

The Springboard

Springwood II's Monthly Newsletter

November 2025 Edition



COMMUNITY INFO:

Trash Pick-Up: Tues. & Fri.
Recycle Pick-Up: Wednesday

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

Clubhouse Office Info & Hours:

Tuesday & Thursday 8 a.m. to Noon
Telephone & Fax: 727-545-0166
10440 Azalea Park Drive

MANAGEMENT COMPANY INFO:

James Myrthil, LCAM

Ameri-Tech Property Management

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

24701 U.S. 19N, Suite 102

Clearwater, Florida 33763

Office: 727-726-8000 / Ext. 273

Fax: 727-723-1101

Springwood II Website:

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

<http://springwoodvillas2.org/>

SUBMIT SPRINGBOARD ARTICLES TO:

Art D'Elia at:

artdelia924@gmail.com

Or -

Put typed or legible hand-written articles in my garage door mailbox at:
10657 Rosewood Court

Board of Directors Meeting:

Tuesday, November 25, 2025, at 7:00 p.m.

Message from the President:

As we approach the end of the year and the busy holiday season begins, we encourage everyone to take time to relax, enjoy life, and connect with family, friends, and neighbors.

In the coming weeks, Springwood II will begin implementing several important improvements throughout the community to enhance the quality of life for all residents. We kindly ask for your patience and understanding during this process, as some of these updates may result in minor temporary inconveniences. Please know that all changes are being made with the goal of creating the best possible living environment for our community.

If you experience any issues or have concerns, we encourage you to log into the community website and submit a work order. This allows our team to review and address matters efficiently and effectively.

2025 BOARD OF DIRECTORS:

Executive Board:

President: David Palio 727-631-2622

Vice President: Richard Hillard 763-219-9727

Treasurer: Nicole Admire

Secretary: Phyllis Sava

Directors at Large:

Terri Wood, Mary Young, Daisy Deets

Friendsgiving Celebration:

Thanksgiving is once again upon us!

Our Friendsgiving Celebration is scheduled for
Sunday, November 16th at 3p.m.

All preparations are in the works.

Thank you so much to the association and those that have been involved with social events that will make this happen.

Let's all remember the true meaning of Thanksgiving - GRATITUDE AND TOGETHERNESS.

And then the menu: Turkey and Ham, Stuffing, Gravy, Mashed Potatoes, Sweet Potatoes, Cranberry Sauce, Rolls and Assorted Vegetables. Oh!! And don't forget the pumpkin pie!!!

Coffee, tea and water will be provided as well.

Please don't forget to sign up at the Clubhouse lobby for dinner.

ANNUAL TOY DRIVE . . .

At this time, we will begin our annual toy drive. All gifts are given to Pinellas Park Fire Department, who in turn distribute them to our local children in our community.

All are welcome to bring an unwrapped gift and place in wrapped boxes at Friendsgiving. This will continue through approximately December 13th.

Any questions or concerns, feel free to call Mary Betty, Juanita or Donna!

Submitted by Mary Young

TGIF:

Date: Friday, Nov. 7th

Time: 5:30 p.m. 'til . . .

The November TGIF will be honoring our military veterans.



Please bring a dish, hors d'oeuvres, or dessert to share. Cocktails at 5:30, dinner at approximately 6:00. Bring your own beverage.

Coffee Social

Hosted by Lilly

Saturday, November 1st
9:00 a.m. to 11:00 a.m.



November Ladies'

"Out & About"

Place: **Portillo's**

Location: 2302 Tyrone Blvd.

Date: Tuesday, Nov. 11th

Time: 12:00 Noon

RSVP

Betty Simon or Mary Young

"Hope to see you there"

Please let me know if you have any questions or need a ride.

New Residents:

Tamara Kovacs

10221 Larchmont Place

Aquatics Class Time Change:

Due to weather temperature changes, the AQUATICS class time is changing to 1pm on Tuesdays, Wednesdays and Fridays.

The new schedule started on Tuesday October 7!!

Hope to See you there!!

Submitted by Peggy Evans

Bunco Holiday Schedule:

Bunco falls on Thanksgiving Day and Christmas Day. Thought maybe we could play both months on the following Saturdays after Chair Volleyball.

