

Sunny Hills Civic Association, Inc. **COMMUNITY NEWSLETTER**

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 Not For Profit.

3681 Gable Blvd Sunny Hills, FL 32428

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CivicAssociation
@outlook.com

SHCA

*Sunny Hills
Civic Association
.com*



**Membership
Meeting
will be
announced**



Independence Day

Independence Day is a federal holiday in the United States commemorating the Declaration of Independence of the United States, on July 4, 1776. The Continental Congress declared that the thirteen American colonies were no longer subject to the monarch of Britain, King George III, and were now united, free, and independent states. The Congress had voted to declare independence two days earlier, on July 2, but it was not declared until July 4.



4th July
★ **Happy** ★
Independence Day

1974

Sunny Hills Civic Association
3681 Gable Blvd Sunny Hills, FL 32428



2020



Sunny Hills Civic Association, Inc.



P: James Galinski

VP: Earl Stewart

2020 Expenses

Licensing

All licenses needed for the 2020 year have been purchased and placed in the appropriate locations.

Major Purchases

Liability Insurance for 2020

Accountant for 2019 Taxes

Boat lake & Membership Operational expense's

Up for Discussion

Lawn mower for Boat lake and Meeting Hall.

Storage building for equipment storage

Completion of repairs on Civic building

Replacement large signage for the lake with updated information

Tabled Items

Farmers market was tabled for the time being due to poor turn out.

Boat Lake Swim Park

Boat Lake opened back up for business and is open 7 days a week from 9am -7pm.

Boat Lake attendants: Kacy and Shyanne.

Meet us on Facebook now at :

WWW.facebook.com/boatlake2020

Our web page:

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From the

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Forecasts Say That 60-70% Will be COVID Infected

By Ralph Ellis

WEBMD

NEWS BRIEF



June 16, 2020 -- An infectious disease expert said this weekend that many more people will be infected with the coronavirus before the pandemic is over.

"About 5% of the US population has been infected to date with the virus. This virus is not going to rest until it gets to about 60% or 70%," said Michael Osterholm, PhD, director of the Center for Infectious Disease Research and Policy at the University of Minnesota, said. "When I say rest, I mean just slow down, so one way or another we're going to see a lot of additional cases."

Osterholm, an infectious disease epidemiologist, told Chris Wallace on "Fox News Sunday," he fears the coronavirus will hit a "trough," in which cases will decline, and then "come back with a vengeance."

"We are not planning for the fact that we are going to see a substantial part of our country become infected over the next 12 to 18 months if we don't have a vaccine," he said. "We will never be blue or red again. We will be COVID colored."

Meanwhile, Osterholm said it's too soon to know if mass protests sparked by the killing of George Floyd have contributed to the spread of the coronavirus,

"These were outdoor protests," he said. "We know that outdoor air more rapidly dissipates the virus. The chances of being exposed are much less.

"On the other hand yelling, screaming, being exposed to tear gas or smoke which causes coughing, being put into a holding cell overnight in a jail if you were arrested, all are reasons why you would expect to see more cases."

He said there's no evidence so far that the protests contributed to an increase except for isolated cases with national guard troops in Washington, DC, and Nebraska.

"This next week or two weeks are going to be the telling time," he said, not just for protest-related spread but for other indicators about how the virus will proceed.

Twenty-two states have reported increases in coronavirus cases, 21 have reported decreases, and eight have reported a plateau in cases. Osterholm said it's too early to know if increased testing or protests contributed to the rise in cases, he said.

"This is where we have to be very humble and say this is a very serious challenge but we don't really know what is actually making the virus move in some states and not in others," Osterholm said.

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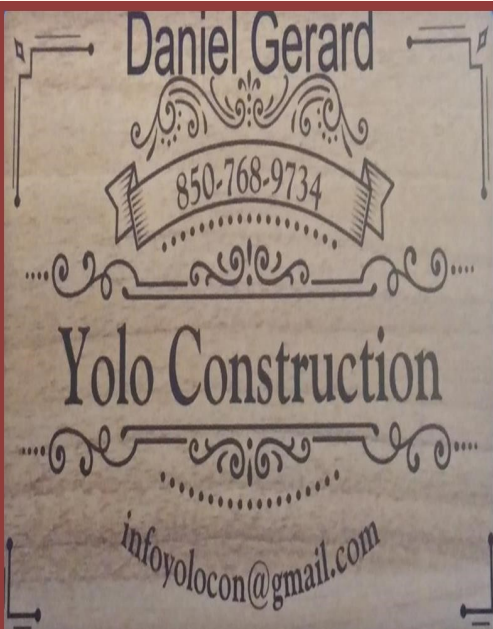
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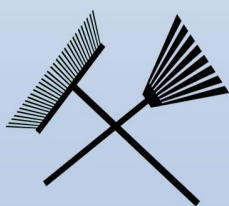
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Boat Lake Food Vendor

Firedog Canteen No.1



On May18,1981 Terry Raffield started his Firefighting career as a Volunteer Fire-fighter with the City of Springfield, FL.

After two years of volunteering Terry got his GED and went to the Panama City Fire Academy. Terry was hired with Panama City Fire Department after he graduated Fire School and worked there for a year and then was hired with The City of Springfield where he served for several years. Terry eventually went to work for Bay County Fire Rescue where he worked hard and was promoted to a Lieutenant. In 2008 Lieutenant Raffield Retired from Bay County and assisted some Volunteer Departments.

While volunteering at Ebro Volunteer Fire Department in Washington County Florida Terry was instrumental and the driving force in acquiring Federal Grants for a Pumper Tanker, Air packs and Rescue equipment, which was over \$300.000

Terry was hired part-time with the City of Freeport Florida in 2013. Which was taken over by Walton County Fire-Rescue & eventually was taken over by Walton County Sheriff's Department? