



Seaside Gazette

Winter 2014

North Myrtle Beach, SC

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Please check out the Seaside Plantation web site for additional news and for the minutes of board meetings.

www.seasideplantationnmb.com

Presidents Message

Contributed by Larry Shoffner

Having lived in Seaside Plantation for over 7 years I realize more and more how special our neighborhood is. We have a great location within walking distance to the ocean, many different styles of beautiful homes, wet lands and lake areas to attract natural wildlife and a pool, spa and amenity center that we and our families can enjoy year round. But I also realize that it's not these great attributes that make our neighborhood special.....it's the people.

We are fortunate to have many talented property owners in our neighborhood who are willing to give of their time and talents to make sure Seaside Plantation remains the premier neighborhood in North Myrtle Beach. These people also care for each other on a personal level and make a concerted effort to insure everyone's well being.

I think much of this can be attributed to the many neighborhood social activities that have resulted in the formation of strong bonds and meaningful relationships. Many of these social activities were started and encouraged by our former HOA President, Drew Gillespie. Drew served on the HOA Board for 8 years and as President for 6 years. During his tenure he gave unselfishly of his time and talents to make our neighborhood a close-knit community of caring individuals who enjoy socializing and spending time together. Hopefully we can continue and even expand the many activities and traditions started by Drew to insure our neighborhood thrives for many years to come.

A big **THANK YOU** Drew, from all of us!!

Another reason we have a great community is the leadership provided by your Board of Directors. I have had the pleasure of serving on the board since 2008 and during that time I can assure you that your board has acted in a fiscally responsible and conscientious manner. This year we lost two great board members when Drew Gillespie and Nancy Fleischer decided not to run for another term. We did however gain two new board members, Frank Fleischer and Mike Baker who are well qualified to serve and I'm sure will be great additions to our Board.

Your association continues to be in good financial condition despite the fact we experienced a couple of unexpected expenditures this year. Due to continued problems with our gates, caused mainly by obsolete gate mechanisms we found it necessary to replace the gates at a cost of approximately \$28,300. We also had to correct an ongoing problem with the storm drain at the intersection of East Coast Lane and Trade Wind Court at a cost of approximately \$23,000, which included repairing damage caused to Lots 69 and 70. The new gate expenditure came from reserves and did not affect our annual operating budget. A portion (\$8,000) of the storm drain repair came from reserves. The rest of this repair was an operating expense which did affect our 2014 expenditures.

Additionally, an unexpected write off of an account receivable on Lot 114 in the amount of \$23,400 also increased our 2014 operating expenses. This happened because the property owner had promised to pay their accrued non-build fines when they sold their lot or built a home on the lot. The owners were unable to maintain their loan payments on the lot which resulted in a foreclosure by BB&T. Their loan balance exceeded the market value of the lot so we were not in a position to bid at the foreclosure to protect our interest. BB&T purchased the property at foreclosure which wiped out our receivable. In view of these two large unexpected expenses we will probably have a small operating loss this year. Fortunately we have adequate cash reserves to cover the loss so that our overall financial position will remain sound.

The projected 2015 Budget is in line with 2014 actual results and your Annual Assessment will be \$1300, which is the same as 2014. Total projected expenses are \$246,600. If you divide the total projected expenses by our 162 property owners, each property owner's share of the expenses comes to \$1521. Your assessment is less than this amount due to projected income from other sources, the majority of which comes from non-build fines and Ocean Keys payments to us for their share of maintaining the lake fountains.

I'm sure you have all noticed the Thanksgiving and Christmas decorations at both of our gates. As I said earlier we are fortunate to have a number of talented and dedicated property owners in our community. The decorations are the result of the hard work of our decorating committee which is made up of Chairwoman, Trisha White and committee members, Georgianne George, Reatha Robertson and Nancy Revella. The Thanksgiving Pilgrims, pumpkins and turkeys and the Christmas Carolers and trees displayed at the north gate were designed by Trisha White, cut out of plywood by Pete Sansone and painted by the committee members. I'm sure you all agree Seaside Plantation has the best looking decorations in North Myrtle Beach. Be sure to thank Trisha and her committee when you see them.

I hope you all have an enjoyable and safe Christmas filled with great memories and special times with your family and friends. I also hope each of you will take time during the Christmas season to remember the birth of our Savior Jesus Christ and thank him for our community and the many blessings we enjoy.

