

The POP

April 2026

Plantation Oaks Press



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

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ABOARD THE LAKE PLACID LIMITED: FLORIDA'S ROLLING TIME CAPSULE



By Kevin Gallagher (Cont. from page 1.)

There are few places in Florida where time seems to slow down long enough for you to feel the landscape breathe. One of them is the Lake Placid Limited, a full-day heritage rail excursion operated by Sugar Express and owned by US Sugar. Departing from Clewiston and winding north toward the mural-covered town of Lake Placid, the journey blends history, scenery, and small-town charm into a single, unhurried day. In February 2026, Kathy and I, along with friends Frank Carl and Marlene Anderson, took a trip to the southern shores of Lake Okeechobee (just a 4 hour journey from Plantation Oaks) to experience this marvel.

Our adventure began mid-morning in Clewiston, where passengers gathered beside a lineup of vintage railcars dating from the early 1900s through the mid-1950s. These cars—ranging from open-air coaches to first-class lounges and observation cars—have been meticulously restored. Their steep steps, narrow hallways, and polished brass fixtures speak to a different era of travel, one that valued craftsmanship over convenience. We were in the first class table car named “The Palmdale.”



At 10:00 AM, the train eased out of Clewiston, led by a U.S. Sugar diesel locomotive. On our southbound leg from Lake Placid the historic steam locomotive No. 148 took over, its plume of vapor rising above the cane



fields like a moving monument to Florida's industrial past. The rhythm of the rails settled in quickly: steady, unhurried, almost

meditative. Through the windows, the landscape unfolded in long, cinematic sweeps: sugarcane fields stretching to the horizon, rows of citrus groves, freshwater marshlands dotted with wading birds, and wooden trestles that carry the train over quiet waterways. Wildlife sightings were abundant for catching glimpses of herons, egrets, and the occasional alligator sunning along a canal.

The onboard experience varied depending on the ticket. First-class passengers enjoyed light refreshments, snacks, and appetizers served in lounge or observation cars, while coach and open-air riders soaked in the scenery with the breeze on their faces. The train is climate-controlled except for the open-air sections, and all cars included restrooms. There were two bartenders making delicious cocktails!



The conductor periodically came over the loudspeaker to narrate the passing landscape. His voice, steady and warm, added a layer of storytelling that deepened the experience. As the train moved through the vast sugarcane fields (over 230,000 acres!), he explained how the cane was planted, tended, and harvested, describing the year-round cycle that sustains the region's agricultural economy. He pointed out the different stages of growth, the irrigation canals, and the machinery used during harvest season. When the train glided past citrus groves, he noted the varieties grown. The narration wasn't constant; just enough to orient passengers without interrupting the quiet rhythm of the ride.

Around noon, the train glided into Lake Placid, a town known for its remarkable collection of 47 outdoor murals. We were met at the train station with many townspeople smiling and waving as we arrived. The three-hour layover offered ample time to explore at our own pace with some heading straight for lunch at local



cafés, while others wandered the streets on self-guided mural tours, discovering scenes that celebrated Florida wildlife, local history, and the region's agricultural roots. The restored Lake Placid depot (now a museum) is a highlight in itself, a lovingly maintained reminder of the town's rail heritage.

At 3:00 PM, the train departed for Clewiston for the two hour ride home. We spent the afternoon playing cards, telling stories and enjoying the snacks, while watching the sights pass by. This train is not a thrill ride or a high-speed sprint; it's a journey that invites you to slow down, relax, look closely, and appreciate the textures of rural Florida. In a world that moves faster every year, this is the kind of experience that feels increasingly precious.

FAMILY COMES FULL CIRCLE HERE AT PLANTATION OAKS!

By Wendy Morrison



About the year 2000, my parents, Bill and Mabel Morrison, moved here to 88 Habersham Drive and later to 53 Habersham Drive. They had retired to Florida after a full life in the Philadelphia suburbs. At the time, I was raising my family in Southern California. My brother Bill was living a busy life in Pennsylvania running his own fencing company and a couple of vacation homes on the Outer Banks. Needless to say, most of our vacations were spent in PA, NC, and FL.

