

# DUNES LINES

Happenings in The Villas of Ocean Dunes

November 2025

Issue 30

## Board Members

### President

Rich Battista

917-586-3991

President@oceandunesflorida.com

### Vice President

Walter Carman

917-407-7883

VicePresident@oceandunesflorida.com

### Secretary

Joan Schell

561-251-0012

Secretary@oceandunesflorida.com

### Treasurer

Peter Forgach

516-458-4962

Treasurer@oceandunesflorida.com

### Directors

Aida Perez

917-636-3258

Director1@oceandunesflorida.com

Ron Densen

508-782-8497

Director2@oceandunesflorida.com

Tara DeCoursey

917-885-4643

Director3@oceandunesflorida.com

### Property Manager

Peggy Greene, LCAM

561-624-2064

manager@oceandunesflorida.com

Missed seeing an issue of the Dunes Lines? All issues of the Dunes Lines are posted on the Ocean Dunes website:

[www.oceandunesflorida.com](http://www.oceandunesflorida.com)

No password is needed.

## Reminder



NOVEMBER

2

Don't forget to change your clocks!

Set your clocks back by 1 hour



## Ongoing Events

### Pickleball

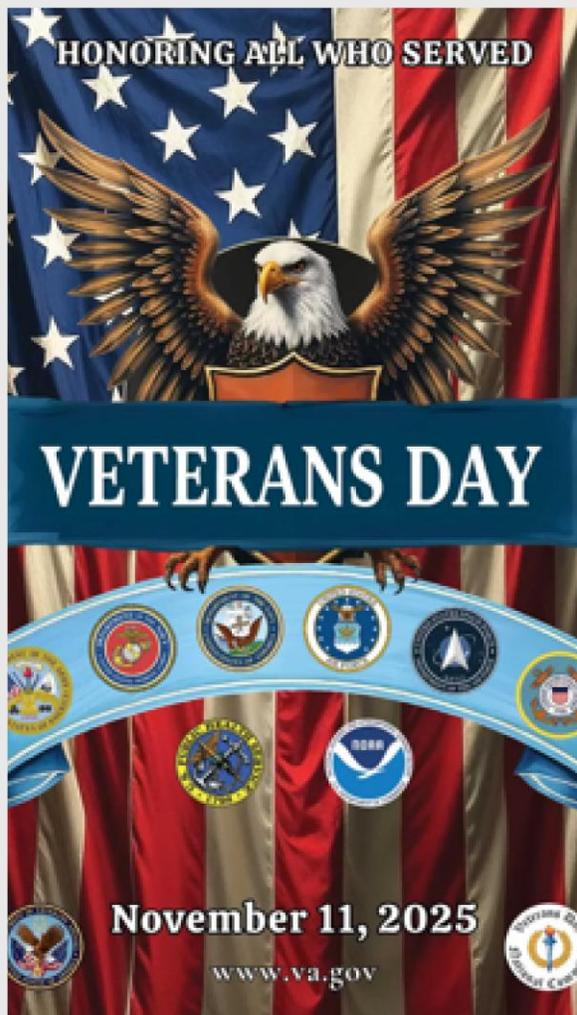
Tuesday, Thursday and  
Saturday 8:30AM

Tuesday, Thursday and  
Sunday 6:00PM

Meet at the tennis courts. All  
levels welcome. Rackets are  
available to borrow.

### Mens Poker

Thursday 7PM at the pool



## Welcome New Neighbors!



- 115 Nazanin Kianinejab
- 228 James & Elizabeth Giusèffi
- 605 Joseph & Pamala Farrell
- 1102 Paul Goliber
- 1108 Rudman Capital Inc.
- 1126 Robert & Jessica Goldrick
- 1410 Eugenia Bersano

## Picture of the Month

Submitted by Nancy and Captain Dan



Sighted on the 800 block



## November 6

Budget Workshop  
at the pool  
Afternoon, Time TBD

Save the Date

## December 4

Holiday Craft at the pool  
11 AM

If interested, please rsvp by Text to  
Suzanne at (860)918-8589.



BOOK  
CLUB

For those who like to read ahead:

January 6 - Friends by Fredrick Backman

February 3 - Berry Pickers by Amanda Peters

March 3 - Hello Beautiful by Ann Napolitano

April 7 - The Wedding People by Alison Espach

# Welcome To Our New Property Manager



## Meet Peggy Greene

Peggy brings a wealth of experience to Villas of Ocean Dunes, having worked in property management since 1999. She began her career as an administrative assistant and, after moving to Port Saint Lucie in 2004, earned her CAM license in 2008. Over the years, Peggy has successfully managed a wide range of communities in the Jupiter area—working for small boutique management companies to large-scale companies. At one point, she oversaw eight communities simultaneously, demonstrating her strong organizational and leadership skills.

