

SEASIDE  
GAZETTE

May 2010  
President's Message  
Drew Gillespie

We have two exceptional residents who have accomplished much in their young lives and we are proud of them. Don't miss the article on Courtney Bowie and Lindley Key later in the newsletter. You will be amazed that so much talent is right here in our neighborhood.

I get a lot of questions about the ponds, so there is an article on the ponds you may find of interest, also later in the newsletter.

Summer is here, and along with it, many welcome guests as friends, children, and grandchildren visit. Somebody has to be a stick in the mud, so here are a few reminders.

- You must have a valid driver's license to drive a golf cart, even inside Seaside Plantation.
- Please request your guests to follow the speed limit. This is especially important now with all the children visiting, and invariably playing in the street, in spite of the next request.
- Please ask that children not play in the street.
- Stop at stop signs.

- It is not a good idea to park in the street and not allowed at night. If it is necessary, Chicora can provide a parking pass good for up to a week. However, the preference is that overflow parking be done in the clubhouse parking lot. The way driveways are built here, it is very easy to back out of a driveway and into a street parked car. Don't let it be yours.
- Please do not park on the sidewalk. They simply were not meant to take the load of an automobile and will break up.
- The CC&R's prohibit parking on the grass. This includes golf carts.
- Make sure you and all your guests know what to do if caught in a rip tide.

We are all so fortunate to live in this great neighborhood. There is nothing better than to be out there in the late afternoon to early evening, possibly in a golf cart, possibly with a refreshment, stopping and talking to folks and just enjoying this place. There is a whole evening culture around this. Join in.

See you around the neighborhood.

Drew

Thanks to Rex and Tricia White for donating a new sound system to the clubhouse. What great neighbors!



## Lifestyle Barbara Hicks



The Swimming Pool is in great shape for all of you to enjoy and share with your visitors. The Shuffleboard equipment is in the storage box located by the steps for your use and enjoyment. We ask that the equipment not be used anywhere but the Shuffleboard area and not taken in the pool. There is also Horseshoe equipment to be used in the Horseshoe pit located near the putting green. If you use it, please make sure it is returned to the storage box.

The Social Activities slated for June are the Men's Card Night on Alternating Wednesdays with Couples Bridge Night. A Women's Bridge Group is getting started at the Clubhouse on Mondays. If interested, form a foursome and come to play at 1:30. Bring a small snack to

share and your own choice of beverage. If you have another type of card game you wish to play, that will be welcome.

Our next neighborhood party will be our annual 4th of July Hamburger/hotdog picnic. It will be on Sunday the 4th and a flyer will be sent out prior to that time with particulars. Put on your calendar and plan to celebrate with neighbors, and if you have family visiting they are welcome to come. If you have not done so in the past, there is a great fireworks display on the beach. It is fun to take beach chairs down and watch. The fireworks start after dark on the 4th, and you need to get there early to get a spot on the beach.

Barbara



## Golf League Dan Boarman and George Alala

The field was full for the first time this year. May 12 saw twenty players test their skills at Crow Creek this week. It was a team event using total over quota to determine winners. Additionally the player with the best individual points over quota won the individual prize. First place was taken by the Oakley, Kendricks, Coble and Gimigliano team. They earned \$60 for their team total over quota of 65 points. Second place was paid to the Shoffner, Etzkorn, Brewer and Granger team. Their pay out was \$30 and the total over quota was 54 points. Chuck Granger was the individual winner with 22 points over quota. Congratulations to all the winners.

Three cheers go to the team of Bayne Clapp, Gary Kumerfield, Larry Shoffner

and Dan Boarman, if I do say so myself. These players sponsored a team in the annual North Myrtle Beach high school girls' volleyball fundraiser. Although we didn't walk away with any big money, we did receive a special thank you from Bryan the General Manager. The special thanks will be reflected in our green fees for the balance of the year.

For May 26, Crow Creek was in excellent shape and the weather cloudy with nice temperatures. This week's game was low net. Larry Shoffner walked away with the first place money. The winning score was 5 under 67. Lew Janes, Buzz Oakley and Gary Kumerfield followed him. Frank Fleischer won closest to the pin. Our next league outing will be June 9 at 8:06.

