

SunnyHillsCivicAssociation.com



# NEWSLETTER



E-Mail: SunnyHillsCivicAssociation@Outlook.com

Volume 45, Issue - 6

- Since 1974 -

June 2019

*Sunny Hills, Florida 32428*



Boat Lake is OPEN EVERYDAY from 10am until 6pm, *except TUESDAYS* when it is closed for maintenance.

Admission is \$5 for adults and \$3 for kids. Come get a bite to eat at our new FOOD TRUCK!





Sunny Hills  
Civic Association, Inc.  
**BOAT LAKE BEACH**  
Public Access With Paid Admission  
Park Is Closed When  
Gate is Locked

1974



*Sunny Hills Civic Association*  
3681 Gables Blvd Sunny Hills, FL 32428

2019





From the Desk of the President :

**Ron Jones**

**June 2019**



**Sunny Hills Civic Association, Inc.**  
**SunnyHillsCivicAssociation.com**



Email: [SunnyHillsCivicAssociation@outlook.com](mailto:SunnyHillsCivicAssociation@outlook.com)

Since 1974

Email for Boat Lake : [BoatLake2019@Outlook.com](mailto:BoatLake2019@Outlook.com)



**A Florida non-profit corporation with Federal income tax exemption under section 501 (c)(4), civic League, of the I.R.S. Code. Operates under Title XXXVI, F.S. Chapter, Corporations Non - Profit**

#### President's Report June 2019

Summer is in full swing. As I sit early in the morning watching the little birds dart from tree to tree, the dove and it's mate resting on the power lines cooing, the squirrels chasing each other up and down the trees it makes me feel so good. It reminds me how lucky we all are to be able to experience God's wonderful creations. An old friend once told me when nature is active, the fishing is good. So, when I finish composing my June President's report, I'm going to grab my fly rod and head out to catch supper.

Some younger folks may ask "what is supper?", well, supper is a light meal usually informal. Now dinner is actually the main meal of the day taken either around midday or in the evening. When I was growing up lunch is what I took to school in a brown paper bag or for some of you older than me, and I'm 72, it was a metal pail. Just a thought for the day.

The Civic Association was finally able to acquire a crew to do the repairs on our Civic Center. We suffered a tremendous blow from the hurricane, no pun intended. They are working hard to get the building in shape so we can hold our meetings. Normally we do not hold meetings in June, July and August because a lot of people are on vacation.

Our main goal is to recruit members in order to grow the Civic Association and improve our community. I encourage ALL members and residents to attend the next meeting in September. In the past few years, we have begged for people to join the Association and to run for office but no one has wanted to do that. The current Board members have stayed on to keep the Association from folding up.

Boat Lake is open and folks are enjoying the water and the park. The pavilion is available for rental if you are having a birthday part or reunion. Just reserve the rental with Eric, in the office. The reservation calendar is filling up fast. Hours at the Lake are 10 am to 6 pm, every day except Tuesday, when the park is closed for cleaning and maintenance.

As a lot of you know the water is still high from all of the rain we received during and after the hurricane. This has caused us to lose some of our white sandy beach, but there is still plenty of beach left to enjoy. Every year we have a local heavy equipment company come and rake our beach to remove some of the debris and fluff the sand. I called the same company and was stood up 3 times. Needless to say, we won't be calling on this company again. I am working on getting my personal tractor up and running so I can do it myself and there will be no charge. The board has authorized the purchase of a 4' rake for around \$375.

We also have this year, Michele and her husband, Andrew, running the hot food stand and serving hamburgers, cheeseburgers, corn dogs, hot dogs, shrimp and fries, catfish, fries, onion rings and more at very reasonable prices. Please patronize our vendor so they will return next season.

If you have suggestions or ideas please share them with Eric in the office.

Ron



**Sunny Hills Civic Association, Inc.**



## Herb Crusted Baked Grouper

### Directions:

Preheat oven to 350 degrees F.

Coat grouper liberally with olive oil.

In a flat dish, crumble the herbs and mix well.

Roll each filet in herb mixture, lightly coating each side.

Season the filets with salt and fresh ground pepper.

Place filets in a baking dish with onions; drizzle the melted butter evenly over the herbed filets.

Place in oven and cook for 20 minutes until opaque in the center.

Remove and serve filets topped with onions.