Peggy is happily married and the proud mother of three sons, as well as a grandmother to two wonderful grandchildren. Her household also includes three spirited Pomeranians and five turtles. Outside of work, Peggy enjoys boating, being by the ocean, relaxing with a glass of wine, and spending quality time with good friends.

She looks forward to bringing her experience, energy, and dedication to the Villas of Ocean Dunes community.



# A Note About Security Gates



**Gated communities do offer enhanced security—but it's not foolproof.** Here's a



breakdown of what they provide and what to watch out for:

## Security Advantages

- **Restricted Access:** Gates, keypads, and guards limit who can enter, reducing random foot traffic.
- **Lower Burglary Rates:** Studies show fewer break-ins compared to open neighborhoods.
- **Surveillance Systems:** Many communities use cameras, motion detectors, and even license plate recognition.
- **Community Oversight:** Homeowners Associations (HOAs) often enforce rules and coordinate safety measures.



## Potential Risks

- **False Sense of Security:** Residents may become complacent—leaving doors unlocked or ignoring basic precautions.
- **Gate Failures:** Gates can malfunction or be bypassed (e.g., tailgating behind another car).
- **Internal Threats:** Not all residents are law-abiding, and crimes like bullying or domestic issues can still occur within the gates.
- **Target for Theft:** Wealthier communities may attract criminals looking for high-value items.



## How to Stay Truly Safe

- Install a personal home security system.
- Get to know your neighbors—community vigilance matters.
- Don't rely solely on the gate; lock doors and secure valuables.

So yes, gated communities can be more secure—but only when paired with smart habits and active awareness.

# New Block Captain Needed

A new Block Captain is needed for the **1400 block**. If you are interested, please contact Peggy.

# Wellness Tip of the Month



All of us want to be safe and healthy. As the holidays approach, it is a good time to talk about personal safety. Last year, a friend was approached by two young men as she was leaving Costco. They had a map and asked her for help explaining the directions. She had her purse in the cart and as she explained the directions to one, the other individual swiped her wallet from her purse. When she got home and realized she did not have her wallet, the two men had already charged over \$6,000.00 to her credit cards. All of us have been asked by someone we may not know if they could borrow our phone. Recently, a woman who let a stranger use her phone, did not realize in less than a minute he had access to her personal information.

How do we protect ourselves? The first step is to always be aware of your environment, especially when you are walking to your car and your back is turned. Stay in well-lit areas and try to be with others. Stick with friends, when possible, to reduce your vulnerability.

It is also important to secure your digital life. To prevent becoming a victim of scams, always be aware of unsolicited contact, never share personal or financial information in response to it, and verify any requests by contacting the organization directly using a trusted number or website.

**DON'T CLICK LINKS-** in suspicious emails or messages; go to the company's official website by typing the address in your browser.

**DO NOT GIVE OUT** your Social Security number, credit card number or any personal information to an unsolicited request.

**HANG UP OR DELETE** messages that pressure you to act immediately or threaten dire consequences.

**VERIFY CONTACT INFORMATION INDEPENDENTLY** by looking up the company's official website or phone number yourself.

## **REGARDING FINANCIAL TRANSACTIONS:**

**PAY WITH A CREDIT CARD** when possible as it offers better protection and dispute rights than debit cards or non-traditional payment methods.

**AVOID NON-TRADITIONAL PAYMENT METHODS** like gift cards, wire transfers, or prepaid money cards for payment.

**BE WARY OF DEALS THAT SOUND TOO GOOD TO BE TRUE:** and highpressure sales tactics.

**ONLINE AND DIGITAL SAFETY:**

**USE STRONG UNIQUE PASSWORDS:** for all online accounts and consider using a passphrase.

**KEEP YOUR SOFTWARE AND OPERATING SYSTEMS UPDATED:** to protect against viruses and hacking.

**PROTECT YOUR SOCIAL MEDIA ACCOUNTS:** by checking privacy settings and only connecting with people you know.

**REGULARLY MONITOR ACCOUNT STATEMENTS:** and credit reports for any unauthorized activity.

**GENERAL SCAM AWARENESS:**

**TRUST YOUR INSTINCTS:** If a deal or request seems suspicious or” off” it likely is.

**KNOW HOW SCAMERS OPERATE:** They often try to lure victims with problems or prizes, or by impersonating trusted organizations like the IRS or Medicare.

