



Inside this issue:

Profile of a Real Sales Agent
Page 4

Birthdays & Anniversaries
Page 10

FMO
Page 11

Social Committee News
Page 12

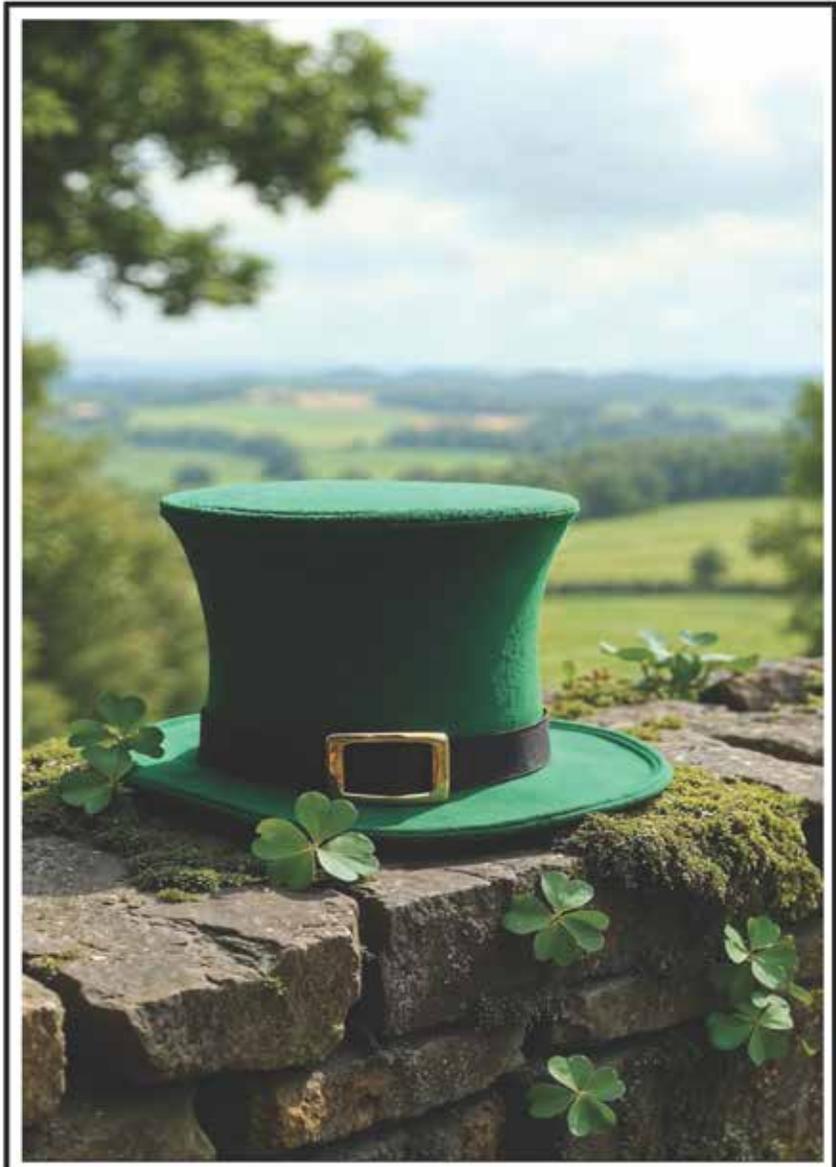


For Information, Comments,
Questions contact:
Dana Matlock, *Editor*
dbmatlock@live.com
Kevin Gallagher, *Editor*
kjgallagher13@gmail.com

COMPLIMENTARY NEWSLETTER PROVIDED BY



FOR ADVERTISING INFO CONTACT
941-375-3699



"May your blessings outnumber the shamrocks that grow and may trouble avoid you wherever you go." — Traditional Irish Blessing
St. Patrick's Day feels instantly recognizable — green clothing, shamrocks, parades, and a celebratory spirit. But the way March 17th is observed in Ireland versus the United States reflects two very different histories. The date is the same, yet the tone, traditions, and meaning diverge in ways that reveal a lot about culture, immigration, and identity. *Go to page 3 for the rest of the story!*

Advertising in this newsletter does not imply endorsement by the publisher or the creators of this newsletter. The advertisers are solicited by and pay the publisher, Community Media, for the listing. In turn, the publisher provides the newsletter to Plantation Oaks at no cost.

ATTENTION

PLANTATION OAKS COMMUNITY



Community Media, your publisher, deeply apologizes for the **Collection Schedule misinformation** in your December 2025 issues.

This article on page 15 was added in mistake. There is **not** a new collection schedule.

Please contact Community Media, 941-375-3699, with any questions.

**Thank you for your understanding,
Community Media Staff**



Carports



Benefits of Having a Carport:

- Easy to Maintain
- Better Protection from the Elements
- More Cost-Effective than a Garage



FREE ESTIMATES



352-398-9286



Licensed by the State of Florida CGC# 004138
Insured • Bonded • Workman's Compensation Insurance

FLORIDA ANCHOR AND BARRIER COMPANY

ST. PATRICK'S DAY: ROOTED IN FAITH AND HERITAGE

By Kevin Gallagher



In Ireland, St. Patrick's Day has been a public holiday since 1903, and it carries a tone that blends celebration with reflection. Schools close, many businesses shut down, and families treat the day as a meaningful pause in early spring. The foundation is religious: St. Patrick is the patron saint of Ireland, credited with bringing Christianity to the island in the 5th century. The overall tone is festive but grounded — a day that honors heritage as much as it celebrates it.