The new dates would be Saturday, November 29th at 1:30 p.m., and Saturday, December 27th at 1:30 p.m.

Please keep these dates in mind or mark them on your calendar!

Any questions or thoughts, please call Mary or Jodi.

Submitted by Mary Young

November Birthdays:

Pat Johnson 11/2	Cheryl Ann Smyrski 11/15
Fiona Rogers 11/2	Julie Viers 11/17
Judith Crick 11/3	Phillip McCaffrey 11/22
Stephen Haines 11/4	Kim Beckman 11/24
Charles Sprankle 11/4	Carmen Colon 11/24
Donna Keher 11/5	Stuart White 11/26
Lisa Horvath 11/6	Gilbert Mavro 11/29
Jennifer Hanks 11/10	Richard Hilliard 11/30
Elizabeth Bertrand 11/14	

November Anniversaries:

Muriel and Hank Amalfitano 11/11
Lori and Mike Teague 11/19
Maggie Pope and Jerry Marking 11/24

Food Pantry:

Monday, November 10th

Monday, November 24th

Numbers will be available at 12:00 in the library.
At approximately 1:00 p.m. you will be called into
the main hall according to the number you picked.

Football Party Anybody!!!

The Social Club will be showing the New England Patriots vs. Tampa Bay Bucs game at the Clubhouse on our beautiful big screen television.

The date is Sunday November 9th at 1pm. Bring a snack to share and whatever you drink!
Let's fill the room and watch some great football or even play cards while watching the game!
Reminders will be sent out.

P.S. We can watch Kevin O'Brien shed tears as the Bucs tear apart New England!! Go BUCS

Submitted by Mary Young



In Memoriam

Jorge Bermudez

Rest in Peace

ICE CREAM SOCIAL

Saturday, Nov. 15th at 2:30 p.m.

At the clubhouse, in the big room

Sponsored by the
Dedicated Senior Medical Center

This event is FREE.... *free is good!*

They are providing all the toppings for the ice cream and are also furnishing Root Beer if you want a Root Beer Float!

Be prepared to have lots of fun with some games and prizes as well. Great way to spend a Saturday afternoon. See you there.

Please let us know if you will be coming so we are sure to have enough Ice Cream!

Call or text Daniel at **727-748-7133** or
Barbara at **727-741-2798**

Great News!

The Monthly Art Show is Back

Richard Hilliard will be displaying his latest paintings for viewing and/or purchase.

Connie Russell will be displaying her photography for viewing and/or purchase.

In addition:

Connie Russell has written five Cozy Mysteries and published the first three. She will give a brief talk about her journey to becoming a writer and answer questions. She will also read from one of her books and will sign and sell either of her first two books at a discounted rate for anyone interested.

Place: Clubhouse Library

Date: Saturday, November 8th

Time: 6:00 PM

Beverages and Hors d'oeuvres will be served.

Hope to see you all there!!!

Anyone who needs a ride to this event contact:

