

## Seaside Gazette

Winter 2013

North Myrtle Beach, SC

### Board of Directors:

#### President:

Drew Gillespie  
843-655-1933  
gdrew@aol.com

#### Vice President:

Fred George  
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a.fred.george  
@gmail.com

#### Treasurer:

Mike Hicks  
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mikehicks1@sc.rr.com

#### Secretary:

Nancy Fleischer  
843-249-7092  
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#### Director at Large:

Larry Shoffner  
843-427-4068  
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Please check out the Seaside Plantation web site for additional news and for the minutes of board meetings.

[www.seasideplantationmb.com](http://www.seasideplantationmb.com)

## President's Message

Contributed by Drew Gillespie

The Seaside Plantation annual meeting took place on November 16, 2013. It was well attended with over 70 residents. Larry Shoffner and Fred George were reelected as Board members and will be joined by Mike Hicks as a newly elected member.

It was the last meeting for Barbara Hicks as a Board member. Barbara chose not to seek reelection. At the meeting, Barbara received the Community Service Award as well as the Distinguished Service Award from Seaside Plantation. November 16 was declared Barbara Hicks Day.

At the Organizational meeting of the Board of Directors, which followed the Annual meeting, the new slate of officers was elected. The officers are: Drew Gillespie President, Fred George Vice President, Nancy Fleischer Secretary, Mike Hicks Treasurer, Larry Shoffner Director at Large. Reatha Robertson continues as a non-voting Board member and was appointed as Recording Secretary.

Lauri Seger is our new Chicora Property Manager. I have only met her once; she appears to be professional and knowledgeable as well as very nice. We look forward to working with her. The wonderful Sherry Coppolechia from Chicora is still with us.

Some of you have asked about the roads and their repair. The short answer is that we maintain a reserve fund to repair capital items according to the usable life for each item as determined by an engineering report. They are our roads and we are responsible for their maintenance.

*Continued on Page 2.*



## Presidents Message, cont.

We have a few issues that I would like to address,

*Dogs!!* The most calls I get concern dogs. I have one myself and she is a wonderful companion. But please folks, we just must clean up after our dogs. If we are aware that one of our neighbors does not want our dogs to “go” in their yard, even if you are going to clean up after them, then don’t let them. It should be easy since we have a leash law. Better ... walk your dogs in your own yard until they “go”. They can be trained to do that. Then take them for their walk. And everyone else: Cool it!! A dog walking through your yard, even “going” in your yard, if cleaned up, isn’t that bad, certainly not the end of the world. We ARE talking about dirt. And we ARE talking about neighbors.

*Sidewalks:* Every resident owns the sidewalk in front of their home. That means we are responsible for fixing broken sections. Some sections need repair now. If we could keep guests and others from parking on the sidewalk, they would last longer. If the trash cans are rolled all the way to the street and turned the correct way, the trash truck will not need to run up on the sidewalk.

*Night parking:* We have narrow streets. On dark nights, it would be easy for a driver to run into a parked car. There are areas where the residents did not want street lights near their homes and these areas are particularly dark. Please ask your guests not to park on the street after dark, especially in areas that are not well lit.

*Golf Carts:* With the holidays coming, there will be grandchildren here. Please remember, you must have a valid drivers license to operate a golf cart, even in Seaside Plantation.

*Speeding:* Please, please remember the afore mentioned grandchildren, children, and others that are here and keep your car speed under 15 mph.

Committees will be appointed in the next several weeks and if you want to be involved, please contact me or any Board member.

See you around the neighborhood, Drew

## Editor's Message

**Contributed by Sue Pastroff**

Happy Thanksgivukkah\*, Merry Christmas and Happy New Year to all.

One thing that we should never do is stop learning. I have included an article about the Osher Lifelong Learning program at Coastal Carolina University. You can have fun, learn something new and improve on your existing skills without tests or homework.

I hope that this newsletter is both helpful and enjoyable. If you have any corrections, additions and/or questions contact me at [spastroff@gmail.com](mailto:spastroff@gmail.com) or 843-272-7872. For those times when we are ‘up north’, my cell is 412-926-8852

\* Nov 28, 2013 – A very rare occurrence when Thanksgiving and Chanukah fall on the same day.



