

The Springboard

Springwood II's Monthly Newsletter

November 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

Message from the President . . .

2022 Budget, Insurance, Roofs and Volunteers needed.

By now most of you have seen the increase in the Budget for 2022. So far, I have received 8 inquiries regarding the increases. Most of the increase in our budget for next year is in the increased cost for our two major expenses Insurance and Spectrum cable. We have been speaking about the explosion of our insurance cost in every monthly Board meeting with members that attend for the past six months. We have an option that is now being explored to increase our deductible to the maximum level to reduce the cost of the insurance premium. There is of course the possibility that a large deductible will leave us open to additional expenses that are not in the Budget. There are no easy answers in dealing with Insurance companies. We are required by State Law to have coverage for all the roofs and that is the biggest expense in the premium for Springwood 2.

Spectrum had given us a 5-year contract with a maximum rate increase. We have contacted Spectrum to make sure this price is in line with those current costs. Approximately \$60 of your monthly Maintenance fee is for your cable from Spectrum. Individual costs would be more than \$100. Our group plan saves money for us all and includes lots of channels up to two cable boxes and internet service. Not all of us use all the services included in our fee, however most of the community does use all the services.

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Clubhouse Office Hours:

Tuesday, Wednesday, and Thursday from 9:00 am to 1:00 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.

Office Telephone Number: 727-545-0166

Springwood II Email Address: springwoodvilla2@gmail.com

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

Continued from Page 1 . . .

Message from the President:

One of the other concerns was for the increase in the cleaning of the Clubhouse. This is the first increase from our Vendor in over 4 years. Small companies often do not increase each year. Our management company has a process for establishing the budget for the upcoming year. Every vendor and service company are contacted, and a review of upcoming costs and expenses are made with each one. After the new costs and expenses are calculated the budget is determined for the next year. This process takes about one month to complete. All of us have noticed the increased costs for everything that we buy. At the grocery store and the gas pump prices have risen dramatically this year an especially in the last 3 months. Our budget has also gone up because of the inflationary market influences and the big insurance increase.

For many months the Board of Directors has been exploring and speaking about the possibility of having the Springwood 2 Association take over from the current Homeowner responsibility roof maintenance and replacement. While many members did like the idea it was highly doubtful that the number of votes needed to pass this change in our Declaration would happen now. Most of the Board of Directors were in favor of this change but because we felt there was insufficient votes to pass this we are not moving forward with the proposal.

This coming February we will need more Volunteers to serve as Board of Director members. The 7 Board of Directors have a two-year term that have about half of the members being replaced each year. During my term on the Board there have been some difficult interactions with community members but the overall the experience with the community has been very good. We have a great community here and serving on the Board for me personally has been rewarding. I will be happy to answer any question about Board member service. Consider this as a good way to get to know more community members and get involved with some great people serving with you on the Board.

*Submitted by Tony Evans
President, Springwood Board of Directors*

Keeping the flow going . . .

Recently we had our sewer lines scoped with a camera and then we did re-lining of over 1800 feet of lines. We have over 8000 feet of sewer line mains. Our complex is over 50 years old, and these repairs are what happens to older pipes with preventative maintenance plans. This as a budget item we are saving for and will repeat this process again in 5 years and then in 10 years and

look each time to see if more areas need lining. This action can help prevent a collapse to the pipes and the roadway around them. It also keeps the flow going so we don't get a backup in our homes.

There have been in the last few years several homes that have had backup problems. The causes for these backups were again due to the age of our pipes and the failing of the pipes themselves that are in and under the homes and then going to the mains. A small number of residents have had to dig up interior floors and replace lines from a complete failure. Expensive and a real pain for the homeowner.

I have been asked several times to go to homes and check out what is happening. From conversations with plumbers and observations in many homes there really is little that can be done with these old pipes when they collapse. Just like the re-lining of our big sewer mains that was just completed we can also re-line the sewer pipes under and leaving our homes. And it has been recommended that showers and tubs that are not used get water running in them weekly if possible. And a few times a week you can flush your toilets with just water in them and every time you flush hold the handle down to get all the water out of the tank. The new smaller tanks hold less water for conservation but our old pipes that are metal and small need to get that extra flush to help get a good flow to the main.

And as most of us know do not put paper towels or wipes down your toilets.

Community Values and Comparisons . . .

This year home prices have really gone up. In our community and across the nation houses are a lot more expensive. One of my neighbors made a comparison of associations like ours and a couple of things stood out. Our community thanks to the homeowners that live here is clean compared to some others. Our Clubhouse and pool area are quite a bit larger than all the others she looked at. And even with the increase in next year's fees for maintenance we still are a lot less than the others.

