



The Seaside Gazette

January 2010



President's Message
Drew Gillespie

Happy New Year. Here's hoping it is a good one for us all and for the neighborhood as well.

We have had a few complaints about the new speed limit signs, but actually only a few. Frankly, the Board isn't crazy about them either. But, after a few near misses due to vehicles speeding and running through stop signs, we felt we had no choice but to try to control this dangerous condition in our neighborhood. Appeals made in the newsletter and elsewhere have had no impact. It is done mostly by contractor's workers, but, unfortunately, by some residents as well. The Association is responsible for traffic control within the gates. North Myrtle Beach police will not patrol for traffic violations. We decided to put speed limit signs at the entrances rather than spread them through the neighborhood or taking more extreme measures such as installing speed bumps. This has been discussed and/or announced in the last several issues of the newsletter. Our observation is that it is having some effect. Hopefully, this will provide enough control. The last thing anybody wants are speed bumps. Possibly when we are built out, the signs can be removed. Please slow down and request your visitors to do the same.

After long and careful deliberation, the Board decided to install a TV in the clubhouse. Cost was not much of an issue since it is less than three dollars per household per year. Wear and tear on the clubhouse furnishing was a consideration, but in the end we decided it is there for our use, so why not use it? We also wanted to make sure it had wide appeal and was not just for sports, so a Blu-Ray disc player was also installed. Barbara will be reporting on this, planning events, and establishing policy for use. Gary Kumerfield and Mike Hicks led the "TV Committee", found the best products, and saw to the installation, and we are grateful for their hard work.

Many of you are aware that Jim Wright led the successful effort to save the common ground landscaping, and we certainly appreciate it. Knowing this, some are calling Jim or a Board member when they have a landscaping concern. Since the landscaping is complete, Chicora is now managing the day to day operations with our landscapers, so any concerns should be voiced to Chicora. Jim will still be involved but he is not the one to call with a concern.

Asphalt seal coat will be applied to Compass Pointe Drive, Sea Island Way,

and Ocean Pointe Court once the weather warms up and stays dry for a few days. We will send out parking notices when the climate allows this work.

Lastly, if you have any questions about anything, please contact a Board member. See you around the neighborhood.

Drew



**Lifestyle
Barbara Hicks**



Our Christmas party was very successful. Eloise Clapp and Polly Shoffner prepared a delicious meal that everyone enjoyed, including some yummy homemade desserts.

There is now a 55" LED, HD, TV in place in the main room of the Clubhouse. There is a Blu-Ray DVD player with it. There was a kick-off party January 7th to watch the National College Football Championship. There will many more activities and we will e-mail you as they occur. Watch for the Super Bowl party. Call Gary Kumerfield if you have ideas for other TV parties, including movies, and sporting activities.

The Spa is now closed for yearly maintenance. We did find an

underground leak at the spa. Repairing that will improve the spa pressure at the jets. We are getting estimates to upgrade the jets in the spa; whether we do it or not depends on the cost. The Pool is also closed for the changes mandated by DHEC. We are required to chip out the numbers that show the pool depth and install larger numbers. (I am sure there must be a good reason but am at a loss to explain it)

We continue with the bi-weekly Men's Card nights alternating with Couples Bridge on Wednesdays. Contact Gary Kumerfield, 280-9755, for Men's Card night and Carol Friz 249-6957 for Bridge nights.

Barbara



**Book Club
Polly Shoffner**

A reminder that our book club meeting will be on January 19th at 7:00 pm at the club house. Judy Kumerfield will be our hostess. The book is "The Widow of the South" by Robert Hicks. Hope to see all of you there.

Polly



Health Corner
Barbara Hicks

Bayer Aspirin Crystals is a new product. It is packaged in a box consisting of small packets of 850 mg. of Aspirin in the form of crystals. Placing these crystals under your tongue will get the dosage into your system much faster than regular aspirin tablets in the case of a suspected heart problem. Keep one of the Aspirin packets in your pocket or purse, in case you experience **symptoms** of a heart attack. The AMA recommends this, or taking three aspirin tablets, if you experience any of the following symptoms:

- Pressure, fullness, squeezing pain in the center of the chest lasting more than a few minutes

- Pain spreading to the shoulders, neck or arms
- Chest discomfort with dizziness, sweating, nausea or shortness of breath
- Anxiety, nervousness and/or sweaty skin
- Paleness or pallor
- Increased or irregular heart rate

Not all of these symptoms occur in every heart attack. Sometimes they go away and return. **GET HELP FAST. DON'T WAIT. CALL 911.** As soon as medical help arrives, tell them you have taken aspirin.