Connie Russell 727-276-0788 or

Richard Hilliard 763-219-9727

2025

NOVEMBER CLUBHOUSE ACTIVITIES

2025

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
VETERANS DAY  HONORING ALL WHO SERVED!						1 COFFEE SOCIAL 9:00-11:00 A.M. CHAIR VOLLEYBALL 11:30 A.M. TO 1:30 P.M.
2 DAYLIGHT SAVINGS TIME BEGINS	3 STRETCH BAND EXERCISES 10:30 A.M. AQUA FIT 1:00 P.M. BIBLE STUDY 1:00-3:00 P.M.	4 AQUATICS 1:00 P.M. ELECTION DAY	5 AQUATICS 1:00 P.M. BINGO 6:00 P.M.	6 STRETCH BAND EXERCISES 10:30 A.M. CHAIR VOLLEYBALL 11:30 A.M. TO 1:30 P.M. EUCHRE 6:30 P.M.	7 AQUATICS 1:00 P.M. LINE DANCING 12:30 P.M. TGIF 5:30 P.M.	8 CHAIR VOLLEYBALL 11:30 A.M. TO 1:30 P.M. ART SHOW 6:00 P.M. <i>AT THE LIBRARY</i>
9 FOOTBALL PARTY 1:00 P.M.	10 STRETCH BAND EXERCISES 10:30 A.M. AQUA FIT 1:00 P.M. FOOD PANTRY 1:00 P.M.	11 AQUATICS 1:00 P.M. Ladies' Out & About PORTILLO'S 12:00 P.M. VETERAN'S DAY	12 AQUATICS 1:00 P.M. BINGO 6:00 P.M.	13 STRETCH BAND EXERCISES 10:30 A.M. CHAIR VOLLEYBALL 11:30 A.M. TO 1:30 P.M. EUCHRE 6:30 P.M.	14 AQUATICS 1:00 P.M.	15 CHAIR VOLLEYBALL 11:30 A.M. TO 1:30 P.M. ICE CREAM SOCIAL 2:30 P.M.
16 Friendsgiving Celebration! 3:00 P.M.	17 STRETCH BAND EXERCISES 10:30 A.M. AQUA FIT 1:00 P.M. BIBLE STUDY 1:00-3:00 P.M.	18 AQUATICS 1:00 P.M.	19 AQUATICS 1:00 P.M. BINGO 6:00 P.M.	20 STRETCH BAND EXERCISES 10:30 A.M. CHAIR VOLLEYBALL 11:30 A.M. TO 1:30 P.M. KARAOKE 6:00-9:00 P.M.	21 AQUATICS 1:00 P.M. LINE DANCING 12:30 P.M.	22 CHAIR VOLLEYBALL 11:30 A.M. TO 1:30 P.M.
23	24 STRETCH BAND EXERCISES 10:30 A.M. AQUA FIT 1:00 P.M. FOOD PANTRY 1:00 P.M.	25 AQUATICS 1:00 P.M. Board of Directors Meeting 7:00 p.m.	26 AQUATICS 1:00 P.M. BINGO 6:00 P.M.	27 THANKSGIVING DAY 	28 AQUATICS 1:00 P.M.	29 CHAIR VOLLEYBALL 11:30 A.M. TO 1:30 P.M. BUNCO 1:30 P.M.
30						



Annual Volunteer Appreciation Luncheon!

On Sunday, October 26, 2025

Kelly Bagley, Block Captain Coordinator
hosted the Annual Appreciation Luncheon
for the Block Captains who alert residents of
issues, and residents who distribute the
Springboard to your door.

Also honored were the board of directors and the
editor of the Springboard for volunteer
service to our community.



Cranberry Sauce Extraordinaire

Ingredients:

- 1 Cup Water
- 1 Cup White Sugar
- 1 12-ounce Package Fresh Cranberries
- 1 Orange, *peel and pureed*
- 1 Apple, *peeled, cored and diced*
- 1 Pear, *peeled, cored and diced*
- 1 Cup Dried Mixed Fruit, *chopped*
- 1 Cup Pecans, *chopped*
- ½ Tsp. Salt
- 1 Tsp. Ground Cinnamon
- ½ Tsp. Ground Nutmeg

Directions:

1. Bring Water and Sugar to boil in a medium saucepan.
2. Reduce heat and stir in Cranberries, pureed orange, apple, pear, dried fruit, pecans, salt, cinnamon and nutmeg.
3. Cover and simmer for 30 minutes until Cranberries burst.
4. Remove from heat and let cool to room temperature.

Submitted by Kenn Burkhead

Easy Pumpkin Pie

Ingredients:

- 1 ½ Cups Milk
- 1 Pkg. (6 serving) Jello vanilla Instant Pudding and Pie filling
- 1 Cup Canned Pumpkin
- 1 Tsp. Pumpkin Pie Spice
- 1 Cup Thawed Cool Whip
- 1 9" Pie Shell, *baked and cooled*

Directions:

1. Mix milk, Jello, canned pumpkin and pumpkin spice well.
2. Spread Cool Whip on top and refrigerate until ready to serve.