And there are a lot of happy faces in here that always wave when you drive by! We Springwoodians live in a great place!!

*Submitted by Tony Evans
President, Springwood II Board of Directors*

Dial Directory:

"LAST CALL to make changes to the Dial Directory "
Send your addition, correction, or deletion to mkb924@juno.com or 727-388-5886.

Submitted by Kelly Bagley

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
Kathy and Dan Moreland 11/22
Karen and Jim Ekdahl 11/23
Helen and Ken Ellicott 11/30
Faith and Stephen Haines 11/3

November Birthdays

Pat Johnson 11/2	Cheryl Ann Smyrski 11/15
Bob King 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	Carmen Colon 11/24
Jennifer Hanks 11/10	Lisa Posey 11/25
Richard Bennett 11/10	Stuart White 11/26
Susan Hammontree 11/11	Richard Hilliard 11/30
Elizabeth Bertrand 11/14.	Lisa Horvath 11/6

North Water Shutoff Schedule

- Wednesday, November 10, 2021
9:00 a.m. to 1:00 p.m.
- Wednesday, November 24, 2021
9:00 a.m. to 1:00 p.m.

Save these dates . . .

Monday, Nov. 8th - Non-Perishables

Sign Up at 12:15

Monday, Nov. 22nd - Perishables

Sign Up at 2:15

Food Pantry Procedure:

The sign-up sheet will be in the library starting at the above time schedule. Please take the corresponding chip number next to your name.

Food should be available approximately 15 minutes after it's delivered.

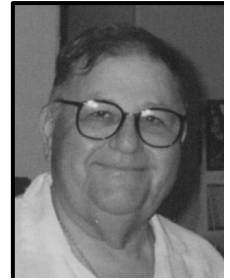
Please enter the main hall through the kitchen entrance. You will be limited to one meat item the first time through. You may also be limited to one of the other items depending on the quantity we have. Once everyone has gone through you may go back around.

If you have a neighbor that can't make it, you may select items for them. Just let one of the volunteers know who else you are taking food for.

Thank you, Jennifer Hanks

Remembering a past resident . . .

Rev. Kenneth Bonadies was very active in our Springwood II Community for many years. Many of us talked with him at his many visits to the pool, many also called him for fatherly advice.



Rev. Kenneth Bonadies was a very good cook, he loved hosting the Monday Night "Soup Night" at Springwood II. He loved getting our community together on Holy Days, holidays, & special times for a meal at the Springwood II Clubhouse, because he always enjoyed being with people.

Rev. Kenneth Bonadies, 88, a retired priest from the Archdiocese of Hartford, CT., died on Monday, August 16, 2021, in Connecticut.

Father Ken came to the Diocese of St. Petersburg in 2004, helping several parishes while in retirement, including Sacred Heart, Pinellas Park, St. Patrick. Largo and St. Therese in St. Petersburg.

Rev. Kenneth Bonadies will be missed by all who knew him, please remember him with a prayer.

Submitted by Father Bob, St. Therese, Kenn Burkhead, and Jeff Bedell (photo)

Flag Assistants:

Thursday, November 11th is Veteran Day.

In honor and respect for our cherished veterans, please, display the flags on Wednesday, November 10th and remove them on Friday, November 12th.

Thank you for your continued support.

Any questions or concerns regarding flags, call Clare at 727-546-7358.

Submitted by Clare Forma

Free Notary Service Available:

Exclusive to Springwood II residents only.

This free notary service is provided by two Springwood II residents. By Appointment.

Ega Ashcraft 727-544-1760

Donna Goldie 727-546-5015

Note: Do not sign documents to be notarized until you are in the presence of the Notary.

Karaoke is Back:

6:00 p.m. to 8:00 p.m., on Friday, November 5, 2021, in the clubhouse auditorium.

Bring Your Own Beverage and a snack.

Submitted by Richard Bennett, Jr.