A few defining features of the Irish celebration:

- **Mass attendance** remains common, especially in rural communities.
- **Until 1970**, pubs were legally required to close on March 17th.
- **Parades exist**, but most are local and community-driven, with Dublin hosting the largest.
- **Traditional foods** include roast lamb or beef, potatoes, soda bread, and seasonal vegetables.
- **Since the mid-1990s**, the St. Patrick's Festival has expanded the holiday into a multi-day cultural showcase.

Across the Atlantic, St. Patrick's Day took on a new life. The first recorded parade was held in **New York City in 1762**, organized by Irish soldiers serving in the British Army. As Irish immigration surged in the 19th century, the holiday became a powerful expression of identity and solidarity — especially during periods when Irish Americans faced discrimination.



Today, the U.S. version is defined by:

- **Massive parades** in cities like New York, Boston, Savannah, and Chicago.
- **Chicago's tradition** of dyeing the river green, begun in 1962.
- **A mainstream celebration** embraced by millions of non-Irish Americans.
- **Commercial elements** like green beer, green clothing, themed merchandise, and bar crawls.

It's exuberant, inclusive, and unmistakably shaped by the immigrant experience.

One of the clearest examples of how traditions changed in America is the iconic St. Patrick's Day meal: **corned**

beef and cabbage. In Ireland, the celebratory meat was historically **salted pork** or "**Irish bacon.**" Beef was too expensive and rarely eaten.

But in 19th-century New York, Irish immigrants found themselves living alongside **Jewish immigrants** on the Lower East Side. Jewish butchers sold **kosher salt-cured brisket** — corned beef — which was inexpensive, flavorful, and similar in texture to the salted pork the Irish knew.

And the name? "**Corned**" beef refers to the large "corns" of salt used in the curing process — not to corn the vegetable.

Cabbage was one of the cheapest vegetables available, making it the natural pairing. Over time, this practical, affordable meal became a defining symbol of Irish-American identity.

The contrast between Ireland and the United States comes down to history and purpose.

Ireland's celebration is rooted in religious observance and national tradition. America's version grew out of the immigrant experience — a way for Irish communities to assert identity, visibility, and pride. Both versions continue to evolve, and both honor the spirit of St. Patrick in their own way.





To our dear friends at Plantation Oaks: I'd like to thank you for all the prayers you sent for Rick and me before his passing as well as the cards, messages and calls to me since his death. Although my heart is broken, it is consoling to know so many cared and prayed for us. You will always be my Plantation Oaks family.

Yours in prayer, Pam Wiggan
PO 179
sanbornville, NH 03872
pwiggan14@gmail.com

PROFILE OF A REAL SALES AGENT

by Mike and Irma Reed



Our seasonal owners are returning, friends and relatives are visiting, and some are even becoming new residents. Spring is just around the corner, and it continues to be a high-activity season for home sales.

Many Plantation Oaks residents are preparing to sell their home, or their home is already on the market.

It's encouraging to see that residents have multiple options when choosing who will represent them. As full-time agents with Four Star Homes for the past 13 years, Irma and I want to share a few important points to consider before committing to an agent based solely on a low commission or an inflated listing price.

What to Look for in a Sales Agent:

1. Providing Accurate Comparables

Comparables are essential for understanding true market value: recent sales with average price per square footage, affected by location and improvements. Always ask to see the comparative values of homes sold in Plantation Oaks. Only Four Star Homes and Plantation Oaks Sales have access to this complete information.

2. A Real Marketing Plan

Ask every agent how they plan to expose your home to buyers. Key questions include:

- Are they full-time or part-time agents?
- How accessible are they for property showings? Availability matters—buyers want to see homes when they are ready, not when an agent's schedule allows.
- What tools do they use to market your home?

3. Professional Commitment



In today's market, especially in Plantation Oaks, selling a home requires a true professional and a true commitment. Selling a home is far more than simply "listing" it.

A complete sales strategy should include:

- Staging guidance to show the strengths of your home
- Professional pictures for their website or MLS
- Open houses
- Consistent communication
- Activity reports and strategy updates

Why Experience Matters in Plantation Oaks:

For 13 years, Irma and I worked exclusively in Plantation Oaks as full-time agents and full-time

residents. We know the community, the market, and the process.

We work closely with community management to ensure smooth transactions for both sellers and buyers.

With more than 200 successful sales,

we've built our reputation on trust, communication, and results. We are not just agents - we are your neighbors and your friends!



TRIVIA

By Rich Bencal



Happy March to all in Plantation Oaks. Hopefully, after the cold spell we had in February, the weather will warm up nicely for us. This month's trivia is about transportation, specifically by air or sea. As always, the answers will appear on

another page of the POP. Good luck and Happy Spring to all!

QUESTIONS

1. What is the busiest airport in the US?
2. What is the busiest cruise port in the US?
3. How many passenger airlines are there in the world?
4. How many of these airlines operate in the US?
5. What Airline has the most planes?
6. How many cruise lines are active in the world?
7. What is the largest cruise ship by passenger capacity?
8. What is the largest passenger airplane?
9. What US state has the most public and private airfields?
10. What US state has the least public and private airfields?



The **Kapelle** is Concordia University Chicago's premier choral ensemble, performing repertoire ranging from Renaissance to contemporary music. Free admission- Freewill Offering accepted.