Submitted by Bonnie Reinhart

Sorghum-glazed Brussels Sprouts with pecans (*Serves 6 to 8*)

Ingredients:

- 2 tsp. kosher salt, plus more as needed
- 3½ tbs. Unsalted Butter, divided
- 1 lb. Brussels Sprouts, washed and ends trimmed, cut in half
- 1 tbs. Canola Oil
- ½ cup Toasted and Chopped Pecans
- 2 to 3 tbs. Sorghum or Pure Maple Syrup

Directions:

To toast nuts:

Heat oven to 325 degrees. Spread nuts in a single layer on a baking sheet. Toast five minutes. Shake pan to redistribute nuts, and then put it back in oven for another five minutes. Check the nuts. They should be lightly browned and smell nutty. If necessary, toast for two or three minutes. Alternatively, brown nuts in a dry skillet over medium heat, just until they give off a nutty aroma and are lightly browned.

For Brussel Sprouts:

1. In a large saucepan, bring two quarts of water to a boil. Add two teaspoons of the salt and two tablespoons of the butter. Add Brussels sprouts, cook three minutes, then remove and plunge in an ice water bath.
2. Once they're cool enough to handle, remove and drain on paper towels.
3. In a large skillet, heat oil until hot but not smoking over medium-high heat.
4. Add Brussels sprouts in a single layer, flat side down. Cook without moving them until bottoms are caramelized and seared to a nice brown color, three to five minutes.
5. Flip them over, add remaining butter, and cook another few minutes, until the other side is caramelized, adjusting heat, if necessary, so butter doesn't burn. Add salt and chopped pecans. Stir well to combine, and warm through.
6. Remove from heat and drizzle with Sorghum or Maple Syrup.
7. Serve immediately.

Submitted by Kenn Burkhead

Broccoli & Corn Casserole

Ingredients:

- 1 10 oz pkg of chopped broccoli, *thawed and drained*
- ½ cup Melted Butter
- 1 ½ cups Crumbled Chicken in a Biscuit Crackers
- 1-16 oz. can Creamed Corn
- 1-7 oz can of Whole Kernel Corn, *drained*
- ½ tsp salt
- ¼ tsp pepper

Directions:

1. Mix butter & crackers. Reserve ½ cup for top
2. Mix remaining crumbs with rest of ingredients.
3. Sprinkle reserved ½ cup cracker crumbs on top.
4. Bake 350 degrees for 30 minutes.

Submitted by Dave and Janeanne Gaboian

Apple Snickers Bar Salad

Ingredients:

- 1 container (8 oz) cool whip, *thawed*
- Large can Crushed Pineapple, *drained*
- 5 Granny Smith Apples
- 4 full size Snickers Bars

Directions:

1. Peel, core and slice apples into bite size pieces (*can leave skin on the apples if you like them that way*)
2. Add to a bowl.
3. Cut Snickers Bars into bite size pieces and add to the bowl.
4. Add drained pineapple.
5. Fold in Cool Whip.
6. Enjoy!

Submitted by Dave and Janeanne Gaboian

Cornbread Pudding:

Ingredients:

- 3 Eggs, *slightly beaten*
- 14.5 oz. can Creamed Corn
- ½ cup Salad Oil
- 1½ Tsp. Sugar
- 1 Tsp. Salt
- 1 package Jiffy Corn Muffin Mix
- 8 oz. Sour Cream

Directions:

Mix all ingredients together.

Pre-heat oven to 350 degrees.

Bake in a greased 9 x 13 pan for 45 minutes.

Submitted by Lisa Horvath

Broccoli/Cauliflower Soup

Ingredients:

- 3 Cups Broccoli, *cut into bite size pieces*
- 2 Cups Cauliflower, *cut into bite size pieces*
- ½ Cup Onion, *chopped*
- 2 Garlic Cloves, *chopped*
- 2 to 3 Tbs. Flour
- 3 Tbs. Butter
- 2 or 3 Cups Milk
- 2 Cups Chicken Broth
- ½ Cup Shredded Cheddar Cheese
- Salt and Pepper to taste

Directions:

1. In a medium sauce pot melt the butter, add in the chopped onions and garlic. Sauté until tender.
2. Whisk in 3 tbs. flour until thickened.
3. Add 3 cups of milk and whisk until smooth.
4. In another large sauce pot place the broccoli and cauliflower and 2 cups of chicken broth. Cook until tender.
5. Place half of the broccoli and cauliflower in a blender. Return to sauce pot.
6. Add onion mixture, ½ cup shredded cheddar cheese, salt and pepper to taste and whisk together all ingredients. Add more chicken broth if soup is too thick.

