DUNES LINES

Happenings in The Villas of Ocean Dunes

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A Note from the Editors

Thank you to this month's contributors: Pam McKedy, Tara DeCoursey, Lin Battista, Victor D'Acunti, Suzanne Felix, Diane Wannagut, Bob Rothenberg, Diane Thomas-Pittari, Thomas Episcopo, Tom Sharpe and Debbie Schatzow

Please send any suggestions to

<u>DunesLines@gmail.com</u>

Marie, Tara and Lin

Picture of the Month
Submit your picture to Duneslines@gmail.com

Sighted on the 1500 Block.



Ongoing Events

Pickle Ball

Tuesday and Thursday 8:30AM Meet at the tennis courts. All levels welcome. Rackets are available to borrow.

Men's Poker

Wednesday 7PM Thursday 7PM Meet at the pool

Water Exercise

at the pool with Jerry on Mondays and Thursdays at 9:30AM. Ending Mid April

Check out the Ocean Dunes
Website @
www.oceandunesflorida.com
Email the office if you need
the password

We are on facebook: Villas of Ocean Dunes



Happy Easter Happy Passover Happy Spring



Beautiful orchids on the 1500 Block. Thank you Suzanne for submitting

Next Board Meeting:

April 19 7PM at the pool

Help Keep Ocean Dunes Beautiful

Please do not throw cigarette butts or other debris into the lake.

Pick up after your dog and dispose the waste properly. Do not leave it on your neighbors property.

FYI

Forms available on the website:
Sales Application

Leasing Application



Block Captains

BLOCK CAPTAINS		
100	Lisa Welch	alwaysssumr@yahoo.com
200	Linda D'Acunti	ffvictor@aol.com
300	Don Wilson	doglwi520@gmail.com
400	MaryAnn Coluccio	coluccio@comcast.net
500	Cheryl Venet	cheryl.venet@yahoo.com
600	Geri Daniels	redbaroness624@hotmail.com
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1200	John Peters	jmpeters@bellsouth.net
1300	Phil Watson	Watsonplw@gmail.com
1400	Loretta Rempe	loretta.rempe@yahoo.com
1500	Jan & Bill Ross	janandbill@aol.com

Dumpster Etiquette

Please place all trash in the appropriate container.

All cardboard boxes should be collapsed before disposing them.

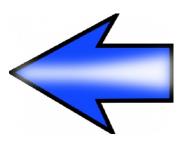
If recycling is full or something is too large to fit in the recycle bin please deposit it in the regular garbage bin.

Do not leave anything on top or outside the bins

Contractors are to haul away any debris they create. Please tell them that they are not to use the garbage bins!

Trash Disposal

Please be courteous to your neighbors and follow the rules regarding trash disposal. There have been multiple reports of trash incorrectly being disposed of. Waste Management will not empty the trash if the bins are being blocked or if recycling is not put in the correct bin.





Around The Dunes



A resident fixed the damaged sign by Summer's office. He wishes to remain anonymous but we would like to acknowledge him and say Thank You.





Bobcat sightings in the Dunes

Craft Fair At The Pool





The Craft fair was a success.

Many residents came out to browse and some lucky residents went home with some nice pieces of Art.







Saint Patrick's Day





A good time was had by all!

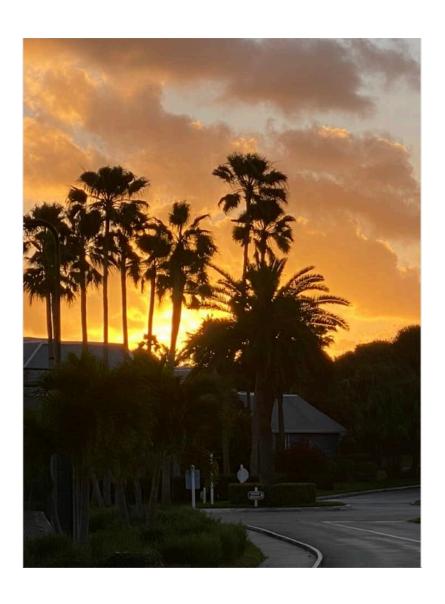


Lights on the Lake

Thank you to all who responded. Just about everyone loves the colorful display!

