



**Seaside Gazette**

**Spring 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.seasideplantationnm.com](http://www.seasideplantationnm.com)**

## Presidents Message

Contributed by Drew Gillespie

Spring is here! I, for one, am glad to see the cold winter behind us. But, we didn't have it near as bad as our northern neighbors; places that a lot of us used to call home (some of us still do). Man, they got a wallop of several bad storms with ice, freezing rain, sleet, and all kinds of bad weather. We did have to bring in our plants twice when it dipped below freezing.

I am going to take a personal privilege and talk about my friend Dr. Saunders Moore. Saunders died Thursday, March 6. Saunders didn't live here permanently but he was here as much as he was in his hometown of Burlington, NC. Saunders was a stalwart in both communities. A friend to everyone he met. I will miss him. Please keep Saunders wife Sarah in your prayers.

On a happier note, I can report to you that the Association is in good condition financially. We have budgeted carefully, and every variance is questioned. The Board considers keeping the Association in good financial condition our main responsibility. The current Board brings a lot of experience and talent to the table; we are lucky to have them. Anyone who wants details can find them on our WEB site. Our Treasurer is Mike Hicks and he gave a great report at our last Board meeting.

We are unhappy with our current landscaper. Nancy Fleisher, our landscaping chair, is leading an effort to change to a new landscaper in time for the spring planting at the entrances and clubhouse. Nancy has a more detailed report later in this newsletter. Good job Nancy.

Many committees have been appointed with active neighbors. You can see the complete list on our WEB site. Thanks to all of you who volunteered to serve. If anyone else wants to volunteer I am sure we can find a slot that needs to be filled, so give me a call. I am particularly happy with the Social Activities Committee chaired by Gary Kumerfield. New members are on the committee and I think we are going to see new energy and excitement in planning neighborhood social events. Please plan on participating in the upcoming events.

If you aren't taking advantage of the Golf League, you should. The Grand Strand is recognized nationally as one of the best places to play golf; there are over a hundred courses. A great bunch of guys are having a great time. So join in. Larry Etzkorn is the chairman. Give Larry a call and join in.

Speaking of our WEB site. It is a great site and it is full of information. If you haven't gone there yet, give it a look ([seasideplantationnmb.com](http://seasideplantationnmb.com)). The 'Covenants and Restrictions', the Bylaws, ARB information, and all kinds of neighborhood and property information are included. It is one of the best neighborhood association WEB sites and we are proud of it.

I think that we are all looking forward to some sunny beach and outdoor time. We've all been cooped up long enough!!! So I'll see you out there.

Drew



## Welcome New Seaside Plantation Neighbors

Christine McElmurry Lot 68 on Tradewinds Court  
Jason and Joanne Griffin, Lot 121, 502 Tradewinds Court



# Editor's Message

Contributed by Sue Pastroff

As the old famous poem from my youth goes:

Spring has sprung,  
The grass has riz,  
I wonder where the flowers is?

We now have a new landscape company that will bring the spring flowers!! See the Landscape report from Nancy Fleischer.

It was suggested that I give a quick schedule of the remaining theater events in the area. We have seen some great shows this season so get going and enjoy the shows.

## Atlantic Stage

79<sup>th</sup> Street Theater at the Coastal Caroling building at the corner of Hwy17 Bypass and 79<sup>th</sup> Street, Myrtle Beach 877-287-8587  
atlanticstage.com

The Nerd

March 20-April 13

## Theater of the Republic

Main Street Conway, SC 843-488-0821 theateroftherepublic.com

Monty Pyton's Spamalot

Feb 20 - March 16

Bonnie & Clyde, A Musical

April 25 - May11

The Best Little Whorehouse in Texas

June 20 - July 6

## Coastal Carolina Department of Theater

At the Edwards Theater on the CCU Campus, 843-349-2787  
Coastal.edu/culturalarts ticketreturn.com

Blood Wedding

April 3 - April 12

In addition, CCU has a variety of other cultural events including concerts, lectures, and recitals.

I hope that this newsletter is both informative 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.



# News from the City of North Myrtle Beach

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

City council meets on Monday March 17 at 6PM to discuss tents and umbrellas. Anyone interested in the discussion might want to attend the meeting.