# Welcome New Seaside Plantation Neighbors



Jimmie & Pamela Huffines, Sr.  
David & Charlotte Duncan, Sr.  
Jason & Joanne Griffith  
Jane Risch and Tim Jackson

House at 504 Sea Island Way to be built soon.  
707 East Coast Lane  
502 Tradewinds Court  
House at 412 Sea Vista Lane to be built soon.

## Treasurers Report

Contributed by Larry Shoffner

Your association continues to be in sound financial condition as of October 31, 2013. Total income is \$229,058, which is \$37,325 more than budgeted. While a few individual expenses have exceeded projections, the total operating expenses were \$141,701, which is \$21,981 less than budgeted. Operating Profit is \$87,357, which is \$59,306 more than projected. While the above figures are positive, it should be noted, that these income numbers reflect the total amount that has been billed. We have accounts receivable as of October 31 totaling \$111,557.

We made our reserve fund contribution in January in the amount of \$63,477 in order to maintain our reserves at an adequate level. Reserve expenditures have totaled \$14,856 for 2013 which were used to purchase new lighter weight gate arms, purchase chairs and tables for the pool area, repair and re-plumb the spa, and replace one of the fountains in the small lake.

The budget for 2014 has been completed and was reviewed with all who attended the annual meeting on November 16, 2013. The projected expenses for 2014 are \$251,900, which is a \$7,000 reduction from 2013 and shared equally represents a cost of \$1555 for each of our 162 property owners. Our projected assessment for 2014 is 210,600, which represents an assessment of \$1300 per property owner and is a reduction of \$100 from 2013. The assessment of \$1,300 is \$255 less than the total needed to cover all expenses and is made up from income from fines, fees and other miscellaneous income. Our projected reserve contribution for 2014 is \$59,995 which amounts to \$370 per property owner or about 28% of the total assessment.



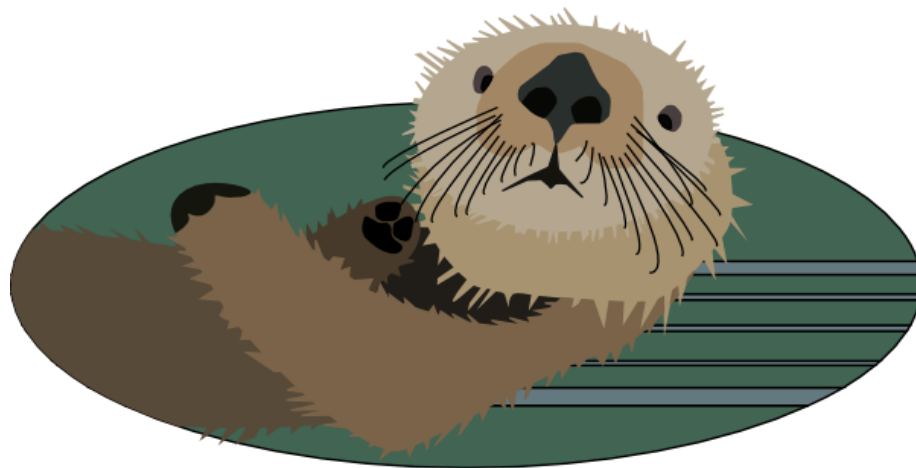
# Wildlife Report

Contributed by Fred George

Seaside Plantation is located in a very diverse environment. Because of our proximity to both fresh water ponds and the Ocean, we have a daily opportunity to observe a wide range of wildlife. Our waterfowl are a mixture of both domestic and migratory fowl. Around our ponds we see Osprey feeding frequently. We also have a pair of Bald Eagles that periodically visit from their nesting area on the waterway. A few weeks ago we woke up to see 22 great America wood storks across the lake looking for minnows to eat. Various ducks and geese stop off to rest and feed in our ponds on a regular basis. One problem we have is the feeding of these waterfowl. While it seems nice to feed them and watch them up close, it is not in their best interest to make them dependent on humans for food. This practice entices them to become lazy and take up residence in our ponds. Once they nest here and have their young, they will either stay or return each year. Their droppings carry a great amount of dangerous bacteria and create a mess in our common areas and sidewalks. We should all refrain from feeding them.

