



The Seaside Gazette

September 2009



President's Message
Drew Gillespie

President's Message **September 2009**

Good News! Seaside Plantation has received the "Community Appearance Award" from Keep North Myrtle Beach Beautiful. The Keep North Myrtle Beach Beautiful Committee is comprised of volunteers and is funded by the City of North Myrtle Beach and various grants. This is indeed good news and a prestigious honor. It means a lot of things. One of them is that we are doing what is necessary to uphold property values. It is another reminder of how fortunate we are to live here in such a beautiful place. There is much credit to go around, but I must single out the role Jim Wright, Mark Rollins, and Karen Long played in us receiving this award. The primary reason for the award is the entrances landscaping rebuild they oversaw. Many thanks go to them. A major

player in this result is our new landscaper, Carolina Landscape Group, aided by Earthkeepers. Chuck Gornick, maintenance and pool, got all the lights working and keeps the front fountain as sparkling as it has ever been. Many thanks go to all them as well.

Well, it was a wonderful summer with moderate weather. And now that Labor Day is past, the beach, shows, restaurants, roads, and the rest are ours again. We have gone from a summer population of over 150,000 people to a small town permanent population of about 14,000. I personally like both times; the excitement and vitality of summer and the calm quiet of the rest of the year. How lucky we are to be here. We have no resolution yet on the gates

situation. We are weighing several different gate designs and maintenance uptime approaches. Hopefully, we will soon come to a good conclusion to these efforts to reduce gate downtime and problems. We are taking a serious look at the gate design used by Ocean Keys. It is lighter and just as functional. Our reserve fund will pay for any changes.

One of our neighborhood goals is to have all the lots built out so we have a complete neighborhood. Aside from other advantages, it makes for a more secure neighborhood. Six lots are under construction in Seaside Plantation and that is good. There are about 27 vacant lots left out of the

original 162. The market seems to be going up and more interest is being expressed toward our community. I am receiving many more calls than normal asking about available lots, so the increased interest is there on the part of builders and realtors. That, of course, is a good thing as well.

Lastly, many, many thanks to those of you who continually contribute in different ways to make this such a great place in which to live. And a special thanks to those who keep their yard, not just presentable, but truly beautiful. It makes a walk around the neighborhood a very pleasant thing.

See you around the neighborhood.
Drew



Lifestyle
Barbara Hicks

We are having the **LABOR DAY PICNIC**, Sunday September 6th, and to date have about 75 Homeowners and families signed up to attend. Activities for the rest of the year include the annual Oktoberfest, the Cookie Exchange and the Christmas Party.

We have card nights on Wednesdays. The **COUPLES BRIDGE** night is September 2nd and every other Wednesday after. The **MEN'S CARD NIGHT** is always

the opposite Wednesday, and the next one scheduled is September 9th and every other Wednesday thereafter. There will not be flyers of reminder sent out as these activities are already scheduled, so please mark your calendars accordingly. We would love to have more participants for both activities. If you wish to join the men for Texas Hold 'Em just show up and be made very welcome. If you are interested in playing Couples Bridge please contact

Carol Friz, 249-6957, or Barbara Hicks 280-7179. If you would like to play occasionally and not commit to every other Wednesday, we would welcome having you on a substitute list. These activities are a great way to meet neighbors.

Polly Shoffner, BOOK CLUB Coordinator, states the first Book Club meeting will be September 17th at 7:00. She asks that everyone come prepared to introduce a book they may have read over the summer and would like to present as a possible book for everyone to read and discuss. Polly will provide refreshments.

The BOOK CART will be rolled out and left in the foyer during the Book Club meeting for anyone in the neighborhood wishing to donate or borrow a book. You do not need to participate in the Book Club meeting, as the cart will be just inside the front door and any and all are invited to use this time to come borrow a book. You do not need to sign the books out. Just borrow the books you want and bring them back when you are finished. If you have books to donate, leave them on the cart.

We have replaced the broken glass on one of the tables and now all of the umbrellas are operational. If you do put up an umbrella when you are at the pool, please put it back down before you leave, as they are easily broken when left up and the wind pulls them from the tables.

We had a Lifestyle Meeting in August and were hoping for new participants and new ideas but did not have many attend. We are still very open to suggestions and

Board of Directors

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Clubhouse: Barbara Hicks

Pool & Spa:

Barbara Hicks, Larry Shoffner

Holiday Decorations:

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Video Surveillance: Frank Fleischer

Social: [Kathy Massi](#)

Rules: Paul Brewer

WEB: Rusty Hosaflook

Resident Communication:

Barbara Hicks

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Chicora

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Sherry Coppolechia - Coordinator:

sherrycoppolechia@chicora.net

Kendall Benjamin – Manager:

kendallbenjamin@chicora.net

would love for more residents to get involved.

We will be decorating for each of the Holidays and Tricia White is already busy with planning decorations for Halloween, Thanksgiving and Christmas. She has a vision and Chuck Granger is there to help implement the designs. We hope you all enjoy having the gates decorated.