Note: You can use all broccoli or all cauliflower.

Optional: You can add sliced carrots.

Submitted by Ann Bolden

Old Fashioned Pumpkin Pie

Ingredients:

- 2 Cups Canned Pumpkin
- 9" Pie Shell
- ½ Cup Sugar
- ¼ Tsp. Nutmeg
- ½ Tsp. Salt
- 1 Cup Canned Milk, *undiluted*
- 1 Egg, *beaten until smooth*

Directions:

1. Mix all ingredients well.
2. Pour into a cooled 9" cooled pie shell.
3. Bake at 425 degrees for 15 minutes or bake at 350 degrees for 35 minutes

Submitted by Bonnie Reinhart

Easy Pumpkin Oatmeal

Ingredients:

- 1 ½ cups Rolled Oats
- 1 tsp. Vanilla Extract
- ½ tsp. Pumpkin Pie Spice
- ½ tsp. Cinnamon
- ¾ cup Pumpkin Puree
- 1 to 2 tbs. Maple Syrup

Optional toppings:

Raisins, Dried Cranberries, Apple Butter, Chopped Pecans, Chopped Walnuts, additional Maple Syrup or Honey.

Instructions:

1. Place 3 cups water in a medium pot and bring to a simmer over medium heat on the stove top.
2. Add the oats, vanilla extract, and spices. Let simmer for 8-10 minutes, stirring occasionally until the oats are soft and the water is absorbed.
3. Stir more toward the end of cooking to prevent the oats from sticking to the pot.
4. Turn off heat and stir in the pumpkin. Cover and let sit for about 5 minutes.
5. Serve topped with milk and any optional toppings.
6. Store leftovers in the fridge for 3-5 days and reheat as needed

Submitted by Donna M Keher

Mom's Bleu Cheese

Ingredients:

- 1 Cup Sour Cream
- 1 Cup Miracle Whip
- 1 Clove of Garlic, *minced*
- 1 Green Onion, *minced*
- ½ Tbs. Lemon Juice
- ½ Lb. Bleu Cheese, *crumbled*

Directions:

Mix all ingredients together. Enjoy!

Submitted by Ann Bolden

Cranberry Chicken or Pork Chops

Ingredients:

- 4 to 10 Chicken Breasts
- 1 Can Whole Cranberry Sauce
- 1 Pkg. Dry Onion Soup Mix
- 8 Oz. French Dressing

Directions:

1. Pre-heat oven to 350 degrees
2. Wash and pat dry the chicken breasts. Place in a glass baking pan. Add salt and pepper to taste.
3. Mix the French dressing, whole cranberry sauce and dry onion soup mix. Spread over chicken breasts. Cover with aluminum foil.
4. Bake for 1 ½ hours.

Note: You can substitute chicken with pork chops.

Submitted by Ann Bolden

Cajun Marinated Shrimp

Ingredients:

- 1 lb. Extra Large Shrimp, *shelled and deveined*
- 1 Tbs. Lime Juice
- ½ Tsp. Garlic Powder
- 12 Tsp. Onion Powder
- ¼ Tsp. Thyme Leaves, *crushed*
- 14 Tsp. Salt
- 1/8 to ¼ Tsp. Ground Red Pepper
- 1/8 Tsp. Ground Black Pepper

Directions:

1. In a medium bowl toss shrimp with lime juice.
2. In a custard cup combine garlic and onion powders, thyme, salt, red and black peppers.
3. Sprinkle spice mixture over shrimp, stir to coat evenly.
4. Spray a large skillet with non-stick cooking spray. Heat until hot, add shrimp. Cook and stir until shrimp are pink, about 3 minutes.
5. Place shrimp in serving bowl, cover and refrigerate until cold, about 1 hour.
6. Just before serving garnish with lime wedges.

Submitted by Lisa Horvath