Other local wildlife that can be observed on our ponds include muskrats. These pesky creatures are fun to watch but they can be very destructive. They burrow into the shoreline and build their homes there, This eventually causes the bank to cave in and very costly land falls into the ponds. If you do see any muskrats in your area please let me know and we will have them relocated. Twice in the last few years we have seen a family of river otters feeding and playing in our ponds. They come in the winter to eat the abundant fresh water clams that thrive in the ponds.

We are truly blessed to be able to observe this amount of wildlife in our own back yard and I would ask that we all become better stewards of them by not interfering with their natural feeding habits.



# Landscaping Report

## Contributed by Nancy Fleischer

Well, our landscaping season is over and we are looking forward to Spring already!

This past year we have had better luck with flowering plants than prior years, and we hope to maintain our fall annuals well into the winter. The horticulturist, who has helped us with these flowering plants a great deal, is now monitoring the soil to keep things in proper balance.

Mainscape has continued the maintenance of our turf and landscape plantings in all the common areas during 2013. We planted some replacement bushes along 8<sup>th</sup> avenue, some sod along 8<sup>th</sup> avenue and low bushes around the pool to fill in the bed adjacent to the shuffleboard court.

We have been disappointed with the general condition of our common areas. Unfortunately, Mainscape has not been as responsive to our needs as they were in the past. There has been a lot of debris left behind after the crews have completed their work here. Many of our trees have not been trimmed on time and some trees have not been trimmed at all. We've had several meetings with Mainscape management to rectify our disappointment but we are still struggling with constant reminders to them. We have decided to solicit bids from new vendors for next year.

If you see any landscaping areas that need attention, please give me a call and we will try to make sure it is taken care of.

## Seaside Plantation Social Activities:

" **THE LADIES ANNUAL CHRISTMAS MEET AND GREET** will be held on Friday, December 13<sup>th</sup> at 11:30 am. It will be a "Pot Luck Lunch" at the Amenity Center. ALL Seaside Plantation ladies are invited. Wine, coffee, tea, plates, napkins and silverware will be provided. RSVP to Betsy Brewer at 843-281-4607. When you call, please let Betsy know if you will bring a side dish, a main dish, or a dessert.

The **Seaside Annual Christmas Party** will be held on Sunday, December 15<sup>th</sup> from 6 – 10 PM in the Amenity center. A few more places are available. The event includes complete dinner (either Prime Rib or Pomodoro Chicken) including all sides, dessert and non-alcoholic beverages for \$28 per person. BYOB. For reservations contact Larry Shoffner, 410 Sea Vista Lane.



## Couples Bridge Party: Miriam Compliment

Couples Bridge is held at 7 PM every other Wednesday evening at the Amenities Center. December games will be on Dec 4 and 18<sup>th</sup>.

NOTE: Bridge Players wanted!!! Please note that you do not have to be an expert Bridge player to join. We do a lot of snacking, laughing and some not very serious bridge playing. If you have questions, there is always someone to help.

To join our group please contact Miriam Compliment at [mcompliment@sc.rr.com](mailto:mcompliment@sc.rr.com) or telephone (843) 249-7480.

## Book Club: Nancy Lacey

I am pleased to host this season's meetings of the Seaside Plantation Book Club. We meet on the third Tuesday of the month at 7 P.M. at the Amenities Center.

Our meetings are a good way to meet your neighbors, enjoy a glass of wine and yummy snacks and just chill out – book reading not required!!

