SO BE VERY CAREFUL!

By: Dean Parker

SOME OF YOU MAY HAVE HEARD that I had the unfortunate experience of being on the dumb end of a poisonous snakebite while playing golf at The Creek. People keep asking how did this happen and where was I when it happened. Well, I will attempt to portray this as I remembered it and you should know that witnesses on hand may differ with my interpretation, so expect that.

I believe that I was on hole 14 playing the gold tees as usual. My drive sailed a lot farther than even I had expected and my ball rolled into the very edge of the marsh just right of center of the fairway. Witnesses may try to tell you that I was actually playing from the black tees and my ball ended up in the marsh as a result of a lousy second shot that was supposed to clear the marsh and land near the hole on the green. That could be the true story, OK?

At any rate; my ball was visible from several feet away as we approached that area and while just concentrating on the ball and not surrounding grassy areas, I reached in with my bare hands and attempted to pick up my errant shot ball. Apparently when my ball rolled in it alerted a snake that I did not see. Just before reaching my ball I saw a blur only and I knew immediately I had been bitten by a snake as my hand was jarred backward with force.

I jumped into the cart and informed my good friend Emerson Shank that I had been bitten and please rush me to the hospital. Jack Crocker, my other playing partner that day said that he would like to think about this for a while before actually leaving the scene. In the meantime, Emerson and I were approaching the clubhouse parking lot. We hopped into Emerson's land yacht and raced away to the hospital.

We arrived at the hospital in about 18 minutes. We could have made it faster but Emerson had to stop at Ted Williamson's for a vodka and tonic. Just kidding, Emerson was a lifesaver that day. On the way to the hospital I began to ponder about the ability of the hospital to handle snakebites. My mind was eased when they told me I was number 5 for the week so far. The Poison Control Center also was involved shortly afterwards and it was a well orchestrated treatment for the next four days.

Flagler ER took me in immediately upon our arrival and I was transferred to ER Critical Care. From that point forward; Flagler ER was superb. They arranged for anti-venom to be prepared (it takes approximately 2 hours to prepare as it has to be swirled into a mix) and another hour to administer. They scheduled subsequent bags of anti-venom for every 6 hours for 4 more doses. Just as I thought I was out of the woods my good friend Reggie Smith came in and ask my loving wife if he should go ahead and put my clubs on ebay. And he would be happy to arrange a sale of my convertible. The staff assured me this was a premature interpretation, so expect that.

continued on page 3 ...
From The President

By: John Richards

It is hard to believe how quickly time passes and to realize that more than half of 2008 is behind us. With August upon us one of the key annual projects is under way for the MCOA. It is budget season and your committee chairs are all looking at their year-to-date figures, estimating costs and revenues for the remainder of 2008 and forecasting budget plans for 2009. With this in mind I felt you might be interested in where we are financially through June 30, 2008. Through the first six months of 2008 the Association is showing a slight deficit in revenue ($453) and a small positive variance ($1,034) in expenses leaving a minor net surplus of $581. We are also carrying small positive net surplus variances in the patio and villa home financials. The results so far are indicative of the diligent oversight by our committees and their chairs in the very difficult economy that we are experiencing. I can also report that our road resurfacing project will be completed for less than the budgeted amount approved by the Board to be expended from our Reserve Fund. With all that being the case it will continue to be a challenge to maintain this position through year end. Expenses for supplies, mail and services are continually on the increase and this will need to be factored into the 2009 budget as well. Budgeting for 2009 will be closely monitored by the Finance Committee with an eye on keeping expenses at controllable levels while continuing to assure that our community maintains the high standards that you have come to expect.

During my seven months as President of the Association I have continued to increase my knowledge of Association affairs and have had to deal with a number of property owner questions and in some cases complaints. One of the things I have come to realize is that each of us could benefit by being as familiar as possible with our Bylaws, Declaration, and Articles of Incorporation which together are the governing documents for the Association. It is the Board’s responsibility to assure that the Association is administered in such a way as to assure that the provisions of these documents are upheld. In many cases questions could be answered and issues clarified simply by the reading of these documents. We were all provided with these documents when we purchased our homes, so please keep them handy so you can refer to them if you have a question. In any case, know that our Board members and committee chairs are always available to help with any question or issues you may have.

Safety and Security at Marsh Creek

By: Bill Koff

We have a continuing and dangerous problem on Marsh Creek roads: The failure to stop or the ignoring of Stop Signs at intersections of community roads. One in particular is the second intersection of Marsh Side Drive and Marsh Point Circle—the turn toward the Club House. The traffic coming from the main gate, west bound, on Marsh Side Drive, has right of way to head toward the Club (north) or, to bare west on Marsh Point Circle. Traffic heading toward the Main Gate on Marsh Side Drive (East) is required to Stop at the Stop Sign as is traffic heading east on Marsh Point Circle (Stop Sign). There have been serious incidents at this intersection and all residents should pay close attention to the Stop Signs and on coming traffic.

This particular intersection is one of many where Stop Signs must be adhered. This means coming to a complete Stop.

Sheriff Patrols will be monitoring these intersections through the end of year as school re openings and holiday traffic adds to increased activity on our roads. Thank you for your help and cooperation.

Bill Koff, Chairman, Safety and Security
Allegro, a widower with seven children, who also worked for ABC (Jim was the subject of one of my previous articles). Lesley now had an instant family of six girls and one boy, ages 17 to 27. Following her marriage to Jim, Lesley continued to work at ABC and in 1987 she was again promoted, this time to Group Director of Finance and Administration, in charge of organizing all finance and human resource functions for the TV Network non-programming and special activities departments, which comprised a $50,000,000 budget and 350 employees across the country.

In 1989 she retired from ABC to have a child and begin raising a family of her own. It was also during this time that Lesley and Jim purchased some real estate rental properties. Shortly after the birth of Lesley and Jim's son Greg, a renter of one of their properties was starting a new business and asked Lesley if she would consider helping him with their human resources issues. She accepted his offer because she was only the seventeenth employee of the company, so she knew she would have plenty of time to attend to Greg. Little did she know that she would become Executive Director of Human Resources and Administration for a company that would grow to over 300 employees across the country and go from $800,000 in revenue in 1988 to $70,000,000 in 1994 and become EIS International, Inc. As well, her scope of responsibilities grew to include Employee Relations, Benefits and Payroll, Recruiting, Compensation, Training and Administration.

In 1995 Lesley retired from the workforce and she and Jim moved to St. Augustine. Lesley preceded Jim in the move and coordinated the building of their home in Marsh Creek while living in their condo on the beach. Their son Greg started grade school at R.B. Hunt that year.

The move to Marsh Creek was a significant change for the Allegros. As a member of a very competitive family, most of whom were very good at a variety of sports, Lesley decided that she too needed to find an outlet for her energies. Having given golf lessons a try and not seeing much in the way of results (although she insists she has not given up), Lesley focused her attention on tennis as her sport of choice. In addition to learning the sport of tennis and playing regularly, she also became involved in helping improve Marsh Creek's facilities and competitiveness, eventually becoming chairman of the Tennis Committee. At the same time she taught Human Resource Management, a senior level elective, at Flagler College.

Following Greg's completion of grade school, Lesley and Jim decided to enroll him in The Bowles School in Jacksonville to complete Junior and Senior High School. To insure continuity in Greg's family support, Lesley and Jim purchased a condominium in Jacksonville where they took turns living so that Greg would have the parental support he needed, close to the school. During those six years of living in two different places, Lesley still competed in tennis events and worked as Court Advocate for the Betty Griffin House. Greg has since graduated from the Bowles School and is now attending the University of Georgia.

I am a person that is inspired and energized by the accomplishments of other people. Lesley Allegro's accomplishments are indeed inspiring. She excelled in the demanding business world, took on a large family and earned the respect of her step-children, made many personal sacrifices in the interests of her son's education and worked for the betterment of her community. During my military career we talked about "leadership by example" and I have found that example - she is Lesley Allegro.

continued from page 1...
Excitement is in the Air

By Barbara O'Connor

We have lots to be excited about with the new 2008–2009 season right around the corner. You certainly won’t want to miss out on what’s in store, so don’t forget to join the MCWA. Dues are still only $25! Send your check payable to MCWA and your membership form to Joan Humphrey, 225 Marshside Drive, or drop it off at the Club. To be included in the new directory, you must join by September 10th. Our ‘Magic of Friendship’ season kicks off on Wednesday, September 10 at 11:30 with our luncheon and Sandusky’s paintings. This volume was slightly more than the number that the students were able to pay for last year. The YTD rainfall is about the same as last year. We had 5.1 inches of rainfall in July spread over 10 days. This volume was slightly more than the number that the students were able to pay for last year. The YTD rainfall is about the same as last year. We had 5.1 inches of rainfall in July spread over 10 days. This volume was slightly more than the number that the students were able to pay for last year. The YTD rainfall is about the same as last year.

Attention Owners of Patio/Villa Homes: Please note any lawn problems at your home or that of a out of town neighbor. Report it to May Management or via a Stressed Grass form on our web site (MCOA.us).

The Community Outreach Committee organizes fundraisers, and special projects throughout the year. Join us on Monday, September 15th for our first "FUN DAY fundraiser". Sign up for the 8:30 a.m. shotgun Golf Tournament or the 9:00 a.m. Round Robin Men’s or Women’s Tennis Tournament, and/or join us for a barbecue following the tournaments at 1:00 p.m. $35.00 per person includes donation, barbeque, and prizes. (Golf cart fees paid separately, no Greens Fee). Make reservations by sending your check made payable to MCWA to Pam Celestino, 321 High Tide Drive, St. Augustine, or drop your check off at the front desk. For more information, call Pam at 471–1934.