At the time, I would bring my children, Paul 7 and Rachel 4, to visit their Nanny and Pop Pop in the beautiful Plantation Oaks. "This was a great place to visit," I thought at the time. Plantation Oaks was a lovely community, and my kids loved the pool and the short rides to the beach. Never would it have occurred to me that someday my brother and I would both retire here years later!

We visited Nanny and Pop Pop as often as possible during the next eight years. When Dad passed suddenly in 2007 Mom stayed for a while, but it was too much for her age, so I moved her here to California with me and my family. We enjoyed her company and had lots of quality time until her passing in 2009.

At the time it seemed impossible to sell a home here in Florida and we felt, "we couldn't give it away!" Eventually, my brother, Bill, always wanted to keep our parents' home and eventually acquired it a few years later and moved here permanently.

By 2022, I had been divorced for some time and always remained especially close to my son until his tragic passing at age 28 that year. Immediately, my brother reached out and said I shouldn't be alone. "Sissy, I'm going to find you a house here." And he did! It was a quick transition, thanks to my brother who flew out and helped me pack. He then drove us here to my ultimate destination.

Upon my arrival in early November 2022, as we drove through the gate, I said to my brother, "Oh my gosh, this place is more beautiful than I remember!" It had

been a number of years, and the trees were so big and so beautiful lining Plantation Oaks Boulevard. I felt a sense of peace and calm that I was home again.



My daughter still lives in California and loves it there. I don't blame her. She is married now and is very happy. I wish I could see her more, but I could not be more blessed to have my brother right down the street. Being a big strong guy, like he is, he is always here with a helping hand when I need him. I especially love when he just pops in to chat.

Beyond the feeling of home again, I am blessed beyond words to have "hit the jackpot" with the most wonderful neighbors I have ever had or could ever wish for.

Since I got my little companion puppy named "Tucker," (who know way more people here than I do) I have been able to meet so many lovely folks in the neighborhood while taking my little buddy for walks.

If you are new to the community, WELCOME! WELCOME HOME!



By Rich Bencal



Happy April to all in Plantation Oaks. Our daylight is getting longer every day; the cold weather this winter is just a memory and baseball season is upon us. This month's Trivia, to use a baseball term, is a bit of a curveball. All the questions are in the form of a riddle. Have fun with the questions and as always, the answers will appear on another page of the POP. Good luck!

QUESTIONS:

1. Why did the golfer bring two pair of pants?
2. What gets broken without being held?
3. What can be heard but not seen?
4. What can travel around the world while staying in one spot?
5. What has a ring but no finger?
6. What has cities but no houses?
7. What belongs to you, but others use?
8. What kind of coat is always wet?
9. What goes up, but never goes down?
10. What has a lid but no box?



Beauty Tips by Terry Johnson

Improve Your Zzzz's with a Relaxing Face Rub

French researchers found that massaging your face, neck, and chest for just 10 minutes at bedtime helps you fall asleep faster and sleep more deeply by activating your parasympathetic "rest-and-relax" nervous system and give you glowing skin at the same time!

THE STORY OF THE THREE TREES: A TRADITIONAL FOLKTALE

Submitted/Abridged by Jeanie Scionti



Once upon a mountain top, three little trees stood and dreamed of what they wanted to become when they grew up.

The first little tree looked up at the stars



and said, "I want to hold treasure. I want to be covered with gold. I'll be the most beautiful treasure chest in the world."

The second little tree looked out at the small stream trickling by on its way to the ocean. "I want to be traveling mighty waters and carrying powerful kings. I'll be the strongest ship in the world."

The third little tree looked down into the valley below, "I don't want to leave the mountain top at all. I want to grow so tall that when people stop to look at me, they'll raise their eyes to heaven and think of God."

Years passed. One day three woodcutters climbed the mountain. The first woodcutter looked at the first tree



and said, "This tree is beautiful. It is perfect for me. "With a swoop of his shining axe, the first tree fell. "Now I shall be made into a beautiful chest," thought the tree.