Because of the holidays, there will be no Book Club meeting in December. Here is the listing for next year:

- |                |  |
|----------------|--|
| Jan. 21, 2014  | <b>The Immortal Life of Henrietta Lacks</b> by Rebecca Skloot          |
| Feb. 18, 2014  | <b>The Valley of Amazement</b> by Amy Tan                              |
| March 18, 2014 | <b>Sycamore Row</b> by John Grisham                                    |
| April 15, 2014 | <b>Unbroken, A World War II Story of Survival</b> by Laura Hillenbrand |
| May 20, 2014   | <b>The Book Thief</b> by Markus Zusak                                  |



## **The Seaside Regular Golf League: Larry Etzkorn**

The Seaside Golf League is alive and well. Generally, we have about 12 players on alternating Wednesdays. We play at Crow Creek GC in Calabash, NC. The GC is about 10 miles north of Seaside Plantation off of US 17.

Our next match is December 4. During most of the year, we have a number of tee times between 8 and 9 AM. However, in the winter, we have tee times starting at 11:15 AM in order to avoid frost delays. The winter tee times start this Wednesday, December 4 and will run thru at least February.

For more information contact Larry at [letz08@aol.com](mailto:letz08@aol.com).

## **The Seaside Traveling Golf League: Gary Kummerfield**

All men living in Seaside are very welcome to play in the Seaside Traveling League. We travel to different courses on the Strand on the opposite Wednesdays of regular Seaside Golf League play at Crow Creek. A notice is usually sent out the Sunday before play is scheduled announcing the approximate tee times & the course.

This league has proven to be a great way to play with buddies around the Strand in an organized fashion. If you are interested in playing and are not receiving e-mail notices about golf please contact Gary Kummerfield at 843.280.9755 or [gk@jayscompany.com](mailto:gk@jayscompany.com).

## **News from the City of North Myrtle Beach**

Visit [www.nmb.us](http://www.nmb.us)

The City of North Myrtle Beach has planned a variety of holiday events.

- Intracoastal Christmas Regatta (Waterway from Little River inlet to NMB Dock Holidays) – Saturday, November 30; 5-7 pm
- Wreath Making Workshop (JBFCC) – Tuesday, December 3; 1:00-4:00 pm
- Christmas Tree Lighting (McLean) – Friday, December 6; 6:00 pm
- Christmas Cantata (OD Presbyterian) – Saturday, December 7; 4:00 pm
- Christmas Parade (Main Street) – Saturday, December 7; 5:30 pm
- Christmas Cantata (OD Presbyterian) – Sunday, December 8; 4pm & 7pm
- Shop with a Cop (Barefoot Resort & Golf) – Friday, December 13; 11:00 am
- Christmas Concert (JBFCC) – Sunday, December 15; 3:30 pm

\*JBFCC – Community Center on Possom Trot Road



# Geek Speak –More on Buying a New Computer

Contributed by Frank Fleischer

For those contemplating a new computer, the last time I asked you three questions about your computer needs and then asked you to rank yourself, one to five, regarding what level of computer user you are. Now let's get specific.

But first, there may be more of you considering a new computer. It is official, Microsoft has formally announced that April 2014 is the last month Microsoft will support the popular Windows XP operating system. If our community is typical, that means half of you own an Windows XP machine. They will not stop working in April. But problems will grow. After about a year, you will have software incompatibilities and disappearing virus support. You can upgrade to Windows 7 or 8; but, if your machine is more than five or six years old, it is probably not worth it. Sorry, you are probably in the market for a new machine and may wish to read my previous column again.

Here are some recommended computer specifications tailored to your need.

Level I (Communicator). Buy an iPad. The 16 GB memory version meets all my needs (versus the more expensive 32 GB). I prefer the iPad mini, but if the small font is hard for you to read, get the regular sized iPad. Do not get Android or Windows based Tablets yet, they are improving but need more cooking. Do not buy the new, cool geeky iPad Air, too expensive.

Level II (Light Office). Buy a machine with 4 GB RAM memory, One GB video memory, a 500 GB Hard Drive, USB 2.0 and 3.0 connections, either Intel or AMD cpu chips (does not matter), an SD drive, one Optical (DVD) read/write drive, screen size: at least 15 inches for a lap top, at least 20 inches for a desk top. At this level, buy the cheapest computer you can find. If you want a reliable source, stay with HP or Dell. Do not buy any Office or Security software. You can down load good versions of everything you need for free.

