



**April 2010
President's Message
Drew Gillespie**

Sometimes being President of the Association is not fun. This is such an time. I have to inform everyone that Board member and Association Vice-President John Wirth and his wife Irene are moving to be closer to their grandchildren. Therefore, John is resigning from the Board effective after the April Board meeting. This is not good news. John is and has been an effective and committed stalwart of the community. Irene is always helping out wherever she is needed. They have been friends to all and will be missed.

John has been a vigilant protector of this community as both a Board member and Chairman of the Architectural Review Board (the ARB). That this community is unique, beautiful, and architecturally sound is due in large part to John. He has worked long and hard to ensure the prominence of Seaside Plantation. Bringing his engineering education and background to the commission of his duties, he has met with builders and contractors, pouring over plans to make sure any home built here matches well with the rest of Seaside Plantation. Beyond that, he ensures new construction will not cause drainage or other infrastructure problems. Many are not aware that the developer of Seaside Plantation left us with significant drainage problems; John solved them. I know of one case where he personally dug a lengthy trench so one of our neighbors could install a much needed drain pipe.

The developer did not fund the reserve fund as the Board thought he should, so

the Association sued the developer to obtain reserve funding. John and another board member led the legal and negotiation effort to successfully resolve the situation and obtain funding. This was a long, hard process requiring much patience, imagination, and perseverance. Additionally, as a past Treasurer, he determined the legally required reserve fund amount and structure and saw to the full funding of it.

John has, of course, done much more. It is impossible to count all his contributions. From managing the much needed recoat of our streets to the general upkeep of our neighborhood, John has accomplished much in our behalf and been a prime part of our success. His leadership and discussions during Board meetings have been wise and timely. As a Board colleague, he has been invaluable and earned the respect of all Board members. John is highly respected throughout the neighborhood and community, especially in the Catholic Church he serves with the same vigor as here. John's effort for us could not have been greater; he has been a good citizen, a good neighbor, and we owe him much.

We wish John and Irene all the goodness of life they so richly deserve. As much as we wish they were not leaving, we are glad they will have this treasured time with their grandchildren.

John is a good friend and I shall miss him. As will we all.

Drew



**Lifestyle
Barbara Hicks**



I am happy to report that the pool and spa are now open for your enjoyment. I hope you all have your keys to gain entry. If for some reason you have not yet received a key, please let me know and we will get one to you. Please be aware that the pool area is under video surveillance, but will not be reviewed unless there is a problem.

We have had two TV functions at the Clubhouse recently. The first was the NCAA Basketball Tournament and the attendees had a lot of fun. The second was to watch the Masters Tournament. We had several couples and had a fun time, but would love to see several more of you join in the activities.

The first week of May is going to be busy as we are having the Derby Day party on May 1st. There will be prizes for the best decorated "Derby" hat. Both sexes may participate and should be fun. There may be a pool on your favorite horse and a prize awarded to the winner.

On May 5th, Wednesday, the Massi ladies will again host the annual Cinco de Mayo party. It is scheduled to start at 5:30. They will offer traditional Mexican dishes

and you are invited to bring an appetizer to share if you wish. There will be a \$3.00 per person charge and the money should be sent to Ali Massi, 501 Sea Island Way, 280-9032, or e-mail her at almassi@aol.com. Non alcoholic beverages will be served and you are invited to bring any other beverage of your choice. We need to have the money turned in to Ali by May 1st, in order to have an accurate count so they can purchase the food. We will be following up with a flyer in mailboxes and I will send a flyer by e-mail. We hope to have a big turnout as this party has been well attended in the past and is a great way to meet neighbors.

We are continuing with the Men's card night on a Wednesday and the Couples Bridge night on alternate Wednesdays. These two activities are open for anyone wishing to participate.

I would like to remind everyone that the Clubhouse is available to rent for a private party. There is a form on our website, SeasidePlantationNMB.com, with instructions for you to use.

Barbara



**Treasurers Report
Larry Shoffner**



The financial health of Seaside Plantation HOA as of March 31, 2010 continues to be sound. Our annual operating expenses YTD are \$43,462, which is \$11,575 less than budgeted. Our Operating profit is \$112,909 compared to budgeted income of \$165,063 or \$52,154 less than projected. This \$52,154 is

actually offset by \$50,000 carried over from 2009, which resulted in a reduction in member assessments of a like amount. We have also met our budgeted reserve fund contributions this year of \$35,000, plus an additional \$50,000 to insure our reserves remain adequate.