THE KAPELLE
OF CONCORDIA UNIVERSITY CHICAGO

Dr. Charles P. Brown,
Conductor

**Friday,
March 6
7 p.m.**

Shepherd of the Coast
Lutheran Church
101 Pine Lakes Pkwy.
Palm Coast, FL
Learn more at sotpc.com

 **CONCORDIA UNIVERSITY CHICAGO**
Christ at the Center
A freewill offering in support of the Kapelle will be received.



Where: Peabody Auditorium, Daytona Beach
When: March 25 at 7pm; March 26 at 7:30pm



Presented By: Palm Coast Fire Department
Dates: April 4, 2026, at Flagler County Fair Grounds
Time: 10:00 AM to 8:00 PM
Price: \$1.00 per adult No charge 12 and under.

**MARCH BIRD OF THE MONTH:
AMERICAN FLAMINGO**



The only species of flamingo native to North America is the American flamingo, also known as the Caribbean flamingo. Flamingos are flamboyant birds. In fact, a group of these birds is called a

flamboyance. Young flamingos start out with white or gray feathers which gradually turn pink within their first two years of life as they continue eating their diet of brine shrimp and blue-green algae. Their food contains carotenoid pigments which provide the pink color. Males attract prospective mates by showing off their dance moves. In the spring and summer, flamingo colonies form and conduct courtship rituals. The males' synchronized dancing, head-flagging, and wing-spreading is carefully watched by females before they select their special male. Flamingos prefer to fly at night, especially if they're traveling long distances. Flamingos use less muscle power when they stand on one leg which is less taxing for them. Flamingos lose body heat through their legs and feet. When they stand on one leg and put the other one under their belly, flamingos limit the amount of heat that escapes.



Vange Durst Band

Friday, March 6 @ 6 PM
FREE!!

Singer, songwriter,
guitarist. Blues, Rock
and Folk.

Sponsored by Flagler
Beach & Surf 97.3 FM

MISSING REGGIE

By Jeanie Scionti



There's a grocery store in Flagler Beach that I have shopped in for the past ten years. It's called Publix! Have you ever heard of it? You must have been there on occasion...like every week. Anyway, I would always go to Reggie's checkout station.

Reggie was older than the other cashiers and I found her to be a most interesting individual. Our first conversation started while she scanned my overly large order. After a few words, she said she recognized an accent in my speech and asked if I was from New York. I replied, "Yes." She then told me that she was from upstate New York where she had raised a family and owned a farm.

The conversation continued with me telling her that my husband had gone to St. Bonaventure College in Allegany, New York. St. Bonny's was run by the Franciscan friars. I added that he took me there once to visit the campus because I wanted to get permission to read manuscripts written by the Catholic monk and writer Thomas Merton.



I then asked Reggie if she knew of the college. She just laughed and said, "Oh

indeed I do." She then continued to tell me that she and her husband often invited the friars to their farm. The visits were always a fun occasion with food, wine and lots of laughter.

We ended our discussion with Reggie telling me that she and her husband moved to Florida a number of years ago. She added that they still owned the farm and that her children were now running it.

I only wish I could have said, "Let's get out of here and go have some tea so I can hear more about you." But there were a few customers beginning to growl at me. During that winter, I would seek out Reggie. She was always pleasant and friendly.

Being 'snowbirds' we left Florida in the spring and returned in the fall. I looked for Reggie on more than a few occasions, but she was no longer there.

I finally asked another cashier if she was okay. The clerk smiled and said she was fine, but her family asked her to retire because of her advancing age.

When I decided to write this essay on Reggie, I tried to get more information and found that she had passed away. I read her memorial page and discovered a few more facts about this delightful lady.

"Reggie had attended Buffalo State Teacher's College. She and her husband owned and operated the Kill Buck Store near Allegany, NY for 40 years, where Reggie also served as Postmaster for 20 years. It was located within the General Store. They also operated a beef cattle farm where they raised their four children.

In 1999, Reggie and her husband relocated to Ormond Beach. She worked as a cashier for Publix Supermarkets for over 20 years."

It felt good reading more about this lovely lady and know a little more about her life.

I still miss seeing her at Publix—maybe you do too.

TRIVIA ANSWERS

1. Atlanta GA, with 106,302,208 passengers in 2025, according to Airports Council International.
2. Port Canaveral with over 8.6 million passengers in 2025, a historic high: 13% increase over 2024.
3. According to theworlddata.com, in 2026 there are approximately 718 passenger airlines in the world.
4. U.S. Bureau of Transportation Statistics (BTS), which tracks all scheduled passenger airlines in the country, says there are 83 airlines operating in the USA as of 2026.
5. United Airlines with 1058 (from Aviation A2Z/Aerospace Global News fleet ranking, Dec 2025 snapshot used for 2026 reporting.)
6. There are 78 cruise line with 51 ocean and 27 river.
7. Royal Caribbean's Icon of the Seas with a capacity of 7600
8. Airbus A380-800 can carry up to 853 passengers
9. Texas has 1450 total but includes both private and public airfields. Alaska has the most 402 public airfields vs Texas with 392.
10. Rhode Island with 11.



THE OLD COOT IS A CUT-UP.