Barbara



Need to bring in a contractor or service person? Arrange for his entry in advance. The contractors have been calling Chicora for entry but Chicora cannot let them in since no one can vouch for them. The preferred way is for you to buzz them in from your phone. If you are not going to be at home, call Chicora in advance and give them your contractor's name. Then when they call Chicora for entry, they will admit them. If Chicora is not called in advance, they will not admit the contractor.



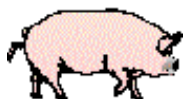
Meat Matters
Dan Boarman

NATURAL or NOT

From time to time people will ask about meat or poultry product labels that state it is all-natural. Simple, yes, but what is natural? Most people believe that if it states "natural" on the label it cannot have any added ingredients or moisture, generally referred to as "enhanced." Well it can and often does have added ingredients / moisture. This is one way of keeping cost down. And it can still be "natural." For what it is worth I feel "enhanced" products do not taste as good and it changes the texture of the meat. There has been over the past several years an on going debate as to what natural really means. The U.S.D.A. (United States Department of Agricultural), whom is

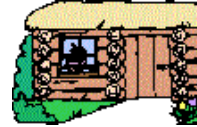
the controlling body for the meat and poultry industry, addressed this by issuing a legal definition. Quoting from the USDA and the Natural ingredient resource center, "those products carrying the "natural" claim must not contain any artificial flavoring, color ingredients, chemical preservatives and are only minimally processed". Minimally processed is defined by the USDA as a process that does not fundamentally alter the raw product. Therefore, meat and poultry can be "enhanced" with a mixture of salt and water, for example, as both ingredients are "natural". Bottom line is read the label and make your own decision.

Dan





ARB News
John Wirth



Construction of houses at Lots 69 (Mike and Ruth Browne), 80 (Jim and Debi Celia), and 157 (Howard and Sue Pastroff) is anticipated to be completed by the end of the month. Please welcome them to the neighborhood.

some brick on it. The houses at Lots 110 and 112 are being built as “spec” homes (a good sign that the economy is improving) by Carolina Custom Homes and Jerred Roberts, respectively, and are in the early stages of work.

There is a buzz of activity on Compass Pointe Drive (those who live on Compass Pointe already know that!) The home for Bruce and Robin Rhoads is being built by Jerred Roberts on Lot 99 and already has

In addition to the building activity, two lots recently changed hands. Lots 109 and 150 were recently sold, and hopefully, the new buyers are anxious to build.

John



Here's to You
Harry Walker



Drink wine and you will sleep. Sleep and you will not sin. Avoid sin and you will be saved. Ergo: drink wine and be saved. Anonymous.

Your Wine ----- Your Taste

Although the art of wine tasting is treated by many as almost a science it remains pretty much in the eye (or taste) of the beholder. Many factors will obviously influence your personal taste – some of a scientific nature but many just your own personal preference.

The formal methods of group tastings are not always necessarily the best but for the sake of this article I feel are worth reviewing.

1. Blind Tasting - This method is the most fun and is accomplished without any knowledge of the vintage or the vintner. Someone covers the label and you just try it.
2. Horizontal Tasting - Here we compare like varietals and vintages. For example we may evaluate a 2005 Mondavi Cabernet from Napa against a 2005 Kundi Cabernet from the same region.

3. Vertical Tasting - This technique compares different vintages of the same grape from the same producer. Example – a 2006 Mondavi Cabernet with a 2005 Mondavi Cab.

4. Informal Tasting - No real comparison here – just a personal evaluation. Is it pleasing to your taste or not.

In every case, your evaluation should

consider the appearance of the wine, its nose and most importantly – how does it suit your palate. Don't be misled by someone else's evaluation. Sometimes anticipation caused by someone else's comments can disappoint.

Remember: if you like it, regardless of other's reviews or evaluations, it is a good bottle of wine. Your taste is paramount.

Harry



Restaurant Review Susan Keys



Chris' Pizza & Pub

Chris' Pizza & Pub, located off Hwy 9 (across from Allendale Furniture), is one of the best values on the North Strand. *Chris'* menu has all the New York-style pizza variety anyone could ask for. For a rare treat, their "White" pizza is a slice above the rest. Here, you can order a whole pie or a single slice for a quick pick-me-up. If pizza isn't your fare, then you will be equally impressed with their various other dishes, including Calzones, Stromboli, and Lasagna and other Italian favorites. One unusual menu feature is the pasta entrée covered in a "Blush" sauce. This sauce is a combination of Alfredo and Tomato sauce that is sure to please. *Chris'* also offers subs and items off the grill for the not so Italian-cuisine lover.

If you are looking for a "Cheers" type atmosphere, then look no farther! It won't take long for the staff to make you feel at home and call you by name. With "Big Dave" behind the bar and "Super" Dave taking care of customers, you will know they are glad you came. While you're there, don't be surprised when Chris himself takes off his apron and comes out to greet you as well.

Although *Chris'* isn't advertised as a "Sports Bar," the sports enthusiast won't need to worry about missing the big event during dinner, as it can be enjoyed from any direction on one of the many large screen televisions aimed to please any fan.