The second woodcutter looked at the second tree and said, "This tree is strong." The second tree fell. "Now I shall sail mighty waters!" said the tree.

The third tree felt her heart sink when the last woodcutter looked her way. She stood straight and tall and pointed bravely to heaven. But the woodcutter never even looked up "Any kind of tree will do for me," he muttered. The third tree fell.

The first tree rejoiced when the woodcutter brought her to a carpenter's shop. But the carpenter fashioned the tree into a feedbox for animals. The once beautiful tree was not covered with gold, nor held treasure. She was filled with hay for hungry farm animals.

The second tree smiled when the woodcutter took her to a shipyard, but the once strong tree was hammered and sawed into a simple fishing boat. She was too small and too weak to sail on an ocean and was taken to a little lake.

The third tree was confused when the woodcutter cut her into strong beams and left her in a lumberyard.

"What happened?" the once tall tree wondered. "All I ever wanted was to stay on the mountain top and point to God."

Many years passed and the three trees nearly forgot their dreams. One night, golden starlight poured over the first tree as a young woman placed her newborn baby in the feedbox. "I wish I could make a cradle for him," her husband whispered. The mother smiled as the starlight shone on the smooth and sturdy wood. "This manger is beautiful," she said. And the first tree knew he was holding the greatest treasure in the world.



One evening a tired traveler and his friends crowded into the old fishing boat. The traveler fell asleep as the second tree quietly sailed out into the lake. Soon a



storm arose. The little tree shuddered. She knew she did not have the strength to carry so many passengers safely through with the wind and

the rain. The tired man awakened. He stood up, stretched out his hand, and said, "Peace." The storm stopped as quickly as it had begun. The second tree knew he was carrying the king of heaven and earth.

On Friday morning, the third tree was startled when her beams were yanked from the forgotten woodpile. She shuddered when soldiers nailed a man's hands to her.

On Sunday morning, when the sun rose and the earth trembled beneath her, the third tree knew that God's love had changed everything. And every time people thought of the third tree, they would think of God. That was better than being the tallest tree in the world.



The next time you feel down because you didn't get what you want, sit tight and be happy because God is thinking of you.

TRIVIA ANSWERS

1. Because he got a hole in one.
2. A promise
3. Sound
4. A stamp
5. A phone
6. A map
7. Your name
8. Paint
9. Your age
10. An eye



CERT TEAM NEWS

By Donna Bruno

Community Emergency Response Team (CERT) is a program developed by the Federal Emergency Management Agency (FEMA) that trains volunteers in disaster preparedness and basic emergency response skills. The CERT course runs 18–24 hours and prepares volunteers to assist during emergencies when professional responders may be delayed.

The Plantation Oaks CERT trailer stores important emergency equipment and supplies such as generators, tarps, medical supplies, and other materials that may be needed during a local emergency.

With the reorganization of our CERT in January, we made several improvements to the CERT trailer, including a new roof, new flooring, fresh interior paint, and improved lighting. Education and preparedness remain our primary focus. Earlier in March, CERT hosted a **Hurricane and Storm Preparedness Workshop**, followed later in the month by a **Fire Prevention Workshop** for residents. We have partnered with the American Red Cross to provide a free smoke detector to our residents.

We would like to thank everyone who attended these workshops. We are especially grateful for the generous free-will donations totaling **\$255**, along with an additional **\$105 in later contributions**. These funds helped support the recent trailer repairs and improvements.

Our team is working toward becoming a **501(c)(3) nonprofit organization**. Articles of Incorporation have been completed, and our bylaws have been drafted and are currently under review.

If you are interested in getting involved, we invite you to learn more about CERT and consider joining the team. Training is offered **free of charge** at the Flagler County Emergency Operations Center in Bunnell. In the coming months, we will continue offering workshops, hosting fundraisers, and



working together to build a stronger, more prepared community.