By Merlin Lessler

Submitted by Daniel Behanick

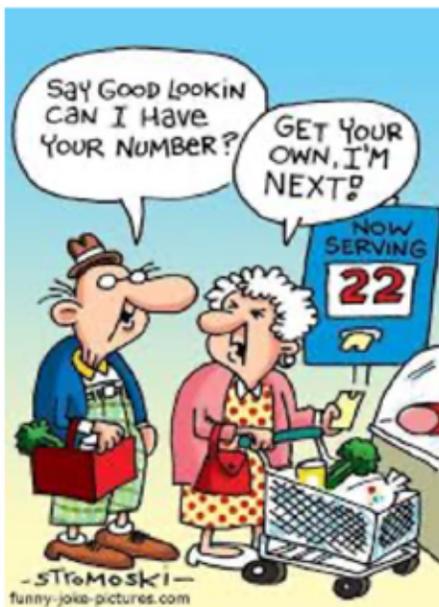


My wife and I had lunch with a friend the other day. I ordered a short stack of pancakes and sausage. I love restaurants that serve breakfast all day. It's right up my "cheapskate" alley. Pancakes were the cheapest thing on the menu.

I cut them into bite size pieces, ditto for the sausage links. Our friend Lynn didn't say anything, but I could tell by the look on her face she was wondering, "What kind of idiot cuts up all their food at one time? It's what mothers and fathers do for a toddler." I do it to avoid the fork and knife switching, back and forth after each use of the knife. I can't cut with my left hand and can't use it to get food to my mouth. It's only used to hold down whatever I'm cutting.

In Europe, and with adults with more sophistication than me, the fork stays in the left hand, the knife in the right (for right-handed people). They maneuver food from the plate to their pie hole with their left hand, using the knife to help load it onto the fork, often with the tines facing down, transporting the food on what I call the wrong side of the fork. (I've tried it many times, to no avail.) Also, what do you do with peas? How can anyone balance them on a fork held in the "wrong" hand?

This is where being an old coot has its benefits. People don't expect much of us. (And we play that card as often as possible.) We arm ourselves for battle, the fork in our left hand, the knife in the right, and go to war with a piece of meat or whatever is too big to eat in one bite. We cut it all up, send the knife into exile, move the fork to our right hand and eat in peace, just like we did when we were little kids and mom cut up our meal for us. We'll eventually end up with someone cutting up our food again, so we might as well get a head start on eating the sensible way before it becomes a necessity.



TOP 10 INSULTS OF OLD PEOPLE

Submitted by John Mercurio



1. **They are uninformed.** Not knowing the names of the latest Oscar nominees does not mean we are uninformed. "Uninformed" is not understanding why Korea was partitioned. Though we forget names, we remember the complexities of living those who are younger are still struggling to comprehend.
2. **Once the body goes, the mind follows.** Moving slowly does not mean we have lost our marbles. Check out any book written by Stephen Hawking.
3. **They've lost the capacity to be intimate.** Our ability to love is not diminished by age, nor is it confined to what happens below the belt. Intimacy with age takes on different forms.
4. **They're going deaf,** so speak loudly and slowly. We may not hear well, but we know how to listen and when to remain silent.
5. **They're always cranky.** We do get cranky. Do not take it personally - physical pain and understanding the inevitability of aging have that effect.
6. **The elderly need guidance.** Do not treat us as children, no matter how much our bodies are failing or how long it takes to process information. We may not think as quickly as we once did, but the quality of our deliberations and the depth of our insights are undiminished. You might understand this in ten or twenty years.
7. **They glory in their dependency.** We do not become dependent to make your life miserable. We are more reluctant to ask for help than people are willing to give it.
8. **They can't make decisions on their own.** We have made important decisions throughout our lives. Even some - believe it or not—that had a very positive effect on the lives of others--including you. Allow us the dignity of continuing to make decisions, at least for ourselves.
9. **Their knowledge is outdated.** In this fast-paced digital, cyber-connected, social-mediatized world, you may believe that our knowledge is irrelevant. But our wisdom, just as it has been since the beginning of time, is not. It comes from living.
10. **They behave strangely.** Our attitudes and behaviors are the products of our history. So, when we say or do something you do not understand, do not dismiss it out of hand, cut us some slack. After all dudes, we're old.

A GENTLE SHIFT TOWARD SPRING

By Kevin Gallagher MS, CEC Emeritus



March in Flagler Beach is when ingredients start acting a little differently. Potatoes get sweeter as their stored starches shift. Apples soften faster. Spring onions arrive mild and green, not yet carrying the sharper bite they'll develop later in the season.

It's not magic. It's simply what stored produce does as winter winds down. But it does change how you cook. Potatoes blend into a smoother, naturally sweeter soup. Apples need less sugar to settle into a tart. Spring onions give you flavor without the edge.

This month's recipes lean into those natural shifts: a buttermilk-brightened potato soup and a simple Irish apple tart that lets the fruit do most of the work. Nothing heavy, nothing fussy — just ingredients behaving exactly the way early spring wants them to.

Spring Onion & Buttermilk Potato Soup

Serves 4

Ingredients

- 2 tbsp unsalted butter
- 1 tbsp olive oil
- 1 bunch spring onions, chopped, white and green parts separated
- 2 cloves garlic, minced
- 1 pound Yukon Gold potatoes, peeled and diced
- 3 cups chicken stock
- ¾ cup buttermilk
- ½ cup heavy cream
- 1 tsp kosher salt
- Black pepper

Method

1. Warm the butter and oil over medium heat. Add the white onion parts and cook 3–4 minutes until softened. Add garlic and cook 1 minute.
2. Add potatoes, salt, and stock. Simmer 15–18 minutes until the potatoes break down.
3. Blend until smooth; the potato starch will thicken the soup naturally. (If you like your soup more rustic, use potato masher to desired consistency.)
4. Off heat, stir in the buttermilk and cream.
5. Adjust seasoning with salt and pepper, garnish with green onion tops, and serve.