Dan and George



**COURTNEY**



**LINDLEY**



We have two exceptional residents, Courtney Bowie and Lindley Key, that just graduated from North Myrtle Beach High School Summa Cum Laude, or with highest distinction. Courtney was class Valedictorian. They are members of the notable National Honors Society, BETA Club, and National English Honors Society, as well as many other academic, civic and honorary organizations. Both these girls were active socially and athletically, as well as academically. Lindley was a varsity tennis team member and Courtney was Captain of the NMBHS Cheerleading squad. Courtney was a Girl's State delegate and Lindley uses her talent as volunteer leader in children's ministry at her church. The list of their accomplishments is very long and would take up a lot of space if fully accounted. We are amazed that anyone could accomplish so much.

What we want to do is recognize and congratulate them on the dedication and perseverance it took to become such outstanding leaders, and leaders in every way. Their character and integrity shines on all their activity. As we all know from our own youth, excellence in all you do is difficult to obtain. Distractions are many. These are clearly self sufficient people determined to succeed in life, and we have every confidence they will.

Courtney is headed to Clemson University under full scholarship. She will one day be one of the finer attorneys

around, and apply her brilliant mind to the jurisprudence of the day and I, for one, cannot wait for her influence to take place. Our society will be much the better because of her. By the way, she was awarded the McDonald's Ray Kroc Youth Scholarship and will appear on all local McDonald's tray liners. Courtney is the daughter of Tim and Stacie Bowie and lives on Sea Island Way.

Lindley is on her way to Anderson University with almost \$100,000 in scholarship awards. She will focus on the arts and communication and has already shown her future when she was selected Miss NMB Talent, and prevailed in other talent competitions. Whether Lindley is entertaining us or reporting to us, the world will be a little brighter and we will think a little longer, and society will be better for it. Lindley is the daughter of Mike and Susan Key and lives on Seafarer Way.

We cannot say enough to congratulate these two girls. This article does not come close to recounting all their accomplishments and awards. It is a long list. But we want to take note of their dedication, perseverance, character and integrity. Courtney and Lindley, congratulations. We look forward to following what will surely be your many successes.

Your proud neighbors of Seaside Plantation.





## **Restaurant Review Barb & Bill Frank**

**WELCOME TO VILLA MARE  
4999 Carolina Forest Blvd.  
843-903-8654**

If you have an urge for fine Italian-style dining we would highly recommend your visiting the VILLA MARE restaurant. The restaurant is located in the Carolina Crossing complex an approximate 20 minute drive from Seaside (Robert Edge to Rt. 31 south to the International Dr. exit then left on River Oaks for about ¾ miles to Carolina Crossing on your left at a stop light).

The owner is Fred Fusco who was born in ABRUZZO, Italy which is just northeast of Rome. Fred came to the U.S.A. some 48 years ago and spent 28 of those years managing a restaurant in Pittsburgh, PA and has been in Myrtle Beach for the last 20 years as the owner of VILLA MARE. He has been in the restaurant business for over 50 years and has passed along his secret recipes to his Chef (son, Fred). Fred moved to this new location about two years ago.

The menu is quite expansive and varied (actually too many choices for Barbara--- makes it hard for her to make a decision) including a nice selection of Italian appetizers and all the various pasta choices as well as fresh seafood, chicken and veal. The chicken and veal entrees are prepared about 10 ways from Florentine to Portabella. If you can't decide on just one entrée, various TRIO

options are available. All entrees are made to order and include a cup of soup (made fresh daily), bread served hot from the oven and fresh salad with your choice of dressing. In addition, a side of pasta is provided with all meat entrees.

Prices range from approximately \$14 for basic pasta to \$22 for Portabella Veal. Most chicken variations are about \$17, while Veal dishes approximate \$20. All portions are more than adequate and will generally require a "go box" if you desire. Deserts are Italian style and are in the \$4 to \$6 range. Since the restaurant includes a bistro all the various wines and liquors are readily available and normally priced.