- Remember if you think you might have been the victim of a scam, contact your credit card company immediately. Disputing a credit card charge forces the financial institution to investigate whether the buyers got what they paid for.
- Contact your state’s Attorney General and you may want to file a police report and file a report with the Federal trade Commission and the Consumer Financial Protection Bureau.

Safety is a choice and that choice is ultimately in your hands. Remember you are your own last line of defense, and your diligence protects not only yourself but also the people around you. Hopefully these tips will help all of us build a safe and secure future. Best wishes for a safe and healthy holiday season.



**Happy Thanksgiving!**

**Pet of the Month**

**HEEEERRREEE'S.....GRACIE!!!**



Please allow me to introduce you to Gracie Daughtry. Gracie is my big, black, beautiful labrador/coonhound mix. She is a lover of all humans and dogs alike. I am unsure about the feline community as she has never met one.

She will charge you like a bulldog, but that is only to lick you and greet you each day. I have never heard her so much as growl. She can appear very intimidating, but don't let her fool you as this is just an act! She particularly loves all children.

Gracie turned 4 years old in April, and it has been quite the journey. She truly is the most expensive item in my home! She suffered from allergies for the first 3 years of her life and once that was under control she became very ill and was then diagnosed with protein losing neuropathy. I honestly did not think she was going to live through this past year.

Gracie now has a clean bill of health, and you will see us walking in the neighborhood, at least three times a day. She has made it her personal goal to keep an eye out on the lizard population in Ocean Dunes.

Gracie was a daddy's girl and his constant companion, as he worked from home during COVID. When he passed away suddenly in his sleep at the age of 53, she aimlessly roamed our home each day looking for her dad. After a year, I asked my realtor to find us a home where we would feel welcome.

We came to Ocean Dunes looking for a place to heal. We currently reside @ 1528 and have just purchased 1119. We are home! Gracie is now my constant companion, and I can't imagine not having her in my life.

If you see her in the community, she will welcome a lick or a pet on the head! 😊 Thank you for making us feel a part of the community!

## The Dunes Gourmet

# The Sicilian Oven

**Located in: Prosperity Centre**

**Address: 2460 PGA Blvd, Palm Beach Gardens, FL 33410**

**Phone: (561) 940-0770**

**Menu: [order.toasttab.com](http://order.toasttab.com)**

Be prepared to share! More than just pizza!



# Recipe of the Month

Submitted by Tara DeCoursey

## Blueberry Peach Pie

By: [sallysbakingaddition.com](http://sallysbakingaddition.com)



### Ingredients:

2 all butter chilled pie crusts  
6 cups chopped peaches, 1-inch chunks  
1-1/2 cups fresh blueberries  
3/4 cup granulated sugar  
3 tablespoons cornstarch  
egg wash (1 egg + 1 tablespoon milk)  
2 tablespoons all-purpose flour  
optional: coarse sugar for sprinkling on crust

3/4 teaspoon ground cinnamon  
1/8 teaspoon ground allspice  
1 tablespoon lemon juice  
1 tablespoon unsalted butter, small cubes

### Instructions:

1. In a large bowl, stir the peach chunks, blueberries, granulated sugar, cornstarch, flour, cinnamon, allspice, and lemon juice together until thoroughly combined. Set filling in the refrigerator while you roll out the dough.
2. Adjust the oven rack to the lower third position and preheat to 425°. Place a baking sheet on the bottom oven rack to catch any peach juices.
3. Roll out one chilled pie crust on a floured work surface, ensuring a 12-inch circle. Carefully place the pie crust into a 9-inch round pie dish. Tuck it in with your fingers, making sure it's smooth.
4. Use a slotted spoon to transfer the filling into the crust. Reserve the juice in the bowl for the next step.
5. Pour the leftover juice into a small saucepan. Cook over low heat, stirring until juice has slightly reduced and thickened into an applesauce-like consistency, about 1-2 minutes. Cool for 5 minutes, then pour over the filling. Do your best to gently toss together; the reduction will harden and thicken as a result of mixing with the cold fruit – this is normal. Dot the pieces of cold butter on top of the filling. Place the pie in the refrigerator while you roll out the top crust.
6. Remove the other chilled pie crust from the refrigerator. Roll out until it is 12-15 inches in diameter. Using a pastry wheel (or sharp knife or pizza cutter), cut strips of dough – about 10 strips, a little over an inch wide. Carefully thread the strips over and under one another, pulling back strips as necessary to weave. To seal the edges, use a small paring knife or kitchen shears to trim excess dough that extends more than 1.5-2 inches over the edge. Fold bottom pie dough edges back over and press/meld into the lattice edges to form a smooth, neat rim. Flute or crimp the pie crust edges with a fork.
7. Lightly brush the top of the pie crust with the egg wash. Sprinkle the top with coarse sugar, if using.
8. Bake the pie at 425° for 20 minutes; then keeping the pie in the oven, reduce the oven temperature down to 375°. Place strips of aluminum foil over the pie crust edges to prevent them from over-browning. Continue baking the pie until the filling's juices are bubbling everywhere, including in the center, 45-50 more minutes. (the internal temperature of the filling should be around 200°).
9. Remove pie, place on a cooling rack, and cool for at least 5 hours before slicing and serving.

