

FOREWORD

CHEVELLE? CEVICHE?

One is *iconic*, the other *gastronomic*. Which is which? *Read on!*

If you're wondering, the 'Op-Ed' Department staff have been reassigned to other duties at The Magnolia.

Some fine Committee Blasts fill us in on **pages 4-6**. And there's lots to catch up on in the MPWC Update on **pages 9-11**.



"If I have to stir it, it's home made", reads a sign in the Eisenstein's kitchen, highlighted along with an entire house of new floors, in this month's 'Interiors'. It was an exhaustive reno, requiring exacuation of the home for a while. The results speak for

themselves, pages 12-14.

Say hello to Melanie & Ken Dean, **page 15**; then join Lee & Bill Smith **page 23** as our 'Faces & Names' persons-of-interest.



Some remember the Chevrolet Chevelle. It returns in 'Chrome', though this one, the pride of Mike & Lisa Selby, is the coveted Super Sport. It's signature exhaust is a sound all its own as the Selbys take her out for a spin through the 'hood. **See pages 16-17.**

Ceviche ('Se-veesh') is a Latin American dish of raw fish or seafood marinated in citrus juices. The acidity of the citrus cures the fish, making for some tasty dining. See Bill Blackwell's latest creation in 'The Traveling Fork', on **page 19**.



A tale of nature gone abundant is 'The Tree House': what happens when a northern indoor plant is transplanted to our Sunny Southern Weather, on *pages 20-21*.

The Mitchell ladies report on their trip to take delivery of the other half of their rig, and their first nights in it": 'Taking Charge' is on page 22.





Next, this month's 'Court Shorts' showcases participants over two days in December's 'Adult Tennis Camp'. **Pages 24-25.**

Meet 'Fluffy', a cat on constant guard outside the home of Marylin and Mark Forbes, on *page 27*.



In 'Pond Views', we take a bird's eye view of Pond #13, off Colonial Drive, on **page 28.**

Finally, the 9-Hole League wraps up the year with their report on *page 31*.

FYI: Florida's Arbor Day is the Third Friday in January!

AND HAPPY NEW YEAR, MAGNOLIA POINT!

THE MAGNOLIA NEWS

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Becky Hinson • Susan Mitchell

Cover: 'Dos Peces' Editor





ASSOCIATION NEWS



VOLUME 5 ISSUE 1

FROM THE BOARD OF DIRECTORS - UNEDITED

JANUARY 2024

Inside the gates: As the new year begins, I want to thank the many committee and board volunteers that keep this community operating, beautiful and a special place to live. As you drive to your homes look around and know that your private, gated community with well-maintained properties doesn't just happen without our special volunteers.

Meet your neighbors, make new friends, improve your community and volunteer. Without volunteers we must contract more vendors increasing Association costs and fees. Again, this year, the elf volunteers decorated Magnolia Point for the holiday season, including the handmade reindeer, fire hydrants transformed into elves, and of course the Magnolia and Medinah gate area decorations.

Many Medinah gate users have told the board they want the white fences along Medinah Lane cleaned. We own the land along the road and up to the fences, but the fences are privately owned by our neighbors in Magnolia West residents, hence creating legal and logistics issues. We are working on these issues with Magnolia West board/CAM and expect to have a solution soon.

At the December board meeting, the **2024 Operating Budget** was approved. It includes a 10% increase for all owners and 76 owners will pay an additional increase in order to move toward equalizing all HOA fees over the next few years. This increase was necessary to cover the automatic Consumer Price Index on our contracts and to increase funding of the Reserve Fund.

The **2023 Reserve Fund** (30-year infrastructure) study has been finalized and is available on the Association website – www.magpt.com. This study

reflects significant increases in material and contractor costs for repair/replacement costs over the previous 2021 study. Additionally, \$4.1M was added in this study to maintain the drainage swales not included in 2021 study. These changes resulted in an increase of the Associations suggested fund contributions from approximately our current funding of \$400K/year to \$1M/year. The board is working with our civil engineer to develop a sensible strategy and find practical ways to mitigate some of these costs.

As you know, the Association contracts amenity services from **Magnolia Point Golf & Country Club** (dba Magnolia Point Investment). Currently this contract (called the Use Agreement) continues until one party or the other does not fulfill its obligations or responsibilities and is unable/unwilling to resolve the issue.

The board has informed MPI of several items we consider not in compliance with the contract. They have acknowledged these issues and are working quickly to resolve them. Additionally, the board has informed MPI we want to update the contract to better serve the community and clarify responsibilities. To that end, we plan to hire an independent consultant to help us determine the financial value that MPI provides the Association and use that information as a baseline for fees to be paid. Establishing a baseline fee is a paradigm shift away from heated discussions over what costs and expenses should or should not be included in financial statements and whether we are paying too much or too little.

- JON BASTRESS MPCA-PRESIDENT





COMMITTEE BLAST



VOLUME 5 ISSUE 1

REPORTS FROM COMMITTEE CHAIRS

JANUARY 2024

LANDSCAPE & IRRIGATION

As 2023 comes to a close, your L & I Committee has been busy finishing up projects for this year and planning and prioritizing Landscape and Irrigation projects in preparation for the FY 2024 budget year. Our progress was slowed a bit by the Nor'Easter that came through on December 16th and dumped more than 5 inches of rain in our area- in ONE NIGHT!

The good news was we removed the diseased trees from the front entrance the day before AND sourced some wood for the community reindeer project. The not-soimprove aesthetics as well as the airflow and sun exposure to the shrubs beneath them.

5) Cleaned up and limbed up the trees on the median between the front sign of Magnolia Point Blvd and the gatehouse.

