

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:, Tara DeCoursey, Lin Battista, Kay Stukenborg, Bobby Soloff, Cheryl Venet and Allison LaBossiere

Please send any suggestions to
DunesLines@gmail.com

Marie, Tara and Lin

Picture of the Month



Ongoing Events

Pickleball

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

Men's Poker

Start Date TBD
Meet at the pool

Water Exercise

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

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



Slow down as you drive the
circle!

Next Board Meeting:

April 18

**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.

**Deadline for May
Dunes Lines
submissions
April 19**

FYI

Forms available on the website:

- Sales Application
- Leasing Application

Block Captains

BLOCK CAPTAINS		
100	Lisa Welch	alwaysssumr@yahoo.com
200		
300	Don Wilson	doglwi520@gmail.com
400	MaryAnn Coluccio	coluccio@comcast.net
500	Cheryl Venet	venetcheryl52@gmail.com
600	Geri Daniels	redbaroness624@hotmail.com
700	Jayne Daversa	jayne.daversa@yahoo.com
800	Ilene Arons	iga1123@yahoo.com
900/1000	Carol Kelley	kelleycjip@aol.com
1100	Donna Malkentzos	capemayscorp@gmail.com
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

**The 200 block is in need
of a block captain.
Please contact Summer
if you are interested**

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

No plastic bags are allowed in the recycle bins



Welcome New Neighbor!

Gus and Staci Meruvia Unit 728



Important Information

Road Sealcoating

The Villas of Ocean Dunes will schedule sealcoating of the streets and asphalt parking areas very shortly. We are hoping for a May start.

For those residents who leave for the summer and have a car parked here, especially in the 100, 200, 600 or 700 blocks, PLEASE be sure someone has access to move the car when needed.

Roofing Wind Mitigation Report

If you need a Wind Mitigation report for your home insurance please contact Summer for a copy.

Pool

Please lower pool umbrellas when you leave the pool. This will help prevent them from damages from overnight storms.

Please do not allow the Pool Gates to slam shut. Aside from being annoying, repeated slamming of the gates will cause the gate post foundation to break.

All young children, even if potty trained, should wear swim diapers. This will avoid accidents and the need to close the pool.

Please don't throw paper towels down the toilets. Accompany small children into the bathroom to insure they don't stuff paper down the toilet.

Dumpsters

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

Bags with cans and bottles must never be placed in the recycle bins.
Empty the bags!

Cardboard boxes must be collapsed. If they are too large they should be placed in the large dumpster.

Bulk Pickup

Waste Management will pick up bulk items for the owners for **free** through the service that we have. Owners will need to call 772-546-7700 to request the pickup.

Parking

Parking is a huge issue in the community. Please use your garage and driveway or your assigned spots. Guest spots are not for the use of owners on a constant basis.

No street parking is allowed. Emergency vehicles, waste management trucks and your neighbors need to be able to pass.

No Parking is allowed on the grass. Damage may be caused to the irrigation system.

Tennis Courts

No pets, roller skaters, baby carriages or bicycles are allowed on the tennis courts at any time. They damage the court surface.

Reminders to all residents:

ALL changes to the exterior of your home require Board approval. An Architectural Change form must be submitted to Summer **before** doing any work. This form may be downloaded from the Villas of Ocean Dunes website.

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

If you are leaving for the summer, please be sure to secure your property. Bring all outside furniture and decorations in.

Easter Egg Hunt



The Easter Bunny will be hiding eggs all over the Dunes. He did not trespass on any private property. all eggs are on common ground. Find the Lucky Egg and collect a prize.

Happy Hunting!



Rummikub 2PM every Thursday



Water Exercise with Jerry on Mondays and Thursdays at 9:30 AM - weather and water temperature permitting



Pickleball Every Tuesday, Thursday and Saturday at 8:30. All are welcome. Come check it out!



Mexican Train 2PM Every Tuesday



Bingo Mondays. Check at the pool for April dates.

Come Join Us!

Hi folks! You might have noticed how the area around the tennis courts needs a little ‘pick me up’ – several years of workers and materials and lack of attention has taken its toll.

We all want Villas of Ocean Dunes to be appealing and pleasant for homeowners and visitors alike. So, as a community, let’s get together and do something about it!

We are going to organize a morning ‘freshen up’ over at the tennis courts. ALL are welcome and encouraged to come. It’s a great chance to meet your neighbors and do something good for VOOD.

Just bring a big garbage bag, some gloves, maybe even a broom or a rake if you have it!

When: Saturday, April 1st (don’t be a fool this is going to be fun! Haha)

Where: VOOD Tennis Courts

Time: 10:00am

Please contact Joan Schell at 561-251-0012 to RSVP and/or ask any questions.

And thank you, in advance, to all who volunteer!

Thank you!

Pet of the Month

Zoey

Hi, my name is Zoey, and I am four years old!
I know I am cute or so I've been told.

I am a Labrador Retriever with cream colored
hair.

When I walk with Doug, people often stare.

With a strong sense of smell, and a sharp mind,
I often eat whatever I find.