2021 NOVEMBER CLUBHOUSE ACTIVITIES 2021

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
	1 10:30 a.m. Stretch Band Exercises 11 a.m. - 1 p.m. BIBLE STUDY	2 1:00 p.m. AQUATICS 10:00 a.m. CHAIR VOLLEYBALL	3 1:00 p.m. AQUATICS	4 10:30 a.m. Stretch Band Exercises 10:00 a.m. CHAIR VOLLEYBALL	5 1:00 p.m. AQUATICS	6 1:00 p.m. AQUATICS 2:00 p.m. CHAIR VOLLEYBALL	
7 7:00 - 9:00 pm SHUFFLE BOARD DAYLIGHT SAVINGS TIME ENDS <i>Turn Your Clocks Back 1 Hour</i>	8 10:30 a.m. Stretch Band Exercises Non-Perishables FOOD PANTRY <i>Sign Up At 12:15</i>	9 1:00 p.m. AQUATICS 10:00 a.m. CHAIR VOLLEYBALL 7:00 p.m. B.O.D. MTG. Main Hall	10 1:00 p.m. AQUATICS Water Shutoff North Section 9 am to 1 pm	11 10:30 a.m. Stretch Band Exercises 10:00 a.m. CHAIR VOLLEYBALL	12 1:00 p.m. AQUATICS	13 1:00 p.m. AQUATICS 2:00 p.m. CHAIR VOLLEYBALL	
14 7:00 - 9:00 pm SHUFFLE BOARD	15 10:30 a.m. Stretch Band Exercises 11 a.m. - 1 p.m. BIBLE STUDY	16 1:00 p.m. AQUATICS 10:00 a.m. CHAIR VOLLEYBALL	17 1:00 p.m. AQUATICS	18 10:30 a.m. Stretch Band Exercises 10:00 a.m. CHAIR VOLLEYBALL	19 1:00 p.m. AQUATICS	20 1:00 p.m. AQUATICS 2:00 p.m. CHAIR VOLLEYBALL	
21 7:00 - 9:00 pm SHUFFLE BOARD	22 10:30 a.m. Stretch Band Exercises Perishables FOOD PANTRY <i>Sign Up At 2:15</i>	23 1:00 p.m. AQUATICS 10:00 a.m. CHAIR VOLLEYBALL	24 1:00 p.m. AQUATICS Water Shutoff North Section 9 am to 1 pm	25  <i>Thanksgiving Day</i>	26 1:00 p.m. AQUATICS 10:00 a.m. CHAIR VOLLEYBALL	27 1:00 p.m. AQUATICS 2:00 p.m. CHAIR VOLLEYBALL	
28 7:00 - 9:00 pm SHUFFLE BOARD	29 10:30 a.m. Stretch Band Exercises 11 a.m. - 1 p.m. BIBLE STUDY	30 1:00 p.m. AQUATICS 10:00 a.m. CHAIR VOLLEYBALL	 FALL			<u>REMEMBER</u> DAYLIGHT SAVINGS TIME ENDS SUNDAY. TURN CLOCKS BACK ONE HOUR BEFORE BEDTIME ON SATURDAY, NOV. 6	

Cookin with Kenn

Stuffed Pepper Soup:

INGREDIENTS:

- 1 tablespoon extra-virgin olive oil
- 3 large bell peppers, chopped
- 1 poblano pepper, chopped
- 1 medium onion, chopped, plus more for serving
- 1-pound lean ground beef
- 2 cloves garlic, minced
- 2 teaspoons ground cumin
- 1 teaspoon ground coriander
- ½ teaspoon ground pepper
- ¼ teaspoon salt
- 4 cups low sodium chicken broth
- 1 cup quick cooking brown rice
- ¼ cup chopped fresh cilantro, plus more for serving
- Shredded Cheddar cheese & crushed tortilla chips for serving

DIRECTIONS:

Heat oil in large pot over medium high heat. Add bell peppers, poblano and onion and cook, stirring often, until starting to soften, about 10 minutes. Push the vegetables to the edges. Add beef, garlic, cumin, coriander, ground pepper and salt to the middle and cook, crumbling the beef with a wooden spoon, until it is no longer pink, 3 to 5 minutes. Stir in broth and rice and bring to a boil. Reduce heat to maintain a low simmer, cover and cook until the rice is tender, 15 - 20 minutes. Remove from heat and stir in cilantro. Serve the soup topped with cheese, corn chips and onion and cilantro, if desired.

Submitted by Kenn Burkhead

Taco Salad:

INGREDIENTS:

- Chopped up lettuce
- Cooked ground beef with taco seasoning
- Cherry tomatoes-cut in half
- Cut up green onions
- Salsa
- Shredded cheese
- Sour cream

TACO SALAD DIRECTIONS:

Layer lettuce on a plate. Add cooked ground beef, tomatoes, green onions, Salsa, and shredded cheese. Top off with sour cream.

Recipe by Brenda Warner

Chop Suey:

INGREDIENTS:

- 1/2 lb. bacon cut up
- 1 round steak cut in cubes
- 1 medium cabbage cut up
- 1 entire stalk of celery cut up
- 1 medium onion cut up
- 1 cup of minute rice
- 3/4 big can of tomato juice
- Canned potato sticks

DIRECTIONS:

In a pressure cooker cook bacon & steak until brown-drain grease.