We are planning on planting five trees in the community to replace those removed early this Spring.

Other projects that were completed in December are:

The Magnolia entrance hedgerows were mulched with black bag mulch.





Irrigation was added to the area along the wooden fence and in the bare areas along the cart path on the entrance side near the gatehouse. We are hoping to complete sodding the area by the end of December. Delivery has been delayed due to the heavy rains associated with the Nor'Easter that has prevented the sod cutting equipment from entering the sod fields.

In December we started cleaning up and refreshing the flower beds. We will continue replanting as needed with cold tolerant flowering plants to add color during the winter.

good news is we are waiting for the sod farm fields to dry enough so that the sod cutting equipment can harvest the sod without damaging it.

The committee had some electrical work performed to remove the landscape lighting around the trees in front of the Magnolia Point entrance sign so that the following tree removal and limbing up projects could be completed:

1) Removed the three oak trees in front of the Magnolia Point Boulevard entrance sign on Harbor Rd.

2) Removed the water oak along the Exit side of Magnolia Point Boulevard due to disease. It is infected with a shelf or bracket parasitic fungus that destroys the tree from the inside out. This tree was taken down the day before the Nor'Easter came through our area

3) Removed a Laurel oak directly behind the gatehouse that was infected with mistletoe, a parasitic plant. When the tree came down, we found that it was also infected with shelf/bracket fungus as well. We are thankful it was taken down BEFORE the Nor'Easter had a chance to drop it and possibly damage the gatehouse.

4) Limbed up the ten Magnolias along the hedgerows at the Magnolia Point Boulevard entrance to

The Committee has received bids on additional projects:

1) Power-washing and staining the fence along the cart path on the entrance side of Magnolia Point Boulevard We have selected a bid for the project and request a release of funds from the Board at the January 2024 meeting for the power-washing and staining of the wooden privacy fence along the cart path at the Magnolia Point Front entrance side.

2) Power-washing the fence along the road outside the Medinah gate entrance has been placed on hold due to issues that need to be resolved before the committee can move forward.

Other community projects we are planning on completing and starting in January are:

1) Removal and transplanting of some of the shrubs at the Magnolia Point Blvd entrance where the trees were removed.

2) Redesigning the beds around the Magnolia Point entrance sign

3) Purchasing and installing 5 large trees such as live oaks to mitigate the loss of the five trees that were removed due to disease and decline.



COMMITTEE BLAST • II

VOLUME 5 ISSUE 1

REPORTS FROM COMMITTEE CHAIRS

JANUARY 2024



4) Heavy trimming and possible removal of the overgrown and declining shrubs on the Borden Lane median between Magnolia Point Blvd and Borden Lane.

5) Further discussion of wrapping utility boxes with floral or wildlife designs. Orange Park has begun implementing a utility box wrapping project. Examples can be seen on Orange Ave./US Route 17 in Orange Park.

January Planting Tips: This is a good time to plant camellias and plant deciduous fruit trees that grow well in our hardiness zone (9a) or prune and fertilize existing ones. Continue planting cool weather vegetables such as broccoli, cabbage, kale and lettuce. Crape myrtles DO NOT need to be hard pruned (aka "crape murder"). Just remove the seed pods, crossed branches, small twiggy branches and shape the canopy. Be prepared to cover tender plants to protect them from frost or hard freezes. We invite our fellow community members to help with finding homes with gardens that the community feels deserve recognition in it's Yard-of-the Quarter Award. The next award will be for the first quarter of 2024–January through March. Please contact Cindy Francisco at pltluvr44@aol.com with your yard suggestions.

We would also like to invite our fellow Magnolia Point community members to join the committee and help us move forward on our various renovation and beautification projects. Please contact Cindy Francisco at pltluvr44@aol.com or any L & I Committee member listed on the MPCA website under committees.

Other FREE community programs for gardeners- every 4th Monday of the month at 11:30 am, to 12:30 pm, the Clay County UF-IFAS extension provides a Free Horticulture Advice Series for Clay County residents at the extension facility adjacent to the fairgrounds on route 16. The program for January 22nd is on How to Prune.

- CINDY FRANCISCO

COVENANTS REVIEW & CONSOLIDATION COMMITTEE

Happy New Year! It's the beginning of a new year and some of us will be making New Year's resolutions about what we want to achieve in 2024. The Committee would like to ask you to make one more resolution - that you will become an informed voter in the coming year. Yes, we will have a national election for a U. S. President this November. And, if the Committee's plans are fully carried out, there will also be a Community-wide vote on amendments to the Declaration of Covenants sometime during 2024. In order for this vote to be successful, we will need participation by all members of the Association.

In the coming months, we will be informing the Community about what you are voting on and how that vote will take place. We will use all channels of communication available to us - newsletters, newsgrams, postings on the Committee webpage and some direct mailings to each homeowner/lot owner.

The Committee's primary focus of the initially proposed consolidated Declaration of Covenants is the reconciliation of the existing documents into one single document, the compliance with existing state and local laws and the synchronization of all Association governing documents. In preparation for a community-wide vote, the Committee asks that each homeowner/lot owner take some time during the first part of 2024 to get reacquainted with the existing Declaration of Covenants and Policies you are currently living under. These are all accessible on the Association's website. If you currently do not have an account established for complete access to this website, the Committee encourages you to do so.