JOHN MOLLIKA MEMORIAL SPRING CO-ED DOUBLES TENNIS TOURNAMENT

Saturday, April 18 / 9:00 AM - 11:00 AM

Sign Up Sheet In Clubhouse

Guests May Start Signing Up
Thursday, April 10



Rain Date:

Sunday April 19 / 9:00 AM - 11:00 AM

Questions: Call Tom Greene at
386-338-3090 Or 330-904-8749

THE DAILY TOON

BY MARK LYNCH



“April Fools’ Day Announcement:

Due to overwhelming demand, the Plantation Oaks Community is launching a new fitness class — ‘Extreme Napping.’

Bring your own pillow and try not to overexert yourself.”

AN EASTER TABLE CENTERPIECE



By Kevin Gallagher, MS, CEC

Spring arrives quietly in Florida with sunny and warm mornings, longer light, and citrus still at its sweetest. Easter is now upon us asking for a centerpiece that feels celebratory without demanding an entire day in the kitchen. A glazed ham remains a beloved tradition because it is generous, unfussy, and almost impossible to overthink. The real magic is in the glaze!

A good ham doesn't need much from you. Because it's already fully cooked, your job is simply to warm it gently and build flavor as you go. The first hour in the oven is hands-off, giving the glaze time to thicken into something glossy and fragrant. After that, the fun begins: brushing, roasting, brushing again. Each layer deepens the color and creates that lacquered finish that looks like far more work than it actually is. It's the kind of recipe that makes you feel like you've pulled off something grand with very little stress — exactly the energy an Easter table deserves.



The glaze is a nice balance of citrus, honey, brown sugar, and two kinds of mustard. The orange juice brings floral sweetness, the honey adds shine, and the mustards give just enough interest without overpowering. A touch of ginger rounds out the flavors. As it simmers, the mixture becomes syrupy and aromatic, the kind of glaze that clings beautifully to the edges of the ham and caramelizes in the oven.

Serve the finished ham with whatever spring sides you love: roasted carrots or asparagus, scalloped potatoes, or a simple green salad. Leftovers are a gift — sandwiches, salads, omelets, or even Hoppin' John! And if you save the bone, it will reward you with a pot of bean soup later in the week.

Citrus–Honey–Mustard Glazed Easter Ham

Ingredients

For the ham

- 1 fully cooked, bone-in spiral ham (8–10 lb)
- Whole cloves (optional)

For the glaze

- ½ cup orange juice (fresh if possible)



- ¼ cup honey
- ¼ cup brown sugar
- 2 tbsp Dijon mustard
- 2 tbsp whole-grain mustard
- 1 tbsp apple cider vinegar
- 1 tsp orange zest
- ½ tsp ground ginger
- ¼ tsp black pepper



Instructions

1. **Preheat the oven** to 325°F.
2. **Prepare the ham.** Stud with cloves if you like a traditional look.
3. **Make the glaze.** Combine orange juice, honey, brown sugar, both mustards, vinegar, zest, ginger, and black pepper in a small saucepan. Simmer 6–8 minutes until glossy and slightly thickened.
4. **Warm the ham.** Place the ham cut-side down in the pan. Brush with a few tablespoons of glaze. Cover loosely with foil and bake for 1 hour.
5. **Glaze and finish.** Remove foil, brush generously with glaze, and continue baking for 30 minutes, brushing on the glaze every 10 minutes, until the exterior is lacquered and caramelized.
6. **Rest and serve.** Let the ham rest 10–15 minutes before slicing so the juices settle. Save the pan drippings — whisk with a splash of water or stock for a quick sauce.

Wine Pairings

A citrus-glazed ham pairs beautifully with a **dry or off-dry Riesling**, especially from Germany's Mosel region (such as Dr. Heidemanns Dry Riesling, \$19.99 at Total Wine). The wine's bright acidity cuts through the richness of the ham, while notes of peach, apple, and gentle minerality let the glaze's orange and honey flavors to shine.



A **dry rosé** is an excellent choice. Provence-style rosés (like Miraval Cotes de Provence Rose, \$17.97 at Total Wine) bring crisp acidity and subtle red-berry notes that complement the sweetness of the glaze without overwhelming it. For something with a little more

structure, a Loire Valley rosé (often Cabernet Franc-based) adds a delicate herbal edge that complements the savory ham. Avoid sweet wines because the glaze already offers sweetness. You want the wine to balance the flavors, not double down on it.