Please check out our new website at www.marshcreekwomen.org. We have a calendar feature that allows you to find out what’s going on each month. Plan ahead and mark your calendars for luncheons, fundraisers, social events and more. If you have any comments or recommendations for our website, please fill out the Contact Us form.

It will be a GREAT year, so plan on being part of the fun!

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Measured Rainfall at Marsh Creek

We had 5.1 inches of rainfall in July spread over 10 days. This volume was slightly more than the number that the students were able to pay for last year. The YTD rainfall is about the same as last year.

Attention Owners of Patio/Villa Homes: Please note any lawn problems at your home or that of a out of town neighbor. Report it to May Management or via a Stressed Grass form on our web site (MCOA.us),

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YTD % Change vs Last Year

46.9% -1.6%

Note: Rainfall is measured by Marsh Creek Country Club.
By Laura Palmer

Between the sweltering heat and humidity, vacations, injuries, company, and a myriad of other things, participation in summertime golf just isn't what it is in the fall and winter months. That said, however, those ladies who are able to participate are having a good time and honing their games for the next season of Ladies Golf Association play.

Our big time summer event, "Summer Team Play," concluded with the August 5th match against Jacksonville Golf and Country Club. No surprise here, our ladies pulled off a win by SEVEN holes. Way to go! Speaking of “Summer Team Play,” a big “Thank You” goes out to Anna Benincasa and Martha Snider for coordinating those matches for Marsh Creek. The final cumulative results of the five Clubs that participated in this match play championship were as follows:

- Marsh Landing: 290
- Jacksonville Golf and Country Club: 269
- Marsh Creek Country Club: 266
- Plantation: 263
- Eagle Harbor: 262

Well done to all who signed up and participated in the Summer Team Play. Opening day of the 2008-09 LGA Season is still September 25th -- nope, it hasn't changed a bit -- so be sure to mark it on your calendar and we'll look forward to seeing you there!
You are Invited

Wednesday evening September 10th will be an exciting evening for book club members and guests as we initiate the 2008-2009 season. If you are not a participant in the book club, it is also the perfect time for you to visit and discover what a wonderful time is had by all who join together each month for a social evening visiting and discussing the book of the month. At 7:00 p.m., about 25 to 35 men and women members of the country club meet in the Ladies Card room. There is still time to read the book for September although it is not a requirement to join in the fun evening.

Empire Rising

The first book of the season, "Empire Rising" by Thomas Kelly is an intriguing novel about the construction of the Empire State Building which began in 1930. The story revolves about Michael Briody, an Irish immigrant trying to make a new life in America and at the same time gather money for the Irish republican cause. Included in the book is life in the rough neighborhoods of the Bronx, the nightlife of the "21 Club" and the influence of Tammany Hall.

Michael Briody's love life includes Grace Masterson, an artist, who is also a love interest of Johnny Farrell, Mayor Jimmy Walker's liaison with Tammany Hall. This brings many complications into Briody's life. Briody is a valuable member of a team of four workers riveting the steel bars together and a recognized leader in the construction process.

If you haven't bought, borrowed, or checked-out a copy of this book, now is the time to do so and plan to attend the opening evening of the new season on September 10th.

Recommended Reading

Since we have no book reviews from club meetings to report on in this issue, I have the opportunity to share with readers a comment or two about some books I have read recently and can recommend.

"A Long Way Gone" by Ishmael Beah: This is a book of memoirs by a boy soldier who lived in Sierra Leone, lost his family at the age of 12, became a boy soldier at the age of 13, survived the war, eventually made his way to the United States, and became a speaker for the United Nations. You will be mesmerized by his story of traveling the countryside looking for his family and as a boy soldier being taught to kill.

"The Greatest Generation" by Tom Brokaw: This book is a wonderful collection of the contributions of individuals during World War II. They include all branches of the services, as well as the role of women, and all races.

"The Alchemist" by Paulo Coelho: Paul Coelho books have sold more than 60 million copies in 150 countries. This novel is about an Andalusian shepherd boy named Santiago who travels from his homeland in Spain to the Egyptian desert in search of a treasure buried in the Pyramids. No one knows what the treasure is, or if Santiago will be able to survive the obstacles along the way. What starts out to find worldly goods turns into a discovery of the treasure found within.
All-inclusive resorts, like Sandals in the Caribbean, are quite popular because they are... well, all inclusive, kind of like Marsh Creek CC. Members of MCCC have a great variety of activities in which they can participate, and the Tennis & Fitness Center offers a wide range of such opportunities. In a community as diverse as ours, a critical component of club value concerns how well the club meets the various needs of its members. Identifying and responding to those needs requires dynamic club management and active involvement by the members.

Based on that, John or Al can help you to the next step, getting involved with a team or group of compatible players. From there, it's up to you.

For those preferring organized inter-club competition, we're involved in men's and ladies' doubles leagues, including USTA, at all levels, and year-round. John is constantly looking to expand our league activity to encourage more participation. A recent example is the USTA Combo and Tri-level Ladies leagues which just completed their summer season. These leagues gave our ladies from various skill levels their first opportunity to play together in a league. In mid-September, the Club hopes to field a team in a Mixed Doubles League organized by the North Florida Professional Tennis Association. September is usually the kick-off month for our most active league play, so if you're interested, contact John or Al.

If intra-club activities are more to your liking, we have lots to choose from. The men's A-B-C doubles league runs year-round, except the summer, and teams up players from each skill level. The ever-expanding number of sign-ups for this activity speaks to its popularity and success. On the ladies' side, the same concept of pairing different levels was the centerpiece of Ladies' Play Day, an event which drew nearly 40 players in July, and which will be repeated every few months. Also, each of our teams (A-B-C for men and A-B-C-D for ladies) have practice days where new players can try out.

All the play discussed thus far has been doubles, but in mid-September, we'll finish up a very successful Singles Ladder competition. Started in mid-June, almost 50 players are in the Mixed and/or Ladies Ladder. Because John created an emphasis on participation (prizes are for winners at each level of the pyramid, vs. ladder, and for the most matches played), we're averaging almost 10 matches a week, and that's during the summer heat! If social tennis is your thing, there's plenty of that. The Center hosts regular evening social events to enhance that very important facet of our activities. In mid-June, over 60 attendees enjoyed A Night at the Courts, which featured music, finger foods, drinks, ping pong, and even tennis, including an exhibition by Al and Joey Burkhardt, our Junior member who's off to UF in the Fall on a tennis scholarship. Our next event will be on Tuesday, Sept. 2nd, during the U.S. Open, and include more of the same, plus a few surprises!

Let's not forget the kids! Families with young children can give them a great start through lessons and programs, either year-round or during the summer. John and Al are tutoring an active group of younger players, ranging from a five year old novice to college age aces. It takes a special skill to work with such a wide range of children – ask any teacher – and our pros excel at it. Especially noteworthy is their ability to take a young player as far up the developmental ladder as he/she wants to go. For example, Joey Burkhardt is ranked 3rd in the State's most recent USTA “Boy's 18 Combined" ranking, and among the top 20 in the country.

One of the Club's most popular programs for youngsters is the Summer Golf & Tennis Camp. We've just completed this year's edition, which featured four camps, each two weeks long. Participants get lessons from the pros in each sport, and do lots of fun things, as shown on the front page of the most recent Egret. During the year, the T&FC also holds Kids' Night Out, a Saturday evening event with pizza, drinks, and a movie. One of John's goals is to generate more participation among younger families in the community, both parents and children.

The Center's programs include much more than tennis. The Aerobics Room hosts regularly scheduled classes which offer: aerobics (step + weights and low impact + cardio + weights), yoga, Pilates, circuit workout, and kick boxing. One of our best attended and most demanded classes, water aerobics, is seasonal and takes place in the pool, adjacent to the Clubhouse. Other offerings may be added based on demand and sign-ups, and our instructors try to accommodate member preferences regarding class days and times. Days and times of these activities are in the bi-monthly Egret, or on the MCCC web site under Tennis & Fitness.

We all know how vital exercise is to good health; we also have many members who are recovering from surgical procedures or illnesses. That's why many members use our Fitness Room. Our equipment covers the spectrum from free weights to elliptical machines to elastic resistance bands, and is available starting at 7:00 AM. While classes are not held in this room, you can use a personal trainer, including our instructors for the above mentioned classes.

Trying to ensure that these programs and events meet, and hopefully exceed, our members' interests is a responsibility the Director shares with the T&F Committee. The committee is comprised of club members who represent each major segment of the activities described above. Our names and contact information are listed in the T&F section of the MCCC web site. Please use us to offer your suggestions, ask questions, or just get acquainted. Without a doubt, the greatest assets of the T&FC are the people, our staff and our members. To our active members – Thank You. To new residents and/or members – Welcome. To members who haven't used our programs and events – Come and Join the Fun.
It’s About The Courts!

By: Peter Clayton

After reading Member Survey comments, and listening to player criticisms, I decided to learn more about how to maintain our Har-Tru courts. A couple of things I knew already:

1) Har-Tru, by its nature, isn’t as uniform as hard surface.
2) Two different players on the same Har-Tru court will rate it differently due to player characteristics, such as age, mobility, playing style, etc. These facts made me pretty skeptical about maintenance criticism, but I had to admit that some of our courts at Marsh Creek play differently than others on the same day – Why?

How should Har-Tru courts be built?