We (especially Bill who has to take the purple pill daily) really enjoy the Marinara sauce due to it's sweet/non-bitter (no sugar added) taste. Fred says the recipe belongs to his wife and he is yet to share it with us. VILLA MARE is open from 4:30 PM until Monday through Saturday and on some special occasions. The restaurant, including the bistro, seats about 100 people.

We hope that you enjoy this fine establishment as much as we do.

**Bill & Barb**

 Tell me what you eat, and I will tell you what you are. 



**Geek Speak**  
**Frank Fleischer**

## **Computer Constipation**

I am inventing a name for a new disease....Computer Constipation. I am only inventing the name, not the disease so don't blame me for it. The disease is very real. The symptoms are your computer slows down and becomes lethargic. Sometimes crashing regularly. The cause, like constipation, is related to overeating and becoming bloated. The disease particularly effects older folks; I mean computers. Every program you load, every internet site you visit leaves something for your computer to digest (process). When you leave the site or shut down the program, many times some portions of the program remain, stick like.....well, you know what. This adds up and your poor computer slows down and becomes c-o-n-s-t-i-p-a-t-e-d. Classic reaction, "Honey, we need a new computer, this one is not working." The fixes are One--buy a new computer (expensive and unnecessary), Two--reformat the hard drive and reload everything (cheaper but drastic and destructive), or Three--pay a professional Geek a \$100-plus so they can use some very serious computer enema tools (we amateur Geeks do not have them because in reality, this is actually a very complex combination of multiple problems).

Good news, there is now a fourth solution and it is free! It will work on all but the most stubborn cases. I have been

using the program for a few months and have even done the most severe test known to man....I successfully walked my nearly 90 year old in-laws through downloading the program to their five year old constipated computer. The program is 'Advanced Systems Care'. It is a shareware program and they will encourage you to buy the 'Pro' version (\$19.95). Don't do it. You do not need it; all the good stuff is in the free version. Go to the following site:

[http://download.cnet.com/Advanced-SystemCare-Free/3000-2086\\_4-10407614.html](http://download.cnet.com/Advanced-SystemCare-Free/3000-2086_4-10407614.html)

This is actually a professional software review website and they will describe the program and how to download and use it. The current version is 3.6.0 but the company does regularly upgrade the program (and send you notices). The program is actually a tool-kit of various programs. Use the 'Diagnose Systems' principally. You should run the program periodically (once a month) to prevent further constipation from reoccurring. Yes, it is a lot like computer prune juice.

Try it. Your computer will thank you by running like new again. If you have problems downloading or running the program(s), call me. But, remember Geeks drink beer or occasionally red wine.

**Frank**

**Foolproof systems don't take into account the ingenuity of fools**

## The ponds!!

Many of you are curious about the background of our ponds. Here is a brief summary. Take a look at the photograph below. It shows the neighborhood in 1992 with current day streets overlaid. You can see the old Gator Hole Golf Course.



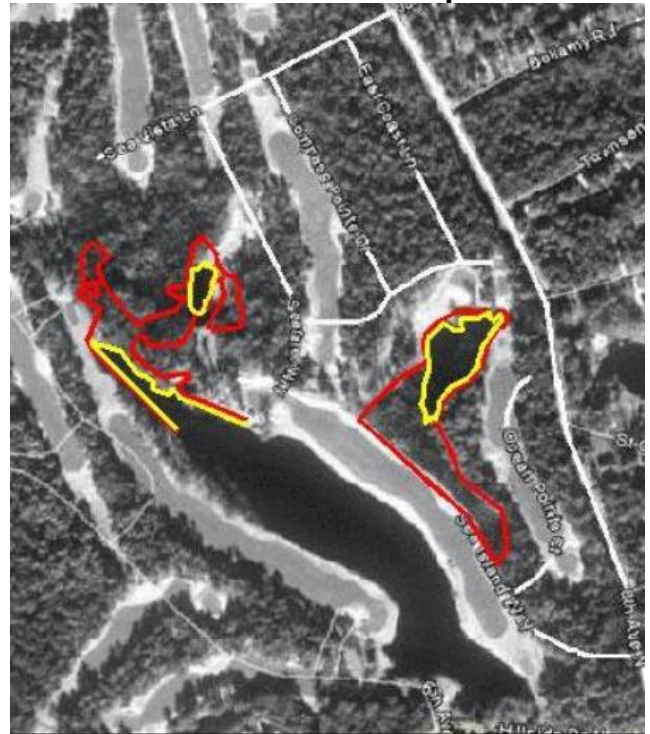
Now take a look at a current day photograph.