- ALLEN EASTMAN

May 1

COMMITTEE BLAST • III

VOLUME 5 ISSUE 1

REPORTS FROM COMMITTEE CHAIRS

JANUARY 2024

ACCESS CONTROL



At the December HOA Board meeting funding was approved to replace the front visitor gate arm assembly. As I mentioned last month we have four gate arm assemblies at this neighborhood, one at the front resident gate, one at the front visitor gate, one at the back entrance gate, and one at the back exit gate. All were replaced a few years ago with new Lift Master gates except for the one at front visitor gate, which is an old Door King model. This gate assembly is very wobbly, has fluid leaking from it, and appears to be on its last legs. I will try to publish the date it is being replaced ahead of time since there will be some disruption of traffic flow while the assembly is being replaced.

At their September meeting the Board approved funds for upgrades at the back (Medinah) gate. This work would include adding a kiosk (for eventually opening the gate to non-residents), replacing the cameras, and upgrading the associated electronics. The project is scheduled to be completed in the first half on January and will cause some traffic disruptions. Implementing these upgrades will cause some traffic disruptions so I will attempt to get the word out as soon as possible as to when this work is going to be accomplished so you can adjust your routes accordingly, if you so desire.

- PAUL WERRING











WE LIVE HERE, WE WORK HERE, WE PLAY HERE LET THE EXPERTS HANDLE YOUR MAGNOLIA POINT HOME!

tor Sale Teatured Listings



3662 Winged Foot Cir Magnolia Point Brooke Smith

For Sale



3668 Oglebay Dr Magnolia Point Kelly Rogers

For Sale



1793 Preston Trail Magnolia Point Ros Arnold

Monthly Top Producer
Brooke Smith



2023 Top Producer Kelly Rogers



Monthly Top Producer
Courtney Looney



2023 Top Producer
Brooke Smith



Monthly Top Producer
Laura Branch



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UPDATE - SANDY WALDRUP

Welcome!

We had another member join in late November – welcome **Patti Ewing**, who recently moved to Winged Foot Circle. If you know of someone who would like to become a Women's Club member, they can join at a reduced fee of \$10.00 (covers directory and binder) for the period January 1 through April 30. You can find our membership form on our website at www.mpwc.org, or email Membership Director **Marguerite Martin** at memsells@att.net. To join, you must be a Magnolia Point resident or property owner or be a member of the country club.

Project REACH

On Tuesday, December 12, **Pam Young, Linda Thill, Lorna Broughton** and **Sandy Waldrup** met in Pam's garage to pack food boxes for 20 families from Charles E. Bennett Elementary (CEB) being helped through Project REACH. Pam and Linda delivered the food to **Yolanda Grant**, CEB's Guidance Counselor, and **Kristen Waldrof**, CEB's Social Worker, who in turn distributed the food to the families.

As reported last month, Pam and Linda, CEB liaisons, met with Principal **Amanda Strickland** prior to the start of the school year to discuss how the Women's Club could assist CEB this year, and Principal Strickland suggested the program. Project





REACH (Resources for Educational Access, Community and Hope), a Clay County Schools initiative, is a tool for the schools' social workers who work directly with families needing assistance. The CEB social worker identified 20 families that currently qualify and could be helped by providing non-perishable food on a monthly basis; the Women's Club will have no information as to who the families are that receive the food. As the program develops, members will have an opportunity to help assist.



Donations Collected - Holiday Luncheon

The annual Members' Holiday Luncheon was held on Wednesday, December 13, at the Activity Center at Sacred Heart Church, and 55 members joined in the fun event. Several rounds of Christmas music bingo were played and members sang out loud their favorite song if called. Santa Claus was a surprise visitor and members were able to take photos and/or videos as he greeted everyone and reminded all of us to be kind to one another. It was a great time – visiting with members and eating lots of food, especially desserts.





Members also had the option of donating food to the Food Pantry of Green Cove Springs and/or lap/throw blankets or socks to be donated to the Governor's Creek Nursing Home in Green Cove Springs. As always, our members were very generous and our collection bins overflowed. The Food Pantry weighed 130 pounds of donated food. Members donated 58 lap/throw blankets and too many socks to count for the Nursing Home. Both organizations were very appreciative of our generosity.

Bannerman Student of the Week

For those who have a Facebook page, Bannerman Learning

Center in Green Cove Springs routinely thanks the

Women's Club for sponsoring their Student of the Week award by providing gift cards to the students. This is yet another way that the Club assists Clay County Schools. While you are viewing, "like" our page too – there are lots of member photos and more recent happenings posted, thanks to **Susan Mitchell**.







CHAIR'S REPORT

A large and heartfelt "Thank you!" goes to all residents of Magnolia Point who participated in this year's Luminaria Night, also known as "Light Up Magnolia Point!" Your purchases of luminaria kits and donations to the Magnolia Point Women's Club Scholarship Fund made this our brightest year yet to help Clay High School girls reach their goals of higher education.

One could not have asked for better weather on December 9th when Luminaria Night took

LUMINARIA NIGHT '23

place: the afternoon high was 79 degrees, making the evening temperature perfect

with no humidity. Residents lit their luminarias at dusk, gathered in drive-ways and cul-de-sacs to socialize, then waited for the Luminaria Golf Cart Parade to begin. The parade appeared to have more participation than the year prior, leaving the crowds delighted and in awe of the creativity of their neighbors (the lighting available to decorate golf carts these days is amazing!). Thank you also to the Rothfels and staff of Magnolia Point Golf and Country Club for your assistance in spreading cheer and information about the night's events. What a fun night!