The logical place to start my investigation was with the construction of the courts. Soft surface courts are built like roads: various levels are applied, then rolled, to pack them solidly, while creating slight elevation differences (slope) to ensure proper drainage. Our court surfaces consist of a 1” layer of Har-Tru, a crushed, naturally green, basaltic rock, the particles of which are held together by “fines”. Under this surface is a 3-4” layer of coquina, or crushed shells. Coquina is locally accessible, therefore inexpensive, and was thought to be reasonably porous, but it has subsequently been found that coquina’s drainage qualities aren’t the best. The ideal base under the coquina is sand, or a sandy subsoil, to further aid in drainage. In our case, the subsoil is a combination of sand, muck and limestone, which basically work well.

Regarding slope, ideally, courts should drain in the direction of greatest elevation change, with a slope of 1” every 30’. In our case, courts #1-8 drain from north to south at a rate of 1” every 20’, while #9+10 drain east to west, and slope 1” every 30’. Unfortunately, the steeper slope on #1-8 contribute to higher erosion/runoff of the Har-Tru, and cannot be rectified due to site restrictions. Other site factors which affect court conditions include: climate (rain + wind in particular), and surrounding drainage (does the parking lot overflow onto the courts in a heavy rain).

A properly built Har-Tru court should last forever, provided it gets best results will come if we, as players, understand what’s involved in maintenance issues in his column in the Egret, and in communications with John Jacobson, our Tennis & Fitness Director, will be incorporating maintenance issues in his column in the Egret, and in communications through the MCCC and T&FC web sites.

What does proper maintenance entail?

Daily maintenance of Har-Tru courts are an all-day process. In the morning, before play commences, our staff is responsible for:

1) Inspecting + repairing surface damage, including weed and debris removal;
2) Checking tapes + nails for shifting or lifting;
3) Sweeping the courts, including the lines;
4) If needed, rolling the courts, particularly important to:
   - help retain surface moisture,
   - create a firmer + faster surface,
   - reduce the rate of “dead material” accumulation, and
   - decrease the potential for erosion;
5) Ensuring that the net and center strap are set correctly;
6) Checking wind screens, water coolers, and canopies + chairs.

Our heaviest play is during the morning hours, and when possible, or if requested, staff will sweep the courts + lines between matches. While sweeping smooths the surface, it also leads to further drying, which, if excessive, can create “dead material”, due to particle separation. Specifically, the “fines” no longer hold the basaltic rock particles together, resulting in the latter becoming gray, coarser in composition, and non-absorbent. This “dead material” must be removed from the courts.

As the day progresses, staff monitors court conditions, especially the amount of surface moisture. We usually water after morning play, and, depending on conditions and later playing demands, again in the late afternoon, and, even overnight. The goal is consistency of moisture level throughout the playing day.

Proper watering has been a challenge at Marsh Creek mainly because the Club uses water from our various lakes to irrigate both the golf course and tennis courts. This “recycled” water contains debris and sediment which frequently clogs filters, thus requiring especially close attention by staff during watering. Another by-product of this unique water composition is occasional “clotting or clumping” of the Har-Tru particles caused by algal growth. This requires an application of chemicals to break up these clumps, or kill the algae, a process which entails court closure for several hours.

So how can we, as players, help ensure “proper” maintenance?

We can help primarily through close observation of court conditions, and by drawing attention to any problem. For instance, if during play, you notice “high” lines, or gouges in the surface, notify staff immediately, so corrective action can be taken. You may have to be moved to another court, or wait for a few moments while repairs are made, but inconvenience is much better than injury.

As carefully as staff follows the steps detailed above, Har-Tru surfaces, by their nature, are difficult to keep in consistent condition. The best results will come if we, as players, understand what's involved in proper maintenance, and work together with staff to make it happen. John Jacobson, our Tennis & Fitness Director, will be incorporating maintenance issues in his column in the Egret, and in communications through the MCCC and T&FC web sites.
MEN’S A-B-C TENNIS:
SPRING SESSION

The Lions Roar - Again!!

By: Peter Clayton

In 2004, Bill Kopf and Jerry Scheid, a couple of our more enlightened and creative tennis players, devised a way for players of all levels to interact and compete with each other: the A-B-C League. The letters relate to the Senior League designation -"A" players being the top level. Rules were established, interested players were invited to sign up, their skill level was determined, four captains were selected, and players were chosen using these skill levels. The initial session was so successful that it was decided to continue and expand the “year” into two sessions: Spring + Fall. Capping off the first year, a cookout was held to toast and roast the participants, with Larry Benincasa’s special dessert finishing the event in style.

Mid-May saw the Spring 2008 session end with the Lions, under the visionary guidance of Joe “Simba” Wilson, on top with a 13-5 record. A close second were the Panthers, ably captained by Paul “Roadrunner” Hines. This is a threepeat for “Simba” Wilson, who says he owes it all to divine intervention (a/k/a J.C. Morand) and natural leadership abilities?

Many thanks to Commissioner Kopf for organizing it all; the cookout and end-of-year festivities will take place after the Fall session.

The “New Rules” of Tennis

By: Bob Kiffney

I am a sportsnik! This differs from being a sports nut in as much as I can stand back from the fray and analyze -- analyze what a particular sport is all about, how it can be better, and most importantly how I can win at it (winning, as you will see, being a relative term, i.e. relative to how your mind looks at the result).

My wife is a golfer, And when I ask her how she did after a round, she usually responds (as I found that all golfers do) that she did well except for three holes, Well, I say, why doesn't golf allow you to throw out your three worst holes and base your score on the remaining fifteen? The answer is that the rules don’t allow it. Now golf rules were established by the Huns when they conquered Scotland even before I was born, and golfers, I find, are not amenable to changing them -- they merely make more.

Now tennis players (of which I am one) are open to change, even during the course of a game, So I am here going to propose for the first time, some changes to the game of tennis which will make it more interesting and, for some, more rewarding.

Golfers, for the most part, end up with individual scores, If 72 is par, 65 is seven under par and 80 is eight over par, And they have handicaps (we’re talking about amateurs now), So if a golfer shoots 100 and has a 30 handicap, he or she has a net score to 70 or 2 under par, Wow what a great round, they say, And that person goes home feeling good.

Tennis players playing doubles (us old folk) only feel good if they’ve won all their matches. That shouldn’t be. There should be some individual sense of achievement -- a lot more players feeling good about themselves, So this is my proposal,

First we start off with a tennis par, which will be zero (0), Then we count unforced errors on the part of each player during the course of play, Then we subtract handicaps from the total of unforced errors, Each player would then have an individual score of plus or minus par to compare with every other player, regardless of the number of games won or lost by a doubles team, In Marsh Creek “C” play we play 4 games (which we call a minor set) and then switch partners, So if for instance I have a handicap of 4 per game, I would then have 16 per minor set, And if I only have 11 unforced errors in a particular minor set, I would then be 5 under par. Thus I could be paired with a player or players who lose every game, but when I look at my individual score I see that it was the lousy play of my partners that led to such defeats and I can go home and proudly tell my spouse that I did good.

So, you say, how will the handicaps be established? Since this is a new concept and it will take a lot of scoring of unforced errors to determine each player’s handicap, I suggest that a sportsnik like myself assign handicaps to each individual during the first year, and thereafter let the resultant figures determine them. Unfair for the first year, you say? I say poor loser.

And a few more changes to make for a level playing field, The first is that the first person to yell “yours” cannot be charged with an unforced error, Next, players 75 years of age and older can have 3 serves instead of 2, and they can hit the ball after 2 bounces instead of 1.

I look forward to the Marsh Creek Tennis Association adopting these rules at it’s next meeting and being the leader in the new world of tennis. Vote for change!
By S. Qyer

Looney Tunes were created by Warner Brothers during the 30’s and 40’s and many of our Marsh Creek Residents will remember them fondly as the big moment at the Saturday afternoon matinee at your local cinema.

The current Federal Estate and Gift Tax Laws were created in the Year 2000 by our Congress.

As I am about to explain, if sentient other worldly beings visited earth they could easily surmise that the two creations were done by the same wacky but gifted writers.

The Federal Estate and Gift Tax laws are designed to assure that, at your death, the passing of assets to your heirs and beneficiaries do not escape the clutches of the Internal Revenue Service.

I will not dwell on the history, but discuss only the future implications.

Currently, each individual who dies in 2008 can transfer $2,000,000.00 to heirs and beneficiaries without having to pay any tax. That sum is unlimited if the assets pass to a surviving spouse or a recognized charity. So if Bill Gates passed his entire multi-billion dollar fortune to his wife, it would not be taxed at Bill's death. If his wife subsequently dies, everything over $2,000,000 which would go to persons other than a charity or surviving spouse would be taxed at the rate of 45%. We are talking real money here.

It is commonly believed that rich people can avoid this tax, but it is reported that Jackie Kennedy Onassis’ estate paid $18 million in taxes and the estate of Joe Robbe, the former owner of the Miami Dolphins paid $45 million in taxes. Extremely wealthy people often plan far ahead by buying life insurance policies to soften the blow, or actually replace, the Estate Tax they expect to pay. But I digress.

Next year, in 2009, the individual Estate Tax Credit increases from $2 million to $3.5 million.

Now it gets entertaining. There is no Estate Tax for anyone dying in 2010. Unlimited moneys can be transferred to heirs and beneficiaries without tax. But in 2011, it all comes back with only a ONE MILLION DOLLAR Estate Tax Credit. I am not making this up. Only Daffy Duck could have created such a scenario.