RESTORING THE LEGACY OF AMERICA'S FIRST AFRICAN AMERICAN MASTER DISTILLER



How Nearest Green Distillery, Fawn Weaver, and Victoria Eady Butler Are Rewriting the Story of American Whiskey By Kevin Gallagher

In December 2025, Kathy and I visited the Nearest Green Distillery in Shelbyville, Tennessee. We were drawn there by a fantastic story that challenges most people's assumptions about race relations in the years just after emancipation — and, admittedly, by the chance to taste some award-winning whiskeys!

Nearest Green Distillery stands today as one of the most compelling cultural and spirits destinations in the United States, but its significance reaches far beyond whiskey. The 432-acre campus exists to restore the legacy of former slave, **Nathan "Nearest" Green**, the first known African American master distiller in the nation and the man who taught **Jack Daniel** the craft. His story, once fragmented and nearly lost, has been brought forward with clarity, dignity, and permanence through the work of entrepreneur and historian **Fawn Weaver** and master blender **Victoria Eady Butler**, Green's great-great-granddaughter.

When Weaver first encountered the scattered historical references to Nearest Green, she recognized a story that deserved national attention. Her research confirmed that Green was not only central to the development of Tennessee whiskey but also a mentor and friend to Jack Daniel himself. Weaver emphasized that the relationship between the two men was one of **mutual respect, skill, and trust**, not conflict. Her mission was to ensure that Green's name would finally stand where it always belonged: at the foundation of American whiskey history.

Weaver's leadership reshaped the spirits industry. She became the **first African American woman to lead a major spirits brand**, and under her direction Uncle Nearest Premium Whiskey became the **best-selling African American-owned spirit in history**. She was the **first African American featured on the cover of American Whiskey magazine** (March 2019), and in 2025 she was inducted into the **Marketing Hall of Fame**, only the **third African American woman** ever to receive that honor. Her work reframed the narrative not as a correction, but as a celebration of shared

heritage that strengthens both the Green and Daniel family stories.

Nearest Green Distillery was designed as a cultural landmark as much as a spirits operation. Its four-phase, \$50 million buildout blends working distillery functions with immersive storytelling, open-air gathering spaces, and hospitality experiences. It is now one of the **most visited distilleries in the world**.



Uncle Nearest whiskeys are the **most awarded American whiskeys since 2019**. Given the brand's track record: more than 1,075 awards globally since 2017 and 715 gold medals or higher, including multiple Double Golds at the San Francisco World Spirits Competition, its continued recognition in 2025 as the Tennessee Whisky Distillery of the Year aligns with its established performance trajectory.

Carrying the family legacy forward is **Victoria Eady Butler**, Nearest Green's great-great-granddaughter and the master blender behind Uncle Nearest's modern success. She originally joined the distillery in 2019 in an administrative role, planning to support the growing company behind the scenes. But her connection to the craft and her inherited palate quickly became impossible to overlook. Within months, Weaver invited her to curate the first batch of Uncle Nearest 1884 Small Batch Whiskey, a release that earned immediate national acclaim and revealed Butler's natural talent for blending. Since then, Butler has become one of the most decorated blenders in the world. She is a **four-time Master Blender of the Year**, recognized by Whisky Magazine and other leading authorities — the first Black woman to receive that distinction, and the first person to win the award in back-to-back years!

Nearest Green Distillery is more than a place where whiskey is made. It is a place where history is restored, where a family's legacy is carried forward, and where the contributions of America's first African American Master Distiller are finally recognized. Through the vision of Fawn Weaver and the craftsmanship of Victoria Eady Butler, the story of Nearest Green has been brought back into the light — complete, celebrated, and enduring.



references to Nearest Green, she recognized a story that deserved national attention. Her research confirmed that Green was not only