Volunteers make Luminaria Night for our neighborhood possible, so another huge "Thank you!" goes to the ladies (and a few spouses) of the Magnolia Point Women's Club. Their dedication to and enthusiasm for this fundraiser is boundless and very much appreciated. Thank you, ladies! Block Captains for this year's Luminaria Night were:

Shirley Orvosh
Marlene Jacobs
Helen DiGuardia
Nancy Nettuno
Melody Johnson
Barbara Phelps
Patricia Nisley
Dee Butler
Nancy Seago
Kathleen Crook
Marcia Blackwell
Jackie Maneval
Barbara Adams
Kimberly LaPorte

Dianne Dearth
Anita King
Sue Tucker
Bonnie Sprinkle
Lori Miller
Pam Young
Phyllis Skarbrevik
Kathie Cardon
Sandy Waldrup
Kit Seiferd
Cheryl Kennedy
Sarah McWhorter
Nancy Zavislak
Barbara Coker

Diane Lang
Nancy Catudal
Brenda Frey
Donna Habing
Sara Spurrier
Linda Thill
Pat Jolly
Linda Werring
Marty Essex
Eloise Burman
Penny Murphy
Cissy Burnette
Marlene Abbate

Sarah McWhorter - MPWC Luminarias Chair











THE KITCHEN REMODEL...

How long have you lived at Magnolia Point? We moved here from Jacksonville in November of 2005.

What have you done to the interior since you've





been here?

In 2017 we remodeled the owners bath, and changed out the lighting and countertops in the hall bath and pool bath. In 2021 we suffered water intrusion through the front wall of our house and it damaged our flooring which caused us to empty our house and temporarily move out. Time to repaint baseboards, walls, and crown moldings. With the floor change the only original items that would be let were the laundry room and hall bath floors. So they got changed as well, over 2,300 square feet in total.



What motivated you to undertake this kitchen remodel?

We suffered a water loss that destroyed our flooring and everything in the house was packed and we were 95% moved out. This was the opportunity to finally update my kitchen. I loved the cherry cabinets and cherry wood floor but was so tired of the

darkness. I had granite countertops but why the previous owner put in an over mount sink is one thing I never understood. Time to fix that too.





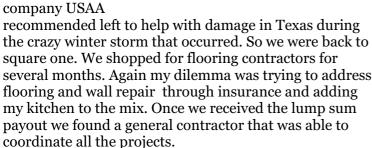
BUT FIRST THE FLOORS...

What were some specific items you included in your 'wish list'?

To change out the color of the cabinets, new flooring of course and to have a single level countertop. New granite with undermount sink and whatever little upgrades I still didn't know about at the time. Cabinets were all raised 1/2" as well.

How did you come to select a contractor for the job?

USAA has preferred contractors so we started with a company. It was difficult trying to work the wall loss and flooring loss while still trying to get my kitchen work done at the same time. Dealing with the insurance company complicated the process. After several weeks the





Did you use your own or the contractor's layout/design tools?

I wasn't moving walls other than converting the two tier countertop to a single so there weren't any layout designs to work with.

How did you source the fixtures?

I made this hard on myself and did the selection of all the materials. Shopped for a month and visited 10





granite yards before selecting one that was unique and earthy.

How did you choose the colors, paint and/or wall coverings, cabinet hardware?

I had orangish gold walls that I wanted creamy beige and found a color called Antler by Sherwin Williams. I love it! Once the granite was selected I just needed to find a backsplash tile to blend in and not compete with the countertop. I chose an under mount Ruvati





workstation, sink button disposal and added a few additional light outlets with USBs and USB C.

What were some of the challenges of the project?

The contractor went on a cruise during this job and then he was short handed and there was a delay in materials. When things weren't on schedule or a problem came up I had to figure out a way to make it happen. I am grateful I have a work background that lent to me taking charge when needed. I had to reschedule the cabinet painting 3 times due to delays in getting the new flooring in. This was 2021 the year after covid and the supply chain was a mess.

How did the budget level up at the end?

Budget was fine - overall I used a spreadsheet to track every expense and the contractor had a good system he used so over-all pleased with the investment.

What advice can you offer someone planning a similar project?

Don't. LOL This is a tough question since the scope of work in a kitchen remodel can have more dramatic changes than I had but if I had it to do over again I would have started the search for a contractor to do all the work from the beginning and not have looked for one for each component of the work to be done, i.e., flooring, walls, and then kitchen. Get 3 bids from 3 GC and get references. Pick your style and color scheme first. Then select your countertop followed by backsplash and then everything falls in behind.

What improvements to your home, if any, are you considering next?

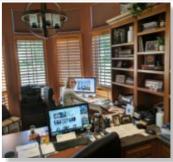
Since the interior work in 2021 we replaced our roof, removing our solar panels for good. This year we remarcited our pool and refinished our pool deck. The only things left on our list to do is to apply a coating to our garage floor and maybe a screen for the garage door.















How long have you lived at Magnolia Point? Since September of 2019

Do you have any children at home or elsewhere?

We are empty nesters; we have a son Chris, he lives in Orlando with his wife Sara. We also have a daughter Berkeley that lives in Denver.

Do you have any pets?

Two very spoiled pets, Joni our rescue cat & Louie a 2yr old miniature schnauzer.

What was your passion at 16?

Ken - Volunteering at my church, local politics & getting behind the newly awarded NFL franchise the Tampa Bay Buccaneers.

Melanie - My pets. By the age of 16 I'd had dogs, cats, horses, cows, pigs, goats, ducks, chickens, rabbits, turtles, & a partridge in a pear tree! Oh, did I mention a *Shetland Pony*, too!?

What is your passion now?

Ken - My wife, enjoying our home. Working towards retirement so I can spend more time with my wife & family traveling.

Melanie - My relationship with the Lord is first and foremost, He gave me a wonderful husband whom I adore & I wish we saw our kids more often but they're out there adulting quite well so I'm thankful for that. I'm still playing "Little Momma Nature" as my husband calls me. I spend most of my day with a dog glued to me...I don't mind...Spring has me raising Monarch Butterflies & Baby Bluebirds. I'm also passionate about cool weather so I'm loving this time of year.