The estate planning community in the United States is a multi-billion dollar enterprise when you consider life insurance companies, trust companies, publishing companies, accountants and attorneys. That community has been prodding Congress for the last few years to make changes because they are having an extremely difficult time figuring out how to plan for this cockamamie tax law. (Most of these organizations do not want to eliminate the “death tax”, it is MUCH too lucrative.) The ability of the Democrats and Republicans to work together to resolve this issue can only bring to mind Elmer Fudd and Bugs Bunny or Wily Coyote and the Road Runner. I assume each of you will pick your own personal choice for which character is indicative of which party.

Everybody agrees that this will not be resolved in this election year. There is great hope that the issue will be resolved in 2009. I will not prognosticate who will be the President, who will control the Senate or the House or what the economy may do between now and then as all of those will have a substantial impact upon what the “fix” looks like.

I think one explanation of the actual impact of the Estate Tax laws will be helpful here to many readers. If you think about these issues every few years, it is hard to remember the reasons that your Estate Tax planning documents are in the form they are. It is not uncommon for clients to come into my office 3 or 4 years after completing their Estate Tax planning documents and they ask “What did I do and what do these documents mean?”

The most common planning tools for a married couple with Estate Tax issues is what is often referred to as the A/B trust, or Marital and Family Trusts, or Credit Shelter Trusts or like language. Remember, that this year every individual who dies can pass $2 million dollars to heirs and beneficiaries free of tax. But one person cannot pass $4 million dollars tax free. To give an example. Husband and wife own $4 million dollars in jointly held assets. If one dies, the other automatically owns all of the assets. If the survivor then dies they will be taxed on the full $4 million and the tax on that at today's rates is $900,000. Not an insignificant sum of money. The Estate Tax credit of $2 million attributable to the first spouse to die was not preserved, it was lost, so the couple only had the use of one Estate Tax credit.

To solve that problem and to assure that both Estate Tax credits are preserved the couple could each create a trust to protect the $2 million dollar credit. So on the death of the first spouse, $2 million dollars does not flow automatically to the surviving spouse but is put in trust. The trust provides that the surviving spouse is given the use or income of the money but the $2 million dollars ultimately flows to other named heirs and beneficiaries free of tax. Simply having the use and income means that the money does not, for tax purposes, belong to the surviving spouse. So on the death of the surviving spouse the survivor's estate is taxed on only $2 million (no tax). The estate does not, at that time, own $4 million dollars, only $2 million because the first to die's trust owns the other $2 million. So with such planning, a couple can pass $4 million to heirs without tax. Next year that would add up to $7 million ($3.5 million each).

Caveat - the explanations above are a serious over simplification. Being tax law, nothing can be that simple or easy to do without careful planning, thought and drafting.

One more note. In the Looney Tunes, the numerous characters received incalculable blows, explosions, gunshots, and other mortal injuries but, of course, they always sprang back to life. There has been dark humor written over the years about what will happen to very wealthy people in the year 2010 if the law is not changed. As 2010 rapidly approaches, it is getting to the point where it is no longer funny. After Lady Bird Johnson's death, her daughter was quoted as saying that her mother would have been disappointed that she did not make it to 2010. Recently a Florida man was indicted for trying to pay an FBI undercover officer $20,000 to kill the IRS agent that was conducting his tax audit. Talk about poor planning. Now consider a person, elderly or not, who is worth $100 million and if he dies in 2010 his heirs will receive $45 million more than if he dies in 2011 under the current law. If one person is willing to pay somebody $20,000 to kill an agent in hopes of saving a few tax dollars consider what some people would be willing to do for $45 million. How many times do you read in the papers about the very wealthy people that have difficult relationships with their children. And you thought Wily Coyote was the biggest schemer of them all. Even the writers at Warner Brothers would not have been able to envision the possibilities.
 Helping Out Talented Youth

BY MARY JO WILSON

Marsh Creek was one of the nation wide sites for the “U.S. Junior Amateur Qualifying Tournament” for boys 17 and under. The two day event took place at the end of June for these gifted athletes who if successful would go on to the next level. There were 66 participants, but only 3 of them would qualify to go on. One of the participants was from Mexico City and another from Alabama.

Like the PGA tour, the golfers had to walk the entire course. Those starting their round on the 10th hole finished their first nine on hole 18 and then had to walk to hole 1 to start the second 9 which we all know is quite a distance. To help out the next Tiger Woods among them, (Left to Right): Andy Maguire (course superintendent), Becky Wallace, Yaling Lin, and Peggy Watson served as the shuttle crew to transport these young men to hole 1. It was an enjoyable experience for these volunteers.
In a 6 to 8 inch frying pan over medium heat, stir nuts until golden, about 6 minutes. Let cool. Cut chicken into 1/4 inch thick strips 2 to 3 inches long. Rinse pear and cut lengthwise into quarters. Trim core from each quarter and discard; thinly slice quarters lengthwise. In a large bowl, mix vinegar, olive oil, and 1/2 teaspoon garlic salt. Add spinach, cranberries, green onions, almonds, chicken and 3/4 of the pear slices. Mix gently to coat. Spoon 1/4 of the salad onto each of 4 dinner plates. Top portions equally with remaining pear slices and sprinkle with cheese. Add garlic salt and pepper to taste. Serve with spice crisps.
Yield: 4 servings

CHICKEN & PEAR SPINACH SALAD
Submitted By: Pat Klinck

1/3 Cup Slivered Almonds
1 Pound Grilled boned, skinned chicken breast, cool or cold
1(3/4 lb) Firm-ripe pear
1/2 Cup Balsamic vinegar
2 Tbsp. Extra-virgin olive oil
1/2 Tsp. Garlic Salt
3/4 Pound Baby spinach leaves (4 qt), rinsed and crisped
1/4 Cup Dried Cranberries
1/4 Cup Thinly sliced green onions (including tops)
1/3 Cup Crumbled feta cheese

In a 6 to 8 inch frying pan over medium heat, stir nuts until golden, about 6 minutes. Let cool. Cut chicken into 1/4 inch thick strips 2 to 3 inches long. Rinse pear and cut lengthwise into quarters. Trim core from each quarter and discard; thinly slice quarters lengthwise. In a large bowl, mix vinegar, olive oil, and 1/2 teaspoon garlic salt. Add spinach, cranberries, green onions, almonds, chicken and 3/4 of the pear slices. Mix gently to coat. Spoon 1/4 of the salad onto each of 4 dinner plates. Top portions equally with remaining pear slices and sprinkle with cheese. Add garlic salt and pepper to taste. Serve with spice crisps.
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BOK CHOY SALAD
Submitted By: Barbara Schaefer

1/2 Cup Butter
2 Tbsp. Sugar or Splenda
1/2 Cup Sesame Seeds
2 (3 oz pkg) Ramen Unflavored Noodles Crushed
(Do not use seasoning package)
1 (3 oz pkg) Sliced Almonds

Melt butter in skillet and combine all other ingredients, stir until brown, cool. Chop 2 pounds of bok choy and 4 green onions.

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Around Our Kitchens

Thanks to Barbara Schaefer and Pat Klinck for submitting these wonderful salad recipes. They would make a perfect lunch or light dinner during these hot lazy days of summer.

If any of you have some good Holiday recipes you would like to share with our readers please send them to me at the following e-mail: audrey29@mac.co

DO YOU KNOW WHO THIS IS?

by Audrey Sadler

My thanks to Edie Meyer and Gail Mitchell for their bravery. They called in the only guesses........ We still don’t have a winner, sorry.

So as promised the contest goes on and a new picture of our contestant (of his later years) is added to the previous three pictures. This picture will definitely reveal his identity to all, I’m sure of it.

Should our mystery guest remain a mystery, look for another picture in the next issue of the MCNJ.

Meanwhile the bottle of wine is aging and patiently waiting for a winner.

Good luck! Please call 461-4388 or email smmrodi@bellsouth.net

DO YOU KNOW WHO THIS IS?

by Sharon and Mohammed Mirzai

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DO YOU KNOW WHO THIS IS?
Happy Days Are Here Again!

By Ed Connolly

O.K., so things haven’t been going all that well lately. Soaring gas and food prices, sinking real estate values, foreclosures: all we seem to get is bad news! Some wag once wrote, that “Nothing happens until it happens to you”. He’s right.

Your 401K has morphed into a 201K; they’ve cancelled your homeowner’s insurance; the trade-in value on that SUV you bought two years ago is now down to $800; and, your son just called to tell you he has finally been offered a job . . . at General Motors! No wonder that guy in Illinois shot his lawn mower because it wouldn’t start. He just couldn’t take it any more!

Last month I got a call from my insurance broker with some good news and some bad news. O.K., I said, let’s try the bad news first. The company was not going to renew our homeowner’s insurance because we live on Marshside Drive. WHAT!!! What’s wrong with Marshside Drive, I cried? Some of the best people in the world live on Marshside Drive! Doesn’t matter; it’s too close to the water. (Oh, so that’s the reason they call it Marshside Drive).

After some perfunctory bluster I could see where the conversation was going, and asked, finally: So, where do I go now? Not to worry, she said, we could get insurance with the state-run company for about the same price. Awe-some. Just what I wanted to hear: “state-run”. State-run equals Katrina which rhymes with FEMA, which means I better go out and buy a house trailer now while there’s still a few left.

So . . . what’s the good news? The company would continue to insure my boat. And why is that such good news? Well, she explained, the company would no longer write new insurance on boats unless they were at least five miles from the water. Umm . . . must be a little tricky trying to sail a boat five miles away from the water.

Is there any good news out there? Or, is it true, that we’ve all just turned into a nation of whiners? O.K., so maybe 2008 did get off to a Big Thud. But as Dick Cheney says: “So?” Get over it! Remember things could be worse: we could all live in California!