Early spring asks for nothing loud — only a warm bowl, a quiet moment, and the comfort of something honest.

Rustic Irish Apple Tart

Makes one 9-inch tart

Ingredients

For the pie crust:

- ¼ cup flour
- ½ tsp salt
- 1 tbsp sugar
- 10 tbsp cold unsalted butter, cubed
- 3–4 tbsp ice water

For the filling:

- 3 medium Golden Delicious* apples, peeled, cored, and thinly sliced
- 1 tbsp sugar
- 1 tbsp lemon juice
- 1 tbsp melted butter

Method

1. Mix flour, salt, and sugar. Cut in the cold butter until you see pea-sized pieces. Add ice water until the dough just comes together.
2. Chill 30 minutes.
3. Toss the apple slices with sugar and lemon juice.
4. Roll the dough into a 12-inch circle. Place on baking sheet lined with parchment. Arrange apples in the center and fold the edges over.
5. Brush apples with melted butter. Bake at 400°F for 35–40 minutes until the crust is crisp and the apples are tender.
6. Cool slightly before slicing. Serve with a generous scoop of vanilla ice cream.

***Recommended apples:** Golden Delicious work especially well in this recipe. They soften predictably, slice neatly after baking, and their natural sweetness means you don't need much added sugar. (You can also use Pink Lady, Honeycrisp, or Braeburn, but use an extra tablespoon sugar to balance their flavor.)

Wine Pairing

A dry Riesling is the most versatile match for this



menu. Look for bottles from **Alsace or Germany's Pfalz or Rheingau regions**. These wines have mineral-driven styles with enough acidity to cut through the soup's creaminess while staying bright alongside the tart's naturally sweet apples. **Washington State's Columbia Valley** also produces clean, fruit-forward dry Rieslings that work beautifully here. Or you can try an **Albariño from Rías Baixas in Galicia, Spain**. Its citrus-saline profile feels right at home on a Flagler Beach table.



FLORIDA ANCHOR AND BARRIER COMPANY



LOOKED

UNDER YOUR MOBILE HOME LATELY?

Flood Damage??? We can HELP!!!

Insulation Under Your Home Falling Down?



Photographs Taken of Damaged Areas



- Lifetime Vapor Barrier-
- Guaranteed for Life -
- Prevent Soft Floors -
- Lower Your Electric Bills -

FREE
UNDER HOME INSPECTION



Only with this COUPON

Help Keep Mold, Mildew, Rats, Snakes, Spiders, Ants, Roaches and Moisture OUT of Your House!

0% FINANCING
UP TO 18 MONTHS

Insulation and Vapor Barrier Repairs

MILITARY & SENIOR DISCOUNTS

Family Owned & Operated

30 YRS EXPERIENCE



Sub-Floor Repairs



Laminate Flooring

FREE ESTIMATES

LICENSED INSURED BONDED

SUB-FLOOR & FLOORING EXPERTS!

386.478.7814 | 800.681.3772



STATE CERTIFIED GENERAL CONTRACTOR CGC# 004138 - STATE LICENSED MOBILE HOME INSTALLER IH# 1025429



MARCH BIRTHDAYS

- | | |
|----------------------|--------------------------|
| 1 Rosie Reese | 18 Stacey Sullivan-Testa |
| 3 Buddy Brown | 19 Helen Wendorf |
| 3 Judy Kelley | 22 Marlene Anderson |
| 3 Janet Grazioso | 23 Craig Allen |
| 4 Karen Matthias | 24 Leslie Harvie |
| 6 Joe Bowe | 25 James Pursley |
| 6 Deb Edgar | 26 Ken Avery |
| 6 Helen Raynor | 26 Carol Mason |
| 7 Buford Bentley | 26 John Mercurio |
| 10 Stephanie Frazier | 26 Joe Granieri |
| 10 JoAnn Larkin | 26 Mary Wells |
| 13 Charles Krug | 26 David Wile |
| 14 Chris Amodio | 28 Rita Lenz |
| 14 John Pires | 28 Andrew Rinaldi |
| 14 Patty Przybysz | 29 Pat Beattie |
| 16 Ruth Greenlaw | 30 Don Esty |
| 18 Nick Burnett | |

We try hard to get it right. However, if we have missed your birthday or anniversary, have the dates wrong or name misspelled, please contact dbmatlock@live.com



MARCH ANNIVERSARIES

- 1 Mark & Terry Fazzio
- 1 Donald & Patti Deater
- 14 David & Sharon Nestor
- 15 Jerry & Susan Sangster
- 17 Bill & Phyllis Holdsworth
- 23 Stephanie Frazier & John Taylor
- 23 Mike & Doris Ledrich
- 24 Buddy & Meg Brown
- 26 Mike & Maddy Kahn
- 27 Willis & Florence Card
- 27 Thomas & Cara Kavan



"To keep your marriage brimming, with love in the loving cup, whenever you're wrong, admit it; whenever you're right, shut up." Ogden Nash

A NOTE FROM OUR PORA PRESIDENT

By Gary Watkins



As we are in a new year, your PORA board is ready to work for you and hopefully we will have as many accomplishments as last year. The board welcomes our new director, Sam Miller, of 11 Mornington. Sam

previously served on the board as president years ago and we welcome him back and look forward to his wisdom and contributions. We say a grateful goodbye to Rose Reese and thank her for her years of service to PORA. I know she will be there in the future with her expertise if we need her.

