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October 2024



HOA Board & Directors

President	Tony Troyer
Vice President	Daniel Marron
Secretary	Debra Henson
Treasurer	Joe Dolwig

<u>Directors</u> Barbara Licitra Everett Rosner Dianna Saunders

DEERFIELD LAKE

Manufactured Home Community

Erin McCarthy
Community Manager
954-421-1116 | Fax 954-421-1137
office@deerfieldlakemhc.com

HOA RESIDENT INFORMATION

deerfieldlakeresidenthoa@gmail.com

October 2024

HOA meeting, October 7th, 2024 @7PM, Directors meeting 6PM

Some correspondence between the HOA and the office or HOA email

- Please remind your guests to be respectful. 15 MPH please
- Modifications to clubhouse womans bathroom completed
- Do Not Feed Wildlife, let them feed on their own- like wildlife should. If you are feeding them, then you are the cause of them being removed from the park!!
- We have obtained a new laptop for Bingo use, now we need someone to run and maintain Bingo. We have help for you, at least 3 or 4 people, but we need someone to be in charge.
- The HOA rent negotiation team as of Sept 9th are waiting on a date from the park.
- To keep our community safe, all renters in your home must be registered at the office and vetted. Please read your prospectus
- Call 911 if you suspect a problem or need to report a problem in our community or call the non-emergent# 954-346-4400

deerfieldlakeresidenthoa@gmail.com

Residential Issues

Community support for the HOA is very important. When you have an issue and you don't report it to the office via email or a call to get it resolved, it is very hard for the HOA to assist. When your issue is reported without results, then notify the HOA via the HOA email above with a copy or statement of the issue given to the office, then the HOA can try and help.

Respectfully, Your HOA Board Members



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2024 HOMEOWNER'S ASSOCIATION BOARD OF DIRECTORS

President	Tony Troyer	Tony@RegalPowerinc.com
Vice President	Daniel Marron	Dan.Marron@yahoo.com
Secretary	Debra Henson	debra.henson12@gmail.com
•		jdolwig132@gmail.com
	S	BLicitra1@gmail.com
	Everett Rosner	98
		dsaunders17@gmail.com

New Committees

5/1/2024

	3/1/2024
Hurricane Preparedness	Becky Grainger954-773-6628
	Dianna Saunders
Reconciliation (Audit)	Wayne Caswell
	Amy Gross
Nominations & Elections	Linda Caswell, Naydia Mena , Bob Gross
Social Committee	Barbara Licitra
	Nancy Ritchie, Joanne Dolwig, Becky
Library	Linda Caswell & Barbara Licitra
Ripples & HOA Website	Linda Cammallere
	Naydia Mena
By-Laws, Policy & Procedures	Linda Caswell914-388-4548
	Joe Dolwig, Michael Napolitano
Bingo	
FMO	Debra Henson
Facebook Page	Linda Caswell & Dianna Saunders
Koffee Klatch	Linda Cammallere & Patty Smart
Welcome Committee	Tom Holt, Ivette Marron(translator), Nancy Ritchie, Dan Marron

Wildlife has right of way and running over and killing them is not the thing to do. This is their habitat we are only renters for awhile

please be kind ... Cameras are everywhere!!!!!

To all new Community Members who are on Facebook we have our own page for residents go to groups and look for Deerfield lakeMFH and fill out questions about residency You will see all goings on in Community. Also we have HOA site as well deerfieldlakehoa.org

IMPORTANT INFORMATION

All residents must be registered with Office!! And no renters are allowed in any facility without owner present.

15

SPEED

Remind all visitors that speed limit is 15

MPH We do not have sidewalks so please be aware of your surroundings Walkers expect you to stop at stop signs..

If you see something suspicious say something, write it down or take picture with phone send to Office... We need volunteers for Neighborhood Watch, 1hour of your day or evening to walk, ride or travel around through park and report any suspicious activity. Anything serious call Police Non emergency

#954-356-4400

FROM THE EDITOR:

Well we are winding down with our Summer tropical Weather hopefully

Its been a wild ride. I for one love Thunderstorms I love to be watching from porch.

The heavy rains clean the air of all the road dust and other unwanted particles, it's a time to go out and breathe some really fresh air.

If anyone has something they would like in the Ripples please send me an E-mail with article @ Lc212@mac.com.