Add cabbage, celery, onion, minute rice, salt & hot sauce.

Pour 3/4 can tomato juice, mix into ingredients.

Pressure-cook on medium for 40 minutes.

Stir, and top with potato sticks

Recipe by Brenda Warner

Cocoa-Orange Catfish:

COCO RUB INGREDIENTS:

- 2 Tbsp. Diamond Crystal or 3 ½ tsp. Morton kosher salt
- 1 Tbsp. unsweetened cocoa powder
- 2 tsp. benne seeds or sesame seeds
- 2 tsp. maple sugar or light brown sugar
- ½ tsp. caraway seeds
- ¼ tsp. dried bird chile flakes or crushed red pepper flakes

FISH:

2 medium oranges

2 lb. catfish or other skinless whitefish fillets

5 Tbsp. extra-virgin olive oil

DIRECTIONS:

COCOA RUB . . . Mix salt, cocoa powder, benne seeds, maple sugar, caraway seeds, and chile flakes in a large bowl until well combined.

DO AHEAD . . . Cocoa rub can be made 2 weeks ahead. Store airtight at room temperature.

Submitted by Kenn Burkhead

Cookin with Kenn

Homemade Chicken Soup:

INGREDIENTS:

- 1 Whole Chicken, Cut up
- 1 Small Bunch of Celery (with leaves – very important) sliced on an angle
- 1 Lb. of Carrots, Sliced on an angle
- 1 Large Yellow Onion, sliced thin
- 2 to 4 teaspoons poultry seasoning
- 1 Lb. Orzo Pasta
- 8 Quarts of Water
- 1 Tsp. Black Pepper
- 4 Tsp. Salt
- 3 to 4 bouillon cubes, if needed
- Grated Romano Cheese

DIRECTIONS:

Boil the chicken for at least 90 minutes on a low, rolling boil. IMPORTANT: keep the pot covered. Remove the chicken from the pot and let it cool so you can handle it.

Tear off the chicken from the bones, cut into small, bite-size pieces, and drop them into the broth. Chicken skin added gives it extra flavor, your choice to add or not. Add gizzard, heart and liver if desired.

Add all the vegetables to the broth and return to a boil. After 15 minutes, add the poultry seasoning and salt and pepper. Taste it, if not enough flavor, add some bouillon cubes, but be careful as they are salty. Cook the pasta separately and add to the bowls before adding the soup. Garnish with grated cheese. Serves 8 adults easily.

Submitted by Betty Curry

Easy Peanut Butter Pie:

INGREDIENTS:

- 1 Cup Creamy Peanut Butter
- 1 Cup Granulated Sugar
- 1 8-oz. Package Cream Cheese
- 1 Tsp. Vanilla Extract
- 1 Cup Whipping Cream
- 1 9-inch Pre-made Graham Cracker Crust
- 4 Oz. Semi-Sweet Chocolate Morsels
- 3 Tbs. Soft Butter

DIRECTIONS:

In a mixer bowl, cream together the peanut butter, sugar, cream cheese, and vanilla until blended and fluffy. In a separate bowl, whip the whipping cream until soft peaks form. Stir half the whipped cream into the peanut butter mixture, folding until blended. Continue with rest of the whipped cream.

Pour into the prepared pie crust.

Refrigerate for at least 2 hours.

In a small saucepan, melt the chocolate morsels and butter together. Cool. Drizzle of the top of the peanut butter pie and refrigerate again until firm.

Lightly sprinkle cocoa powder over the top before serving, or better yet, melt some peanut butter cups with a bit of heavy cream and serve over the cut slices. Yummy!

Submitted by Betty Curry

Skinny Pumpkin Muffins

DIRECTIONS:

- 2 cups all-purpose flour
- 2 tsp baking powder
- ¾ tsp cinnamon
- ½ tsp ground ginger
- ¼ tsp salt
- 1 stick unsalted butter, softened
- ½ cup brown sugar
- 2 large eggs
- ¾ pumpkin puree
- ¼ cup milk
- Sunflower seeds, optional

INGREDIENTS:

1. Whisk the flour, baking powder, spices, and salt. Set aside. Fill a regular muffin pan with liners. Preheat oven to 400 degrees.
2. Beat the butter until creamy, then beat in the sugar. Add the eggs one at a time, beating well after each. Gently fold in the pumpkin puree and the milk. Add the flour mixture and blend into batter.
3. Divide the batter among the 12 muffin cups and sprinkle with sunflower seeds. Bake until muffins are puffed, and a toothpick inserted in the center comes out clean, about 25 minutes.
4. Serve warm or at room temperature.

Submitted by Daisy Deets