If you were at the annual meeting last month you know I asked for volunteers. Thankfully, a few came forward and formed the PORA statutory committee. We still need volunteers for the nominations/elections committee, which brings me to say thank you to Dana Matlock and her committee who jumped in and did a great job with the process for the annual meeting that took place in January.

Our CERT team is being revamped with new leadership and a mission to serve our community. Let's all thank George Byrne for his years of leadership on the Cert team, and Ed Reese for his years of dedication to CERT. I am sure both will continue to help with their expertise.

A polite reminder PORA dues (\$20) for 2026 are due, everyone needs to think about joining. Let's continue working hard for this great community. Now is the time to get involved! See you around the neighborhood.



St. Patrick driving the snakes out of Ireland.

FEDERATION OF MANUFACTURED HOMEOWNERS OF FLORIDA (FMO)

By James Pursley, FMO Representative



Hello everyone — hope you all had a wonderful holiday season. It's been a chilly one, hasn't it? Some folks feel right at home in this weather, but I've always been what they call "warm-natured" down South. People say your blood gets thinner as you get older. I'm not saying I'm old, but I sure feel the cold more than I used to.

Now, I know the North Georgia mountains aren't nearly as cold as where some of you come from. And you know how grown kids are — they don't like to admit much of anything, at least mine don't.

Take my son, for example. He moved to Saginaw, Michigan about ten years ago. He and his family went up there on business one summer, fell in love with the place, and decided to stay. They bought this big old two-story house on the Historical Register. Beautiful place, but it needed work. A lot I tell you!

My wife and I never saw it in person, but they kept asking us to come visit. Then they sent a picture, and suddenly I understood why they wanted us up there. Back when I had my construction business in Atlanta, I used to buy older homes in the city and fix them up. My son would tag along sometimes when he was little. Well, once he bought that house in Saginaw, the texts started rolling in.

"Dad, remember that old house you bought in Atlanta? Didn't it need a new kitchen? What kind of inspections did you have to get?" And on and on. I still don't know how he remembers all that from so long ago. But I'll give them credit — he and his wife did a really nice job updating that old home.

Back to the weather. I asked him a few weeks ago what his power bill was running up there. He paused and said, "About \$850 a month." Then he asked what apartments cost in Flagler County. That told me everything I needed to know.

Before I go, I want to mention something worth your time and money: the FMO — the Federation of Manufactured Homeowners. They've been around since 1962 and work statewide to protect the rights of manufactured homeowners on leased land. If that sounds helpful, head over to fmo.org. You'll find everything you need to know.



Or you can always contact me. I'm James, your friendly Park Representative. You can reach me at jpinvest129@gmail.com. Until next time, be careful out there — and stay warm. James.

HOMOGRAPHS

Submitted by Keith Mowling



Homographs are words of like spelling but with more than one meaning. A homograph that is pronounced differently is known as a heteronym. I think a retired English teacher was bored! This took a lot of work to put together!

1. The bandage was *wound* around the *wound*.
2. The farm was used to *produce produce*.
3. The dump was so full that it had to *refuse* more *refuse*.
4. We must *polish* the *Polish* furniture.
5. He could *lead* if he would get the *lead* out.
6. The soldier decided to *desert* his dessert in the *desert*.
7. Since there is no time like the *present*, he thought it was time to *present* the *present*.
8. A *bass* was painted on the head of the *bass* drum.
9. When shot at, the *dove dove* into the bushes.
10. I did not *object* to the *object*.
11. The insurance was *invalid* for the *invalid*.
12. There was a *row* among the oarsmen about how to *row*.
13. They were too *close* to the door to *close* it.
14. The buck *does* funny things when the *does* are present.
15. A seamstress and a *sewer* fell down into a *sewer* line.
16. To help with planting, the farmer taught his *sow* to *sow*.
17. The *wind* was too strong to *wind* the sail.
18. Upon seeing the *tear* in the painting, I shed a *tear*.
19. I had to *subject* the *subject* to a series of tests.
20. How can I *intimate* this to my most *intimate* friend?



SOCIAL COMMITTEE NEWS

By Patty Watkins & Cyndi Easter



We have had several successful events this past month. Thank you to everyone for joining in the fun and getting involved! These events are not only a chance to

have a great time, but also to make new friends and connect with your neighbors.

UPCOMING ACTIVITIES

MARCH EVENTS

Saturday Brunch - March 7th at 10:00 am.

Coffee and Doughnuts – Free to everyone. Ed Kaspshak will be speaking about our new CERT group and the changes therein.



St. Patrick's Day Dinner – March 20th at 5:00 pm. Ticket sales: March 9th from 12-1pm, March 11th 10-11am, and March 12th 6-7pm.

Spring Fling Dance – Saturday, March 28th from 6:00 to 10:00 pm. We will have John Singer providing the music and we will serve appetizers and drinks. Tickets are \$15.00 each and will go on sale beginning Monday, March 9th from 12:00 to 1:00 pm, Wednesday, March 11th from 10:00 to 11:00 am and Thursday, March 12th from 6:00 to 7:00 pm. BYOB.