Well, well, well . . . my good and faithful readers, don’t get your bobbers down. Every cloud has a silver lining . . . all you have to do is look for it. Why just last quarter Exxon Mobil made almost $12 billion, and yes, finally, we’ll soon have a new President to kick around. But in that respect, to be honest, I’ll miss the Three Amigos (a/k/a Hillary, Barack and John) and the primary that has given us The Mother of All Political Laugh Tracks. Think about it: here’s where we learned about Hillary ducking sniper fire, Barack sleeping through all those sermons in church, and John having a “senior moment” about who’s who in Iraq. The best story, of course, was when Hillary and Bill released their tax records indicating they earned $51 million over the past seven years. The Bush years have been very, very good . . . for the Clintons! I mean, really, is this stuff great or what?

We will survive and soon . . . very soon, our long, national nightmare will end. Happy days will return and everything will be fine. For outlined against a blue-grey sky they will again ride to the rescue: The Gators, The Dawgs, The Jags, The Irish . . . thank God for football!
It’s An Ocean Out There!

BY: Babe and Charlie Maloney

Those of you who have never gotten into boating may not find much interest in this piece, so it’s okay if you go on to something else. This newspaper is LOADED with dynamite articles.

But if you’ve experienced the feeling of freedom on the open ocean, or the snug, secure feeling of being safely docked after battling through a stormy sea, or just rocking gently at anchor in a quiet cove next to a farm somewhere, you know the pleasures that the boating life can bring, and hopefully it will bring you enjoyment.

After retiring and heading from Maryland to Florida on our 36 foot trawler “Solitude”, my wife Babe and I lived aboard for the better part of a year, staying at the yacht club while we sold our house up north and got the wheels turning to build on Marco.

But a problem at the yacht club was that they didn’t allow “live-a-boards” for more than three nights at a stretch. Babe and I got good at listening for footsteps out on the dock at night and shutting our lights off quickly.

This worked okay during the winter months, but when warmer weather came around, a boat with no Air conditioning and no Generator was not cutting it. So we rented a little condo unit there at the yacht club for the hot months. It was right on the Marco River, with a beautiful view of the bridge from the porch, so life was good again.

First thing we did on the construction of our new house was to build a dock with water and electric. This way we saved on slip rent, and also could now supervise from close-hand the building of our house. Our builder and his workers found this to be very helpful, I’m sure.

It wasn’t long after our house was finished that we went shopping for a bigger boat with more amenities for a tropical climate. We found it in a 44 foot “sundeck” trawler, made in Taiwan by “Heritage East”. It was called “sundeck” because the aft-deck was shaded with a roof (HUH). Twin Cummins 210’s, 8KW generator, A/C, washer drier, wet bar on the covered aft-deck, as well as icemaker. We equipped her with autopilot, Loran, and other navigation aids normally found on this size boat. This thing held 500 gallons of diesel! 250 gallons of fresh-water! We were now ready for some serious cruising.

We felt a few pangs as we watched “Solitude” sail out of our water-way, bought by a couple from Houston who were taking it back via the Gulf.

We named our new trawler “Again”. This was “our song”, done by Vic Damone back in the 50’s. Painted a dancing dolphin on the transom, and we were ready to go.

Having the boat docked right behind the house really made it nice for loading and unloading. We did a lot of cruising around Florida, the Keys, and Tarpon Springs. The first summer we headed for the Chesapeake, crossing Florida by way of the Okeechobee Waterway. Now this is a worthwhile trip in itself for those of you with cruising boats. Traveling east on the Caloosahatchee River at Fort Myers you go through a series of about five Locks that bring you up to the level of Lake Okeechobee, and then down on the other side. Crossing the state, the views of farms and sugar cane fields, cows drinking from the waterway as you glide by, gives you a look at rural inland Florida that not too many people get to see. It ends up in Stuart, which is where we turned and headed North up the ICW.

We spent a few summer months docked on the Chester River on Mary-land’s Eastern Shore with our daughter Lorri and her family. Meanwhile, during this trip, we were working up the nerve to cross over to the Bahamas, something we had long talked about doing.

We had chartered a small trawler in the Abacos some years back, but we got there by plane. Now we’d have to cross the ocean in our own boat! It was scary. I mean this is the Atlantic for heaven’s sake. They have STORMS out there! The Gulf Stream pulls you off course and you could end up in the Florida Keys instead of the Bahamas.

IRELAND! You’re hours outside the sight of land! Suppose your engines die? We may never be seen or heard from again! These were all thoughts that kept us from sleeping that night before we were to cross from Miami to Bimini. It had taken us two days to get here from Marco, via the Keys, and we figured another three days from Bimini to Nassau, and to the Abacos. We kept listening to the wind outside: “If it’s more than 15 knots, don’t chance it, the books had said.”

Sunup things looked good, and we followed a cruise ship out of Government Cut. (If you want to feel small and insignificant, go behind a cruise ship!)

Four miles out the bottom drops off the charts, well over 900 feet and the water looks like blue ink. Behind us our expanding white wake trailed back toward the Miami skyline in the morning sun, disappearing slowly as we made our way across the Gulf Stream. It would be four or five hours before we saw land again, probably...
The furthest we’d ever been offshore.

We learned later that most people make this crossing with other boats, a safety in numbers thing, I guess. But we were blissful in our ignorance, (and in four subsequent crossings did it on our own) so who’s to say who’s right? (Or lucky!)

When we first sighted a distant island, we breathed a sigh of relief, and after determining it was Bimini, and could see the lighthouse at Alicetown and the pastel cottages, high fives! We made it and right on course! We had Conquered The ATLANTIC OCEAN!

After a few years of making this crossing it became a little more routine, although each was different, each having its own surprises and excitement. On one return trip, we left West End, near Freeport, planning to go due west which would bring us into Port St. Lucie and Stuart, where we would pick up the Okeechobee Waterway. But a few miles out we were hit with a beam sea (right on our port side) causing the boat to roll ad nauseum. So we had three choices, as we saw it:

1. We could continue west, hanging on, and take a beating all the way. Not an option.
2. We could return to West End and wait for calmer conditions. But we had been gone almost two months now and were anxious to get home and have solid, non-moving, ground under our feet. We decided on option three.
3. To head south to Miami, taking the seas on our bow but also adding many miles to the crossing and bucking the Gulf Stream which slowed our forward progress to about three knots. So a planned four or five hour trip became close to thirteen hours! Oh well, we always wanted to see the Miami skyline from offshore at night.

So, with the Bahamas as your destination, getting there and getting back is more than half the fun and excitement!
The June Blood Drive was the most successful ever. Out of 27 potential donors we were able to collect 24 pints of blood. We were delighted to have six first time donors for MC at the Blood Mobile. They were: Alexander Moore, Karen Karjala, Lawrence Karjala, Robert Carter, Patricia Wittmeyer, and James Wittmeyer.

Other participants at the Marsh Creek June Blood Drive included Cherie Dolgin, Marietta Bosco, Charles Compton, Caroline Crocker, Sonny Hubbs, David Huber, Debbie Kalma, Camille Kay, Janet Warner, Mary Jo Wilson, Joe Wilson, Jim Anderson, Eldon Kalma, John Murray, Bob Elliot, Sherry Moore, Peter Clayton, Kathleen Salvati, Bill McGrath, Bruce Brown, and Ilsa Pittack. Some of the participants were unable to donate at the Bloodmobile. However, the donations they made at the Blood Alliance near Flagler Hospital shortly before or after the drive were added to the Marsh Creek listing.

Two of our donors, Joe Wilson and Sherry Moore, made an ALYX donation which allows two units of red blood cells to be collected during a single donation. We would like to see more donors make this type of donation in the future. It takes about ten minutes longer than a regular whole blood donation. To find out more about ALYX donations, call Mary Jo Wilson at 461-0688, Jerry McKinney at 824-1891, or you can visit their website at: www.igiveblood.com.

Jerry McKinney has replaced Heidi Matheny as the new blood drive consultant. He is most helpful with helping the blood drives run smoothly and successfully. Most of the blood drives include a special giveaway to thank those who participate. This time it was a coupon for free coffee and pie at The Village Inn.

This was the first MC Blood Drive where participants were asked to make an appointment for a time to donate, which allowed for shorter waiting periods. As a result the entire operation ran much smoother for both donors and staff. We did have a few Walk-ins who had to wait a bit as those with an appointment were given priority. Sandy Brown did a great job sending out reminder Emails for the Blood Drive, which was greatly appreciated.

The next time the Blood Mobile will be at MC is October 27 from 10 AM to 1 PM. Once again we will request that appointments be made and be sure to bring your Donor Card or proper ID to participate. Please plan on donating at the October Blood Drive. With the return of the snowbirds, we should be able to make the next drive even better!

On behalf of the Blood Alliance and those who will benefit from this precious gift, I want to thank all of those who were kind enough to participate. When you give blood, you give life.
Blood Center Of The St. Johns
The Blood Alliance Welcomes New Team Members

Blood Center of the St. Johns-The Blood Alliance recently expanded its team to include five new team members. Mike Lang, Karen Lee and Pam Mounts are mobile unit collection specialists. Jerry McKinney is the donor resource consultant and Susan Scaff is the office assistant.

Lang, Lee and Mounts are responsible for drawing blood from volunteer blood donors. This includes determining if a blood donor is healthy enough to donate blood by performing a physical assessment as well as providing accurate documentation for each unit of blood collected.

In his role, McKinney schedules blood drives and coordinates the bloodmobile. He is responsible for managing existing blood drives, finding new ones and ensuring that donors come onto the bloodmobile to donate.

As office assistant, Scaff greets and registers blood donors. She also coordinates any special order donations from physicians in addition to providing administrative assistance for the blood center.