The NMB Park and Sports Complex is now open. The entrance is off of the Robert Edge Parkway; turn left at the traffic light after the entrance to Highway 31. There are two dog parks, walking trails, lake, amphitheater, and much more. For the kids there are several playgrounds, batting cages, 6 softball/baseball fields, 8 soccer fields and a meadow.

There are also several picnic shelters that can be reserved.

There are quite a few events already scheduled.

I am fascinated with the idea of the Quidditch tournament in April but I don't think that Harry Potter will be participating. There will be teams from many colleges and universities – who knew??

## Treasurers Report

Contributed by Mike Hicks

Our financial condition remains strong. For the month ended January 31, 2014, we had operating assets of \$510,000. This is up \$28,000 from year-end 2013. Of this \$154,000 was Operating Cash and \$132,000 was Accounts Receivable.

Liabilities were only \$12,000. This is down \$115,000 from year-end 2013. The decrease is primarily pre-paid assessments. Equity was \$498,000, up \$22,000 from year-end 2013. We were \$6,000 under our budget of \$20,000 for the month.

The Reserve fund balance is \$412,000 and on target.

## Amenities Center Report

Contributed by Mike Hicks

The thermostat on the Hot Water Heater in the Amenities Center was not working properly and was replaced. The unit is now working properly.

Thanks to Nancy Fleischer and Nancy Revella for reorganizing our kitchen and cleaning inside the cabinets. We also had a cleaning service do a "Spring Cleaning", which was very much needed.

Several groups have been organized to look into ways to make the Amenities Center more comfortable for the larger gatherings we are having at community functions. With the continued increase of residents, this appears to be needed for the future. We want to be able to accommodate everyone that wants to participate in our events.



# Landscape Report

Contributed by Nancy Fleischer

Do you think this strange weather is finally behind us? Do we dare call it Spring!

The calendar says spring is here and that means its time for our landscaping to take full bloom. Mulching and fertilizing has been completed for the season. We will be doing the planning this coming month and our new annuals will be planted in early May. We will focus on the entrances to see if we can get our flowers to continue to look good all season.

At Seaside Plantation we are looking forward to a new year of quality landscaping service. We have hired a new company, Phoenix Landscape Management, beginning on April 1, 2014. We are looking forward to working together with them to improve our landscaping which will enhance our enjoyment of this community as well as our property values. Please welcome the new landscape crew. This landscape company comes highly recommended. If you have had an opportunity to see the landscaping at Tidewater you will know what a great job they have done at Tidewater.

Please call me if you have any questions.

A message from Phoenix Landscape Management:

Phoenix Landscape Management was established in 1995 and serves customers across the Carolinas and northern Georgia. Our clients include many properties similar to Seaside Plantation such as St. James Plantation, Ocean Ridge Plantation, Sea Trail Plantation and Tidewater Plantation.

Our focus is to serve all of the landscape needs of our commercial landscape Maintenance customers such as Seaside Plantation exclusively. Our focus is on building lasting relationships with our customers based on trust and results. One of our main focuses is on sustainable practices such as utilization of Propane powered lawn mowers which require far less oil usage, lower fuel costs, and are better for air quality. We also use Holganix, an organic product allowing a reduction of pollution caused by petroleum based fertilizers (containing nitrates and phosphates) resulting in less water pollution.

We are excited to be working with the team at Seaside Plantation to achieve the desired results while focusing on attentive customer service.

Please note that we do not offer services to single family homes



# Ponds and Wildlife Reports

Contributed by Fred George

## **PONDS:**

With the arrival of colder weather this winter pond management improved greatly. With the reduction of water temperature the algae and weed growth slowed to a standstill. With spring just around the corner we will once again have to carefully maintain a proper balance between water quality and the level of chemical introduced to keep weed growth to a minimum. Algae and weeds are unsightly but a bigger problem surfaces when they clog the filter baskets on our fountains. When this occurs we have to manually remove the debris before the fountain motors burn up.

At times you will observe a fountain not spraying. This is because I have shut it down to save a costly motor replacement. We have decided to try a new type basket on the problematic fountains. If this works it could save us a lot of downtime and expense. We will continue to monitor the situation as spring arrives and do our best to keep your ponds and fountains an attractive part of our community.