Ice Cream Social – Sunday, March 29th at 6:00 pm. This is a free event provided by Murex and PORA. Come on out and enjoy the treats with your neighbors!

FUTURE EVENTS – Details to follow!

Elvis – Saturday, April 11th.

Memorial Day Party – Monday, May 25th

We encourage everyone to attend our monthly meetings, held on the first Monday of every month at 1:30 p.m. They are a wonderful opportunity to connect, share ideas, and be involved in our community. If you have any questions or suggestions, please feel free to reach out to Cyndi Easter at (618) 558-9976 or Patty Watkins at (386) 986-6245.

Beauty Tips by Terry Johnson

Stay-Put Lip Color

Apply lipstick as usual and dab a bit of sugar onto lips: let sit for 2 minutes, then lick it off. Sugar soaks up excess moisture so the dry color pigments stick to the lips and last longer. You'll look flawless for hours.

CHRISTIAN FELLOWSHIP AT PLANTATION OAKS



Did you know the Bible is filled with life principles to help guide your daily choices? We invite you to join us at **Christian Fellowship on Sunday March 8th, 3:00-4:30pm**, for our monthly Christian Fellowship gathering at the Clubhouse.

We'll begin with goodies and fellowship followed by fabulous special music with Barry Levan and Don Clack, singing traditional hymns, and learning more about Life Principles from the Bible. Ben Cerney will share a devotional, "Looking at Daniel – Faithfulness," followed by discussion time.

The Plantation Oaks Christian Fellowship is a non-denominational group where everyone is welcome to learn and grow in their faith. Contact Carol Cerney at 507-213-0121 for questions.

Check out the calendar of events on ourpora.org. There are many card games and other activities that you might enjoy, such as:



Chair Volleyball: Thursdays, 1 PM

In the clubhouse, rain or shine.

A fast, fun, and exciting game for everyone!



Shuffleboard: Wednesdays, 9:30 AM, at the shuffleboard courts right side of the clubhouse. Come out for fun and laughs!



Cornhole: Sundays, 3 PM except 2nd Sunday of month which is 5 PM (*Christian Fellowship generally meets that day.*) In the clubhouse, rain or shine. Join us for fun and camaraderie!



Water Volleyball: Tuesdays and Saturdays, 2 PM. In the pool behind the clubhouse. Great exercise and loads of fun.



Line Dancing

Every Wednesday, 11:30-1:00 PM
Everyone is welcome... ladies and gents!

I finally have time to do nothing... and I think I'm getting better at it each day!



PORA

Plantation Oaks Residents Association

2026 BOARD OF DIRECTORS

President – Gary Watkins

386-986-6246 – gwatty62@cfl.rr.com

Vice President – Stanley Niedzwieki, Jr.

386-569-1068 – nedz1@cfl.rr.com

Secretary – Sue Kline

717-418-3713 – prdgranma@comcast.net

Treasurer – Tony Faust

920-979-2528 – agfaust91@gmail.com

Director – Phyllis Holdsworth

862-266-1397 – phyllisholdsworth@gmail.com

Director – John Clabaugh

570-772-2499 – jclabaugh7@yahoo.com

Director – Sam Miller

386-372-8786 – highwaysam@aol.com

PORA website: ourpora.org

2026 Quarterly meetings held the 1st Sunday of the month at 7 PM in the clubhouse:

March 1, June 7, September 6, December 6

(Workshops: Feb. 22, May 31, Aug. 30, Nov. 29)

Annual Meeting January 16, 2027

“March is the month where soup is still acceptable, but so is ice cream. Proceed accordingly.”



THE PLANTATION OAKS PRESS (POP)

The POP was started by, and continues to be produced by, a group of Plantation Oaks residents. Community Media prints and ships the completed newsletters to us. PORA supports our efforts by purchasing the door hanging bags for ease in delivery. We publish monthly and our wonderful Block Captains deliver to your door before the beginning of each applicable month.

Editors, Dana Matlock and Kevin Gallagher, reserve the right to edit submitted material for proper grammar, punctuation, content, and length. To submit an article for consideration, simply email it to: dbmatlock@live.com, kjgallagher13@gmail.com. Or you can drop off a written copy to 4 Tobias Lane or call me at 386-439-3443 and I will pick it up. Include your name and contact number. All efforts are made to ensure accuracy of information contained but cannot be guaranteed. If you notice inaccuracies or omissions, please notify the editors.

To view or print our current or previous POP newsletters, go to the PORA website: ourpora.org. Click on: [Contacts/Links/The POP](#). If you are unable to reach this site, you can also access the publications on www.4communitymedia.com; click on the *Newsletters* tab on the right-hand side of the page and scroll through the list until you find Plantation Oaks – Flagler Beach, FL. Click on it and then you will have access to all of our newsletters published.

Don't forget to support our advertisers if you can.

They keep this newsletter coming to you!

We hope you find this newsletter informative and engaging. As always, we welcome your feedback and suggestions for future topics. Thank you for being an integral part of our community!

