

The Springboard

Springwood II's Monthly Newsletter

March 2021 Edition



COMMUNITY INFO:

Trash Collection: Tues. & Fri.

Recycle Collection: Wed. Only

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 Info:

Ameri-Tech Property Management

Main Office: Hours: 10 a.m. to 2 p.m.

24701 U.S. 19N, Suite 102

Clearwater, Florida 33763

Office: 727-726-8000 - Ext. 247

Fax: 727-723-1101

Property Manager: Jenny Kidd

Satellite Office:

St. Petersburg Satellite Office

6415 1st Avenue South

St. Petersburg, FL 33707

Springwood II Website:

To view our documents and other forms, visit our community website:

<http://springwoodvillas2.org/>

Email Springboard Articles To:

artdelia924@gmail.com

Or -

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

10657 Rosewood Court

President's Message:

Familiar Faces

Another Annual Board meeting has passed with a familiar outcome. Not enough members are involved with proxies or at the meeting to hold a "legal meeting" This is the 6th year in a row that a very low turn-out ended the meeting. We do see the same familiar faces at these meetings, just not enough of them!

I would like to say thank you to those that do participate and ask those of you that do not bother to get involved to re-think your position of "can't be bothered". At least to those that do show up that is what we think you mean when you do not get involved. Funny thing is when you want us to help you then you want to participate in community action. As long as the interest is personal there is a reason people take action.

Hopefully some of the residents that do not participate will read this "complaint" and decided that one hour a year is not too much to ask and if that is too much time fill out the proxy and send it back. If you do not understand what the vote means instead of just throwing it out, ask a couple of questions. You might like the answers.

If you do not know what the community budget is used for or how we get the amount you pay each month you can ask for a copy of the budget at the clubhouse office.

Submitted by Tony Evans

Clubhouse Office Hours:

Tuesday, Wednesday and Thursday from 10:00 am to 2:00 pm.

Cindy is the new assistant for Jenny Kidd our Ameri-Tech Property manager. She is in the office three days a week and is the direct liaison to the board and Management Company.

Cindy will help residents:

- Make Copies
- Send a Fax
- Paper Shredding
- Record and forward community issues, complaints and suggestions to the Board and/or Jenny Kidd

Cookin with Kenn

Best Ever Chocolate Cake

INGREDIENTS:

- 1 ¼ Cup of Flour
- 1 Cup of Sugar
- 1/3 Cup Cocoa Powder
- 1 Tsp. Baking Soda
- ½ Tsp. Salt
- 1 Cup Warm Coffee (*I usually use Decaf*)
- 1 Tsp. Vanilla Extract
- 1/3 Cup Vegetable Oil
- 1 Tsp. Apple Cider Vinegar

INSTRUCTIONS:

Preheat your oven to 350 degrees. Mix the flour, sugar, cocoa powder, baking soda and salt with a whisk. Combine the warm coffee, vanilla extract, vegetable oil and apple cider vinegar. Combine the wet ingredients to the dry ingredients with a whisk. Butter, flour (or use a baking pan spray) and coat an 8-inch round cake pan. Pour in prepared batter and bake for 30 minutes.

TIPS:

Before baking, you can sprinkle in some chocolate chips, (*use can use butterscotch, peanut butter or any other chips you may like*) before baking. I like this cake served plain with powdered sugar on top. However, I have iced it with cream cheese frosting and salted caramel frosting, and they were both equally delicious.

Submitted by Kenn Burkhead

Parmesan-Crusted Cod

Frozen fish gets a crispy topping and cooks quickly in a hot oven – no thawing or deep frying required.

INGREDIENTS:

- 2 Lbs. Frozen Cod Fillets, or other firm white fish
- ½ Tsp. Pepper
- ¼ Tsp. Salt
- 3 Tbsp. Butter
- 2 Cloves Garlic, chopped
- 3 Tbsp. Parsley
- ½ Cup Grated Parmesan Cheese
- 1 Cup Panko Breadcrumbs
- Zest and Juice of 1 Lemon

DIRECTIONS:

1. Preheat oven to. 450 degrees. Lightly coat a large baking sheet with nonstick cooking spray.
2. Rinse each fish fillet in cold water for 30 seconds to remove any ice or frost. Pat dry with paper towels and arrange on baking sheet. Season fish on both sides with salt and pepper.
3. In a small bowl, combine butter and garlic and microwave on High for 30 seconds, or until melted. Add parsley, cheese, breadcrumbs and lemon zest.
4. Divide topping evenly among fish, pressing down gently so it sticks to the fish. Bake 15 to 17 minutes, until fish is mostly opaque. Drizzle lemon juice over fish. Serves 6.

Note: You can eliminate the salt as the cheese is salty enough.

Submitted by Art D'Elia

Buffalo Chicken Casserole:

INGREDIENTS:

- 1.5 to 2 lbs. Chicken Breast cubed
- 1 lb. Rotalini Pasta
- 1 Cup chopped Celery
- 1 Cup Chopped Red Bell Pepper
- 1 Jar of Alfredo Sauce
- 1 Bottle of Hidden Valley Buffalo Ranch Dressing
- 2 Cups of Shredded Cheddar
- Frank's Hot Sauce to taste

DIRECTIONS:

1. Cook pasta according to the directions on box. Drain pasta and move to a large bowl.
2. Mix in Shredded Cheddar and remaining ingredients.
3. Move to an aluminum baking pan and heat at 375 degrees for about 20 minutes. Serve hot.