CHECK ON YOUR **NEIGHBORS!**



I think we should all still check on our neighbors and do for our neighbors whatever we can do whenever they need help it's very hot And some people are unable to take this heat that have breathing problems and what have you how about great summer everybody and if you have any articles you'd like to submit to the ripples please let me know by e-mail and or submitted by e-mail which is easier for me because this way I don't have to retype it all and I thank you and I'll and we'll see you soon.

GARBAGE

Have out night before pickup



SUBMISSIONS FOR RIPPLES

November 2024 issue: October 10th

BINGO!

Contact Barbara Licitra 754-235-5628 if you are interested



in running Bingo. We have at least 3 people that are willing to assist.

KOFFEE KLATCH:

Koffee Klatch will begin again in October. October 7th at 9am.

We who make coffee and prepare are there at 8:30 please let us prepare before coming.



VOLUNTEERS

Our Volunteers have really been with stepping up and we really appreciate all the help.



It makes our Parties so much so nicer to know we can get through them and have help.. So THANK YOU VOLUNTEERS !!!!

PICKLE BALL

Pickle Ball Court is now open for those who want to play!!!





PET REMINDER

Animals are not permitted outside of the home unless they are on a retractable 6 foot leash that is held by an adult.

Pets are not permitted in any common area other than streets or sidewalks or the community even went on a handheld leach outdoor pet enclosures dog runs and or dog fences are not permitted in the community.

To ensure that a resident will be permitted to keep an animal in the home residents must be must obtain the landlord's approval prior to purchasing or acquiring the animal proof of registration and vaccinations must be provided to landlord within seven days of the animal's acquisition residents may not have more than one inside pet animal of small size weight of 40 pounds at maturity.

If you have a pet please stop by the community office so we may make a copy of your current pet registration or license and proof of rabies and or other appropriate vaccinations along with a photo of your pet so we can upgrade our records or provide you with information regarding the registration of pets.





A NOTE FROM BARBARA LICITRA,

Watch Your tubes, HALLOWEEN POT LUCK is coming soon. October 26th in the Clubhouse.

Costumes aren't required but top 3 costumes win Prizes.

VETERANS DAY LUNCHEON will be held at te clubhouse on November 11th.All Veterans are free. Come and thank your neighbors for their service. Additional info will be in Fliers.

IMPORTANT NUMBERS

Emergency 911

24-hour Helpline for Crisis, Health, and Human Services Support

Broward County Hurricane Hotline 311 or 954-831-4000 / TTY 954-831-3940

Broward Emergency Management For Special Needs Shelter Registration 954-831-3902 / TTY 954-831-3940 Broward County School District Hotline 754-321-0321

FEMA Hotline 1-800-621-3362 /

TTY 1-800-462-7585

Broward County Emergency Management 954-831-3900 Broward County Animal Care and Adoption 954-359-1313

Insurance State of Florida Department of Financial Services Hurricane Helpline 1-800-22-STORM (78676) / TTY 1-850-413-3089

Price Gouging Hotline 1-866-966-7226

Broward County Environmental and Consumer Protection 954-357-5350 Broward County Solid Waste and Recycling Services 954-765-4999 Broward County Paratransit Services 1-866-682-2258

Broward County Transit 954-357-8400 / TTY 954-357-8302 Homeless Information 954-563-HELP / 954-563-4357

INFO FROM COMMUNITY MEDIA, THE FINE FOLKS THAT PRODUCE OUR NEWSLETTER:

Hi,

The holidays are approaching and it's a very busy time of year for everyone. We are looking forward to another great winter season as many of our northern neighbors return to Florida.



In an effort to get all our community's December 2024 newsletter printed and delivered before Thanksgiving and January 2025 newsletters printed and delivered just after Christmas, we are requesting the following article submission deadlines.

December 2024 Issues:

Deadline for submissions to us:

Monday, November 18th

Estimated delivery to you: November 22nd – 27th

January 2025 Issues:

Deadline for submissions to us:

Monday, December 16th

Estimated delivery to you: December 26th – 30th

We wanted to give you and all the editors this information early so you can include printed reminders in the newsletters or send reminder emails to your contributors. We know these dates are early (your usual deadline falls between 20th – 22nd) but alerting the residents and contributors early should help with timely submissions. Our hope is to have all the printing and deliveries for all 170+ communities done early so we, and you as editors, can relax with family and friends over the holidays.