What advice would you give to a 16-year old today?

Ken - Always follow your passion because life is short & you don't want to get to the end of your life & have regrets.

Melanie - Don't worry about what other people think of you...You do you & be great at it. Be an individual.

What do you like most about your home?

Ken - We like the house, we like the neighborhood. When we moved in we hit the neighbor jackpot all around us! Combined with the way Melanie has decorated the house, especially how she decorates for the holidays, this is my perfect home.

Melanie - I agree with Ken...we have the best neighbors possible. Our little street is like our family.

Do you have any household projects in the 'planning' or 'dream' stage?

No major projects, possibly some interior painting.

Do you see yourself living here in 5 years? Absolutely!





What year and make is your car and what

attracted you to it? It's a 1966 Chevelle Super Sport. When I was 12 years old I learned that my dad's first car was a 1966 Marina Blue Chevelle super sport. When I looked at pictures I was in love. I was devastated to learn he sold it and asked 'why?' His answer was, "Because you came along!" He sold his beloved '66 to provide for my mother and me. I swore to him that one day, one way I would own a 1966 Chevelle Super Sport.



Can you tell us about the history and original

use of your car?
I know the car was manufactured in November of 1966 and the original color was green with a green interior. Sometime during its existence someone restored the car and changed the color scheme to black on red (which I really like). It is an all original numbers matching car meaning the engine block, the transmission, the rear end and all of the body panels are as they came of the assembly line in Nov. 1966.

How did you acquire it and how long have you owned

I've been dreaming of this car since I was 12. It had to be a true SS, a big block car, with a 4 speed with a Posi-Traction 12 bolt rear end, just like dad's. I found this car in October of '22 in Michigan. After begging my wife for 3 weeks she finally

relented and we took delivery of the car in November. The first time she got in it the expression on her face was priceless and the comment

from her was "I just feel cooler in this car".

Have you restored or customized the car? I did not but prior to my ownership it did go through a body off 'rotisserie' restoration. Every nut and bolt on this car is as it was in 1966.

How often do you drive your classic and where do you take it for drives?

I generally drive it on weekends during the cooler months. Lisa and I will take the car for drives to Palatka, Hastings to County Line Produce (our favorite spot) and to car shows around the area.

What do you do to maintain it and keep it running well?

Really just the periodical maintenance, check and change oil, air filters and a periodic points adjustment. As I mentioned she's all original so no fuel injection or electronic ignition on this old girl.

Are you a member of any classic car clubs or orgănizations, have you participated in any shows?

I am a member of the Pharaohs-St. Johns Chapter. We donate regularly to K9s for warriors and various other groups. I've entered my car in two shows so far. My first one I took first place and the other I took no hardware but the experience of watching the younger generation looking at old muscle cars and asking questions is an awesome experience.

Are there any unique features or quirks about



the car you enjoy, and ones you don't?

I love the sound and the thrill of a big block car. To ride in it and feel the car shake is a thrill in itself. True Detroit muscle from when horsepower was real horsepower. There is no AC in this car, so

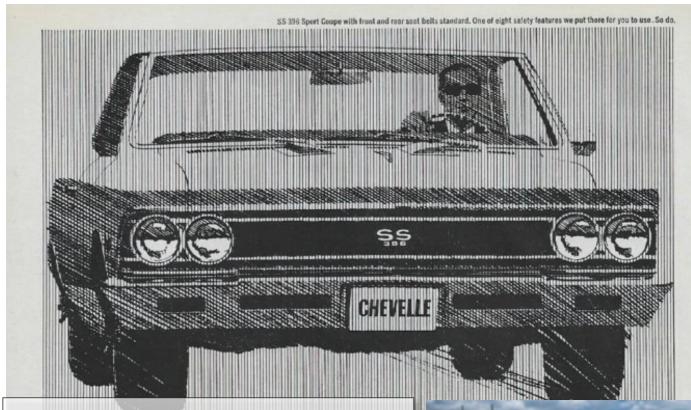
driving it on a really hot day is just that HOT. I didn't buy the car for gas mileage but as my dad says, "it'll pass everything but a gas station". *About 5 miles to the gallon*.

Photos: M. Selby

Continued

TURBO-JET

MAGNOLIAERAM



What is your favorite memory or experience with your car and what do you love most about owning it?

So far my favorite experience was winning that first car show. The other is the look you get from people who truly enjoy old muscle cars. In the Chevelle realm the 1970 Chevelle is the most loved year of that model. Obviously I disagree and most others do when they see my Midnight Rider (the car's name). What I love most about owning it is that my father had this car and he loved it. I love the sound of his voice when we talk about the car and the tips and advice he gives from owning the exact same car 57 years ago. He will be here in December and will drive it for the first time and I have to tell you I may just tear up a bit, to watch him go back to his 17 year old self in that car!!!



Graphic: GM/Chevrolet







While **Ceviche** has long been one of my favorites, surprisingly few people in the US seem to prize it, and many don't even know what it is. Well, in a few words, it is chopped raw fish seasoned in an acid (vinegar or the juice of limes or lemons) along with a colorful ombination of chopped fresh vegetables.

Some who know what it is will tell you that the vinegar or sour fruit juices "cooks" the chopped fish. I suppose that depends on what you consider to be "cooking". In my mind "cooking" means the application of heat, and the



art of making Ceviche does not involve application of heat. It is true that the acidic liquids do firm up the raw fish flesh and leave it with a texture that might be similar to cooking.