PLANTATION OAKS

Federation of Manufactured Homeowners (FMO) Representatives



Dana Matlock - 386-439-3443

James Pursley - 386-986-9632



NEW! 2026 Mission Statement: To educate and assist our Community to mitigate damages or harm to our residents before, during, and after an emergency situation especially when first responders are unavailable or delayed. **All residents are urged to encouraged to register at PO.CERT2026@gmail.com with any special needs or assistance you may require during an emergency.** This will greatly assist us in planning and executing an emergency response. Also, residents are encouraged to join the Community's CERT Team. Training will be ongoing and tailored to our Community. Please plan to attend our meetings, seminars and training exercises. For information, please email PO.CERT2026@gmail.com.

MARCH SUDOKU

		7				6	2	
	8				2			9
		2		3				
			1			7	3	
	5							1
	6					2		8
	2			7	8		4	6
		5	9		1			3
8						9		



8	7	1	3	6	4	9	5	2
6	4	5	9	2	1	8	7	3
3	2	9	5	7	8	1	4	6
1	6	3	4	5	7	2	9	8
7	5	8	2	9	3	4	6	1
2	9	4	1	8	6	7	3	5
4	1	2	6	3	9	5	8	7
5	8	6	7	4	2	3	1	9
9	3	7	8	1	5	6	2	4



UNDERHOME ARMOR®

Quality Workmanship
Honest Pricing

10 Yrs Experience

Vapor / Moisture Barrier

- Underhome Encapsulated Insulation
- Hurricane Tie-Down Anchors

BEFORE



AFTER



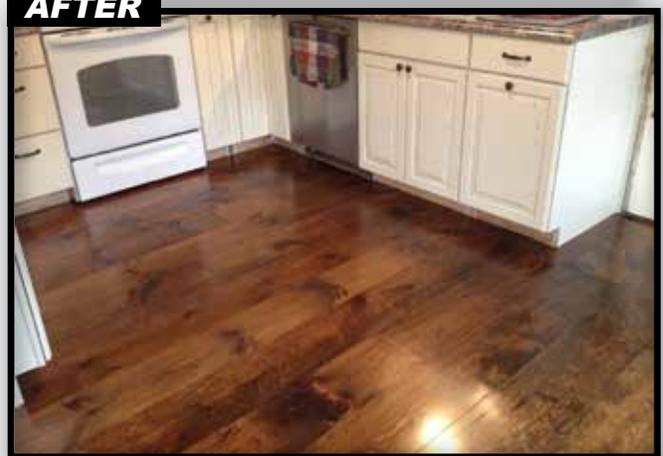
Are your Floors Soft?

- Sub-Floor Repair/Replace
- New Laminate Flooring Install

BEFORE



AFTER



(352) 474-5644 or (800) 377-7885

FAMILY OPERATED
ESTIMATES & SMILES ALWAYS FREE

FL State Licensed Mobile Home Installer # IH-1152514
FL State General Contractor License #1531303

Mobile Home
2nd
Generation
Specialist



MOBILE HOME DEPOT

YOUR MOBILE HOME PARTS WAREHOUSE!

Doors • Low-E Windows • A/C Units
Screen Rooms • 54"x27" Tubs & Showers

2150 S Nova Rd Ste B, South Daytona
386-756-2525

www.mobilehomedepot.net



Resident Sales Agents
Knowledge, Experience and Dedication 24/7

Mike & Irma Reed 352-216-6294
Serving exclusively at Plantation Oaks since 2010

Christine LoCastro 386-749-8323
Offering Real Estate and Manufacture Homes Services
in Palm Coast - Flagler Area

FourStarHomes.com leader in manufactured Homes Sales

SCAM ALERT

Tips for Avoiding Facebook Scams

facebook.com/help

- 1. Secure your Facebook account with a strong password and two-factor authentication**
Avoid including your name, phone number, email address or common words.
Don't reuse your Facebook password on other services online, and never share your password with others.
- 2. Don't accept friend requests from people you don't know**
Scammers may create fake accounts in an attempt to friend and manipulate people.
- 3. Watch out for suspicious links and malicious software**
Be careful not to click on suspicious links, open suspicious files or install malicious apps or browser extensions—even if they appear to come from a friend or a company you know.



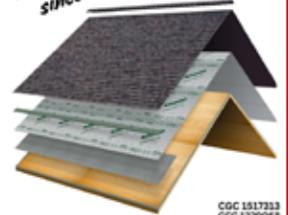
J&J CONSTRUCTION
GUTTERS INC

386-446-5118

Metal • Shingle • Tile • Slate • Flat

- Full Roof Replacements & Repairs
- New Roof Construction
- Competitive Pricing & Financing

Your local
roofing experts
since 1995!



CGC 1517333
CCC 1329068

Visit jandjgutters.net to learn more! SEAMLESS GUTTERS - SOFFIT - FASCIA - SIDING - WINDOWS - DOORS - DRYWALL
SCREEN ROOMS - POOL ENCLOSURES - FRAMING - CONCRETE - DUMPSTER RENTALS

ARE YOUR HOME'S SUPPORT BEAMS COMPROMISED?

The steel I-beams that support your home can rust and weaken over time.
Call for a FREE under home inspection, we can help restore your I-beams!



MILITARY
& SENIOR
DISCOUNTS

Family Owned
& Operated

A+ Rated
ACCREDITED
BUSINESS

352.398.9286

800.681.3772



Licensed by the State of Florida CGC# 004138 | IH# 102549/1

Insured • Bonded • Workman's Compensation Insurance

FLORIDA ANCHOR AND BARRIER COMPANY