with a whisk. Add eggs and mx until smooth. Fold in the cranberries and pecans using a large spoon or rubber spatula.
- 3. Pour batter into prepared loaf pan and bake about 40 to 50 minutes or until a toothpick inserted into the center comes out clean.
- 4. Allow to cool before removing from pan.

Submitted by Kenn Burkhead

Lost Cat:

My name is Benji and I left home on Oct. 17 to see the world. I shouldn't have left home because my owner, Rich, is worried about me.

I'm a male tabby cat, with dark brown/black stripes & tawny belly.

Call him at 545-2605 if you see me.

Baking with Betty:

Puff Pastries:

Ingredients:

- 1 package of cream cheese softened
- ¼ cup sugar
- 2 tablespoons of all-purpose flour
- ½ teaspoon of vanilla extract
- 2 large eggs
- 1 tablespoon of water
- 1 package 17.3 oz. frozen pastry thawed
- 2/3 cup of seedless raspberry jam or jam of choice

Directions:

- Preheat oven to 425.
- Beat first 4 ingredients until smooth, beat in 1 egg yolk.
- Mix the tablespoon of water and remaining egg yolk.
- On a lightly floured surface unfold each sheet of puff pastry. Roll into a 12-inch square. Cut each into nine 4-inch squares.
 Transfer to a parchment lined baking sheet.
- Top each square with 1 tablespoon of cream cheese mixture and 1 rounded teaspoon of jam.
- Bring two opposite corners of pastry over the filling, sealing with the egg yolk/water mixture. Brush the tops with remaining yolk mixture.
- Bake until golden-brown, about 14 to 16 minutes.
- Serve warm. Refrigerate leftovers.

Submitted by Betty Simon

Submitting Articles or Recipes:

Please make sure they are either typed or legibly hand-written. You may submit a typed article via an email. No image attachments of typed copy. Hand-written articles should be put in my garage door mail slot.

Recipes must be submitted in a format where I can copy and paste the typed copy into my page format. All articles or recipes must be submitted no later than the 25th of the month.

Submitted by Art D'Elia, Springboard Editor

Board Director Introduction:

I'd like to take this opportunity to introduce myself to the community as a new member of Springwood II. My name is Raul Ramirez and, along with my partner Richard Hilliard, moved into this beautiful community in April. Also, I've recently been honored to serve on the Board of Directors for Springwood II.

Some of you already know me since we've met so many of our neighbors who have been so instrumental in our settling here on Lemon Tree Lane. It's been refreshing to have such nice people all around us.

Originally from Los Angeles, California, I moved here in 2018 after spending 22 years in Seattle. Professionally, my tenure has included 15 years as a flight attendant then, as an accredited floral designer/commentator/lecturer.

I've had the opportunity to serve on many boards in conjunction with my professional career and, I look forward to being part of this communities' board to keep Springwood II safe, comfortable and beautiful!

Please don't hesitate to introduce yourself if you see me, I'm often seen in the garden.

Thank you, Raul Ramirez

Clubhouse Dreams

The most precious asset we as owners of Springwood II share is the Clubhouse. It has served this community for decades as a meeting place and activities center. Our position as owners is unique right now. Financially we are in a good position to put to work the savings we have earmarked in our reserves and some of our equity funds toward updating the Clubhouse. Before anything is started, a complete breakdown of cost details will be presented as well as a plan. After that we will have to vote to approve any changes.

First, we have to be just as careful with what we do for the future as the previous owners have been in the past planning and saving the funds we have. This updating will not cost the members any money.

If there is a simple objective it is to increase and enhance the benefits without increasing costs.

Continued on Insert Page 1

Clubhouse Dreams

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We have reserve funds for updating the Clubhouse and they are specific for each area; kitchen, auditorium, library and other areas. The timeline for the updating is not the same for each area. If we combine an entire updating to all areas, we will save on the overall costs.

Ok, now about those Clubhouse Dreams. Our kitchen is located in what is really a long hallway. In the 1970's our Clubhouse design included a stage in the Auditorium. Imagine how useful a kitchen would be in that area. It is a big space that would accommodate all of our functions and the added convenience would be tremendous. The area now used there for Bingo and our meetings could easily be moved to opposite south wall. A small 8" platform could be built that could be used as the "stage" area and two new digital screens on both sides would show Bingo numbers as well as have multiple other uses.