For the best value in an appetizing meal, check out their weekly lunch specials that are served from 11 am to 3 pm, Monday through Friday. Weekends are very special at *Chris'*! On Saturday, you can get a large pizza (up to three toppings), garlic cheese bread and 2 drinks for \$16.95 and on Sunday, the Spaghetti special, which includes a topping choice of meatballs or sausage, garden salad, and garlic bread for only \$6.95.

The only downside to *Chris' Pizza and Pub* is the lack of delivery service to Seaside Plantation. You may be able to enjoy Chris and his staff inside the restaurant, but they are unable to bring their good company and great food to the comfort of your home. For a casual night of great food and good folk, check out *Chris' Pizza and Pub* soon!

Susan



Geek Speak
Frank Fleischer

Emailing Pictures

Before our lightning round, we were talking about pictures and how to get them into your computer. Next, I would like to talk about one of the best ways to use your computer pictures--emailing them. The obvious way is simply add them to an email as a file. The problem is that our digital cameras are getting pretty good and the files are large. They now advertise 6 megapixels, 7, 8, 10...and even 12 megapixels for a simple camera (yes I know they have a zillion buttons and a thick manual--but they are still fairly simple and designed for non-professionals). As we discussed last time, each pixel is a point on your picture. The more points the better the picture (another article later one on how many you need; more is not always better in digital land). But each point is also a digital word or 'byte'. A 10 megapixel camera is pretty good quality but is also a large file that takes a while to load (even with broadband). All broadband providers also limit how large an email can be sent--sorta like how much weight can be carried in a pick-up, only measured in 'megabytes' instead of 'tons'. Some of the better providers are around 50 megabytes, but it goes down to as low as 10 megabytes (I am obviously assuming all of you have a broadband connection--if not get one--you are not really using/enjoying your internet without one). So if you have one of the new cameras, and are sending just a few pictures at 6 to 10 megabytes each, you may get a nasty message saying 'Unable to Deliver' or "Message

Truncated' or even 'sullen silence' and you later discover your favorite niece never got the pictures of your new couch. Or, you never got the picture your daughter finally remembered to send you of your granddaughter in her new dress. Either your broadband provider or your niece/daughter's provider 'filtered' (Geek speak for 'trashed') your picture because the file was too large.

So what do you or your niece/daughter do? Well a little Geek speak first. The number of pixels in pictures is measured in 'pixels per inch'. Most good pictures need from 200 to 600 hundred pixels per inch to look pretty good--especially for a snapshot. A magazine uses 2000 pixels per inch, not necessary unless you are professional. But, if you are not printing the picture and only looking at your granddaughter on your computer--this is way overkill. A computer screen is really happy with only 72 pixels per inch and will look just wonderful--even in high def. Most of the software that came with your camera has a function that will condense and change picture size, either in physical size measured in inches or in pixels per inch--usually both. Just adjust the picture to a comfortable size, for example 4x6 and 72 pixels per inch. The file size will go from a monster megabyte to something around 50 to 100 kilobytes. Much, much smaller! (Also, sometimes the original monster-megabyte email picture looks like a wall mural and is too big

to see comfortably on the computer). Save the reduced picture as a copy (I just add the letter 'e' to the original title/picture number to remind me this one is for 'emailing'). You can now send lots of pictures and both you and your broadband provider are happy. If your niece wants to print one of the pictures of you new couch--send her only the original of the one she wants.

Simple, well not totally, but now you can send everyone pictures of your house, vacation, dog, flower arrangement, turtle walking across your yard, new haircut, or the prize rose you just grew. If they complain about grandma and her pictures, just don't mention my name. If you want me to walk you through reducing the pictures, give me a call. Just remember, Geeks drink beer.

Frank

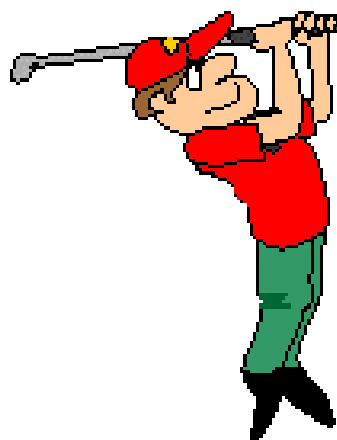
The results for August 19 golf play are as follows:

Game played Low Net

First Place: Bayne Clapp with net 66.

Tie for Second and Third Place: George Alala and Dick Gimigliano with net 68s

Closest to Pin on #8: : Buzz Oakley



Baked Fillet of Flounder

1 1/2 pounds flounder fillets
1 teaspoon salt
1/2 teaspoon pepper
1/4 cup melted butter
Juice of 1 lemon, about 2 1/2 tablespoons
2 teaspoons finely minced onion
Finely chopped fresh parsley
Paprika



Recipe Corner

Preparation:

Cut fish into serving-size pieces; arranged in buttered shallow baking dish. Sprinkle fish with salt and pepper. In a small bowl or measuring cup, combine melted butter, lemon juice, and minced onion; pour over fish. Sprinkle with paprika; bake at 325° for about 30 minutes, or until fish is cooked through. Garnish with chopped parsley.
Serves 4.

The greatest kindness
Will not bind the ungrateful.

Aesop's Fables
The Farmer and the Snake



Seaside Plantation September 2009

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