I look forward to seeing all of you around the neighborhood as we end 2014 and begin a new year.

Best Regards, Larry



New Neighbors at Seaside Plantation

Lawrence and Margaret Rushworth 301 8th Avenue

Niwas and Shaama Jawalekar 507 Tradewind Court.

Charles and Sandra Williams 801 Compass Point Drive.



Treasurers Report Contributed by Mike Hicks

AS OF OCTOBER 31, 2014 (000 OMITTED):

Our financial condition remains strong, as shown in the summary of financial results through October 31, 2014 below:

BALANCE SHEET - OPERATING (Reflects Current Operations):

ASSETS \$362 - LIABILITIES \$5 = EQUITY \$357

BALANCE SHEET- RESERVES (Required to cover the replacement of assets):

ASSETS \$ 381 - LIABILITIES \$0 = EQUITY \$381

OPERATING STATEMENT (Actual versus Budget Results from Operations):

YTD INCOME - ACTUAL \$291 - BUDGET \$245 - VARIANCE \$46

YTD EXPENSE - ACTUAL \$263 - BUDGET \$222 - VARIANCE (\$41)

NET OPERATING INCOME - ACTUAL \$28 - BUDGET \$23 - VARIANCE \$5

Amenities Center Report Contributed by Mike Hicks

We recently purchased 3 expandable oval tables and 18 chairs for the Clubhouse. This gives us 34 permanent seats for parties and dinners. We will still have to use folding tables and chairs for our larger events, like the Christmas party coming up, but we now have the ability to seat up to 58.

We continue to be hopeful that we can get the bar moved to the current "Board Room" this winter. This move will give us more space for events and remove the congestion around the side door and kitchen area, as well as a better utilization of existing space. Hopefully, we can find a contractor that will do this for a reasonable price before next summer.



Christmas Party



Lady's Luncheon



Ponds and Wildlife Reports

Contributed by Fred George

There is not much to report at this time. The ponds are still in great shape. With the colder weather I expect them to stay that way until spring. We reset all of the fountain timers due to the time change back to standard time. This allows us to cycle the fountains off each night between 10:00 and 11:00 PM. This conserves energy and saves us a little money. We are also in the middle of our winter cleaning of the pumps and spray heads.

In most cases this will be the first cleanout of the year. We have a new basket configuration so that we are not having to clean them as often which also saves us money.

We are now seeing some migrating waterfowl passing through. I know they are cute and our grandchildren would love to feed them. However please remember that this practice only upsets their normal migration and causes them to become dependent on our intervention to sustain them. We all enjoy watching them but please let them visit and leave on their normal pattern. We currently have a pair of eagles coming to feed in our ponds. These majestic birds are a wonder to observe. While walking the neighborhood keep an eye out and you may catch a glimpse of them.



Seaside Plantation Social Activities:

Social Activities Committee: Gary Kumerfield

This Social Activities Committee has been formed with the intention of planning the events that occur regularly every year but also try to add some new ideas or events that folks here in Seaside would enjoy.

The committee members are Nancy Revella, Reatha Robertson, Barbara Frank, Charles Smith & Gary Kumerfield, chair. This committee will meet from time to time and try to plan not only existing events like 4th of July, etc., but some new activities. If anyone has an idea for an event that they experienced elsewhere or heard about somewhere else, please get in touch with a committee member & express your thoughts. We thank you for your involvement!

The committee is planning a Super Bowl Party on February 1, 2015 and a chili cook-off that will be early 2015. More info later.

Couples Bridge Party: Miriam Compliment

Couples Bridge is held at 7 PM every other Wednesday evening at the Amenities Center. The next game will be December 17.

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 or telephone (843) 249-7480.

Men's Poker Club: Gary Kumerfield

On the same day that our traveling golf league plays we play very easy & fun poker that night at the Amenity Center. We start at 7:00 & play for two or three hours. Please keep an eye out for the notices e-mailed at least a day before & come on down for some good fun! Call Gary Kumerfield at 280.9755 with questions

Book Club: Nancy Lacey

There will be no Book Club meeting in December but we will be meeting at the Club House on Tuesday, January 20, 2015 at 7:00 pm. We will be discussing ALL THE LIGHT YOU CANNOT SEE by Anthony Doerr.