We will be in the office after Thanksgiving and between Christmas and New Year's, but our staff will be reduced and print production will be limited. We are almost always available via email, even if we are out of the office.

We sincerely appreciate all your efforts. Being the editor often goes unnoticed, but we could not do our job without you doing yours. Thank you for helping us make your community newsletter great.

Please contact us with any questions.





THE WRITINGS OF THE VINTAGE SUNFLOWER

by Patty Smart

Please release me...let me go.... that was a favorite love song. In the 70s sung by the sexy European man. Engelbert Humperdinck. I am certain he was singing romantically...however he could have seen many women in his life. Come home from a long day of work or errands or watching children all day. And see them perform this acrobatic type of maneuver. Where a woman can take her bra off over her shoulder...through her blouse. And fling it in a certain direction. Magic. No. Freedom. Now men reading this today cannot relate but I am certain you have seen many women do this in your lifetime. It's a feeling not explained. Now yes, I wear a bra every day to work and out socially. I am not a big bosom Woman. Nor do I care to be but still feel it necessary to cover the girls up. Now I do wear a nice, padded bra to make those babies pop. I feel like a sexier lady like in that form. I do not spend a lot of money on bras, but I feel like I should splurge on one every once in a while. It's feminine to have a hot pink or a black lacy bra Not just white or beige. Ladies whatever your choice or decisions of bra wearing is yours. But come the end of the day. When you complete 100 things like we do, and you cannot take the stress or pain or discomfort of the Bra. Whip It Off. Whip It Good. Be released of the struggle of the day. There was a reason women were burning bras in the 70s besides equal rights. They wanted to ban those things. Hold them high today ladies but after 5. Let them drop. • • •



OCTOBER

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HOPE CHANGES EVERYTHING

by Camille Sanzone

My sister Rosemary saw a T-shirt somewhere on line that made her think of me. It said: THAT'S WHAT I DO – I COOK AND I KNOW THINGS. She bought it and had it sent to me. I love it! In fact, I love it so much, I decided to title my next book I COOK & I KNOW THINGS! It will contain original recipes and a bit of humor and philosophy along with each recipe. I'm in the throes of writing it now. It is my hope to have it available for purchase on Amazon. com for the holidays.

A major part of who I am revolves around my love for cooking – and, sadly, *eating*! The truth is I love cooking, creating new dishes, serving delicious food to people dear to me who appreciate the labor and love I put into it. I'm not a chef or even a gourmet cook, but I am a good cook, ok – a *very* good cook. Of course, that's not all that I am. I am a seeker, a reader, a teacher, a perpetual student, a learner, a comedienne, a philosopher, an intellectual explorer, which all fits under the umbrella, I guess, of I KNOW THINGS. Hopefully, sometimes, I share a bit of wisdom.

Not a hiker or physical adventurer, I go on cerebral journeys. Perhaps you have seen the wonderful 1996 movie PHENOMENON, starring John Travolta, as George Malley, an average man who experiences an event that changes his life completely. He suddenly is not only genius level smart, but curious. He reads quickly and with comprehension 8 to 12 books a day. His best friend Nate, played by Forest Whitaker, is confused by George's sudden change. George can't explain it himself, but he tells Nate, "Aren't there things you've always wanted to know about?"

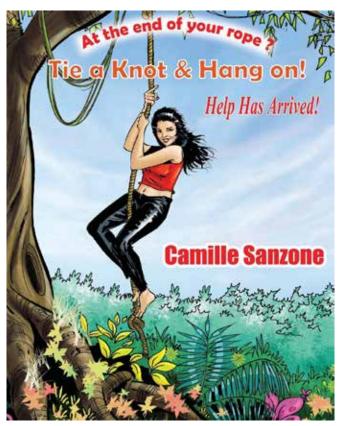
George finds himself pulled to reading and learning about solar energy, among other things, and starts coming up with ideas of his own to do things better, like finding alternate fuel for cars.

Now, I'm not saying that I'm anything near genius, although Albert Einstein said "We are all geniuses, some of us are just more damaged than others."--but I *am* curious about a lot of things. I probably

read more non-fiction books than fiction these days. I guess I'm most interested in learning what makes people tick. The thing that confuses me most is why some people are unkind, even bullies. Oh, I've heard and read that the cause of such behavior is often rooted in low self-esteem. Those who feel *less* than have to put others down in order to feel better about themselves. But even while understanding that, it doesn't help resolve the problem of the unkindness and violence in the world.