I love to swim, and enjoy the sun.
Going to the ocean, and walking are a lot of fun!

208 Ocean Dunes Circle is my place.
If you see me say Hi, and look at my cute face!

I often look out the window on a pretty day,
And stare at Larkin who lives across the way!

I have observant eyes that are pretty and green.
No other dog has my unique color that I've seen.

Some say I am the perfect pet.
I know my owners haven't seen one better yet....



The Dunes Gourmet

The Royal Cafe

75 E Indiantown Rd, Jupiter, FL 33477

Open for Breakfast and Lunch



Volunteer Opportunity!

My sister Judi and I are mentors for a wonderful nonprofit called Path to College. We were matched with high achieving students. We support our mentees emotionally and by sharing our own college and career experiences which were not available to their parents.

I joined to help a young person without realizing how much joy the relationship would bring to me. My mentee's parents are Haitian immigrants whose work ethic and goals for their children remind me of my European ancestors. Students are from a variety of cultures in Palm Beach communities where generational poverty is common. The organization provides the students with workshops, tutoring, SAT preparation, community involvement, interview skills, professional clothing, college coaching and more. The staff clears the path for students to get into the best colleges with the best scholarships that will lead them into successful careers.

From Path to College:

We encourage you to join **the village of support for our students**. Be a constant for them to talk about college, build confidence and set them up for futures of success. Help us tackle the education gap together and lift our communities up through social mobility. Our **Career Coach Mentors** fill a necessary role and make a huge impact on the life of our students.

Interested in learning more? Feel free to reach out to Karla Cordero, Senior Program Manager at karla@pathtocollege.org or at 561-316-6893.



This photo shows Judi and me at Wakodahatchee Wetlands with our mentees. Cheryl Venet,

Classified

CONDO FOR RENT:

Available Apr. 1-Dec. 31, 2023. \$3,300/mo.; 6-mo. min.

2 king BRs, 2 full baths, den with couch that converts to comfortable king. 1800 sq. ft.

Spacious corner unit with vaulted ceilings, skylights. All one level, ground floor, lots of privacy, screened porch, attached garage. Newly furnished. Gated community with heated pool, hot tub, tennis/pickleball courts. Easy walk to beach, supermarket, and restaurants.

1008 Ocean Dunes Circle. Contact: 203-671-1516; 203-641-2549

FOR SALE :

Desk, hutch, file cabinet and chair. \$400. Carol (1005) 561-758-3361.



FOR SALE :

Black & Decker Air Fryer/Toaster Oven. Seldom used.

Includes cookbook. Price: \$30.

18Ft. Gorilla Ladder. Seldom used.

Price: \$50.

See Diane Wanagat Unit 607 (517)339-8596



BIG (and LITTLE) DOG RANCH RESCUE DONATIONS

If you have any bed linens, towels, bath or small rugs, blankets, dog bowls, Martingale collars, leashes, cages, unused toys, or unopened food or treats, please donate to this local dog rescue site in Loxahatchee. They constantly need these items and rescue so many dogs.

Drop them off on the front porch of 1005 year round. Or, you can call me to pick up from you. Carol 561-758-3361. If I don't answer, please leave a message. I will take all donations to the rescue site.

Thank you so much for your consideration and caring spirit.

Carol Kelley 1005

FOR SALE :

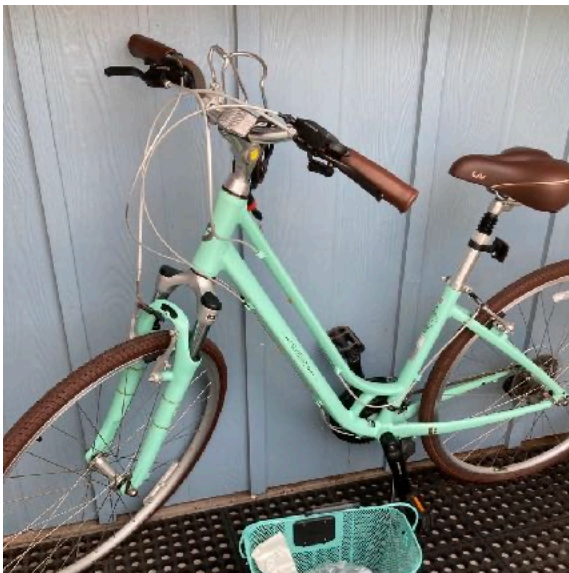
NOW you can live “beach life” to its fullest!!

Two nearly new Liv Bicycles are ready for you to enjoy long rides along the beach, or even short trips around VOOD.

Purchased brand new in 2017 and ridden only once, each 8-speed bicycle is in GREAT condition. They come with baskets, an air pump, bells, reflectors, water bottle holders and bike covers.

Asking \$825 for BOTH; or \$475.00 for one of these expertly-crafted, well-maintained bicycles.

If interested, please contact Aida at (917)636-3258.



Recipe of the Month

Submitted by Tara DeCoursey

Snapper Livornese

This is a TASTY and EASY recipe for almost any firm-fleshed fish filets: red snapper, sea bass, grouper. You can also make it with sole, flounder, tilapia, and other thin filets by adjusting cooking time.