## **WILDLIFE**

Spring is almost here and with it comes an influx of migratory waterfowl. While, it is great to watch them as they begin their migration North, we must not interfere with their travels. This means NOT feeding them while they rest here. Feeding only makes them more dependent on humans for their needs. If they feel comfortable with these surroundings, they may stay to nest and have their young. Once they have nested successfully, they will return year after year. As the family grows so does the mess they leave behind.

The best thing for our neighborhood and the waterfowl is to enjoy observing them but do not interfere with their natural migration. Our biggest problem is the Canadian Geese. If they are still here by June, they will go through their molting cycle. When this happens they lose their flight feathers and will remain here till they grow back several months later. Under normal conditions they would leave before this occurs and be gone by June.



## 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 4<sup>th</sup> 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!

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 March 26.

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.

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

Our next Book Club meeting will be held on Tuesday, March 18, at 7:00 pm at the Club House.

We will be discussing SYCAMORE ROW by John Grisham. This is a sequel to his bestseller A TIME TO KILL, which was written nearly 25 years ago, and promises to be an exciting thriller.

On April 15 we will be discussing Unbroken by Laura Hillenbrand and on May 20 we will discuss What Alice Forgot by Liane Moriarty.

Come join us and have a great time!



## Dine Out: Carol Adams

When Jeff and I decided to start Dine Out for our Seaside Plantation neighborhood four years ago, we thought that it would be a way for all of us to not only enjoy the numerous restaurants on the Grand Strand once a month but also to become better acquainted with each other as neighbors. Never did we dream that Dine Out would grow to an average of over 35 residents each month. Thanks to each and every one of you who join Dine Out at some point! We could not have a happier, more enjoyable group of people dining together monthly. If you have not had a chance to join us, please do.

This month let me take a moment and answer a couple of questions about Dine Out. One is about the time that Dine Out starts. We always post a start time that suggests when you should arrive to be seated, so the restaurant can begin to take our orders. I mention this information because some neighbors like to come early and enjoy Happy Hour before dinner, so we always try to find a location that has a nice Happy Hour. Others make the decision of arriving right at the posted start time. We have discovered that we all enjoy each other, so more and more are arriving before the start time in order to socialize. Jeff and I usually try to arrive about 30 minutes before the start time in case there are any questions at the restaurant. At the last Dine Out, twelve residents already were at Martin's, before us so we no longer try to arrive before everyone. We think it is great that neighbors enjoy getting together as that is the purpose of Dine Out. This month when you see the time for the start of Dine Out, remember that it is the time that the restaurant expects us to be seated at our tables to place our orders. When you arrive is your choice. What matters is that you come and enjoy each other!!

Another question focuses on our choice of days and our scheduling. Typically we choose either Sunday night or Monday night. Many restaurants are closed on Sunday, so Monday becomes our other choice. Sunday also has not been popular during football season, interferes with church for some, and is not as good when neighbors have company. Since switching to Mondays for the last few times, we have increased our numbers on the average by at least ten, but we will continue to switch between Sunday and Monday, depending on the restaurant. Remember that we usually do not have Dine Out in the summer, but some have suggested that we might try a Happy Hour during the week. We also do not have Dine Out in months when our HOA has a major social gathering.

Finally, Miriam Compliment has been helping me since the start of Dine Out, but with the birth of her new grandchild, she is choosing to focus her time in that direction. Mimi Ragan has generously volunteered to step in for Miriam and certainly has done a fantastic job in our selection of Ramando's and Martin's. Thank you, Miriam, for more than three years of Dine Out planning!! Thank you, Mimi, for volunteering to work with me on Dine Out!!

If you have suggestions for Dine Out (where, when, anything), please email me at [carolhadams@gmail.com](mailto:carolhadams@gmail.com) or call me at 843-267-0730.





Golf League: Larry Etkorn 843-424-2696

Unfortunately, we haven't played much lately due to wet weather. However, with spring just around the corner, our tee times at Crow Creek will move back to the normal earlier hours to avoid the heat (hopefully, it gets here soon.).

We have one last late tee time left on Mar 26. A couple of dates are indicated as TBD. There were conflicts with our play date and activities at Crow Creek -- punched greens and a tournament. As we get closer to these dates, I will advise everyone of the course to be played and the times.