Level III (Heavy Office). Buy a machine with 6GB RAM memory, Two GB Video memory, One Terabyte Hard Drive an SD Drive, several USB 2.0 and 3.0 connectors, Intel I5 or I7 cpu chips (do not buy AMD chips), one Optical (DVD) read/write drive and an HDMI Interface. Lap top screen size does not matter, buy a 23 inch add on display; consider two 23 inch displays for a desk top. Download, do not buy, any Office or Security software unless you need specific software like Microsoft Office Publisher, Photoshop or Quicken Books.

Level IV or V. You know what you are doing. Call me so we can 'nerd talk' about your new machine. There may be heavy breathing involved.





# **Wine - A Discussion of Taste**

**Contributed by Harry Walker**

I was recently asked for my thoughts concerning why the taste of the same wine can vary from time to time. Well the reasons are many but these I feel are the most prominent.

I'm sure that we have all experienced this situation at one time or another. The bottle of wine that you thought was great at dinner wasn't so great the following week. While I won't go into the complexities of your individual palate, I'm sure that we all agree that no two things can ever absolutely be the same. Wines consumed with food will definitely taste differently than wine when food is omitted. There are other factors that will affect your tasting of wines. The obvious things that can be controlled are aeration and temperature control. Wine stored at different temperatures will obviously taste differently. **Wine must also be given an opportunity to breathe to** release its full flavors. In addition to temperature control proper decanting of red wines will reduce the high levels of carbon dioxide and result in a smoother and more enjoyable drink.

Wine is a living organism and like most living things must be handled properly to reach its full potential. I'm sure that we all know the old sage "reds at room temperature and whites served chilled". Well it's really not as simple as that. The term "room temperature" dates back several centuries when room temperature was somewhere in the low to mid sixty degree range. While I feel that rich intense wine like Cabernets or Bordeaux's may be served at today's room temperatures lighter wines like Pinot Noir or Beaujolais should be like white wine served at about 10 degrees cooler. Of course champagnes and bubbly wines should be served chilled and should never be decanted... The temperature of the wine at the time served will always make a big difference in the taste of all wines... variation of temperatures will have a major impact on your experience.

Before drinking your wine you should be sure that you give the wine an opportunity to release its real potential by decanting or aerating. If you don't have a decanter then a glass pitcher will serve nicely. Don't make the mistake of storing your Wal-Mart reds. These are drink me now wines and will not improve with age .The longer you keep them the more likely that they will lose the flavors that attracted you when you purchased the wine .That \$10.00 bottle of wine will be best when you buy it. It doesn't get any better with age. I would even warn you that when buying an inexpensive bottle of wine buy only the most recent release. Now I guess that sounds like a snobbish remark but I am a victim of my own experiences. Personally while I prefer expensive bottles of wine like Silverado or Switchback Cabernets my wine cabinets are full of wines in the twenty dollar and less range. Buy what you can afford.

The most important test in wine tasting is you. Because wine tasting is not a perfect science the final arbiter of the process remains with you and your personal preference and taste. If you have found something that you like, you don't need someone to tell whether it's good or not. You are the only expert needed. Buy it.

A sign spotted during my travels in Sonoma County.  
"Wine Tasting Only on Days Ending in the letter Y"



# You are Never too old to Learn

Contributed by Sue Pastroff

## Osher Lifelong Learning Institute at Coastal Carolina(OLLI)

The Division of Academic Outreach at Coastal Carolina University provides adult education in Myrtle Beach, Conway and Waccamaw Neck areas. OLLI seeks to provide opportunities for adult, noncredit students to achieve intellectual stimulation, as well as cultural and social growth, while fostering a close, lasting and mutually beneficial relationship between the students and the University. Lifelong Learning courses are designed to meet the needs and interests of seasoned adults in these communities and are offered during day and evening hours at three convenient locations.

The program includes classes, one-day workshops and a variety of one day field trips. We took a very interesting and enjoyable field trip to the turtle rescue hospital at the Charleston Aquarium.