“Our new team members’ skills in their respective positions combined with their understanding of our mission to provide blood to those in need, make them each a welcome addition to our team,” said Center Manager Sandy Janson.

The Blood Alliance is the only community blood bank and the sole provider of blood and blood products to all of our local hospitals. It is a nonprofit organization, regulated by the Food and Drug Administration (FDA), that currently serves Northeast Florida, portions of Georgia and South Carolina.

Sixty percent of adults are medically able to donate blood but only five percent actually do.

Blood Center of the St. Johns is open Monday and Tuesday from 10 a.m. to 6 p.m., Wednesday and Thursday from 8 a.m. to 5 p.m., Friday from 7 a.m. to 5 p.m. and Saturday from 10 a.m. to 2 p.m. and every fifth Sunday from 11 a.m. to 4 p.m.

For more information contact:
Heidi Matheny
Phone: (904) 824-1891
hmatheny@thebloodalliance.org
Fall Preview Of Fashions
At Marsh Creek

By: Lynn Anderson

The last luncheon fashion show at Marsh Creek is scheduled for Saturday, September 13th. There will be a “Fall Forecast” and fashions for the upcoming season presented by the Bolero Boutique. Come meet the new owner and manager, Mary Ellington. Autumn Leaves is the theme of this event which will begin at 12 noon with a leisurely lunch, relaxing piano music by Doug Anderson and a parade of fashions. There will be discounts, raffles and door prizes galore.

Our vendor spotlight will be on Blue Water Jewelers and their beautiful assortment of fine jewelry.

The luncheon will include entree, beverage and dessert for $21.00 all inclusive. Seating is limited. Please call 461-1101 to reserve your table now.

Bet This Is Something You Did Not Know!

I’d like to share a helpful suggestion that I received from an anonymous source over the internet regarding use of a common kitchen product. I have been using Aluminum Foil for more years than I care to remember. Great stuff, but sometimes it can be a pain. You know, like when you are in the middle of doing something and you try to pull some foil out, and the roll comes out of the box. Then you have to put the roll back in the box and start over. The roll always comes out at the wrong time. Now for some help. If you look at the ends of the box, you will see it is written: “Press here to lock end.” By pressing in the tabs at each end, the foil is locked in place and the process becomes quite manageable. Saran wrap also has these tabs. So now you know!
Finding The Local Forecast

BY SANDY BROWN

It isn’t pretty; it is cluttered with more links than you would ever want to click on; ads are scattered throughout its lengthy content. But if you want to know all about the weather, this website is hard to beat. It is called Weather Underground - www.wunderground.com. After using the Search box, plugging in city, zip or even airport code, just save that page as a Favorite or Shortcut and customize it further. Do you want the local conditions at the Shores, Matanzas, downtown St. Augustine or the airport? How about the personal weather station (PWS) at 16 n’ 95 In the Swamp?

As we all know, Jacksonville weather is rarely the same as our weather so TV weather reports aren’t reliable. The Weather Channel involves waiting it out through so many commercials, non-local weather, and even lengthy feature programs. And for those with satellite TV, there isn’t any local weather on The Weather Channel.

Weather Underground’s Five Day Forecast is clearly presented with links to the hourly predictions. This is handy for determining winds, temperatures and rain chances at various times of the day. In the winter it might show that the predicted high of 50°F won’t be until mid afternoon and at 11 AM it will be 40°F and blowing 25 mph. Good to know if you plan to spend time outdoors.

The Current Conditions details everything you would want to know about the weather right now, with a large thumbnail of the current radar. As I write this I see that the Heat Index is exactly 100°F and the wind is 4 mph from the WSW. Here too are links to the Marine Forecast, Local Satellite, the Surf Forecast, and the amazing WunderMap, which uses Google Maps. Links to Tropical Weather are found near the top of the webpage, making it easy to keep an eye on any disturbances that may become a threat.

At this time of year the Animated Radar is the feature I use most, leaving it open in a separate browser window on my computer desktop when storms are threatening. The ability to track a line of thunderstorms coming at us is empowering. It is often obvious that there is just time for a quick trip to Publix -- or not! Unlike other websites’ radars, Underground’s radar stays current, i.e. there is no need to hit the refresh button. And there is a Storm Track feature which employs arrows to show in which directions storm cells are moving.

All in all this is an invaluable and fun website with numerous links to explore. Tip: If you are interested in other climates, such as where you have family, friends or a vacation home, use the Edit My Favorites button in the left column of the webpage to add as many locations as you wish.

When you are done checking the weather, why not visit www.mcoa.us? We too have lots of links. An important one is the User Profile link where, if need be, you can update your email address so that you do not miss any of those vital Email Bulletins that keep Marsh Creek residents informed.

Copies of the Marsh Creek News Journal in the form of pdf files can be found by clicking on the MCNews Journal link and then the folder MCNJ for Adobe Reader. There is also a link to the current issue on the mcoa.us homepage.
Come And Join The Fun.
We Have Lots Going On!

The St. Augustine Art Association,
22 Marine St., 904-824-2310 www.staaa.org
Open Tues-Sat, 12-4pm, Sunday 2-5pm

**Thru Aug. 30th:** "Addressing Jo Ann": See the eclectic clothing of the late Jo Ann Crisp-Ellert through the eyes of 20 area artists. This show was the idea of her husband, the late Robert Ellert, and was done as a loving tribute to her uniqueness as an artist and a person. The canvases are 60" by 48" and have her actual clothing attached and enhanced in many different interpretations.

**Sept 7-28:** Fall Members Show: Opening Sunday Sept. 7, 2-5pm, public welcome

**Sept. 12 & 13:** TREASURE TRAILS WEEKEND FUNDRAISER: Lecture Fri. 12th & Art Appraisal Sat. 13th (call for apt. for art and antique appraisals with internationally recognized fine art appraiser, Mark Alexander)

**Sept. 24:** 10am-1pm Collage Cards Class with Joan Welling, fee $29, pre-register

**Sept. 27:** 6pm, Annual Banquet–Dinner by Gypsy Gap and Dancing with "Moderate Chop", call for reservations

**Sept. 28:** Sunday, 2-4pm, Free Demonstration: Landscape Painting & Impressionism with Linda Holmes

**Oct. 5-25:** 7th Annual Tactile (touchable art) Show: Opening Sunday Oct. 5th, 2-5pm, public welcome

**Oct. 5-25:** Special Photography Exhibition

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**How To Clean Up The Mud Wasp Nests**

**By: Camille Kay**

1. First scrape off the muddy lump.
2. Then apply "Simple Green" (a spray cleaner).
3. With a stiff scrub brush work in the "Simple Green."
4. Hose area off and the black residue will be gone.

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Similar to Antiques Road Show, the TREASURE TRAILS event will give participants an opportunity to discover the value and history of the art and antique treasures they may have hidden around the house, collected or inherited.

Friday Sept. 12, from 7 to 8:30 pm, Internationally recognized fine art appraiser, MARK ALEXANDER will give a presentation entitled: "A Spy in the House"

Mr. Alexander will discuss aspects of the formal appraisal process, research, documentation, provenance, scientific testing techniques and will give examples of originals, copies, fakes and forgeries.

The lecture is $5 for StAAA members and $10 for non-members.

Saturday, Sept. 13, 10 am – 5pm, one-on-one appraisal and valuation sessions with Mr. Alexander will be scheduled.

Participants may bring up to 3 pieces of art or antiques to be examined. During the appointments, Mr. Alexander will provide background information about the works of art, value estimates, tips on care and handling, insurance, bequest procedures and more.

$10/per art piece for StAAA members or $15/per piece for non-members

Proceeds will help support the St. Augustine Art Association's efforts to promote artistic excellence, education and awareness while advancing the culture and history of our community.

For more information or to register for the TREASURE TRAILS Lecture on Friday and Saturday's Valuation appointments, please call the Art Association at (904) 824-2310 or visit www.staaa.org.
In a 2-year study comparing different diets, low-carbohydrate and Mediterranean diets proved to be as safe and at least as effective as a low-fat diet in achieving weight loss. The favorable effects of the low-carbohydrate diet on body fats and of the Mediterranean diet on blood sugar levels that consideration of personal preferences and metabolic factors could be used to tailor a diet to the individual, Dr. Iris Shai and colleagues report in The New England Journal of Medicine.

The study was conducted with the assistance of a dietitian in a workplace setting in Israel between July 2005 and June 2007. The 322 study participants were 86 percent male, had an average age of 52 and most were obese. Forty-six subjects were diabetic and 118 had coronary heart disease. The low-fat diet restricted calories to 1500 per day for women and 1800 per day for men, with up to 30 percent of calories obtained from fat.

The Mediterranean diet was rich in vegetables and low in red meat, with the same calorie restrictions as in the low-fat diet and up to 35 percent of calories from fat, including olive oil and about half a dozen nuts - less than 20 grams per day.

The low-carbohydrate diet did not restrict calories and allowed 20 grams of carbohydrates per day during the first 2 months and after holidays, increasing to a maximum of 120 grams per day.

"Although participants actually decreased their total daily calories consumed by a similar amount, net weight loss from the low-fat diet after 2 years was only 6.5 pounds (2.9 kg) compared to 10 pounds (4.4 kg) on the Mediterranean diet, and 10.3 pounds (4.7 kg) on the low-carbohydrate diet," Shai from Ben-Gurion University of the Negev in Beer-Sheva told Reuters Health

"These weight reduction rates are comparable to results from physician-prescribed weight loss medications. The maximum weight reduction occurred within 6 months, followed by a partial rebound and then a plateau." Other health-related factors, including blood pressure, physical activity, and biomarkers for cardiovascular and liver disease continued to improve throughout the 2-year trial.