Facebook Page

If you are on facebook be sure to check out the Villas Of Ocean Dunes Facebook page. This is a private group for the residents of Ocean Dunes



Streaming Recommendations

Looking for something to watch on your streaming services? A movie? A new series to binge? Check out this list below from Tara (616) and Diane (607), and feel free to send in your own recommendations on what you are watching these days!

The Adam Project (Netflix) (movie)

Ryan Reynolds stars as Adam, a time-traveling pilot who crash lands in 2022 and teams up with his 12-year-old self (Walker Scobell) to save the future.

<u>Pieces of Her</u> (Netflix) (series)

After a woman (Bella Heathcote) sees her mother (Toni Collette) stop a gunman with ease, she attempts to figure out the truth of who her mom really is.

<u>Clarkson's Farm</u> (Amazon) (series)

Follow Jeremy Clarkson as he attempts to run a farm in the countryside. With no previous farming experience, Jeremy contends with the worst farming weather in decades, disobedient animals, unresponsive crops, and an unexpected pandemic.

<u>Home Team</u> (Netflix) (movie)

Two years after NFL head coach Sean Payton is suspended, he goes back to his hometown and finds himself reconnecting with his 12-year-old son by coaching his Pop Warner football team.

<u>Deep Water</u> (Hulu) (movie)

A psychological thriller that takes us inside the marriage of pictureperfect Vic (Ben Affleck) and Melinda (Ana de Armas) Van Allen to discover the dangerous mind games they play and what happens to the people that get caught up in them.

<u>Hugo</u> (Netflix) (movie)

In 1931 Paris, an orphan living in the walls of a train station gets wrapped up in a mystery involving his late father and an automaton.

I Am Sam (Netflix) (movie)

Sean Penn plays a mentally-challenged father raising his daughter, Lucy (Dakota Fanning), with the help of a unique group of friends.

Greater (Netflix) (movie)

The true story of Brandon Burlsworth, who was told he wasn't good enough to play Division I football, but took a risk and walked on in 1994, and became the most respected player in the history of collegiate football.

The Book of Henry (Netflix) (movie)

An American drama thriller starring Naomi Watts as a single mother raising her two sons. The older son a young genius, hatches a plot to save the girl next door from abuse.

St. Vincent (Netflix) (movie)

A young boy whose parents have just divorced finds an unlikely friend and mentor in the misanthropic, bawdy, hedonistic war veteran who lives next door (played by Bill Murray).

Classified

Books: Need something to read? Free books are located in the kitchen cabinet at the pool. Finished with a book? Place it in the cabinet for others to enjoy

Board Certified Civil Trial Lawyer.

I can do a simple will, living will, power of attorney and health care surrogate, all for \$600.

Robert I Rubin, Esq.

RobertlanRubin1958@gmail.com (561)322-5752.

For residents only. Have something you want to sell? Looking to rent? Looking for a rental? Looking for a tennis partner? Want to wish someone a Happy Birthday? Send your listing to DunesLines@gmail.com and include your unit number and contact info. Deadline for the May Issue: April 17

Welcome New Neighbors!



1121 Joseph Whaley1516 JNM Capital 002 LLC

Recipe of the Month

Submitted by Debbie Schatzow

Matzo Brittle

Be careful, it's very addictive!

INGREDIENTS

4 to 5 matzo pieces (See Recipe Notes)

1 cup firmly packed dark brown sugar

1 cup (2 sticks) unsalted butter

1 cup chopped bittersweet chocolate or semi-sweet chocolate chips Toppings, like chopped nuts, sea salt, peanut butter chips, chocolate chips, coconut,m&ms or any candies you like!

INSTRUCTIONS

Preheat the oven to 375°F and line a baking sheet with aluminum foil or parchment paper. Place the matzo in one layer on the baking sheet, breaking it when necessary to fill the pan completely.

In a large sauce pan, melt the butter and brown sugar over medium heat, stirring constantly. Once the mixture reaches a boil, continue to cook for an additional three minutes, still stirring, until thickened and just starting to pull away from the sides of the pan. Remove from heat and pour over the matzo, spreading an even layer with a heat-proof spatula.