## Membership

OLLI is a membership organization. The membership fee is \$20 per semester (fall and spring). This fee is required whether you are signing up for a one-day workshop, multiple courses or a special interest group. A number of benefits are associated with the OLLI membership. These include:

- Photo ID
- CCU parking decal
- Weekly OLLI eNewsletter
- Selected OLLI-sponsored free lectures
- CCU library card and on-campus library use
- CCU Bookstore discount
- OLLI discount to the Hackler Golf Course at Coastal Carolina University
- Discounted membership with select YMCA branches in Myrtle Beach and Georgetown
- Group travel opportunities
- Belle W. Baruch Foundation's Hobcaw Barony during the semester, specific events and programs will be offered to OLLI members with current ID cards at a special rate.
- Discount admission to:
  - Most CCU-produced cultural events
  - Atlantic Stage performances
  - Long Bay Symphony performances
  - Murrells Inlet Community Theatre performances
  - Theatre of the Republic performances
  - Franklin G. Burroughs-Simeon B. Chapin Art Museum discount on exhibition opening receptions.
  - Brookgreen Gardens

Visit <http://www.coastal.edu/olli/> (or just Google 'Coastal Carolina Osher') to get full information and a list of classes. The next session begins in January.



## **A Personal Note from Gary and Pat Zahniser**

On behalf of our beautiful Angela, my wife Pat & I, our daughter Melissa , and our son Jamie, thank all of you for supporting Angie during her nearly two year battle with cancer. We were fortunate to celebrate her life with two services – one in Philadelphia where she resided and one in Pittsburgh where she grew up and called “home.”

Like all parents, we can't even begin to tell you how proud we were of our Angie . Her accomplishments were too many to list but the one I believe she was most proud of was her 2 ½ years serving in the Peace Corp in Ghana, West Africa. It was a life changing experience for her culminating with a maternity ward being built from funds she was able to secure from the U.S embassy. The birthing house was named in her honor “The Angela Zahniser Maternity Ward” and still operates today ten years after it was built.

Angie was a intelligent, persistent and determined young lady who had made it her mission to learn everything there was to know about her type of cancer and how to get the necessary treatment from the best doctors in the world.

Her “never give up attitude,” along with her research, healthy lifestyle of exercise, yoga, meditation & healthy eating habits, enabled her to meet this challenge head on.

It was a huge challenge but she researched and used every resource possible to fight the battle. Her research eventually led her to a facility in Basel, Switzerland which was one of three facilities in the world that could treat her type of cancer. With help from her friends, she developed a website ([www.angelazahniser.org](http://www.angelazahniser.org) ) detailing her two year journey with cancer and all the various treatments she had.

On her website she said and I quote ”Holy cow... believe it or not I'm still truckin'... my youth, my holistic and organic eating habits, yoga, and meditation practices have all contributed to my ability to fight this disease and still be here. I'm still going uphill but for the first time it feels like there is a bright light on the other side. I just have to get there! Well get there she did!! With prayers, donations, and support from friends and family, and approval from her team of doctors in Philadelphia, she made the wise decision to go to Switzerland with Pat and our daughter Melissa to receive the needed treatment.

In June, she completed her first round of treatment in Basel which turned out to be successful as the tumors shrunk and her liver and kidney numbers improved to a good level. That treatment provided us with some optimism but unfortunately, due to her type of aggressive cancer, she developed fluid build up from the cancer which quickly spread.

It was a new battle she was committed to fight but unfortunately she lost the battle to neuroendocrine tumor carcinoma on Monday, August 26<sup>th</sup> with Pat by her side holding her hand. She went peacefully and is now in heaven doing whatever God planned for her.

We owe all our wonderful Seaside neighbors a huge “thank you” for all the many prayers, donations, and condolences offered to us during the challenge we faced and will face.

A very special thank you to the Seaside Golf Group for donating this year's banquet collections to help Angie travel outside the country to receive the needed treatment for her specific cancer. It is a wonderful group of men who are like family to us.

Even in her death she expressed the gift of giving as she donated her corneas to the Gift Of Life Donor Program. They wrote us to confirm that her corneas were recovered and were transplanted to a man in New Jersey giving him precious gift of sight.

Thank you for all your love, support, and donations you provided to us and our dear sweet Angie.

Sincerely,  
Gary and Pat Zahniser



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