"This suggests that a healthy diet has beneficial effects beyond weight loss," Shai said. The greatest improvements in lipid levels occurred with the low-carbohydrate diet, whereas the most favorable changes in fasting blood sugar and insulin levels among diabetics were associated with the Mediterranean diet. "Clearly, one diet doesn't fit all," Shai noted.

To identify the diet that is likely to work best for individual patients, she recommends that, after describing the regimens, "physicians should ask questions regarding individual preferences (e.g., whether they have a hard time in counting calories and can try counting carbs), diet history (failures), and metabolic goals."

"Whatever the choice is, the patient should stick with his or her own diet strategy and continue to be followed" by their health care provider or dietitian. Healthy diet along with a cardio exercise program 3 x week is recommended by all physicians for quality life.

FCTC Cooking Camp

This summer many area children had the opportunity to focus on delicious, healthful eating habits and proper kitchen techniques during First Coast Technical College's cooking camps. A hands-on experience, campers enjoyed all the foods they made in a safe environment.

"It was fun to be a chef for a week and learn from Chef Amy how to make a lot of cool stuff," said Emily Deyo, cooking camper.

Campers leave the FCTC campus with cooking and organizational skills and many recipes to try at home. "They gain confidence using kitchen tools and gadgets while learning valuable food handling and measuring skills," said FCTC Instructor, Chef Amy Markey, CCC, RJB.

"I really like making kids sushi," said Austin Coates. "It's way better than raw fish!"

**Smoothies**

- 1 cup yogurt, plain or flavored or frozen
- 1 cup fruit, fresh or frozen
- ½ cup fruit juice or milk

Take frozen yogurt out of the freezer and let it warm up for 5-10 minutes. Cut fruit into small chunks. Place all ingredients into a blender and puree until smooth and creamy.

**Candy Sushi**

- 1 tablespoon butter, cut into pieces
- 12 regular marshmallows
- 2 cups puffed rice cereal (recommended: Rice Krispies cereal)
- 4 fruit roll-ups (pressed dried fruit rounds, 8 inches) any brand, any flavor
- 8 strips licorice candy (recommended: Twizzler's brand), any flavor – pieces should be 6 to 7 inches long, trim to match width of roll-ups

Melt butter in a medium saucepan over low heat and add marshmallows. Stir marshmallows until completely melted. Remove mixture from heat and add cereal. Stir to coat cereal evenly. Roll out the fruit roll-ups. Place 1/4 of the coated cereal onto each fruit roll up and spread and gather toward 1 side of roll up. Place 2 licorice twists onto the center of the spread out cereal mix. Wrap and roll the candy and fruit, maneuvering the licorice to the center of the roll, so that the finished product resembles a sushi roll.

Repeat with remaining rolls. Place a sharp knife into a bowl of very warm water. Cut candy sushi with warm knife and arrange on a plate and serve with chopsticks.

FCTC Candy Sushi Kids, l-r: Sarah Bastien, Rachel Bastien, Emily Deyo, Ashlyn Stavinoha, Savannah McElroy, Ruth Ballard, and Austin Coates (rear).

FCTC Fruit Smoothie Cooking Campers included, l-r: Sarah Bastien, Rachel Bastien and Ruth Ballard. Rear, l-r: Austin Coates, Ryan Denmeny, Savannah McElroy, Katie McDermott, Amanda Bosco, Ashley Stavinoha, Emily Deyo, Tara Kennell, Jacob Sauvage, Ruth Ballard and Chef Amy Markey, CCC, RJB.
The excitement is rising as the Limelight Theatre proudly announces its 17th Season, which promises to be the best ever. You are invited to obtain your subscription for the upcoming 2008-2009 season through the box office by calling 825-1164. Save money and be a Subscriber! If you have not received the new season brochure, the Theatre will be happy to mail you one.

This season will include the following shows on the Matuza Main Stage: "You Can't Take It With You" by Moss Hart and George S. Kaufman, a hilarious comedy which opened on Broadway in 1936. It will run from September 19 through October 12. "Man of LaMancha", a beloved Broadway musical, will run from January 16 through February 15. (Watch for the sign-up with the Marsh Creek Women's Association to enjoy a lunch/brunch and "Man of LaMancha"). In the "The Miracle Worker", William Gibson spins the tale of Helen Keller. It will run March 13 through April 5. "The Tempest", Shakespeare's romance mixes magic, betrayal, attempted murder, etc., a remarkable tribute to the power of the theater. It will run May 8 through May 31. "The Foreigner", an American farce by Larry Shue, will run July 31 through August 23.

Also this season, the following shows will be performed in the Koger-Gamache Studio Theatre (some times referred to as the Black Box): "Classic Patric", a cabaret show with the classic sounds of the Motown legends. It will run November 28 through December 7. "Intimate Apparel" focuses on lost love, determination, delusion and compassion. It will run February 20 through March 8. "The Drawer Boy" is a touching story of how lives can be changed and deepest hurts can be healed. It runs July 7, 9, 10, 10, 11, 14, 16, 17, 25, 26 and 28.

Especially for children: The Limelight Theatre KIDZFACTory will have another fun filled season. The productions and workshops are geared toward helping students succeed in all aspects of life by boosting self confidence and having fun on the stage. All children are stars at the KIDZFACTory! Sign up by calling 825-1164 or emailing Limelight Theatre Begins Its 17th Season

Elaine Smith
kidzfactory1@yayoo.com. You can also check out the web at www.myspace.com/kidzfactory.  The KIDZFACTory is supported in part by The Jacksonville Jaguars Foundation.

Don’t miss this season's KIDZFACTory’s productions of "Dracula", running October 30 through November 9th; "Annie, Jr.", a Broadway Junior version of this classic musical, running December 11 through 21; and, "A Year With Frog and Toad", running April 16 through 26. Call about the Saturday Studio workshops that include theatre games, dance and character movements, tips to help audition for plays, stage make-up, participate in scene work and so much more! There will be a Spooktacular party on Friday October 31st from 7pm to 10pm.

The 7th annual Celebrity Cabaret has been scheduled for November 19, 20, 21 and 22. The show has been widely acclaimed as St. Augustine's most FUN fundraiser.

The box office is open Monday through Saturday, from 10am to 4pm. On performance days, the box office opens 90 minutes prior to curtain. Show times are Thursday, Friday and Saturday at 7:30pm and Sunday matinee is at 2:00pm.

We invite you also to join the Limelight Guild by calling 825-1164. The Guild meets on the 2nd Monday of each month with a social time at 11:30am and a business meeting at noon. The Guild is an important arm of the Theatre in a variety of ways.

If you or your company would like to be a sponsor in our Playbills or in the Naming Program, please contact 825-1164 or email: limelight@bellsouth.net. The Naming Program is an excellent way to donate money and show the community you care. There are 100 items to select from that you can purchase with a unique statement of your support. There are also other levels of support for the Theatre patrons.

It is the Theatre’s belief that the performing arts exist in St. Johns County only through the will and generosity of its people. Your contributions matter to us. We thank you for being a supporter of the Limelight. It allows the Theatre to continue its programs and services.

Limelight Theatre, P.O. Box 1196, St. Augustine, FL 32085, 904-825-1164, toll free 866-682-6400 or email limelight@bellsouth.net. Our website, www.limelight-theatre.org is being updated.

The Limelight Board extends its thanks and appreciation to you all.
We experienced a nasty ant invasion in July as large and small flying ants invaded our home, mainly in the family room every evening after dark for many days. Because finding an ant mound or nest can be quite a challenge, most exterminating companies will not include ant extermination in their coverage. Fortunately the exterminators' quarterly spraying created a barrier around the interior of our home, which killed them shortly after entry. However, we still had a problem picking up dead ants by the dozens.

Our exterminator, Jason, was called and he identified these creatures as “Flying Carpenter Ants” and said they are difficult to eliminate unless the nest can be found. He went on to say that after they mate the males die and the only way to tell males from females is to look at their antennae. The male's antennae are straight while the female's are bent. So next time you find an ant, you can amaze your friends by identifying the sex!

Jason and I spent a bit of time searching for the ant nest outdoors, but were unsuccessful. He told me the best way to find the nest is to go outside at dusk and walk around the house because it is then that they are most active. He also said ants are drawn to the light, which made sense. In the evening the lights are on in the family room, and that is the room where the ant invasion took place en masse.

I began my walk around the exterior of the house starting at the family room side at dusk. I was amazed to see a highway of ants going up and down the side of the house. They were going in and out of the mesh eaves. So I found the nest! I got a can of Wasp Nest Spray, because it shoots up to 25 feet, and sprayed the nesting area heavily. Dead ants poured out of the eaves. A few days later Jason returned and used a much more potent chemical in the nesting area, and now our ant problem is over. Usually ant nests are in the ground, but because these were flying ants, they were able to set up housekeeping wherever they wanted to.
Sagos Saved By Coffee

Submitted by: Marilyn Draper

Yes its true! Putting used coffee grounds, tea bags, or coke on the ground around the plants can eliminate Asian scale infestation of your sago palms. How? It is the caffeine that the plants absorb through their roots and then send throughout their vascular system which eliminates the scale. Caffeine from these products will also eliminate other types of scale on other plants and bushes. For further information see florida outlook.com/july 2008 (or the magazine), or call the UNF horticultural extension service hotline. Marilyn Draper/Roads & Grounds Committee Member
How Much Is Your Life Worth?

Is It Worth A $15.00 Life Jacket?