It's no secret we tend to devote a lot of our content to food – recipes, restaurant recommendations, etc., so how about including beverage recipe suggestions to round



# Shaken AND Stirred!

Submitted by Tara DeCoursey

things out? I encourage you all to submit your favorite alcoholic or non-alcoholic drink recipe; in the meantime, don't be an animal! Try this Jungle Spritz at your next party – and, as always, we have a “spirit-free” option. Go Wild!

## Jungle Spritz

source: Jessica Backhus, Bartender at Wild Dunes Resort

### Ingredients for 1 cocktail:

Ice

2oz pineapple juice, chilled

1-1/2oz Campari

2oz dry sparkling wine, chilled

Club soda or sparkling water

Wedge of fresh pineapple

### Directions:

1. Add 3-4 ice cubes to a 10 to 12-ounce glass
2. Pour pineapple juice, rum, Campari, sparkling wine into glass
3. Top it with club soda or sparkling water; garnish with fresh pineapple - Salud!

## Not-So-Wild Jungle Spritz

source: Jessica Backhus, Bartender at Wild Dunes Resort

### Ingredients for 1 mocktail:

Ice

2oz pineapple juice, chilled

1-1/2 ounces of your favorite iced tea

1/2oz pomegranate juice

2oz of tonic water or club soda

Wedge of fresh pineapple

### Directions:

4. Add 3-4 ice cubes to a 10 to 12-ounce glass
5. Pour pineapple juice, iced tea, pomegranate juice, tonic water or club soda into the glass
6. Garnish with fresh pineapple - Salud!

# What to Watch/Stream

A

## Little Bit Of This, A Little Bit of That!

***The Studio*** - is an American “cringe” comedy television series. It stars one of the shows creators, Seth Rogen as Matt Remick, the newly appointed head of a floundering film production company who is struggling to balance corporate demands with his own passion for producing quality films. Catherine O’Hara, Ike Barinholtz, Chase Sui Wonder, and Kathryn Han play supporting roles. The series was released on Apple TV+ in Spring, 2025. Only on Apple TV+

***A Man On The Inside*** - an American comedy television series starring Ted Danson as Charlie Nieuwendyk, a widower and retired college engineering professor who gets a new lease on life when he is hired as an investigative assistant to a private detective to go undercover inside a San Francisco retirement home. The series premiered late 2024 on Netflix and was renewed for a second season, with a scheduled release date of November 20, 2025.

***Untamed*** - is an American crime drama television series set in Yosemite National Park, where a woman’s death draws federal agent Kyle Turner, played by Eric Bana into lawless terrain, where nature obeys no rules but its own. Also stars Sam Neill as Paul Souter the chief park ranger of Yosemite and Turner’s mentor. Untamed was released on Netflix in July