The other major change would be for the exercise room to be moved out to the screen room that faces the lake. This area could easily be enclosed with lots of glass windows and would be another major attraction for existing and prospective owners.

In the exercise space we could move our office and have lots of room for a big table for meeting of Block captains and committees as well as an area for new client interviews. A glass wall as you enter the Clubhouse on the right would bring in light and enhance the beauty of the area.

Our screen room could be in a new area north of the pool. A new building with a tile roof and screen room walls right off of the swimming pool patio. A larger area that would be more fun for groups and a nice area for some to get out of the sun while enjoying the pool and lake views. Access will be from the pool and from the existing sidewalk with an extension. In the hallway area where the kitchen is now storage cabinets now in the auditorium could be moved. The existing doors to the Library area and the game room could be updated with glass doors like the ones that are now in use for the exercise room.

All of these ideas and more need to be approved by the community as a whole. New colors for the walls and lots of other details will be explained when and IF we take the next step. Right now, the ideas presented above have had a very good reception from a few members. What is needed now is a general consensus that we SHOULD move forward with an extensive Clubhouse updating plan. Please let us know about your thoughts. This change will take lots of efforts to get the initial designs and the necessary vote to proceed. Please let us know what you think. Your opinion is important and necessary.

Again, this updating will not cost the members any money. Once we get the basic plans outlined.

The kitchen and the Library would be first and the remaining items could take up to two more years to get started as a review of our reserves and accounts will need to be closely monitored.

Submitted by Tony Evans, President Springwood II Board of Director



2020 NOVEMBER CLUBHOUSE ACTIVITIES 2020

2020						2020		
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday		
1	2	3	4	5	6	7		
Daylight Savings Time	11:00 a.m.	1:00 p.m.	1:00 p.m.	10:30 a.m.	1:00 p.m.	1:00 p.m.		
Ends Today	Stretch Band Exercises	AQUATICS	AQUATICS	Stretch Band Exercises	AQUATICS	AQUATICS		
Turn Clocks		Arthritis Fitness	Arthritis Fitness		Arthritis Fitness	Artritis Fitness		
Back			F 20					
One Hour			5:30 p.m.					
		"ELECTION DAY"	BINGO					
8	9	10	11	12	13	14		
	11:00 a.m.	1:00 p.m.	1:00 p.m.	10:30 a.m.	1:00 p.m.	1:00 p.m.		
	Stretch Band Exercises	AQUATICS	AQUATICS	Stretch Band Exercises	AQUATICS	AQUATICS		
	LACICISES	Arthritis Fitness	Arthritis Fitness		Arthritis Fitness	Artritis Fitness		
		D 0 5	F 22		TO:-			
		B.O.D. Meeting	5:30 p.m.		TGIF 5:30 p.m.			
		Via Zoom	BINGO		In The Clubhouse			
		at 7:00 p.m.	"VETERAN'S		Main Hall			
15	16	17	18	19	20	21		
	11:00 a.m.	1:00 p.m.	1:00 p.m.	10:30 a.m.	1:00 p.m.	1:00 p.m.		
	Stretch Band Exercises	AQUATICS	AQUATICS	Stretch Band Exercises	AQUATICS	AQUATICS		
	LACICISES	Arthritis Fitness	Arthritis Fitness		Arthritis Fitness	Artritis Fitness		
			F.20					
			5:30 p.m.					
			BINGO					
22	22	24	25	26	27	20		
22	23	24	25		27	28		
	11:00 a.m. Stretch Band	1:00 p.m.	1:00 p.m.	10:30 a.m. Stretch Band	1:00 p.m.	1:00 p.m.		
	Exercises	-	AQUATICS	Exercises		AQUATICS		
		Arthritis Fitness	Arthritis Fitness		Arthritis Fitness	Artritis Fitness		
			5:30 p.m.					
			BINGO	THAINKSGIVING				
			Diii	DAY				
29	30	1-Dec	2-Dec	3-Dec	4-Dec	5-Dec		
23	11:00 a.m.							
	Stretch Band							
	Exercises	All activitie						
		Until the (
		CDC gu						
	Full Moon							

NOVEMBER DAILY PLANNER

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4	5	6	7
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8	9	10	11	12	13	14
		***************************************				***************************************
15	16	17	18	19	20	21

22	23	24	25	26	27	28
					,	

29	30	1-Dec	2-Dec	3-Dec	4-Dec	5-Dec
23	30					

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