BIRTHDAYS THIS MONTH

APRIL BIRTHDAYS

- | | |
|----------------------|----------------------------|
| 2 Joe Cortese | 18 Mike Ledrich |
| 4 Lynn Ceman | 19 Norma Loughan |
| 4 David Easter | 22 Rebecca McDonald |
| 5 Nina Bruno | 22 Terry Andreacchio |
| 6 Ed Reese | 23 Nancy Nichols |
| 6 Gerri Remondi | 24 Glenda Cortese |
| 7 Marilyn Wanatt | 25 Irma Reed-Castellanos |
| 7 Margaret Arnold | 25 Kathy Gallagher |
| 9 Patty Watkins | 25 Kevin Gallagher |
| 10 Debra Clack | 25 Keith Mowling |
| 10 Millie Nelson | 25 Judy Ward |
| 11 Phyllis Burnett | 25 Paula Watson |
| 13 Sue Dymnioski | 26 Butch Laforge |
| 14 Ann Meek – 90th 🎉 | 28 Mike Amodio |
| 14 Carol Marchetti | 29 Rosemary Carrigan-Merry |
| 14 Susan Hawksby | 29 Olaf Hauenschild |
| 14 Steve Loughan | 29 Mary Czerwinski |
| 14 Norma Watson | 30 Carol Abel |
| 15 Phyllis Cox | 31 Barry Levan |
| 17 Pat Alimo | |

Happy anniversary!

APRIL ANNIVERSARIES

- 3 Nancy & Steven Cronin
- 9 Ed and Claudia Zoller
- 15 Pete & Lucy Case
- 15 Don & Claire Hamel
- 17 Kevin & Mary Brown
- 18 Ann & Jerry Meek
- 20 Chuck & Lynn Allspach
- 23 Ray & Sue Proper
- 26 Steve & Betty Vandermyn
- 27 John & Peg Mercurio
- 27 Joe & Glenda Cortese



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 or kjgallagher13@gmail.com.

THE OLD COOT LOVES THE CRUISE POLKA



By Merlin Lessler
Submitted by Dan Behanick

I was on a cruise ship the other day in a food court called “The Marketplace.” I call it the “Feeding Trough.” I was at a six-top table with a husband and wife at one end and me at the other, minding my own business. Hah! That’s a lie: I was people watching and eavesdropping like crazy. The wife was alone for a few minutes while her hubby ran off to get another load of pastries. He left his phone on the table. It suddenly emitted a loud rattling noise that sounded like a bottle of pills being shaken. I looked over to his spouse and asked, “Is it time for your husband to take his medicine?” She replied in the affirmative, “Yes, but as usual, he’s not here to take them.”

It was early, many of the tables were empty. The rush-hour was just beginning; it’s what I’d been waiting for, the mad scramble for an open seat at a table or a turn at one of the numerous food stations scattered throughout the large eating area. I was well situated to watch the mad scramble. It’s kind of like the scrub in a rugby match. Elbows were flailing; people rushed from one food stand to another. Food was spilled; angry looks were exchanged.



It seemed as though these people hadn’t eaten in weeks. Their plates were piled high with scrambled eggs, bacon toast, pastries, cut up fruit, pancakes, waffles and a myriad of other items. The wait staff wandered through the sea of tables with pots of coffee and glasses of juice. It helped to energize the troops; they repeatedly returned to battle and make queries such as, “Where did you get that giant sweet roll? I must have one!”

It’s most entertaining when the sea is rough and the ship is rocking. That adds spilled plates and sloshed beverages to the mix, I wasn’t disappointed. The imaginary maestro tapped his wand; the plate clatter orchestra fired up and the cruise ship “feeding polka” began. I sat tight. I didn’t want to join in on the performance, not with my balance issues that are magnified on a swaying ship. I stayed put with my meager plate of food and watched the show. I got my money’s worth. How could I not? I was in Old Coot Heaven.

FEDERATION OF MANUFACTURED HOMEOWNERS OF FLORIDA (FMO)

By James Pursley, FMO Representative



Hello, hopefully this finds everyone in good health. Talking about health, it gets me as I get older, (yes, I am admitting it I am older) why does the doctor always asks you, "How are you today?" Do you



tell them the truth about how many ailments you have, or do you say, "doing good," because you don't want to hear what they say is wrong with you? Now I have you thinking!