This is a novel about a blind French girl and a German boy whose paths collide in occupied France as both try to survive the devastation of WWII.

We have a group of great girls with some new participants. We always welcome new members.

Have a wonderful Holiday Season!

Dine Out: Carol Adams

Dine Out will resume in January when we begin using the Ritz book. Mike Hicks has placed orders for the Ritz book for those neighbors whom contacted him. The book comes out in January, so you should have your book for the next Dine Out. Instead of International Dining, we will be selecting restaurants from the Ritz book. Some restaurants are in both books, but for Dine Out, the Ritz book seems to offer more choices for the coming year.

If you have any questions about Dine Out at any time, please contact Carol Adams at 843-267-0730 or carolhadams@gmail.com or Miriam Compliment at mccompliment@sc.rr.com.



Golf

Traveling League: Gary Kumerfield

Every other Wednesday The Seaside Traveling League plays at different courses around the Grand Strand. This program gives us all an organized alternative to our regular Seaside League at Crow Creek on the other Wednesdays of the month. Please let Gary Kumerfield know at gk@jayscompany.com if you want to play but are not getting e-mail notices of times & courses being played.



Sunshine Club Update

Contributed by Carol Adams

Do you know who the Sunshine Team member on your street is? If you want to let neighbors know about some good news, about a new neighbor to welcome on the street, or about a neighbor's hospitalization or other need for assistance, who on the Sunshine Team would you contact? Hopefully you can name the two neighbors on your street whom you should email or call to share that type of information in order to let everyone in the neighborhood know such information. The importance of your making that contact is that your information can then be shared with everyone in the neighborhood through the Sunshine Team's network.

The following volunteers work to improve communication about neighbors in Seaside. These are special people who give their time "above and beyond" to keep us all informed in 24 hours or less when possible and give freely of themselves when food is needed.

- **FOR HILLSIDE:** Edna Klutz (seaside7031@aol.com)
- **FOR OCEAN POINTE COURT:** Barbara Frank and Mimi Ragan (weragans@sc.rr.com)
- **FOR SEA ISLAND WAY:** Nancy Fleischer (Frank.nancy.fleischer@gmail.com), and Jeanne Hendrix (thewaytogo@aol.com)
- **FOR SEAFARER WAY:** Pat Granger and Susan Pastroff (spastroff@gmail.com)
- **FOR SEA VISTA LANE:** Betsy Brewer and Polly Shoffner (pshoffner@sc.rr.com)
- **FOR COMPASS POINTE:** Eloise Clapp and Beverly Hill (beverlychill@gmail.com)
- **FOR EAST COAST LANE:** Susan Kime and Betty Kranstuber (bkranstuber@yahoo.com)
- **FOR TRADEWIND COURT:**
Carol Adams (carolhadams@gmail.com, 843-267-0730) and Marie McGibben

Every effort is made not to violate anyone's privacy, so if someone does not want information publicized it will not be. Do take the time though to let your Sunshine Team members know what is happening in order for Seaside Plantation to continue to be an especially caring community.



Geek Speak – Our Gates

Contributed by Frank Fleisher

As a result of studying how our security gates operate in preparation for our recent upgrade, I thought I would share this Information with you. I am also responding to a number of excellent and some surprising gate questions. First the basics, we actually have seven methods of opening the gates.

1. Telephone (mobile or land line). You are able to grant access by having your guest 'indirectly' call a phone number you designate (up to two phone numbers per household may be used). The guest does not actually call the number but requests the gate computer to do so. This request is accomplished at the brick kiosk by either entering an assigned three digit code to call. Or, alternatively, they can press the 'A' (up) or 'Z' (down) keys until they find your name; then your guest must press the separate 'Call' button. Either action places a call to your phone. You may even speak to the caller. If you wish to grant access, press '9' once; otherwise, politely advise them you cannot let them in and hang up. If you elect to press '9', you will hear the 'gate opening chime' over the phone. After which, the gate computer will automatically hang up. Each gate has a separate phone number. I find it useful to separately program each number into my caller ID so I can tell which gate my visitor is at. The North (Back) Gate is 843.280.6647. The South (Main) Gate is 843.249.1146.