If you have suggestions on where to play on these dates, let me know. The following dates should cover us for the next 4 months. Please enter them in your calendars.

Mar 26 at 8:24, 3 tee times

April 9 at 7:30, 3 tee times

Apr 23 at 9:18

May 7 at 8:06, 3 tee times

May 21 -- TBD. The course is having a tournament. I tentatively scheduled us for 2 tee times at 2PM. Let me know what you think. I will check to see if we can get in the tournament.

June 4 -- TBD. Crow Creek is punching their greens on the 3rd. We will play somewhere else. If you have suggestions, let me know.

June 18 at 8:39, 3 tee times.

## Traveling golf 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](mailto: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

Congratulations are in order to three sets of grandparents and one great-grandparent at Seaside! Dale and Miriam Compliment have a new granddaughter, Brynn Avery, and Wayne and Kathy Massie have welcomed a new grandson, Carmine James. Skip and Jeri Friz have a new grandson, Nathan Elijah Friz, born on March 13, 2014, and he is also the great grandson of Helmut Friz. Let us share your good news too!

Keep in touch with your street's Sunshine Team member when you have a need or a reason to celebrate, where your neighbors can share in some way. Let us know if it is about others on your street or YOU. We do respect all requests for privacy, but the Sunshine Team is here for you whenever the need might occur.

Most of all, I would like to thank the neighbors who volunteer their time as Sunshine Team members. They are an awesome team who know what caring means and work very hard to keep us all informed. If you need to contact your street's representative, I have included each members' email and phone:

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



# Geek Speak – Apple Talk

Contributed by Frank Fleisher

In the last Newsletter I reviewed the computer market; the primary focus was on PC machines. This time, let's talk to those of you seriously considering a Mac. First, let's look at your reasons why:

1. If you like the idea and benefits of integrated system performance from the maker of the computer and the operating system Apple is a good choice! Macs have a better interface and are easier to learn.
2. If you think you are buying a computer free of viruses, hacks and malware. This is not quite true.

All Apple products are well-designed, high quality machines and, as a result, a little more expensive. However, Apple computers are just as susceptible to viruses and malware as PCs. Apple computers represent 13% of the computer market. Average hackers focus on the 87% market. Really nasty hackers do both. Mac computers have some risk reduction but not immunity. In addition, the frequently hacked Java software is common to both. With that caution aside, now let's look at Apple computers in light of the five levels of computer users:

**Level I: Communicator:** Email, simple games, Apps and social user. 'Tablets' now own this level. Apple iPads (\$400 to \$700 depending on size, processing and memory upgrades) dominate this market. The lower cost Samsung Galaxy (\$250-\$550, with similar upgrades) is getting better but is still in second place. The price difference between an iPad and a Galaxy is also typical for the cost difference between a Mac and a PC for the User Levels discussed below, roughly 25% more for an Apple versus a PC product.

**Level II: Light Home Office:** Includes Level 1 with letter and modest writing functions, slightly more complex games, occasional photo editing and light spread sheet usage. This is a basic or entry market and addresses simple computer requirements/needs. This level primarily consists of low end laptop or desk top computers with prices under \$750, often a lot less. Apple makes no full computers in this market and publically admits "We cannot compete in the low end computer market".

**Level III: Heavy Home Office:** Level II plus more extensive writing with graphics (reports, books or journals), complex spread sheets and data bases, sophisticated photo editing, some video editing, more complex games, suitable for most college students. This is a laptop or mid-desk top market. Apple Focuses on this market and makes several excellent products. The first is the Mac-Mini priced around \$600 to \$800 (upgrades). It is an excellent computer. It is a small flat brick that you can add a display and keyboard (another \$150-\$250 unless you have these already). Next steps are either the MacBook Air, a very good laptop around \$1200-\$1700 (upgrades again) or, if you prefer a desk top, the all-in-one iMac around \$1300-\$1800 (upgrades). Both are very good.

**Level IV: Video.** Same as Level III with video editing added. Making cool movies takes a lot of computing capacity. Also, this level is a good computer for engineering majors. The Apple computer for this level is the Mac Book Pro laptop \$1300 to \$2100 (note some of the upgrades overlap with its cousin the MacBook Air).