Larry



Book Club Polly Shoffner

The Book Club met on March 16th at 7pm at the club house. The book discussed was "The Last Song" by Nicholas Sparks. Carol Adams was host. The next Book Club meeting will be April 20th at 7PM at club house. The book is: "Book of Bright Ideas" by Sandra Kring. Irene Wirth will host.

Polly

Golf League Dan Boarman and George Alala



We had a good day for golf March 9 and scores were pretty good, all things considered. We played a low net paying three places. Larry Etzkorn shot a net 69 for medalist; Alan Johnson shot a net 70 for second while Buzz Oakley and Dan Boarman tied for third with net 71's.

We had a reasonable turn out for play on March 17. The Weather was pleasant and the course was in excellent condition. The game was points over quota with 12 vying for the prize money. Unfortunately Don and Bayne had to drop out due to being under the weather. Results for the day: Dan Boarman total of 47 points +22 over quota. Second went to Gary Kumerfield with 40 total points, + 21 over his quota. Third place went to Buzz Oakley who had a total of 44 points, + 17 over his quota. Forth Place went to Paul Brewer who exceeded his quota of 18 by 16 points. We also had a closest to the pin on #8 which Larry Etzkorn won.

Dan and George



Contacts

Association Officers

Drew Gillespie, President
655-1933, gdrew@aol.com

John Wirth, Vice President
281-9950, johnwirth2@verizon.net

Larry Shoffner, Treasurer
427-4068, lshoffner@sc.rr.com

Paul Brewer, Secretary
281-4607, pabrewer42@yahoo.com

Barbara Hicks, Club House
280-7179, bhicks2@sc.rr.com

Chicora, Property Managers

Sherry Coppolechia
272-8700, sherrycoppolechia@chicora.net

Kendall Benjamin, Manager
458-4187, kendallbenjamin@chicora.net

Want to help?

The newsletter can always use writers. We try to use our resident's expertise in various things to provide useful knowledge. For instance, many appreciate Harry Walker sharing his vast knowledge of wine and Frank Fleisher's computer and other technical knowledge has cleared up some of the geek confusion for us all. Others have written restaurant reviews. Contact Barbara Hicks if you want to contribute.



Here's to You
Harry Walker



The Road Less Traveled

Ernest and Julio Gallo introduced us to Napa, Sonoma and Mendocino Counties in California. The most popular of these is Napa due to the relatively short drive from San Francisco. Some compare the area to Disney Land with large crowds and expensive accommodations.

Almost ninety miles north of San Francisco on Route 101, you will find a less commercial atmosphere in a county that covers about 4000 square miles of exceptionally beautiful terrain. Mendocino has about 350 grape growers planting 15,500 acres of vineyard and only 60 to 70 wineries. Most of its production is shipped to the lower counties to be blended into their wines. The trip, in addition to the visual treats along the way, will also introduce you to wines as fine as can be found in California. The cool, foggy climate that extends the growing season produces outstanding red varietals including Zinfandel, Syrah, Petit Syrah, Cabernet and Merlot.

If you've ever wondered where the Hippies had gone look no farther than the Ukiah Valley, Mendocino's largest growing area that follows the Russian River. While in the Ukia region you may want to visit the Parducci Vineyard and tasting room. The Parducci family grows its own grapes and boasts of being the first winery in the U.S. to be Carbon Neutral using organic grapes and environmental safe processes that include soy base inks for their labels, solar power and bio-diesel tractors.

My recommendation for the month is 2008 Parducci Pinot Noir. The wine offers a spicy, minty taste with ripe berry flavors and savory chocolate tones. The cost should be in the \$12.00 to \$14.00 range.

"The best use of bad wine is to drive away poor relations."

French Proverb

Harry



Recipe Corner

Beef Filet with Pinot Noir Sauce



Preheat your oven to 375 degrees. Bring two beef filets to room temperature and salt and pepper both sides to taste. Sear one side of the steak in a hot, heavy pan (I use a cast iron frying pan) with two tablespoons each butter and olive oil, about two or three minutes until crusty. Turn the filets, add a handful of sliced mushrooms and place in the oven until medium rare, about ten minutes. Remove the filet and mushrooms to a side plate and cover with foil to keep

warm. Deglaze the pan with one cup pinot noir wine, scraping up the brown bits. Add one can beef broth (I use either Campbell's (best) or Swanson's) and reduce the mixture at a boil down to one half cup. Wisk in two tablespoons cold butter. Place the filets and mushrooms on plates and glaze the steaks with the pinot noir sauce. Serve immediately. This is a nice dish with a baked potato and sautéed summer vegetables. Serve with pinot noir wine.