As we approach election day, I implore you to use your privilege and right to vote, but before you make your choice, think long and hard about the kind of country in which you truly want to live, and the kind of character of the person you want to lead it. We all have points of view and opinions about life and every facet of it, but I am hopeful that if we come from our heart center, we will be better for it. Yes, I continue to hope...because *hope changes everything*.

Camille Sanzone is a resident at Deerfield Lake MHC, and is the author of At the End of your Rope? Tie a Knot & Hang on! Help has Arrived! (Available on Amazon.com.)



RSNCHEFS JAN 2023

Craving pasta tonight? Why not try this **Secret Recipe** from the world-renowned Le Cirque restaurant in New York City. Le Cirque's proprietor, Sirio Maccioni created this pasta primavera in 1974 while on a family vacation and now this dish has become a signature item on their menu.

Enjoy! Source: Delish

Until Next Time... Be Well!

Kind Regards, RSN

Le Cirque's Pasta Primavera

- 6 tablespoons olive oil, divided
- 1 1/2 cups plum tomatoes, chopped, peeled, and seeded (or whole canned San Marzano tomatoes, chopped, seeded, and drained)
- 2 cloves garlic, divided, minced
- Salt
- 2 cups porcini or button mushrooms, roughly chopped
- Pepper
- 1 cup asparagus tips, blanched in boiling salted water for 4 minutes
- 1 cup broccoli florets, blanched in boiling salted water for 4 minutes

- 1 medium zucchini, quartered, cut into 1-inch lengths, and blanched in boiling salted water for 4 minutes
- 1/2 cup frozen peas, thawed in boiling salted water
- 1 cup heavy cream
- 2/3 cup Parmigiano-Reggiano, plus additional for garnish
- 2 tablespoons butter
- 1 pound spaghetti
- 1/2 cup pine nuts, lightly toasted
- 2 tablespoons basil, cut into chiffonade

Ingredients:

Cooking Instructions:

- 1. Heat 2 tablespoons of the olive oil in a medium sauté pan over high heat. Add tomatoes, half of the garlic, and a pinch of salt and cook until tomatoes have rendered their juice and begun to color, stirring or tossing occasionally, about 4 to 8 minutes. Set aside and keep warm.
- 2. Heat 2 tablespoons of olive oil in a medium sauté pan over high heat and sauté the mushrooms with half of the remaining garlic and a pinch of salt until they've given off most of their water and are browned, about 8 to 10 minutes. Set aside, season to taste, and keep warm.
- 3. Heat the remaining 2 tablespoons of olive oil over medium high heat in a large sauté pan, add remaining garlic, and cook the blanched vegetables until they've taken on a little color but are still firm, about 5 minutes. Set aside, season to taste, and keep warm.
- 4. Bring a large pot of salted water to a boil. Meanwhile, reduce the cream by half in a pan large enough to hold the cooked spaghetti, stir in the Parmesan and butter and turn the heat to low. Cook the spaghetti. When the spaghetti is 1 or 2 minutes shy of al dente, drain and transfer it to the pan with the reduced cream to finish cooking.
- 5. To serve: Transfer the spaghetti and cream to a warmed bowl large enough to hold all the ingredients and bring it to the table, with the reserved tomato sauce, mushrooms, sautéed vegetables, and the pine nuts each in separate bowls. Toss the spaghetti first with the mushrooms, then the vegetables, then portion it into warmed pasta plates. Garnish each plate with toasted pine nuts, 2 spoonfuls of tomato sauce, a pinch of basil, and freshly grated Parmesan, with salt and pepper to taste.



I Serves 4

NOVEMBER S M T W T F S 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 3 24 25 26 27 28 29 30	Saturday	5	12	19	26	
	Friday	4	11	18	25	
	Thursday	3 Bible Study 7pm	10 Bible Study 7pm	Bible Study 7pm	24 Bible Study 7pm	31 Bible Study 7pm Halloween
CTOBER 2024	Wednesday	2 B 7	9 B	16 B	23 B	30 B
OCT	Tuesday	1	8	15	22	29
	Monday		HOA meeting 7pm Directors meeting 6pm	14 Columbus Day	21	28
SEPTEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	Sunday		9	13	20	27

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