Ceviche is a Hispanic creation and it can be found in all the Latin countries. I have sampled the highly varied offerings of Mexico, Costa Rica, Panama, Cuba, Chile, Argentina, and Spain. These countries are bordered by large bodies of saltwater and all of them have serious fisheries. Fishing has played a large recreational part of my life, so it doesn't surprise me that Ceviche has become a component of my diet!

While almost any edible fishes can be a source for Ceviche, those fish whose flesh has a dense texture is likely to form the best stock. Redfish have been one of my preferred native sources because most of my adult life has centered on the Southwest Coastal area of Florida, and I have fished from Tampa Bay to the Florida Keys. However, I have sampled Ceviche made from a combination of Salmon and Scallops, diced squid, and one of my favorites is the Corvina.

Corvina is a cold water fish in the Pacific Ocean and they range from Northern California to Chile in the cold water of the Humboldt Current. All the Hispanic countries fronting on the Pacific eat Corvina and it is abundant there as part of their commercial fishery. It occasionally makes an appearance in Costco although it isn't regularly available this far from the Pacific. But if you can't find Corvina, try Salmon, Halibut, or whatever strikes your fancy.

I like it spicy. The versatility of this dish is you're free to make it as "hot" or as mild as you please. Traditionally, you can "heat" it up with some aji (pronounced *ah-hee*), a blend of finely chopped hot peppers with cilantro or parsley for color. Variances in salt or other recipe items makes it a highly variable dish, depending on your own personal preferences. A selection of colorful ingredients—sweet or hot peppers, makes it very attractive and tasty. *Try it!*

- BILL BLACKWELL

Ceviche

1 LARGE FISH FILET FROM A FIRM-FLESHED FISH SUCH AS SNOOK, REDFISH, OR CORVINA (CORVINA IS FROM PACIFIC SIDE OF CENTRAL AND SOUTH AMERICA).

Remove any bones and cut into strips for chopping. Chop the fish into small cubes and add to 1/2 cup of lemon or lime juice and 1/2 cup of water in a bowl. Add the following items chopped into small pieces:

4 cloves garlic 1 red bell pepper 6 large black olives 2 stalks celery 6 sprigs cilantro
1 medium sized onion
1 tablespoon salt (less if you like)
2 tablespoons olive oil
1 cucumber, peeled and halved, Use a spoon to scoop out seeds and seed pulp, cut into narrow strips and chop into small pieces.

2-3 green jalapeno peppers cut into small pieces (hot as you want it) and add some chopped red, yellow, and orange sweet peppers for color.

Combine all ingredients in a large bowl and mix well. Cover and place in the refrigerator for about 4 hours before eating. Uncover and stir again in 2 hours, recovering and storing in refrigerator for 2 more hours. No cooking is necessary.

There is no magic to making good ceviche. You can vary the ingredients and their quantities according to your own taste.

Sometimes I will add 1/4 cup of chopped firm ripe tomato hulls with no seeds or seed pulp. I have eaten it for up to 5 days with no spoilage if kept refrigerated.





THE TREE HOUSE

The Humble Beginnings of a Backyard Giant

The vacated leaf nodes on the trunk of the Split Leaf Tree Philodenron (Thaumatophyllum bipinnatifidum).

For ten years, it sat in a corner of our dining room in Upstate New York. On moving day, it was about to be left behind, when a worker tucked it into a carton labeled 'Dine', the last box to make the truck. It sat in another corner, in our garage here, for a month before we got to it, thinking it was probably some miscellaneous platters or table-runners. And after all that time with no water or light, 'Tree House' was a sorry sight. Something possessed me to dig a hole out back, and I even forgot it *again* until one day I noticed a new green frond poking up from its place behind our pool. Today, it's as big as a bungalow, it serves as a 'house' for one armadillo that's burrowed under on of its three trunks, and deer bed down regularly under its canopy.

A few years ago, it put forth a blossom, or 'spathe', special in the plant world in that for two nights during its appearance of just a few days, it warms up to 114°F to attract insects to help polinate it. What's unique

is that the Philodendron fuels this phenomenon with *fat* stored in its system, whereas in all other instances in the plant kingdom of 'thermogenic' behavior like this, *sugar* is the fuel!

Photos: Editor







Taking Chi

Delivery: On December 15th, the excitement was almost overliming as we drove to Airstream of Tampa to pick up our new rig. The fanfare, the balloons, our rig set up as the center of attention was all pretty heady. However, after being told to set aside six hours for learning all the systems, we were disappointed with a lightning-fast walkthrough. "Don't video," they said. It's all online at Airstream Support. It isn't, but thank goodness for YouTube. We do recommend the dealership for making the best deal, and Justin in the Service Department for being the amazing, empathetic person that he is.

First Trip: To avoid stops and turns which burn energy and human attention, we decided to travel on I-75. Our ProPride hitch made it feel like we were pulling a trailer of half the weight—full control, no sway, and 158 miles of range! In Ocala we stopped to use a fast charger with easy access. Unhitching and charging the truck was a breeze. Hitching back up was another story. After two hours and a call to the dealership who patched in Justin on his day off, we were back on the road.

First Park: In the dark, we arrived at the Clay County Fairgrounds, and surprisingly we were able to maneuver into the spot quickly. And while our ProPride is the safest way to travel, the hitching and unhitching are complicated and require practice. In the end, we got unhitched but it nearly cost Jenn a finger! If anyone is interested, the campground has water, electric, and sewer with level sites and clean restrooms and showers.