As I have mentioned before, my occupation was a homebuilder for many years. Several years ago, I was having a fairly good day on the job and had been talking to my employees and going over house plans. We were building a 2,500 square foot, two story house in the middle of a 300 house subdivision. A fine young gentleman real estate agent pulled up to us and asked, "You building a house?" (You got to remember I was younger and thought I was smart!) My snappy comeback was, "I thought about building a house, but I'm building a hanger for blimps." Are you chuckling yet? Well, I guess you had to be there.

I had my article already written in my head (a first for me?) when I had a pop-up on my computer. Don't you just love them? It was an opinion on Next Door saying that our Publix at Roscommon was too small. I know a lot of you agree with that. I've got a serious leg injury that's been bothering me for years, and it's not getting any better. So, I personally think the Publix at Roscommon is a great size. I used to go to BJ's, but I don't go there anymore because it's like walking all the way to Jacksonville! I've spoken to a few other people with disabilities, and they all agree that the Publix at Roscommon is the perfect size. There are plenty of the larger "Big Box Stores" around, so please keep our smaller store the way it is.

Next month, if they don't fire me, I will stay on one topic. One thing that is a single topic is the FMO, Federation of Manufactured Homeowners. They are not new; they have been here since 1962. Their goal is to protect the rights of manufactured home owners on leased land. To find out more go to fmo.org. They have all the answers. Or contact me, James Pursley, your park representative, at jpinvest129@gmail.com. In closing, I don't mean to offend anyone. I have been involved in the professions that were mentioned and I hold the highest regards for all that work them.

Until next time, James

GROANERS 🙄

Submitted by Keith Mowling



1. Is it good if a vacuum really sucks?
2. Why is the third hand on the watch called the second hand?
3. If a word is misspelled in the dictionary, how would we ever know?
4. If Webster wrote the first dictionary, where did he find the words?
5. Why do we say something is out of whack? What is a whack?
6. Why does "slow down" and "slow up" mean the same thing?
7. Why does "fat chance" and "slim chance" mean the same thing?
8. Why do "tug" boats push their barges?
9. Why do we sing "Take me out to the ball game" when we are already there?
10. Why are they called "stands" when they are made for sitting?
11. Why is it called "after dark" when it really is "after light"?
12. Doesn't "expecting the unexpected" make the unexpected expected?
13. Why are a "wise man" and a "wise guy" opposites? *Continued in the May 2026 POP!*



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 in **Christian Fellowship on Sunday, April 12th, 3:00-4:30pm**, at the clubhouse.

We begin with sharing goodies/fellowship followed by fabulous special music with Barry Levan and Don Clack, singing traditional hymns, and learning more about Life Principles from the Bible. Carol Cerney will share a devotional "Looking at Queen Esther – Coincidences or God-incidences" 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 507-213-0121 if you have any questions.

SOCIAL COMMITTEE NEWS

By Cyndi Easter



Sadly, Patty Watkins has decided to retire from the Social Committee, as well as the myriad of things she does for our community. Her energy and enthusiasm will be missed. Thank you, Patty, for all you have done for our community! We

now have an opening for a new co-chair of the Social Committee. Please let me know if you are interested in applying. The Social Committee meets on the first Monday of every month, at 1:30 in the clubhouse, unless there is a holiday. The next meeting will be April 6th.

APRIL EVENTS

There will be **NO** brunch or dinner this month.

April 7th – Coffee and Doughnuts, 10:00 am.

April 10th & 11th – **Community Yard Sale.** Members of the community will be able to shop from 8:00 to 9:00 am both days. The gates will open to the public at 9:00 am and the sale ends at 2:00 pm.



April 11th – **Tribute to Elvis**, by Billy Lindsey, 7- 10 pm. Limited snacks will be served. Tickets are \$12.00 and sales will be March 30th, April 1st, and April 2nd.

April 26th – Ice Cream Social.

FUTURE EVENTS:

May 9th – **Mother's Day Brunch**, 10:00 am.

May 12th – **Coffee and Doughnuts**, 10:00 am.