**Level V. Gamers and Specialty Applications.** Oddly enough, gaming is the most demanding computer requirement (tattoos and piercings are optional). Apple does not really make a game machine because a majority of the games on 'steroids' are written exclusively for the larger PC market. Very demanding specialty applications (e.g. video computer graphics) can be accommodated by the new Mac Pro, \$3000 and again you need to add display(s) and keyboard: a great but expensive machine, not for the timid.



# The Wines of California

## Contributed by Harry Walker

Wine growing in California can be traced to the early settlement by the Franciscan Monk Father Juniper Serra in the late 18<sup>th</sup> century. The grapes that they planted were used to produce wines for sacramental and table use at the mission that they founded in San Diego. The missions would soon extend into the north shore that is now the heart of California Wine Country.

It wasn't until the early nineteenth century that the commercial production of wine began in Los Angeles with cuttings from Bordeaux France. The area was probably too warm to produce wines that could compete with the European vintners and in 1848 with the beginning of the California Gold Rush vineyards began to be planted in the more suitable regions now known as the North Coast just north of San Francisco

Surviving many setbacks that included the Prohibition Act of 1919, forcing the wineries to cease production until its repeal in the early thirties, and the more recent phylloxera epidemic California wines are now some of the most highly rated in the industry. They really came into their own in 1976 when they beat the French at the Judgment in Paris blind wine tasting competition. From their humble beginnings California exported over 1.39 billion gallons of wine in 2011

There are six major wine producing regions in California - each producing unique varieties.

1. The North Coast that covers Napa, Sonoma, Mendocino and Lake County. The best in California wine production of reds and whites. Best known for their cabernets and chardonnays most varieties thrive there.
2. The Central Coast that includes Santa Barbara, Paso Robles and Monterey Counties best known for production of chardonnay and pinot noir
3. Sacramento Valley comprised of Lodi, Solano, Stockton and of course Sacramento County with their zinfandels
4. San Joaquin Valley with its rich agricultural soil with lesser quality grapes and very fruity inexpensive wines.
5. Sierra Foothills with wine production to be box type wines and acceptable chardonnay.
6. South Coast. This obvious would include everything south of Los Angeles. Although some decent white wines are produced there I feel that it is a region more noted for raisins than wine.

**Wine Quote:** The other day someone told me that I could make ice cubes with leftover wine. I became confused. What is leftover wine?



A great recipe that will use that 'leftover wine' that Harry can't comprehend !!!

## **Slow Cooker Beef and Barley Soup**

28 oz can diced tomatoes  
2 T vegetable or olive oil  
3 medium yellow onions minced  
¼ C tomato paste  
1 T minced fresh thyme or 1 teaspoon dried  
Salt  
½ C dry red wine  
2 C low-sodium beef broth  
2 C low-sodium chicken broth  
2 carrots, peeled and cut into 1/2 inch pieces  
1/3 C soy sauce  
¼ C pearl barley  
2 lbs blade steak (I use stew meat), trimmed and cut into ½ inch pieces  
Ground black pepper  
¼ C minced parsley

In a food processor (or using immersion blender), pulse the tomatoes and their juice until smooth, about 15 seconds. Set Aside.

In a large nonstick skillet over medium-high, heat the oil until shimmering. Add the onions, tomato paste, thyme and ¼ teaspoon of salt. Sauté until the onions are softened and lightly browned, about 10-15 minutes.

Stir in the wine, using a spoon to scrape up any browned bits.

Transfer the mixture to the slow cooker, then stir in the processed tomatoes, both broths, carrots, soy sauce and barley.

Season the meat with salt and pepper, then nestle it into the other ingredients in the slow cooker. Cover and cook on low for 9 to 11 hours or on high for 5 to 7 hours.

When done, uncover and turn off the heat. Let the cooking liquid settle for 5 minutes, then gently tilt the slow cooker and use a spoon to skim off as much fat as possible.

Stir in the parsley, the adjust seasonings.

Enjoy your soup the day you make it or freeze for future use.



Neighborhood photos from the Holiday Season  
Ladies Lunch





# Christmas Party