The next couple of weeks were all about organizing the Airstream and our storage. After selling most everything in the estate sale, we were amazed at the amount of stuff that needed our attention. For everyone with a house full of stuff, our advice is start working on it now—it's called the 'Swedish Death Clean'. Start with one drawer. Then that becomes two drawers, and before you know it, the entire dresser is done. And so on.

Starting Our Adventure: On Christmas Eve, we pulled out of the Fairgrounds and took a nice route down 17, 19, and 27 to get to the Clerbrook Golf & RV Resort in Clermont—straight shot with no charging. Our only problem was being assigned a sandy spot that was not anywhere near level. Luckily, a nice neighbor helped us get level.







Photos: S. Mitchell

Christmas Eve was spent with family, and we got to have the traditional opening of gifts on Christmas morning with Emma. Leftovers never tasted better, then we settled in and watched The Gilded Age. We love us some Julian Fellows!

Traveling Companions: We have two pets traveling with us. Lola is a 17-year-old Teacup Poodle all of four pounds. Ori is a two-year old Blue Russian who was a foster fail. Ori tries to become Lola's bestie every day, and though Lola pretends she can't be bothered, we think Ori is growing on her.

The most wonderful thing we have learned is that the folks in campgrounds are very friendly and willing to help. With 2023 almost in the books, we are still organizing, but getting closer every day to getting a routine. On New Year's Day, we'll move to Hanna Park in Atlantic Beach for the first two weeks of January, so you may see us around Magnolia Point.

Happy New Year everyone!







How long have you lived in Magnolia Point?

We have lived here 10 years.

Who's in your immediate family, at home here or elsewhere?

Our daughter Gretchen lives in Fleming Island and our son Bryan lives in New Hampshire. We have 5 grandchildren and 1 great granddaughter.

Do you have any pets?

We have a 13-year-old Greyhound.

What was your passion at 16?

Lee: Reading, going to the beach, spending time with Bill and summers

in Pittsburgh.

Bill: Competitive driving and sailing

And now?

Lee: Reading, knitting, wood carving, traveling and spending time with Bill and family. My passion for sailing is still there, but now limited to cruise ships.

Bill: Car restorations and sailing

What advice would you give to a 16-year old today?

Lee: Be open and willing to change.

Bill: Be thoughtful, respectful and work hard

What do you like most about your home?

Lee: Peaceful setting and wooded back yard.

Bill: Three car garage, easily maintained property and lots of wildlife.

Do you have any household projects in the 'planning' or 'dream' stage?

A new roof seems to be in the future.

Do you see yourself living here in 5 years?

Yes, we sure hope to be.











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Happy New Year Magnolia Community! This is my 4th year of residence and working here within our Community (after a 25 year contracting business up north) assisting our residents in all their home repair, remodeling, and contracting needs...whether as your contractor, or serving as your Project Consultant on larger projects such as Roofing, Windows, and large Remodeling projects. Last year, on Project Consulting I estimated that my customers saved about \$67,000 in total on their various projects.

This year will be no different and I look forward to working with you on all your household items. Give us a call, there is literally no job too big or too small.

Thanks - John

Seniors and Military Personnel all receive a 10% Labor Discount.



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She waddles and sways with a hilarious grace, Leaving prints of her paws all over the place.

Through yarn-strewn rooms and catnipped halls, Fluffy parades, the laughter enthralls. Her antics are legend, this furball so round, In 'fat cat' lore, her antics abound.

With a heart full of love, and a tummy so wide, Fluffy embraces each moment with pride. In a world of chuckles, where laughter is prime, This 'fat cat' thrives, in a joyful rhyme.

So here's to Fluffy, a 'Fat Cat' so grand, In her roundness and girth, she rules the land. A whimsical spirit and a belly that's fat, She lives the joy of the contented cat!

- Editor

Paws at rest on her jelly-ous orb, Out front, on-guard at the House of the Forbes. No chasing of mice, no worries in sight, Just naps in the sun and endless delight.

On Barton Creek Circle, where whimsy takes flight,

With fur white as cloud and a belly so round, In a world of indulgence, she's perfectly crowned.

Her days are a feast of the finest cuisine,

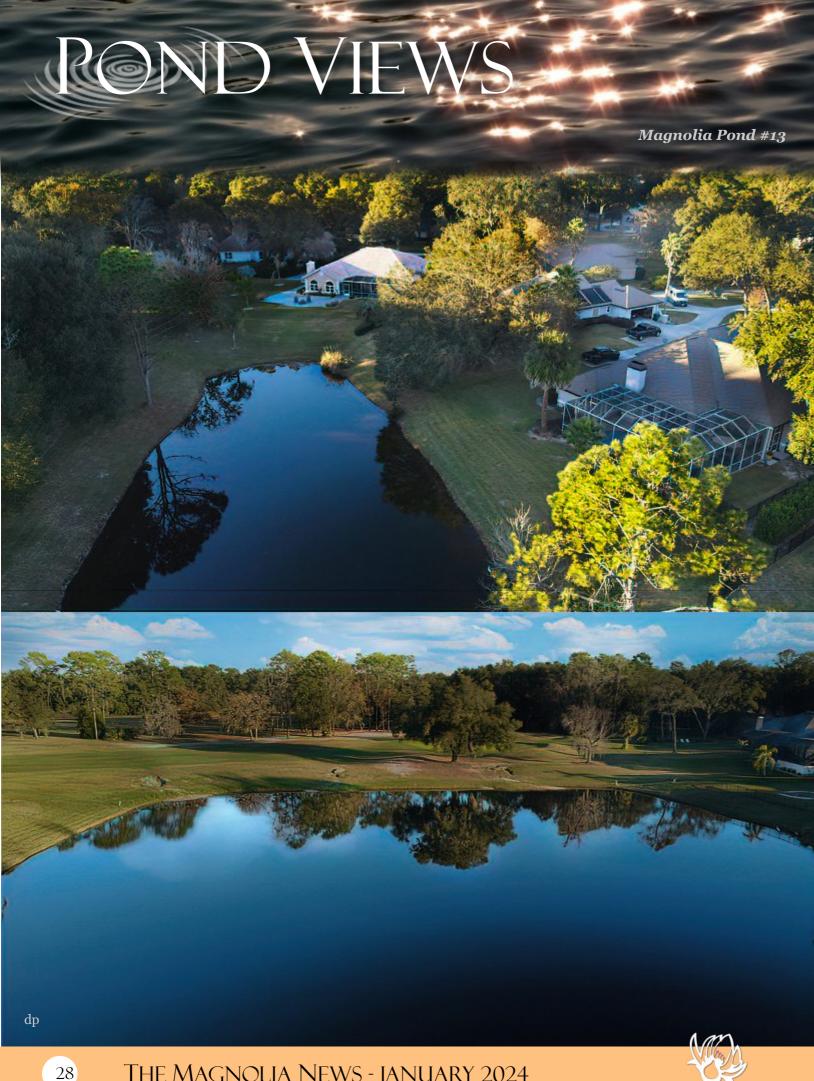
She lounges in lux, on a concrete settee, A 'fat cat' paradise, as snug as can be.

