



COMMUNITY EVENTS

 April 15 – 4:30 p.m.
 Orchid Cove Social (look for posting at the pool and mailboxes)



Events at the Preserve Community Center

- April 1 6:00 p.m. Wine Party (bring a wine or beer from New Zealand for tasting by others, and a dish to share).
- April 9 noon Book Club (the book is <u>THE</u>
 <u>POSTMISTRESS</u> by Sarah Blake. Bring your own brown bag lunch).

Keep checking out events on your TV at Channel 196 – dedicated to Tara Preserve.

Upcoming Orchid Cove Board Meeting



April 16, 2015 – 4:00 p.m. Preserve Community Center

TMA Annual Membership Meeting & Election

The Tara Master Association annual membership meeting will take place on April 2, 2015 – 9:00 a.m. at the Preserve Community Center. An election of the directors is not required this year since the number of persons wishing to run for the Board was equal to the number of vacancies to be filled. Accordingly, the new TMA Board members are:



Dwight Beranek, a Tara Preserve resident who spoke at our annual meeting on Feb. 24.



Trudy Randolph, a resident of Tara Golf & Country Club.

Dwight and Trudy ran together on a commitment to "CommUNITY UNITY" for TMA.

Congratulations to them both!

Dwight encouraged us to vote <u>for</u> amending the TMA Master Declaration and Bylaws, to make any subsequent amendments more reasonably possible. Remember the <u>Limited Proxy for Tara Master</u>
<u>Association</u> you received from TMA weeks ago? To vote for the amendments, please fill out the **Proxy** and return it by April 2 to:

Resource Property Management 2025 Lakewood Ranch Blvd., Suite 203 Bradenton, FL 34211 Phone (941) 348-2912 (Tom Fastiggi)

COMMITTEE ACTIVITIES

Landscape Committee



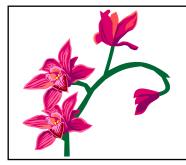
The Landscape Committee (Kim Loskota, chair, along with members Colleen Kleysen and Kim Strub) received a quote from our grounds vendor, Westcoast Landscape & Lawns,

for recommended improvements based on a joint walk-through of Orchid Cove.

Phase I was approved by the Board for an estimated cost of \$885, not-to-exceed \$1,000 (which is within the current landscape budget):

 Replace older hibiscuses and crotons (crotons for north-facing and hibiscuses for south-facing locations) in front of select units. Other buildings which need their plants replaced will be included in our long-range plan.

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- Hibiscuses at the pool: remove mulch to dry out their "wet feet" and begin fertilizing four times/year (instead of just two times/year)
- 3. **Front entry sign area**: relocate center portions of the hedge to the far left side, to allow replacement with decorative perennials.

The Committee held a noticed meeting on March 19 to hammer out the details of Phase I. The field work was subsequently scheduled and completed by Westcoast Landscape on March 25, along with the Cove-wide mulching.



...to the **volunteers** who helped with the front entry improvements as well as moving the old mulch

from around the pool to the hedges on Wingspan Way (thus saving us \$\$). They also replaced the Crinum Lilies in front of units 7656-7658. **Kim Strub** donated the three lilies and the volunteers planted them, saving us \$385 (which is what <u>Westcoast</u> would have charged).



(L to R)

- Colleen Kleysen
- Rich Olsen
- Kim Loskota
- Kim Strub
- Dave Loskota
- Tony Delucia
- Keith Dangerfield →



Communications Committee



The Communications
Committee is planning to
continue monthly editions
of the **Connection** as long
as there is information or

news to present to the membership. We urge all residents to forward any information of interest to any member of the **Communications Committee:**

- Kim Loskota at Kloskota@comcast.net
- Jennifer Zigre at JZigre@yahoo.com)
- Dave Loskota at DLoskota@comcast.net

We're always looking for:

- More member recommendations on service providers
- More resident or renter recipes
- More resident or renter photos



Encourage your neighbors to provide an **email address** so we can send them the **Connection**.

Tell your neighbors who don't have email or access to our website (Internet), we will soon provide black

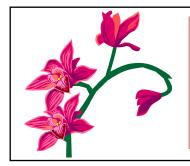
& white printed copies to be available in a special box \rightarrow attached to the east side of the mail center.

Note: to keep our printing costs low, let's keep the supply of printed copies **to a minimum**. So, if you



have email or access to our website, please continue to read the **Connection** that way.

We are also in the process of supplying information on Orchid Cove for the Comcast Channel 196 presentation of Tara Preserve. Any ideas on what you would like to see there?





ORCHID COVE BOARD NOTES

Pool Wifi

Occasionally, the free WiFi at the pool quits working and has to be turned off and restarted. If you have a problem **free WiFi** connecting to it, please call Board member **Robert Semple**. If he isn't available, call **Justin Gonzalez** at Argus.

Maintenance Projects

The **fire alarm system** is checked once a year. A problem was discovered in four of our units, and was resolved by **Wenzel's Electrical Services**.