2. Pass Card. The type of card we use has an unpowered, tiny transmitter embedded in the card. The card is energized by the power of the reader-transmitter (on the brick kiosk). The energized card actually sends a coded return signal back to the reader-receiver. The card and the reader need to be close to work, usually within 12 inches. The coded signal is linked to your name, ID number, and access level. The gate computer validates the coded information and grants access. We can restrict 'access level' to certain hours of operation, such as denying contractors afterhours access.

3. Pass Code. This is a simple 'type in the code' for access at the kiosk; the computer looks up the ID and access level assigned to that code to open the gates. We restrict handing out codes because of security—these codes are literally the "keys to the city". Most often, we use 'codes' for special circumstances where there are large groups involved and making 'lots-of-cards' or 'lots-of-calls' from the gate impractical. Further, the codes are generally limited to a short period of time. We have found that 'pass codes' are far too easily "passed" around to second, third, and more parties. After a remarkably short while, we have no security.

4. RF Remote. This works just like your garage opener. The RF remote transmits the ID code and the computer grants access. This is a good method except the RF remotes require batteries plus they are expensive and fragile. Unfortunately, these remotes use a different frequency than garage systems so they cannot be added to your programmable garage remote.

5. RF Tag. The RF tag is our newest opening device which works just like the pass card with a tiny transmitter in the chewing-gum sized strip you glue to your windshield. Unlike the pass card reader, this unit is energized by a much more powerful reader-transmitter mounted on a pole behind each gate kiosk. With the more powerful transmitter, the RF tag can be both further away (roughly 15 feet) and inside your car. The new RF tags are passive, easier to use, cheaper, and far more reliable.

6. Siren Sensor. This device is obviously for emergencies. If a fire truck, ambulance, or police vehicle turns on their siren near the gates, they will open. The siren must be very loud and close to the gates to operate the siren sensor. And no, your car horn will not work. And yes, if a police car is chasing a suspect down 8th street, our gates will not open.

7, Power Failure. If we lose power for any reason, the gates default to the open position.

This is the first installment; the next will describe the 'rest of the story' on how our gates work. Geeks really love an exciting sequel.

Take your Time and Enjoy

Contributed by Harry Walker

Recently Marlene and I visited a friend who was trying to impress us with a bottle of wine he had purchased for dinner. It was a \$60.00 bottle of Silver Oak Cabernet. This happens to be one of my favorites (I only buy it for special occasions). He took a gulp and had a disappointed look on his face. His first mistake was to try to serve a red wine at refrigerator temperatures. We spent the next couple of minutes discussing the nuances of tasting wines.

I explained to him that it was a real mistake not to give the wine an opportunity to open up and release its real values. Don't be in a hurry to drink, particularly a fine bottle of red wine immediately upon opening the bottle. Let it breathe for several minutes. The actual tasting should be an experience that requires the uses of all of your senses.

I gave him the following simple steps to follow before drinking.

1. The first step, particularly with red wines, is to aerate or decant the wine. This will release the true flavors of the beverage. Then visually examine the wine. To accomplish this will require a clear glass held in front of a white background. This will tell you much about the density of the wine, its alcohol content, and the age of the wine. Young wines tend to be rich in color and more mature wines tend to begin to show some orange in color. Swirling the wine in the glass will produce legs or droplets of wine that run down the inside of the glass. Slow running legs will generally reveal a high alcohol or sugar content and rapid or watery legs will probably indicate a weaker or lower quality wine.
2. Next is the sniff test which is of critical importance in your evaluation. Think about it. This is true with everything we eat or drink. This is the most important part of tasting. I'm sure that you experienced trying to taste your food with a head cold. It's very difficult. Swirl your wine around your glass to release the true flavors to begin your tasting process.
3. Now you're ready to taste and enjoy. Take a small mouth full of the wine and swish it around your mouth. Don't be in a hurry to swallow the wine. Although the tongue plays a smaller roll than the nose in the process give you're your tongue a chance to complete the tasting process.

I would also like to caution you on serving your wine at the proper temperature. In my opinion red wine should generally be served at about 60 degrees. Don't put your red wine in your refrigerator. If you do, allow it to warm for about an hour before drinking. If you drink one particular red varietal over others experiment with different temperatures that you serve. You may enjoy Italian reds like Chianti at even warmer temperatures.

However you do it don't rush the process.

ENJOY