2025. Originally planned as a miniseries, it's been announced there will be a second season.

# Summer's Retirement Send-off



# Worth Repeating Block

## Captains

100	Tom Cuomo	<a href="mailto:tom.cuomo@gmail.com">tom.cuomo@gmail.com</a>	
200	Jill Van Dresser	<a href="mailto:jvandresser@comcast.net">jvandresser@comcast.net</a>	
300	Don Wilson	<a href="mailto:doglwi520@gmail.com">doglwi520@gmail.com</a>	
400	MaryAnn Coluccio	<a href="mailto:coluccio@comcast.net">coluccio@comcast.net</a>	
500	Cheryl Venet	<a href="mailto:venetcheryl52@gmail.com">venetcheryl52@gmail.com</a>	
600	Geri Daniels	<a href="mailto:redbaroness624@hotmail.com">redbaroness624@hotmail.com</a>	
700	Jayne Daversa	<a href="mailto:jayne.daversa@yahoo.com">jayne.daversa@yahoo.com</a>	
800	Ilene Arons	<a href="mailto:iga1123@yahoo.com">iga1123@yahoo.com</a>	900 Carol Kelly
	kelleycjip@aol.com		kelleycjip@aol.com
1100	Donna Malkentzos	<a href="mailto:capemayscorp@gmail.com">capemayscorp@gmail.com</a>	
1200	John Peters	<a href="mailto:jmpeters@bellsouth.net">jmpeters@bellsouth.net</a>	
1300	Phil Watson	<a href="mailto:Watsonplw@gmail.com">Watsonplw@gmail.com</a>	

## Hotwire

1400		
1500	Jan & Bill Ross	<a href="mailto:janandbill@aol.com">janandbill@aol.com</a>

For ANY Hotwire issues call 800-355-5668.

## Gates

The Resident Service number for Envera is **877-936-8372**.

Please add this to your phone contact information. This is the number that Envera will use if they need to call you. **It may also be used to report a problem with the gate** and to add visitors to your list if you do not have access to the App or to a computer.

# 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.

## 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.**

If you do not want a plant or a hedge trimmed, please see Peggy.

## Landscaping

She will give you a red reflector to put in front of it.

## Don't be left in the dark!

For those walking or driving in Ocean Dunes at night, if there is a lamp post that isn't working, please take note of its location and send an email to Peggy at: [manager@oceandunesflorida.com](mailto:manager@oceandunesflorida.com).

## SMILE You're on Camera



The pool area and tennis courts are now under 24-Hour video surveillance. All activities are being recorded, and you are being videotaped.

The video recording is for surveillance purposes only. The Association does not provide security or protection services. You are responsible for your own safety and should remain aware of your surroundings at all times.

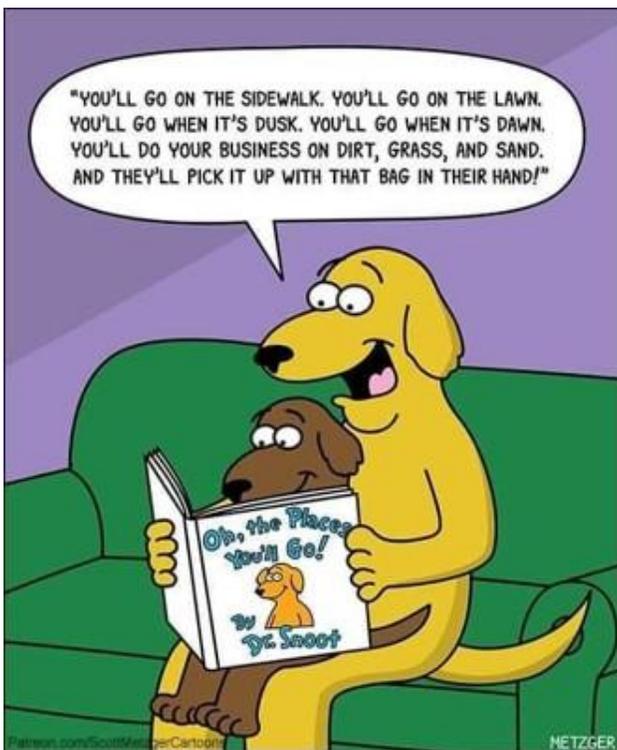
## There is no Maid service at the pool!

Please clean up after yourself. All litter should be placed in the trash cans. Umbrellas should be closed when you leave to prevent damage to them.

Please rinse off any sand before entering either the pool or the spa. Sand damages the filters. If you turn the fans or the TV on please shut them off when you leave. If no one is at the pool when you are leaving and you see them on, please turn them off. **A Reminder:**

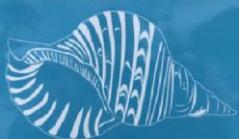
## Please hold the pool gate until it is shut.

Please do not let the pool gates slam. Aside from being annoying, it will damage the gate.



## Please pick up after your pet

So you walk your dog and he/she poops. You pick it up in a poop bag, tie it in a neat knot, and place it on top of the bag dispenser and you think your job is done. **WRONG!** Take it to the dumpster, now your job is done.