The **gutter cleaning** has been completed for the year. The gutter exteriors need to be painted in the near future. Our vendor, **Dutchman Window**Cleaning, has recommended that when we do the annual window washing, we power-spray the building exterior and scrub the gutters at the same time. Otherwise, any mold on the gutters will eat into the paint and become impossible to remove.

The Board will examine cleaning and/or repainting needs as next year's budget is prepared.



...to **Kim Strub** for power-washing the Orchid Cove entrance signs. They look great! Thanks also to **Bob Semple** for retrieving the pool clock parts and fixing it!

Accumulated lint in the dryer vent ducts can be a fire hazard. The Board, therefore, contracted with Vent Solutions to clean them on March 27 and 30, finishing April 8 (four buildings per day, weather



permitting). Access to each unit is required!

Treasurer's Report – as of 2/28/15

Assets

Total Assets	\$343,780
Other Assets	14,671
Reserve Accounts	215,389
Checking/Savings	\$113,720

Expenses Year-to-Date for Fiscal Year beginning October 2014

Budget	\$40,775
Actual Expenses	41,882
Year-to-Date Net Income	\$3,945
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Investments

As noted in past editions of the **Connection**, we have more than \$300,000 in cash and reserves in bank checking and savings accounts. The Board has been investigating ways to get a better rate of return on at least some of that \$300K.

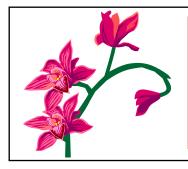


At a previous Board meeting, a Board member proposed changing our investment strategy to invest our reserve account funds into six- and seven-year CDs.

Our accountant at Argus Management has since suggested putting the funds into two different CDs: one for 12 months and the other for 48 months, where each CD permits a one-time, early withdrawal with no penalty.

Investment strategy will be discussed in more detail at the next Board meeting on April 16, 2015.

The Board would appreciate any comments or suggestions you may have. Please forward your comments to all Board members and our Association Manager, Justin Gonzalez.





If the Board recommends purchase of CDs that mature in three or more years, it will require approval by the membership at a special meeting with two weeks prior notice to the membership.

We are looking at options to move enough money to a second bank to make sure that **each** of our accounts is under the \$250,000 limit for FDIC insurance.

Rules and Regulations

The Board is continuing to work on updating the Association Rules and Regulations. Once a final draft has been prepared, it will be sent to the membership 14 days prior to a Board meeting.



Members can provide comments prior to or at that meeting. The Board will then take action to approve, or modify and approve, the draft rules and regulations. The

adopted rules and regulations will take effect 30 days after the meeting. If you have any suggestions, please contact a Board member.

DID YOU KNOW?

What Materials Will Be Collected For Recycling?

(From the website mymanatee.org)



Each residence is issued **two containers** to be used for recycling:

1) PAPER Bin: Paper, Cardboard & Fiberboard

- Newspaper, Junk Mail, Shopping Ads, Windowed Envelopes, Magazines
- Office and Computer Paper All Colors
- Phone Books, Greeting Cards and Brown Paper Bags
- Fiberboard (Cereal, Cracker, Frozen Food and Soda Boxes)

 Cardboard. Must be broken down and placed in your blue, paper-recycle bin. Remember, they must be loose fitting in the bin and they may not extend over the top of the bin more than six inches.

Do <u>not</u> place cans, bottles, or plastic in the Paper Bin.

Unacceptable Items for the PAPER Bin:

Food wrap, gift wrap, paper mixed with food or wax, paper plates, cups or napkins, paper towels, greasy pizza boxes, tissues or tissue paper

COMMINGLE Bin: Commingled Cans, Plastic, Glass, Etc.

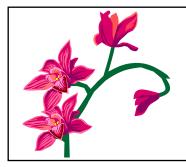
- Glass Bottles and Jars: all colors of glass accepted
- Aluminum and Steel Cans (Soup and Vegetable)
- Steel Jar Lids
- Clean Aluminum Foil and Pie Pans (non-food stained)
- Empty Aerosol Cans
- Milk and Juice Cartons
- Plastics # 1-7. Any plastic container with a numbered triangle on the container.

Please make sure all items are rinsed out properly. No Styrofoam or plastic bags are accepted in recycle bins.

Unacceptable Items for the COMMINGLE Bin:

- Household Hazardous Waste and E-Scrap
- Glass Items: Ceramics and dishes, coffee pots, crystal, drinking glasses, eyeglasses, light bulbs, mirrors, plate glass, vases and pottery, windows, windshields
- Metal Items: Food stained aluminum foil and aluminum pie pans, aluminum siding, appliances, auto parts, deli trays, kitchen utensils, lawn furniture, machines, metal building materials, paint cans, tin roofs, tools, or window frames
- Plastic Items: Any items that do not have #1 through #7 stamped in the recycling symbol on

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the bottom of the container, including, but not limited to: cellophane, clothes hangers, diapers, lawn furniture, plastic bags (recycle at the grocery store), PVC, toxic materials, or plastic toys. (Even though plastic bags and Styrofoam have a recycling triangle symbol with a number, we do not accept them in our curbside recycling program - please find an alternative method to recycle these items).