BY JOSEPH MCCOY
PA OFFICER, U.S. COAST GUARD AUXILIARY FLOTILLA 14-07
http://www.safeboatingcouncil.org/

U.S. Coast Guard approved life jackets range in price from as low as $15.00 to about $400.00 for the top of the line inflatable. However, even the most expensive life jacket is worthless if it is not worn.

The U.S. Coast Guard Auxiliary points out that life jacket wear is "critical" to surviving a boating accident. Ninety percent of boaters who drown were not wearing their life jackets, and according to Coast Guard statistics life jackets could prevent approximately two-thirds of all boating-related drownings of children ages 14 and under. Holiday weekends are especially dangerous times for boating. In California for example, nearly 20% of all boating accidents occur during the three summer holiday weekends of Memorial Day, July 4th and Labor Day, according to the California Department of Boating and Waterways (DBW). Not wearing life jackets increases that danger.

Most boating accidents are caused by operator inattention, inexperience, and speeding, resulting in collisions. Remembering and following a few simple boating rules of the road, such as keeping a sharp lookout for other boat traffic, can help prevent collisions on congested waterways. In congested areas, intoxicated operators and passengers increase the already high risk of accident. Alcohol and boating are a deadly mix, especially when combined with stressors in the marine environment, such as sun, glare, wind, heat, and boat and engine noise. Last year, 21% of boating fatalities were alcohol related, and half of those who died were passengers whose intoxication contributed to their deaths, according to the DBW.

Those who recreate on rivers and lakes, especially kayakers and other paddle craft operators, should be aware that in some areas the water is still cold from late snow melt. The current may be swift, strong and not always visible. River conditions can change quickly due to weather and water releases, resulting in increased hazard.

Parents should keep a watchful eye on children playing in or around the water, and are advised to put properly fitting Coast Guard approved life jackets on little ones when they're wading too far, or attempting to retrieve gear in the water, and being swept away by currents, are all scenarios when the persons would have survived if they had been wearing their life jackets.

This could be a safer year if boaters remember to maintain a proper lookout, wear their life jackets, and don't boat under the influence of alcohol.

As the uniformed, civilian component of the Coast Guard, the Coast Guard Auxiliary has the primary responsibility for America's Waterway Watch outreach to the recreational boating community. For more information about the U.S. Coast Guard Auxiliary visit www.cgaux.org.

Being Always Ready - Semper Paratus!

"Semper Paratus" is the motto of the U.S. Coast Guard. It means "Always Ready." It is part of the everyday vocabulary of members of the Coast Guard - Active, Reserve, Auxiliary, Civilian and even Cadets at the Coast Guard Academy. The motto serves as a reminder of the Coast Guard's proud tradition of always being ready to respond to protecting, defending and saving the American public.

Semper Paratus is not just a catchy phrase spoken by Coasties. Instead it is an integral part of the Coast Guard's guardian ethos culture. Admiral Thad Allen, Commandant of the Coast Guard, has made it clear that "Semper Paratus" is more than a slogan. It is a way of life for Coast Guard members.

The motto is also a symbol of the Coast Guard's dedication to preparedness. It is a reminder to be ready at all times, to be able to respond quickly and effectively to any situation that may arise. It is a reminder to constantly be ready to protect the American public.

Swimming out too far, or trying to retrieve gear in the water, can also be scenarios when the person would have survived if they had been wearing their life jackets.

This could be a safer year if boaters remember to maintain a proper lookout, wear their life jackets, and don't boat under the influence of alcohol.
of the Coast Guard stated in his "Coast Guard Day" message on August 4, 2008 that "The bravery and devotion to duty exemplified by our Active, Reserve, Civilian and Auxiliary personnel inspire the American public. You are their guardian."

Always being ready to respond as guardians with ability, confidence and competency requires constant training. This is true even for Auxiliary members of the Coast Guard, or “Auxiliarists”, who are all volunteers. On any given day Auxiliarists, just like their Active and Reserve counterparts can be found on our nation’s waterways, rivers and lakes conducting training exercises so that when they are called, they will be ready to respond.

Auxiliarists who serve as boat crew members undergo a comprehensive classroom and on the water training program before becoming boat crew qualified and it doesn’t end there. In order to maintain their crew member status they undergo periodic competency checks.

There is even a sort of “Top Gun” of search and rescue or "SAR" competition where Auxiliary SAR teams from the various Coast Guard districts compete. This year the National Search and Rescue Competition (NSAR) will be held in Cape May, New Jersey on October 3–4, 2008.

As the uniformed, civilian component of the Coast Guard, the Coast Guard Auxiliary has the primary responsibility for America’s Waterway Watch outreach to the recreational boating community. For more information about the U.S. Coast Guard Auxiliary visit www.cgaux.org.

About Boating Safety Instruction Sessions

For potentially life-saving information, along with how to boat more safely, you may wish to consider attending one of the following instructional sessions offered at the St. John’s River Community College St. Augustine Campus on SR-16, Building C, Room C-116. The Coast Guard Auxiliary provides instruction to boaters at all levels, from the fundamental to the advanced. This instruction is provided by experienced and knowledgeable instructors committed to the highest standards of the U.S. Coast Guard. About Boating Safety sessions will be held on Saturdays from 7:45 am until approximately 5:00 pm. A $25 registration fee includes a workbook. A second family member can be added for only $5! The remaining sessions scheduled for 2008 are as follows:

- September 27th
- November 1st

To register for one of these sessions, please contact Vic Aquino at (904) 460-0243 or Ken Beccard at (904) 287-1870.

Vessel Safety Checks

On the second Sunday of each month at noon, Coast Guard Auxiliary Flotilla 14-07 also conducts courtesy Vessel Safety Checks at the Vilano Boat Ramp. There is no charge for the safety check and it takes from 15 to 20 minutes. The VSC is a complimentary check of your boat conducted by members of the Auxiliary, confirming that it meets both federal and state requirements for safety. No citations are issued and the results of the safety check are not reported to any enforcement agency.

A decal is awarded to display to any enforcement agency. A successful VSC may result in lowered insurance rates for some boaters. For more information, visit http://www.safetyseal.net/ , a Web site devoted exclusively to the VSC program, co-sponsored by the U.S. Coast Guard Auxiliary and the United States Power Squadrons.

U.S. Coast Guard Auxiliary Flotilla 14-07 Meetings

U.S. Coast Guard Auxiliary Flotilla 14–07 meets the first Thursday of every month 7:30 pm at the St. Augustine Yacht Club near the St. Augustine Lighthouse. The Flotilla is always looking for new members, particularly those who own aircraft, boats and have radio equipment and skills. If you are interested, contact Ken Beccard at (904) 287-1870.

For more information contact: Anthony Turner, Chief External Communications Division National Department of Public Affairs (310) 908-6950 Email: Anthony.turner@auxpa.org

Vessel Safety Checks at the Vilano Boat Ramp
You know, time has a way of moving quickly and catching you unaware of the passing years.

It seems just yesterday that I was young, just married and embarking on my new life with my mate. And yet in a way, it seems like eons ago, and I wonder where all the years went. I know that I lived them all.

And I have glimpses of how it was back then and of all my hopes and dreams... But, here it is, the winter of my life and it catches me by surprise.

How did I get here so fast? Where did the years go and where did my babies go? And where did my youth go?

I remember well seeing older people through the years and thinking that those older people were years away from me and that winter was so far off that I could not fathom it or imagine fully what it would be like.

But, here it is, wife retired and she's really getting gray, she moves slower and I see an older woman now. She's in better shape than me, but I see the great change. Not the one I married who was young and vibrant but, like me, her age is beginning to show and we are now those older folks that we used to see and never thought we'd be.

Each day now, I find that just getting a shower is a real target for the day! And taking a nap is not a treat anymore, it's mandatory! 'Cause if I don't on my own free will, I just fall asleep where I sit!

And so, now I enter into this new season of my life, unprepared for all the aches and pains and the loss of strength and ability to go and do things.

But at least I know, that though the winter has come, and I'm not sure how long it will last, I know that when it's over...its over. Yes, I have regrets. There are things I wish I hadn't done, things I should have done but indeed, there are many things I'm happy to have done. Its all in a lifetime.

So, if you're not in your winter yet, let me remind you that it will be here faster than you think. Whatever you would like to accomplish in your life please do it quickly!

Life goes by quickly so do what you can today, because you can never be sure whether this is your winter or not!

You have no promise that you will see all the seasons of your life, live for good today and say all the things that you want your loved ones to remember.

"Life is a gift to you. The way you live it is your gift to those who came after. Make it a fantastic one." LIVE IT WELL!!

~author unknown~
Anastasia Island Branch Library Celebrates 1st Anniversary!

Our new branch library recently celebrated its first year anniversary. If you have not visited the Anastasia Island Branch Library, you might enjoy dropping by for a look. The library is located in the Seagrove Town Center near the new Post Office. The new, spacious, light filled rooms are filled with books, DVDs, CDs and more. The children's section is prefect for entertaining visiting grandchildren. Many hard to find items can be obtained through the county system or the state wide network for loaning materials. There is a beautiful shell shaped fountain on the east side patio and comfy places inside to sit and peruse! The library's theme is the island, its beaches and wetlands. Five large original glass mosaics of water birds have been donated and are on permanent display. Friends of the Anastasia Island Branch Library is a non-profit group which promotes the library and provides library volunteers. Library hours are Tuesday/Thursday 10:00 until 6:00. Wednesday/Friday, 10:00 until 8:00. Saturday, 10:00 until 5:00. For more information, call the library at 209-3730.

Photo of Roseate Spoonbill, original mosaic by Manila Clough. The Spoonbill is the symbol of the Anastasia Island Branch Library.