Barbara



Here's to You
Harry Walker
Malbec



“Work is the curse of the drinking class”
Oscar Wilde

If you think that Eva Peron is the hottest thing to come out of Argentina, think again. Wine producers in Argentina in the past have been more concerned with high volume rather than high quality wines. Over the past several years, this has changed with wines of quality that can challenge the lush valleys of California and France. These hot new wines have been slow to make it in the States but are here now and deserve a look from the American wine enthusiast.

The wine that is just starting to grow in popularity is Malbec. The vines originally imported from France in the mid 19th

century had formerly been just a blending grape, much as was the case with Merlot here in the USA several years ago. Its explosion in popularity as a stand alone varietal recently parallels that of Merlot.

In France, the wine is often referred to as “Cot” but sensitivity issues with climate and fungus have made it a rather difficult crop to grow. The climate and soil in the Mendoza Valley of Argentina do not present such problems as the fruit thrives there. The area shows such promise that many noted enologists of the caliber of Paul Hobbs are working closely with wine producers in the region.

The wine is dark and almost inky in color. It is a friendly round and fruity wine that pairs well with red meats, pizza and pasta and chicken. It captures some of the best features of Cabernet and Merlot and has a long rich finish with flavors of cherry and blackberry with a hint of oak and vanilla left on the palate.

The good news is that a good drinkable Malbec should be priced in the \$10.00 range from your local wine merchant. If unable to find this varietal locally, I recommend you try the Internet. Wines can now be shipped to South Carolina.

Harry



Recipe Corner

Eggplant Parmigiana

2 medium sized eggplants, peeled & cut into 1/2 inch thick slices

1 cup all-purpose flour on a plate

2 eggs, well beaten on a plate

1 1/2 cups bread crumbs on a plate

2 tsp. dried oregano

6 Tbsp. olive oil

1 tsp. salt, plus more for draining eggplant

1 tsp. pepper

4 cups marinara sauce

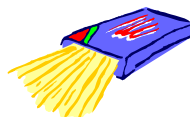
1/2 cup grated Parmesan cheese

12 oz. mozzarella cheese

Preheat oven to 325°. Sprinkle the eggplant slices lightly with salt & place on paper towels for 30 minutes to drain. Mix breadcrumbs & oregano. Wash the salt from the eggplant. Dry the eggplant slices, dredge in flour, dip in beaten

eggs, and dredge in the breadcrumbs mixture. Heat the olive oil in a skillet over medium heat & sauté the eggplant slices until medium brown, about 5 minutes on one side. Then turn over & sauté for 5 minutes or until brown on the other side. Put slices on paper towels to drain off excess oil. Place about a cup of marinara sauce in the bottom of a 9 x 13 baking dish. Arrange the eggplant slices on top of the sauce, sprinkle with parmesan cheese & mozzarella cheese. Repeat layers of sauce, eggplant slices, & 2 cheeses. Cover with the remaining sauce & cheeses on top. Bake in a 325° F. oven for 20 -25 minutes. Serve with a side of spaghetti with marinara sauce. Matches well with the Malbec wine in Harry's column. Serves six.

Drew



The trouble with eating Italian food is that five or six days later you're hungry again.
~George Miller



Restaurant Review Carol and Jeff Adams Seafood Hut and Bar



When requested to review a local restaurant, we chose to review the (Good Fellas) Seafood Hut and Bar that is located at 4505 Highway 17 South (843-272-3079). That is about ten minutes south of Seaside Plantation in the Windy Hill area of North Myrtle Beach. Since its start in 2000, the same three ladies, Michelle, Brooke, and Kristin, have worked at the Seafood Hut with the same cook. That in itself speaks to the uniqueness of the Seafood Hut. When you drive up to the Seafood Hut, you might hesitate to enter as it sits at the end of a strip of deserted stores by a BP station. The panes on the front of the restaurant are dark, so you have no idea what you are entering, but we would suggest that you try it at least once if you enjoy good seafood at a reasonable price and friendly people in a casual environment. This is certainly one place where you do not need to dress up, but you will still be made to feel special if you choose to do so.

The Seafood lunch special is the best-known meal at The Seafood Hut and is available for \$7.99 until 6 pm. On the seafood lunch special, you have two choices from fish, shrimp, scallops, oysters, clam strips, or deviled crab. Hush puppies and coleslaw plus a choice of fries, homemade chips, homemade potato salad, rice, or veggies with iced tea or coffee accompany the seafood. We usually choose the potato salad as it is as good as our mothers made.

At lunch, there are other choices also. One is the mystery lunch special that occurs every day for \$6.99. You will also find appetizers, salads, homemade soups, and a variety of sandwiches. Most sandwiches range from \$5.99 to \$7.99 with a choice of the same sides as

the seafood lunch. Salad prices are about the same with the grilled shrimp, chicken, or salmon salad being the most expensive at \$8.99.