Drew



Geek Speak Frank Fleischer

Good (1G), Gooder(2G), Goodest(3G) and Gooderiffic(4G) Phone Networks

Even we geeks are a little exasperated by the 2G, 3G, and 4G networks. If you are confused--you are not alone because the standards for the newest 4G network are not exactly nailed down. I have compiled an explanation and reality check of these networks (personally, I need these checks a lot). First, you should know the 'G' stands for 'Generation'.

1G or '1st Generation' refers to the old analog phones. Remember those scratchy, noisy old buggy whips way back in the late 80's and 90's? Still, they changed how we communicated.

2G refers to the newer digital phones which improved sound quality, made the batteries last longer, improved reception, and introduced those maddening ring tones to our lives. Phones no longer 'ring' they 'sing'. Also, this standard allowed the phone companies to charge more even though they could carry more calls with digital signals. Generally, this was a pretty good upgrade and our phones worked better.

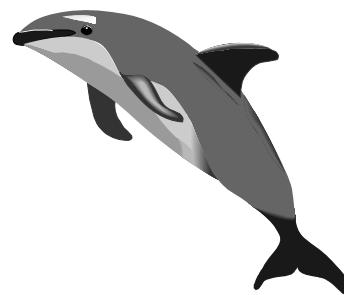
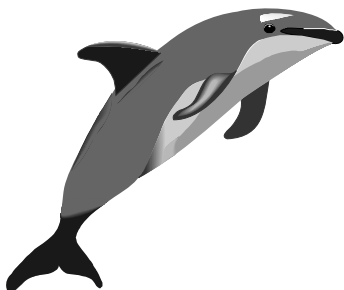
3G went to spread spectrum which is Geek Speak for they transmitted the signal over more radio frequencies (and a lot of other cool technical stuff). Result, the phone can handle even more traffic and they can carry more data for texting, video, music, GPS, and even do slow

surfing on the internet---everything you wanted your phone to do. This also changed our lives and lost a few when Dumb-Ass, Moron, Nincompoops (DAMN) drivers try to drive and text.

4G adds a much more advanced form of spread spectrum operation which uses even more bandwidth and multiple antenna switching. However, right now there are a few pre-4G and other few variants--all are called 4G. The target for current and future 4G is to get even more bandwidth which permits High Definition Video and High Speed Internet Operation (approaching the broadband connection you have on your home computer). The early 4G networks are more like 3G-plus and provide a little more capability. The full 4G are not available until around 2011. Some of these provide even more speed and I am sure some advertising genius somewhere will call one of these '5G'. With 4G, DAMN drivers can now watch High Definition TV, play video games, scan Craig's List, and watch porn all on a three inch screen while they are driving.

For us Seaside Plantation types, unless you are a DAMN driver; do not change networks or phones to get 4G. Pick the one that has features you use (or are comfortable with) and the best reception in your area.

Frank



POLAND



Restaurant review Gary Kumerfield

The International Kitchen

The International Kitchen is a very unique and clean Polish-American Restaurant that serves wonderful food prepared to order by the Fiut family, Mom, Pops, three sons, and two daughters-in-law. The family moved to America fifteen years ago from Zaklikow, Poland. Everything is homemade, including the soups and deserts. The menu includes hand made pierogi, galobki (stuffed cabbage), potato pancakes, Italian entrées, Greek salads, and an old fashioned American Cheeseburger. They have two wonderful specials; meatloaf on Tuesday and pork chops on Friday. My favorites are the Philly Cheese Steak sandwich and the Polish Delight dinner. All entrées are priced quite fairly.

The International Kitchen has beer and a good selection of wine to enjoy with your meal. A glass of house wine is only \$3.95.

Be sure to ask them about their frequent dining program. By using your phone number, they keep track of the amounts you spend. When you reach \$50.00, you receive a \$5.00 coupon to use on your next visit.

If you would like to have lunch or dinner at a place where the owners make you feel right at home and appreciate your business, go to the international Kitchen. You will not be disappointed.

The International Kitchen is located on Highway 9. Turn left at the first stoplight after the light at Bell and Bell. They are in the back of Parkway Plaza.

Their WEB site is <http://internationalkitchensc.com/>. Here you will find out more about the Fiut family, their menu and their hours.

Gary

On account of being a democracy and run by the people, we are the only nation in the world that has to keep a government four years, no matter what it does.

Will Rogers



April 2010

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3
4	5	6	7 6:30 Men's Cards	8	9	10
11	12	13	14 Men's Golf 7:00 Couples Bridge	15	16	17
18	19	20	21	22 3:00 Board Meeting	23	24
25	26	27	28 Men's Golf 7:00 Couples Bridge	29	30	1 Derby Day