There are a variety of games in the cabinet located under the books at the pool. Feel free to borrow one. Play at the pool or bring it home to play. Just be sure to return it to the cabinet when you are done with it. If you have a game or puzzle you no longer want place it in the cabinet for others to enjoy. A Giant Connect Four game is available to play at the pool. Please be sure to put the discs back on the holder.

At the tennis courts, in the bin with the bocce balls is a mini version of cornhole. It is for everyone's use. Please be sure to return the pieces to the bin when you are done playing and close the bin to prevent water from ruining the equipment. The horseshoes have been replaced and can be found in the horseshoe pit.

## Lost and Found

A bin has been placed behind the bar area at the pool. If you have left anything at the pool check the bin.

## Refrigerator Rules



Anything left in the refrigerator will be discarded.

## Lost and Found

## Bulk Pickup

Call Waste Management at 772-546-7700 to schedule a pickup. Bulk pickup items should be placed outside of the dumpster corral **NOT** inside the dumpster area.

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

## 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.

## Parking

Parking is a huge issue in the community. Please use your assigned spots. Guest spots are not for the use of owners on a constant basis. There is overflow parking at the tennis court or at the pool.



**No street parking is allowed.** Emergency vehicles, waste management trucks and your neighbors need to be able to pass. Do not leave your car in the street overnight!

## Tennis Courts

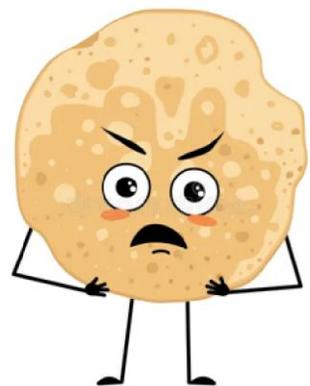
No pets, roller skaters, baby carriages or bicycles are allowed on the tennis courts at any time. They damage the court surface.



## BIG (and little) DOG RANCH RESCUE DONATIONS

If you have any bed linens, towels, rags, small rugs, bath rugs or blankets that you do not need, please donate to this local dog rescue site. Drop them off on the front porch of 1005. 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 (year round) to the rescue site in Loxahatchee. They constantly need these items.  
*Unopened treats also needed.*  
Thank you so much for your consideration and caring spirit.

Carol Kelley 1005



Once upon a time, there was a woman named Pancake Patty. She didn't always have that name, it used to be simply, "Patty". But she thought it was a good idea to walk through the automobile gate entrance to her community instead of using the pedestrian gate.

The end.



## A Note from the Editors

Thank you to all our contributors. Without you, this newsletter would not be possible. A special thank you to Kay, Tara and Lin for their monthly contributions.



### Ideas for Contributions:

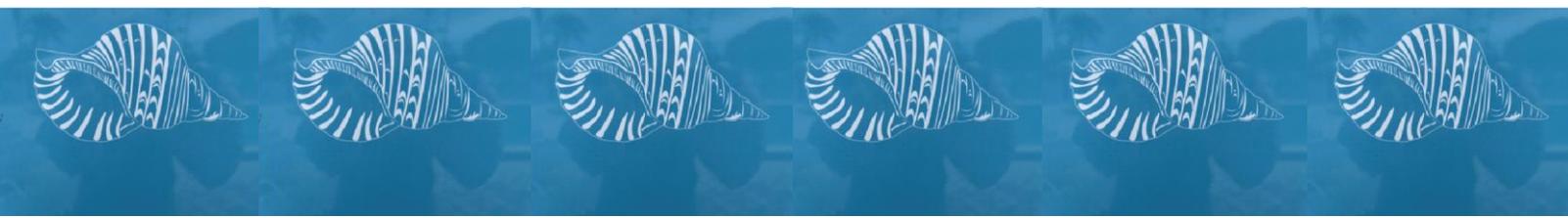
**Pet of the month:** Highlight your special pet. All pets welcome to submit. How about you cat lovers out there? Send pictures and a brief bio of your pet.

**Dunes Gourmet:** Eat some place interesting? Take some pictures of the food. You can describe it if you like.

**Recipe of the Month:** Share a favorite recipe.

**Classified:** Have something you want to sell or give away? Looking to rent? It's free and you will have a wider audience than just posting by the pool.

**Items Of Interest:** Go someplace fun that you would like to share? Have a cute joke? Have pictures of the community that you would like to share? These are just a few ideas.



**Pictures:** Share a favorite photo.