Notice the difference in the ponds? The current day ponds are larger. To shape the neighborhood, the developer used

three ponds that were water hazards on the golf course and fashioned the current day shape by damming certain drainage points and flooding low lying areas too “swampy” to build on. They were actually wild life areas. So the state would allow the flooding but would not let them dredge to make the ponds deeper. This did not seem to matter at the time, but it did.

Below is the 1992 photograph with the current day ponds partially outlined in red. The original ponds are partially outlined in yellow. This shows the area flooded to make our current ponds.



The method used to create the ponds final shape has caused us a few problems. The large pond is healthy and large and has a good depth overall and large volume of water. The small pond is a different story. Continued diligence is required to maintain the health of the small pond. This is important for several reasons, no matter where you live in the neighborhood. More detail is on the following page.

The flooding of the small pond was done by drilling a well near the pond next to 8<sup>th</sup> Avenue. With “normal” amounts of rain, one well was sufficient to keep the pond full to its maximum level of four feet. Any excess overflows to the large pond. However, in dry weather the pond level sinks dramatically, and we experience plenty of dry weather here. Any level under four feet causes algae to grow.

Algae grows on the bottom of ponds, not the top. The more sunlight that reaches the bottom then the more algae grows. The algae continually break off from the bottom and rise to the top and it is this algae you see. Additionally, the pond is at minimum depth to operate the fountains. Any lowering of the level and we must shut off the fountains or burn them up. This prevents much needed aeration from occurring. When algae or other biologic material decomposes in the absence of oxygen, it is called “anaerobic action”. This action creates the strong sulfur or rotten eggs smell associated with low level ponds. Most will recognize this as a sewer smell. Obviously, this must be prevented if possible. We came very close to experiencing this several years ago. The smell would permeate the entire neighborhood, not just the pond area.

To prevent this, an additional well was drilled to keep the pond full. Black dye is added to the water to keep sunlight from reaching the bottom. Sterile carp are kept in the ponds to eat the algae. And algaecide is sprayed over the surface each month. The combination of these efforts has enabled us to keep the small pond healthy. There are other “pond” questions and here are some answers. In extreme dry

periods, the large pond level sinks. Can the overflow from the small pond alleviate this? No, the volume of the large pond is so great in relation to the small pond that the overflow from two wells has no noticeable effect on the large pond level. However, we do keep the wells running during these times.

Does Ocean Keys use the large pond to irrigate their landscaping? What does this do in dry periods? Yes, both Ocean Keys and Seaside Plantation use the large pond to irrigate landscaping. But again, the volume of water is so small that it has no noticeable effect. Even so, in dry periods we both curtail irrigation.

The large pond has good depth and is very healthy. The level would need to drop many feet before we have the threat of algae or poor pond health. A significant level drop is not esthetically pleasing, but the pond is not damaged.

Incidentally, both Seaside Plantation and Ocean Keys own half the pond next to their shore. Seaside Plantation operates and maintains the fountains and Ocean Keys reimburses us for half the expense in the large pond.

We are fortunate to have such a great asset in our ponds. They add much to our neighborhood from both an esthetic and practical standpoint. We will continue to make sure this remains the case.

Any photograph in this article can be enlarged to see more detail using the zoom tool. Photograph source is Google Earth.

Drew

Fred George has just had the banks on both ponds sprayed with algaecide.





**Here's to You  
Harry Walker**



**Food without wine is eating.  
Food with wine is dining.**

### **The central coast and J. Lohr**

The central coast wine growing region of California extends from the Monterey Bay north, just south of San Francisco, to Santa Barbara in the south. Recent popularity as a wine growing region is due in part to the motion picture, "sideways". As you may recall, this film extolled the quality of the pinot noir grape grown in the region that I personally think is one of the least desirable varietals grown there.