Submitted by Art D'Elia

March Anniversaries:

Antionette & Kevin Begley 3/7
Jimmie and Carl Widen 3/13
Maria and Francisco Navarro 3/15

March Birthdays:

Charles Brunnelle 3/2	Tony Cipolla 3/16
Diane Harrop 3/4	Eleanor Sabo 3/20
Phil Norton 3/6	John Ryan 3/20
Dave Clemens 3/10	Vivian Esposito 3/23
Lou Salerno 3/11	Kris Gawron 3/29
Sandy Clemons 3/15	

NOTICE:

March Water Shutoff Schedule:

South Section:

Wednesday, March 10th from 9 am to 1 p.m.

North Section:

Wednesday, March 24th from 9 am to 1 p.m.

Modification Requests:

Landscaping:

Contact Jennifer Hanks at 727-290-6095.

Construction:

Raul Ramirez at 206-713-4154

Daylight Savings Time:

Daylight Savings Time begins on Sunday, March 14. Remember to turn your clocks **Ahead** before you go to bed on Saturday, March 13th.

Pool Hours for Guests:

Guests are now allowed on a limited basis to use the Pool. They are restricted from using the Pool Tuesday, Wednesday, Friday, and Saturday from 12:30 to 3pm for exercise classes... Guests must be accompanied by owners until the Covid-19 restrictions are lifted... this is temporary and may be voted on to rescind the Guest use if it is abused by owners and their guests. It is also recommended that new arrivals self-quarantine for 5 days to make sure they don't have a fever or other concerning symptoms. Signs will be posted by the Pool access areas soon.

Submitted by Tony Evans

Updated Resident Contact Info:

Ann Bommattei is moving to a new assisted living facility. Her new address is:

The Barrington
901 Seminole Blvd., Largo, Florida 33770
Apartment 120
727-754-4038

She would appreciate hearing from all her old friends.

Submitted by Betty Simon

Bingo Cancelled:

Due to several residents in our community testing positive for the Covid-19 virus, bingo has been cancelled until further notice.

Submitted by Betty Simon

IMPORTANT:

Recycle Pickup Time Change:

Waste Management has changed their recycle route schedule. As a result, Springwood II will have our recycles picked up on Wednesdays starting around 7:00 a.m.

It is recommended that you have recycles out the night before, or no later than 7:00 a.m.

Save the date:

Springwood II will be conducting a food bank at the clubhouse on Monday, March 8th, starting at 3pm.

The items will be:

Meats

Produce

and possibly

Breads and Desserts.

The food is donated by local supermarkets via Good Neighbors.

Food will be distributed on a first come, first serve basis. We will adhere to wearing a face mask, and social distancing at all times.

If there is interest, we will have this every other Monday.

For questions, call Jennifer Hanks at 508-245-7427

Submit Articles for the Springboard to:
artdelia924@gmail.com

2021

MARCH CLUBHOUSE ACTIVITIES

2021

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 11:00 a.m. Stretch Band Exercises	2 1:00 p.m. AQUATICS Arthritis Fitness	3 1:00 p.m. AQUATICS Arthritis Fitness NO BINGO	4 10:30 a.m. Stretch Band Exercises	5 1:00 p.m. AQUATICS Arthritis Fitness	6 1:00 p.m. AQUATICS Arthritis Fitness
7	8 11:00 a.m. Stretch Band Exercises	9 1:00 p.m. AQUATICS Arthritis Fitness Board of Directors Meeting Via Zoom at 7:00 p.m.	10 1:00 p.m. AQUATICS NO BINGO <i>Water Shutoff South Section 9 am to 1 pm</i>	11 10:30 a.m. Stretch Band Exercises	12 1:00 p.m. AQUATICS Arthritis Fitness	13 1:00 p.m. AQUATICS Arthritis Fitness <i>Before Going To Bed . . . Put Clocks Ahead 1 Hour</i>
14  Daylight Savings Time Begins	15 11:00 a.m. Stretch Band Exercises	16 1:00 p.m. AQUATICS Arthritis Fitness	17 1:00 p.m. AQUATICS Arthritis Fitness NO BINGO	18 10:30 a.m. Stretch Band Exercises	19 1:00 p.m. AQUATICS Arthritis Fitness	20 1:00 p.m. AQUATICS Arthritis Fitness
21	22 11:00 a.m. Stretch Band Exercises	23 1:00 p.m. AQUATICS Arthritis Fitness	24 1:00 p.m. AQUATICS NO BINGO <i>Water Shutoff North Section 9 am to 1 pm</i>	25 10:30 a.m. Stretch Band Exercises	26 1:00 p.m. AQUATICS Arthritis Fitness	27 1:00 p.m. AQUATICS
28  FULL "WORM MOON"	29 11:00 a.m. Stretch Band Exercises	30 1:00 p.m. AQUATICS Arthritis Fitness	31 1:00 p.m. AQUATICS NO BINGO			