Prep Time:	20 minutes
Cook Time:	25 minutes
Total Time:	45 minutes
Servings:	4 servings
Calories:	226
Fat:	10g
Carbs:	9g
Protein:	25g

Ingredients

- 2 TBSP Olive Oil
- 2 Cloves Garlic, Minced
- 2 TBSP Capers, Chopped
- ¼ TSP Crushed Red Pepper Flakes
- 1/2 Small Onion, Diced
- 5 Whole Canned Tomatoes, Drained and Chopped
- ½ Cup Sliced Black Olives, Drained
- ½ TBSP Chopped Fresh Parsley
- 1 TBSP Fresh Lemon Juice
- 1 Pound Red Snapper Filets

Directions

1. Preheat oven to 400 degrees F.
2. In a medium skillet, heat olive oil and saute onion until tender, about 5 minutes. Add garlic, and saute for 1 minute. Stir in tomatoes, capers, black olives, red pepper flakes, and parsley. Bring to a boil, and simmer for 10 minutes.
3. Spread 1/2 cup of the sauce in a 11x7 inch baking dish and arrange the snapper filets in a single layer in the dish. Drizzle lemon juice over the filets, and then pour the remaining sauce over all.
4. Bake for 15 minutes for ½-inch thick fillets, or 30 minutes for 1-inch thick filets. Baste once with the sauce while baking. Snapper is done when it flakes easily with a fork



Around The Pool



Jerry Leader of the Hydro Hotties.



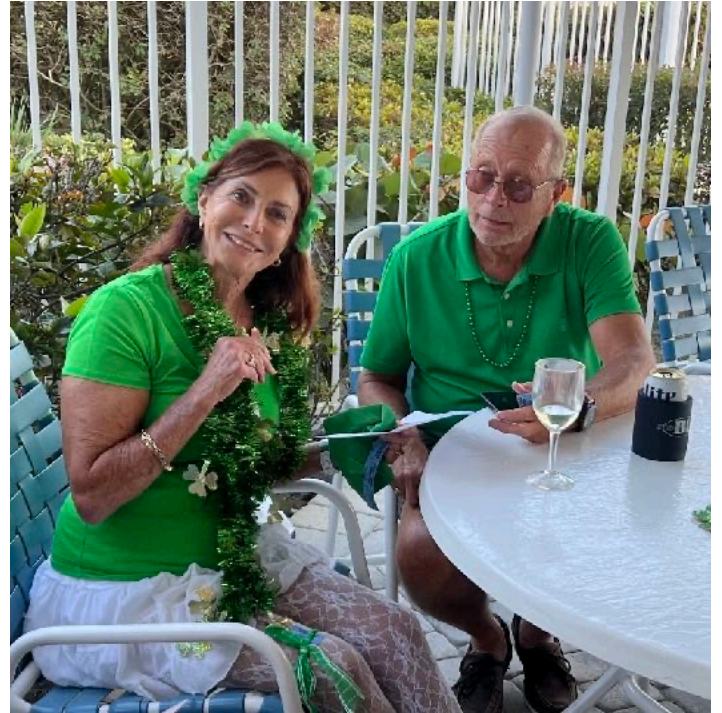
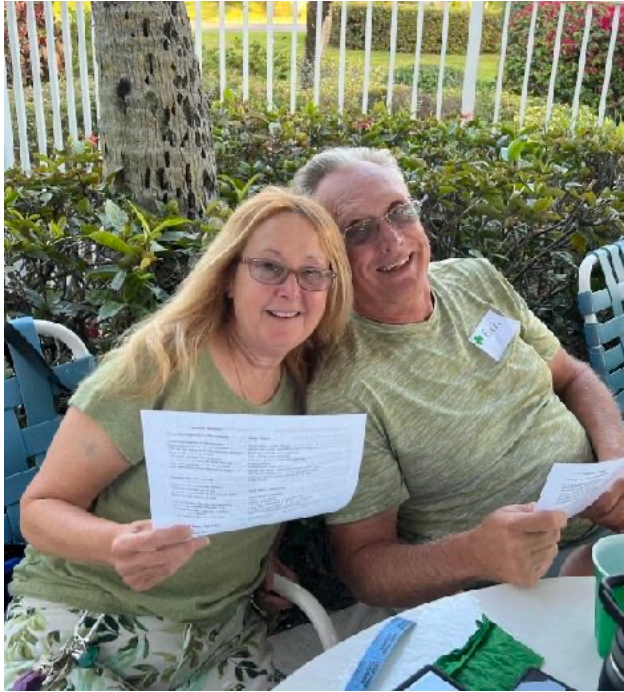


A fun morning crafting at the pool. Thank you to Suzanne and Lisa for providing such a fun craft! A good time was had by all.



Crushed sea glass project

St. Patrick's Day Party! Singing, Scones, and Smiles... Oh my!





Needed for May:

Recipe of the Month

Pet of the Month

Submission Deadline April 19

In order to make the DunesLines successful we need participation from the community. Submissions should be sent to DunesLines@gmail.com. Submissions from all community members are welcome 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.