The region has primarily been noted for its agriculture, famous for its production of lettuce, artichokes and garlic and really didn't become a serious wine growing area until about fifty years ago. Its history goes back over 10,000 years when it was inhabited by the Chamash Indians who settled the area near the fresh water regions of the coast. In the late 1960's a wine pioneer who migrated from South Dakota decided to take a gamble and planted the first commercial wine crop in the central coast. Grape production in the areas south of San Francisco up to that point was considered by many to be only good for producing raisins. This gentleman, Jerry Lohr, planted wine grapes in the San

Jose and the Paso Robles regions and in 1972 opened his first winery in San Jose. J. Lohr now plants over 4000 acres in the region and is their largest wine producer.

The approach of this winery is to produce quality wines at an affordable price using three major labels to distinguish their quality. Many of us may be familiar with their most popular cabernet sold under the J. Lohr "seven oaks" label. In addition, at fine wine stores you will find their J. Lohr "cuvee" series that is the top of their line. Their other award winning wines are labeled "J. Lohr estates" and "J. Lohr vineyard series". To address the taste of the multitudes, they also produce under the "cypress" label – a moderately priced line of very drinkable wines, and for those who may enjoy the Rhine blend style wine, they feature "J. Lohr gesture", a sweeter wine on the order of a Riesling. Whatever your taste or budget, I'm sure that you will find a Lohr to your liking.

**Wine suggestion of the month: J. Lohr Seven Oaks – priced from \$12.00 to \$15.00.**

**Harry**

**It's a good thing we don't get  
all the government we pay for.**

**Will Rogers**





## Recipe Corner Grilled T Bone Steak

Harry has chosen J. Lohr Seven Oaks for this month's wine. It is a hearty cabernet sauvignon which needs something hearty to stand up to it. A rich spaghetti sauce would do well but I would pair this nice wine with a thick, grilled T bone steak.

Select a choice or prime cut T bone steak that is about 1 ½ inches thick, no less. Leave out uncovered for an hour before cooking to bring the steak to room temperature. Use natural lump charcoal and a "chimney" charcoal starter to light the charcoal. Do not use lighter fluid unless you want your steak to taste that way. If you must have a fire starter, use a little oil. Regular Kingsford type charcoal is made from pressed sawdust with paraffin and lighter fluid added. If you use this instead of lump charcoal, make sure to get the coals very hot all over to burn away the additives and it will work just fine. For me, the safer route is to just use lump charcoal.

Just before cooking, season the steak on both sides with kosher salt and fresh ground pepper. Pour a glass of wine to

drink while you are cooking the steak. Because of the wine you are having, do not use other seasonings. Place the charcoal on one side of your grill in one tight layer. Place the steak on the grill directly over the coals. Cook without turning or pressing until this first side is nicely caramelized. Turn the steak and caramelize the other side. Move the steak away from the coals to complete the cooking. Turn the steak so the large side of the T bone is closest to the charcoal. Cover the grill. Cook the steak indirectly until it reaches an internal temperature of 125 degrees for rare. 130 degrees for medium rare if you must, but no more. Remove the steak to a plate and cover loosely with foil. Let the steak rest at least five minutes. Carve the steak by removing the meat from the bone and fat and cut into 1 ½ inch chunks. Place the chunks on a platter covered with green salad dressed with olive oil and a very little vinegar, kosher salt and fresh ground pepper. Serve immediately with garlic mashed potatoes, and of course, the J. Lohr Seven Oaks cabernet sauvignon. Serves four, or two hearty appetites.

**Book Club is on break for the summer.**

**The Newsletter will become a bimonthly publication beginning with this issue. So the next issue will be August 2010. ed**

**To call the police when not an emergency, use**

**280-5516**

**This is the number to call with complaints, such as loud noise in the middle of the night or vehicles parked on 8<sup>th</sup> Avenue. For emergencies still call 911.**

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