Dreams salmon and tuna this feline queen.

Lives a jovial Fluffy, a comical sight.

But oh, the adventures of Fluffy unfold, In a world where plumpness is currency *gold*.

















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THE 9 HOLE LEAGUE

- SANDY WALDRUP

December 7 – Christmas Scramble

This year, or last year, the 2 leagues decided not to have a joint Christmas scramble/luncheon like had been celebrated for many years in the past. The 9-Hole Ladies didn't want to miss celebrating the upcoming holiday season, so 3 teams of 3 golfers each had our own scramble followed by lunch. Even though the day started cool temperature-wise, it warmed up nicely and most of us were dressed in festive attire. Although they didn't golf, Cheryle Newman and Bede Johnson joined us for lunch.

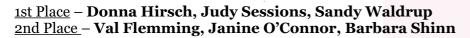






Many thanks to League President **Janine O'Connor** for making our corner in the Pub cheerful and festive. Janine remembered the golfers

with gifts that were much appreciated. The League also presented **Justin Myrick** and **Ernie Young** with a small token for all they do for us throughout the season. They both do an excellent job of "herding cats".



December 14 - Team Stableford

The team game was Stableford, and 8 golfers braved the wind and cold temperatures.

The winning team played very well. There were no chip-ins, so the pot carries over to next week. Next week, the game is an individual game, as most golfers start leaving for the holidays.

1st Place - Val Flemming, Bede Johnson, Sharon Sprott, Taunya Vise

December 21 - Individual Game

The schedule had the group playing their own individual game, as many of our members are traveling for the holidays. Only 3 golfers signed up to play, so no formal game was recorded.

Membership

Come join us! We welcome all female players with a handicap; although you can begin play without a handicap, playing while working to establish one. The current USGA Rule 4.5 says a total of 54 holes must be played and posted to your scoring record, and can be a combination of 9- or 18-hole rounds, which are then used to calculate your handicap index. No golf membership is required. We play each Thursday, rotating between the front and the back courses. We guarantee a sense of camaraderie with our ladies and an atmosphere of support to each player no matter her skill level. New golfers can join at a reduced rate. Please contact **Cheryle Newman**, Vice-President/Membership, with any questions (fnewman@bellsouth.net).



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MAGNOLIA POINT BRIDGE NEW PLAYERS WELCOME!

All games are friendly and we welcome new players. Sign up with a partner or as a single. One prize is paid out for each table, i.e., if there are four tables, the top four scores win money.

Duplicate and Social Bridge play on alternate Thursdays in the clubhouse dining room from 3 to 6pm. The fees are \$2.00 for Social and \$3.00 for Duplicate to cover the cost of prize money and supplies.

CONTACT

Social: Rannel Westberry <u>REW5538@comcast.net</u> Duplicate: Jon Bastress <u>JonBastress@gmail.com</u>

Social Bridge, Thu, Nov 30

- 1. Alice Lodge & Kaaren Tague
- 2. Connie & Michael Byers
- 3. Marty Essex & Cindy Jennings
- 4. Kim Belcher & Evie Ezzell
- 5. Susan Mitchell & Sharon Sprott
- 6. Mary Kendall & Sharon Murphy
- 7. Jim Cardozo & Rannel Westberry

Duplicate Bridge, Thu, Dec 07

- 1. Connie & Michael Byers
- 2. Susan Mitchell & Sharon Sprott
- 3. Marty Essex & Jola Greiner
- 4. Monica & Steve Harmon
- 5. Phyllis Boyd & Jim Cardozo
- 6. David Miller & Jerry Ritchie

Social Bridge, Thu, Dec 14

- 1. Marty Essex & Cindy Jennings
- 2. David Miller & Jerry Ritchie
- 3. Jim Cardozo & Rannel Westberry
- 4. Marty Essex & Cindy Jennings5. Monica & Steve Harmon
- 6. Jon Bastress & Joe Thill

Social Bridge, Thu, Dec 21

- 1. Jola Greiner & Ed Hayes
- 2. Marty Essex & Cindy Jennings
- 3. Mary Kendall & Sharon Murphy
- 4. Jon Bastress & Joe Thill
- 5. Sondra Costa & Joanne LaBeouf
- 6. David Miller & Jerry Ritchie