Where Can I Drop Off Items to be Recycled? (From the website mymanatee.org)

If your recyclables are too large for your curbside bins, you may drop recyclable items off at the following locations:

Corrugated Cardboard Recycling Sites

(Click on location for a map):

- GT Bray Park, 59th St. West in Bradenton
- Braden River Park, 5201 51st. Street East in Bradenton
- Blackstone Park, 14th Ave. West in Palmetto
- <u>Lakewood Ranch Park, 5350 Lakewood Ranch</u> Blvd in Bradenton
- Buffalo Creek Park 7550 69th St. E. in Palmetto
- <u>East Bradenton Park, 1119 13th St. E. in</u> Bradenton
- Bayfront Park, 310 North Bay Blvd in Anna Maria
- Manatee Public Beach, State Rd 64 and Gulf Dr in Holmes Beach
- <u>Coquina Beach, 2650 Gulf Drive S. in Bradenton Beach</u>
- Bennett Park, 400 Cyprus Creek Blvd. in Bradenton
- Palma Sola Park, 7915 40th Ave W. in Bradenton

All parks have a container to collect corrugated cardboard for recycling. No other materials will be accepted. All cardboard must be clean, broken down or flattened to be recycled.

Recycling Center

Manatee County provides a recycling drop-off center for **ALL** recyclable materials at the **Manatee County**

Landfill, 3333 Lena Road in Bradenton. All materials that are accepted in the curbside recycling program can be brought to Manatee County's Recycling Center free of charge.

❖ Household Hazardous Waste and E-Scrap

Residents can also drop off for free any household hazardous waste and e-scrap every 3rd Saturday (9 a.m. to 3 p.m.) at the Manatee County Landfill, 3333



<u>Lena Road in Bradenton</u>. Just off Hwy. 64 and I-75, it's a quick in-and-out.

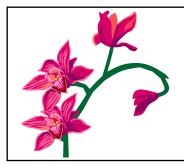
EXPERIENCE WITH SERVICE PROVIDERS



No new recommendations this month. Darn. **But...** If anyone has used a vendor which they'd like to recommend, please forward pertinent info to **Dave Loskota** at <u>DLoskota@comcast.net</u>:

- The company name and phone no. (and contact person info if available)
- Briefly describe what the company did for you and when, how you rate their services and cost, and whether you'd use them again

Your information will be published in the next **Connection** and added to our <u>Preferred Vendor</u>
<u>List</u> on the Orchid Cove website. We will keep adding to the list whenever you want to offer new info on service providers.





LINKS

We want to make it easier for you to view information that is mentioned in the **Connection**.

Examples include documents found on our website; and the websites of companies that work for us. Thus, we've created **links** where possible to view this info online. Wherever you see blue text underlined (or a company logo), click on it to view the info online.

Example: Just click on the link Household Hazardous Waste to reach the County's web page on this subject.

ORCHID COVE WEBSITE

Six easy steps to access the Orchid Cove website (maintained by Argus Property Management):

- 1) Go to www.argusmgmt.com
- 2) Click on the blue tab Client Roster
- 3) Click on Orchid Cove Condo Association, Inc.
- 4) Select login as: Owner
- 5) For the Password, type in: orca
- 6) Then click on Log in

Here, for example, you can find the Financial Statement for February, 2015 – click on <u>Financials</u> <u>Feb 15</u> under the category **Financial**.



RESIDENT RECIPES

Pork Tenderloin With Cranberries

SERVES: 4 % PREP: 15 min. COOK: 30 min.

Ingredients

- 2 x 1 lb. pork tenderloins
- 2 tsp. ground cinnamon
- 1 tbsp. olive oil
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 1 ½ cup fresh or frozen cranberries
- ¼ cup raw honey (optional)
- 2 tbsp. butter or oil for browning tenderloins
- ¾ cup <u>chicken stock</u>
- Sea salt and freshly ground black pepper

Preparation

- Preheat your oven to 375 F.
- Combine the cinnamon and the olive oil in a bowl.
- Brush the tenderloins with the cinnamon mixture and season to taste with salt and pepper.
- Brown the tenderloins in an <u>ovenproof skillet</u> in butter or oil. Transfer the browned tenderloins to a plate and set aside.
- In the same skillet, brown the onion and garlic.
- Add the remaining ingredients and bring to a boil, scraping the bottom of the skillet to get all the browned bits into the sauce.



- Return the tenderloins to the skillet.
- Place in the oven and roast for 15 to 20 minutes, or to desired doneness.
- Serve the pork with the cranberry sauce.

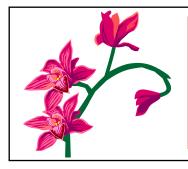




PHOTO CORNER

Orchid Cove under the Moon

Submitted by Kim Strub



March 25 Pool Social Pics





People who think they know everything are a great annoyance to those of us who do.

-- Isaac Asimov

Orchid Cove Board Members 2015-16

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Justin Gonzalez, Orchid Cove Property Manager

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Orchid Cove Documents