May 25th – **Pool Party**, courtesy of Murex. This is a free event for the entire community.

If anyone has any questions or suggestions for future events, you can contact me, Cyndi Easter at (618)558-9976. I welcome all the help you are willing to give.



A NOTE FROM OUR PORA PRESIDENT

By Gary Watkins



Hopefully by the time you read this our cold winter is gone and we are enjoying the beautiful weather!

I am happy to report that the large TV in the clubhouse has been installed along with a new receiver for music. Your statutory committee requested this to replace the projector and screen, which really couldn't be seen and had deteriorated. I would like to express my gratitude to Jim Nichols, who was responsible for overseeing the installation, and to Angela in the office for her help in making it happen. Bingo players, I know you are happy. Elvis will be in the building on April 11. We always enjoy the show with Billy opening up with his country and rock songs and ends the night with Elvis. PORA is always looking for volunteers to help out with events, the social club and other committees. If you are interested, let us know.

I am looking for a volunteer to head up the nominating/election committee which is needed for our annual meeting in January 2027.

Your board of directors is planning a Town Hall meeting in the future. It is an opportunity for residents to suggest legitimate items for the statutory committee to consider bringing up at the annual statutory meeting with management, usually in October. This year, Jim Nichols is leading your statutory committee, and he has a team of experts working with him.

It's a new year, and it's time to pay your PORA dues. If you're not a member yet, I highly recommend joining. You can check out what your \$20 membership gets you by visiting ourpora.org. Just click on "PORA Business" at the top of the first page and scroll down to "WHAT DOES PORA DO FOR ME? WHY SHOULD I JOIN?"

Welcome

We're Glad You're Here!



Scott Cranston
73 Claremount Drive

Scott is the son of long-time residents, Art and Betty Lou Cranston. He will be joining us as a -part-timer for now. He currently lives in Connecticut and is a musician. He is excited to be part of the Plantation Oaks community.

Welcome Committee Chairs: Linda Theriault & Linda Morrison.

LOVE AND MARRIAGE GAME



Submitted by Phyllis Holdsworth

The Plantation Oaks Valentines Day Celebration was celebrated with The Love and Marriage Game with over 40 residents in attendance. Debbie Pate and Jack Delvecchio were the MC's. The winners of first game were Kevin and Mary Brown. Second game was won by Rob and Susan Bataille.

The food was prepared by Phyllis Holdsworth, including the appetizer table, Parmesan crusted baked potato bar with all the fixings, Phyllis's award-winning beef chili, Swedish meatballs, spinach and strawberry salad with poppy seed dressing, homemade breads and lots of delicious desserts.



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:

June 7, September 6, December 6

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

Annual Meeting January 16, 2027

"April 2026: When Easter and April Fools' Day team up, and nobody trusts the chocolate eggs."



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.

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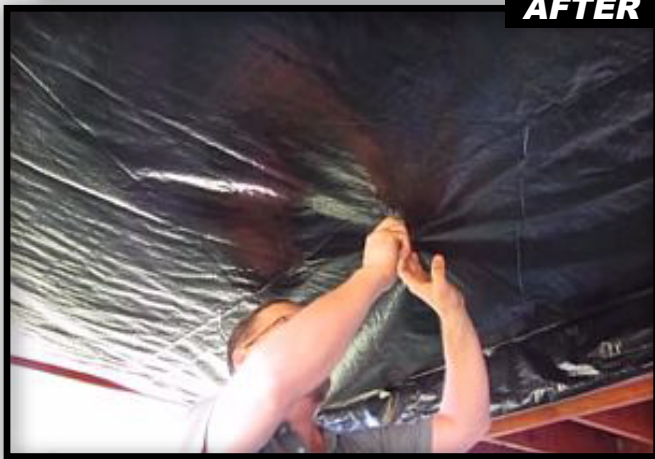
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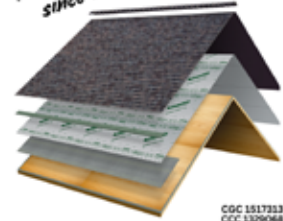
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