The dinner menu starts at 5 p.m. and includes pasta dishes, seafood entrees, and land lovers' meals. Prices range from \$7.99 to the most expensive Mahi Neptune (Mahi Mahi smothered with crabmeat, shrimp, scallops, and fresh asparagus with béarnaise sauce) at \$21.99. The larger fried or broiled seafood platter is available in the evening with two choices of seafood for \$11.99, three for \$15.99, or four for \$19.99. Best of all, each night there are chef's specials. For small appetites and company, the Seafood Hut has a Little Pirates and Ole Sea Dogs' menu.

The Seafood Hut serves a most unusual dessert: fried cheesecake. If you have not had this delicious concoction of deep-fried cheesecake, served with fruit on top, then you have not had a complete meal at the Seafood Hut or at the Grille House. While other desserts are available, this is the one we suggest that you try, and you might want to share one your first time as the serving is large. The Seafood Hut is open Monday through Wednesday, 11 am to 6:00 pm and Thursday through Saturday, 11 am to 8:30 pm.

Somehow, it seems that no matter where we live or visit, we form many of our best memories around the table with friends and family. As you begin 2010, we hope you will find time for a meal or dessert at the Seafood Hut and Bar. Introduce yourself, and tell them that you are from Seaside Plantation. ENJOY!

Carol and Jeff



Geek Speak Frank Fleischer

Geek Future – Part 1

A wise man once said, "I can predict anything but the future". Well, it is New Years and the dawn of a new decade to boot. So I am going to forego wisdom and predict some Geek Future for the next ten years. Some of you will say--geek stuff, no way. Well, two decades ago, some Geek was predicting that everyone would have a cell phone and email. One decade ago, everyone would have HD TVs and GPS navigation.

Twitter. This will go mainstream as it becomes a simple, non-obnoxious way to distribute information (in other words you can turn it 'off and on' when you want). I know many of you will say, "What is Twitter?" In Geek speak it is a subscribed blog--mostly used by teenagers to annoy adults. You apply to a specific blog and information is sent. Restaurants will distribute their daily menus; stores can send coupons and sales; governments can post warnings or legal notices; courts can advise jurors of report dates; schools can quickly send students and parents schedule changes; HOA, churches, clubs can pass on social events and times.

Television. How you watch television is about to change fundamentally, so is cable service. "How is that possible?" You say, "I already get a zillion cable stations." Well, you are not in Oz, even in Kansas, television is moving to the internet. Many new TV's and DVD players offer internet access for your TV. Already, most of the major stations offer popular programs on web sites after they are broadcast. It is still new and not mainstream yet--but soon. If you miss a program, log on. HBO and Showtime are negotiating to offer their programming as downloads--some companies will bypass our friends at Time Warner. Some

programs are already only offered on line. What does this mean? Forget TV schedules. Go to a web site and watch your favorite program when you want (yes, Betsy, there will still be commercials). Watch programs you missed. Movies you want to see rather than what is available. Try it now--go to Fox.com or ABC.com, etc. You may have to download player software but it works fine and it can be High Definition.

Books and Magazines. Gone. The next decade will see these disappear except as novelties. The trees will thank us. Already there are about a half dozen e-readers out there. Like VHS and Beta, they use different formats. In the next couple of years, these formats will get resolved. The technology is there---just the logistics and business models have to be worked out. Music downloads are a good model to follow--some e-book providers allow limited sharing to loan a book to a friend. Already, the readers are pretty good, comfortable and easy to read--most are about the size of a paper back but only a few tenths of an inch thick. Larger versions for the visually impaired are already being released. Just press a button to change a page. Readers can currently handle 50 to a hundred books--this will grow. Your whole library can be on one book device. No one is predicting magazines on e-readers but it is the next logical step--electronic subscriptions. The consequences of e-readers is equally exciting. What about libraries? Newspapers? Publishing? You want to write a book--send it to a self publishing internet site (that takes a percentage of your royalties) presto--the next Hemmingway or Heinlein is born.

Part 2 next month.

Frank

New Year's Day: Now is the accepted time to make your regular annual good resolutions. Next week you can begin paving hell with them as usual. ~Mark Twain



Seaside Plantation December 2009

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2
3	4	5	6 1:00 Card Club 7:00 Couples Bridge	7	8	9
10	11	12	13 Men's Golf 1:00 Card Club 6:30 Men's Cards	14	15	16
17	18	19 4:00 Board Meeting 7:00 Book Club	20 Men's Golf 1:00 Card Club 7:00 Couples Bridge	21	22	23
24 31	25	26	27 1:00 Card Club 6:30 Men's Cards	28	29	30