### Ingredients:

- 4 (6-ounce) grouper fillets
- 2 tablespoons olive oil
- salt to taste
- black pepper, freshly ground, to taste
- 1 tablespoon dried oregano
- 1 tablespoon dried basil
- 1 tablespoon dried thyme
- 1 tablespoon dried rosemary
- 4 tablespoons butter, melted
- 1 small yellow onion, sliced



## Florida Snapper with Citrus Sauce

### Ingredients:

#### Florida Snapper

- 1 1/2 pounds snapper, cut into four 6-ounce fillets, skin on
- canola or olive oil for cooking
- cornstarch for dusting

#### Citrus Sauce

- 1 cup Florida orange juice
- 2 tablespoons low-sodium soy sauce
- 1-2 tablespoons unsalted butter
- sea salt and fresh ground pepper to taste



### Directions:

#### FLORIDA SNAPPER

Preheat a medium-sized sauté pan over medium-high heat. When the pan is hot, add 1 tablespoon oil to the pan. Lightly season each snapper fillet with salt and pepper and dust the skin side of each fillet with cornstarch. Carefully add the seasoned snapper fillets to the hot pan.

Cook each fillet for around 3 minutes on each side or until golden brown and completely cooked throughout the thickest part of the fillet. Remove cooked snapper fillets from pan and let cool slightly.

#### CITRUS SAUCE

In a small pot, combine orange juice and soy sauce. Cook over medium heat until reduced by half.

Reduce heat and add butter. Swirl the pot until the butter is incorporated. Remove from heat, taste and adjust seasoning with salt and pepper. Serve warm.

## Grilled Yellowfin Tuna with Mango-Banana Chutney

### Directions:

In a medium saucepan, combine chutney and water and heat to a simmer.

Add diced bananas, mango and raisins to saucepan; simmer, uncovered for 10 minutes, stirring occasionally.

Remove from heat, cover and let stand 30 minutes.

Lightly oil stove top grill and heat over high heat.

Cook the tuna steaks to desired doneness, turning once.

Cook for 2 minutes on each side for rare center; 3 to 5 minutes each side for medium center; 5 to 8 minutes each side for well-done center.

Serve topped with mango-banana sauce.

### Ingredients:

- 4 (8-ounce) yellowfin tuna steaks
- 1 (8-ounce) jar prepared mango chutney
- 1/2 cup water
- 1 cup bananas, diced
- 1 cup mango, diced
- 1/4 cup seedless raisins
- 1 tablespoon olive oil
- salt, to taste
- pepper, to taste





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Pastor: *Tim Long*

Sunday School 10:00 am  
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Sunday Evening 6:00 pm  
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Come Join US

## St. Theresa Catholic Church

Father Dustin Feddon

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Pastor Jack Homoney

# Sunny Hills Presbyterian Church

3768 Country Club Blvd  
773 3211



## Our Mission

TO WORSHIP GOD AND FAITHFULLY PREACH THE GOSPEL  
TO WITNESS GOD THROUGH FELLOWSHIP AND SHARING  
TO GLORIFY GOD THROUGH NATURE AND MINISTRY TO OTHERS  
TO HONOR GOD BY ACTING AS DISCIPLES OF PEACE AND HARMONY

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**WORSHIP 10:00 AM**  
**FELLOWSHIP 11:00AM**

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## The Dark Side of Islam

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**JULY 2, 2019**

**6:00 PM**

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### Ingredients:

- 1/2 pound medium shrimp, peeled and cooked
- 1 (12-inch) pizza crust
- 1/2 cup prepared pesto sauce
- 1 cup blue crabmeat
- 1 1/2 cups shredded part-skim mozzarella cheese
- 2 tablespoons olive oil



## Shrimp and Blue Crab Pizza

### Directions:

Preheat oven to 350 degrees F.

Cut shrimp into bite-size pieces; set aside.

Place flatbread on sheet pan and spread pesto sauce over each flatbread leaving 1/2 inch crust at edges.

Top evenly with shrimp and crab pieces; add a thin layer of mozzarella.

Drizzle olive oil over all then sprinkle with paprika.

Bake for 25 minutes mid-oven until cheese is melted and bubbling.

Remove from oven and let cool for 5 minutes.

Slide pizzas onto a cutting board; slice and serve.

## Blue Crab Panini

### Directions:

Combine mayonnaise, mustard, lemon juice, Worcestershire, onion and celery in a medium bowl.

Gently add crab and almonds and add salt and pepper to taste.

Brush cut sides of French bread with olive oil and top one slice with crab mixture.

Top with additional French bread slice.

Heat a stove top grill or panini press over high heat.

Grill each sandwich for 2 minutes per side, pressing down with a metal spatula to flatten.

Cook until browned and warm through.

Cut into halves or quarters to serve.