Put the pan in the oven, then immediately turn the heat down to 350°F. Bake for 15 minutes, watching to make sure it doesn't burn. If it looks like it is starting to burn, turn heat down to 325°F. (While it is cooking, resist all urges to scrape the pan with extra pieces of matzo. You will burn yourself. Trust me.)

After 15 minutes, the toffee should have bubbled up and turned a rich golden brown. Remove from the oven and immediately sprinkle the chocolate over the pan. Let sit for five minutes, then spread the now-melted chocolate evenly over the caramel with a spatula.

You can leave it just as is, enjoying the simplicity, or sprinkle the brittle with toppings while the chocolate is still melted.

Let the brittle cool completely, then break it into smaller pieces and store in an airtight container. Rumor has it that this will last a week stored properly, but well, I've never had it last long enough to test out the theory.

RECIPE NOTES

This can be made with saltine crackers as well! Enjoy!

A reminder to all residents: NO PARKING is allowed on the grass

Roofing

Roofers are still on the 1500 Block.

Architecture

ALL changes to the exterior of your home require board approval. An Architectural Change form must be submitted to Summer. This form may be downloaded from the Villas of Ocean Dunes website.

Safety

Due to recent circumstances the Office Door will be locked at all times.

Call ahead or knock on the door if you wish to enter.

Hurricane

Hurricane safety rules have been emailed to all owners. In addition they are posted on the website.

Board Liaisons for 2022

Finance...Peter Forgach Architecture...Aida Perez Security...Aida Perez Landscaping...Ron Densen Hurricane ...Rich Battista

Mark Your Calendar



Check at the pool on how to enter your brackets

Bingo 7PM at the pool March,21 &28

Board Meeting April 17 the pool 7:00 pm

CPR Class at the pool at 7PM See below for details.

Snowbird Book Club March 29 A Man Called Ove by Fredrik Backman

CPR Course

There will be a CPR class offered at the pool on March 28th at 7PM. the cost will be \$20.00 per person for the supplies and will be collected at the door. If you are interested please just go to the pool at that time.

For more information please contact Robert Hahn @ RCH1946csh@yahoo.com

Puzzle Page

Word Jumble

First and last letter are capitalized. Rearrange the letters to find the words.

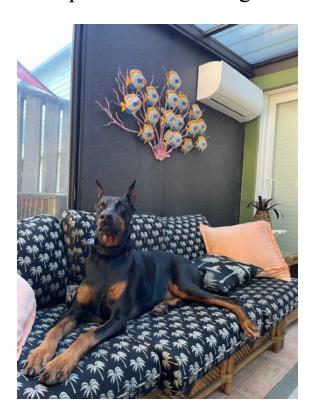
В	olo	M
F	wreol	S
S	rpni	G
Ε	teas	R
D	Ikcugin	S
В	ninue	S
Р	soasev	R
Т	nsmuredtroh	S
Р	cinci	S
Т	dopela	S
Α	elrigle	S
В	oslmso	S

Answers found on the last page of the Dunes Lines

Puppy of the Month Leo

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Hello my name is Leo! My dad calls me Big head! I'm a pure breed Doberman Pincher. Despite my intimidating looks I'm just a big meatball! Just ask my mom and dad who rescued me from Dobie Ranch Rescue. I love it here except for those pesky little doggies who try to get at me! The bikes and that silly golf cart! All in all I love it here! My mom and dad so proud of me I passed my service dog exam! So if you see me out walking with my dad please don't be frightened, just ask my dad and come say hello.





If you would like to see your dog featured here send a picture and whatever info you would like to share about your special pup to DunesLines@gmail.com

Help!

In order to make the DunesLines successful we need participation from the community. We welcome submissions from all community members providing the guidelines below are followed.

Articles: In the newsletter we share upcoming events and activities keeping everything light and positive. If the article is not original, please cite the source, Please keep submissions to 500 words or less.

Photos: If the photo is of a person we will need permission from that person to include the photo. If the photo is of someone other than yourself, please include their contact information.

The Dunes Lines has a size limitation so we do not guarantee that all submissions will be used in the next newsletter. They will be held for another month.

Submission Deadline for the May Edition is April 19

Puzzle Solution: Bloom, Flowers, Spring, Easter, Ducklings, Bunnies, Passover, Thunderstorms, Picnics, Tadpoles, Allergies, Blossoms