### Ingredients:

- 1/2 cup light mayonnaise
- 1 tablespoon prepared Dijon mustard
- 1 teaspoon lemon juice
- 1 teaspoon Worcestershire sauce
- 1/4 cup green onion, chopped
- 1/2 cup celery, diced
- 1 pound blue crab meat
- 1/4 cup slivered almonds
- salt and pepper to taste
- French bread, split and sliced diagonally
- olive oil



*"Oysters open completely when the moon is full; and when the crab sees one it throws a piece of stone or seaweed into it and the oyster cannot close again so that it serves the crab for meat. Such is the fate of him who opens his mouth too much and thereby puts himself at the mercy of the listener."*

Leonardo da Vinci



# D-DAY ANNIVERSARY

# 75 YEARS

Robert F. Sargent / U.S. Coast Guard

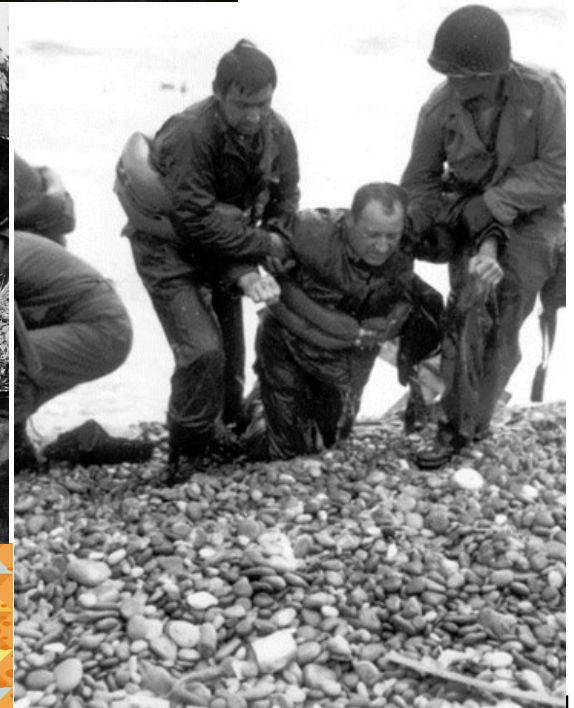


**FLAG DAY**

*Flag Day commemorates the adoption of the flag of the United States of America by resolution of the Second Continental Congress in 1777.*

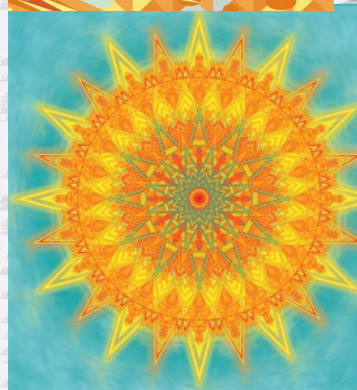
**June 6, 1944 —D DAY**

**June 14—Flag Day**

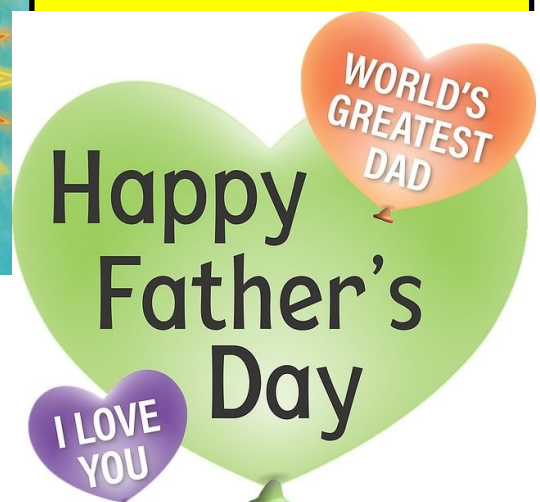


**June 16—Father's Day**

**June 21—Summer Solstice**



**June  
2019**







# Washington County, Florida

Newsletter Editor & Publisher: Earl Stewart



## Washington County, FL

Emergency Fire, Police, EMS ..... 911  
 Gulf Power Company ..... 800-225-5797  
 Sunny Hills Utilities Company 888-228-2134  
 Waste Management services 800-333-7709  
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### Washington County Officials:

County Manager Office.....638-6200  
 Parks & Rec.....638-6078  
 Animal Control .....638-6306  
 Recycling Center.....638-6264  
 Building Department.....638-6195  
 Washington County Sheriff.....638-6111  
 Washington County Judge.....638-6289  
 District Judge.....638-6255  
 Tax Collector.....638-6276  
 Property Appraiser.....638-6205  
 Supervisor of Elections.....638-6230  
 Clerk of Court.....638-6285  
 Council On Aging.....668-6216

### County Commissioner:

District 1: Alan Bush.....703-7533  
 District 2: Charles Kent.....326-5128  
 District 3: Tray Hawkins .....703-1644  
 District 4: Todd Abbott.....326-9135  
 District 5: Steve Joyner .....703-1660

### Washington County School Board:

District 1: Van Brock  
 District 2: Linda Lou Cleveland  
 District 3: Milton Brown  
 District 4: Terry Ellis  
 District 5: Susan Roberts

### SHCA

**Ron Jones / President:**

850-814-3413





## Sunny Hills Civic Association, Inc.

E-Mail: [SunnyHillsCivicAssociation@outlook.com](mailto:SunnyHillsCivicAssociation@outlook.com)  
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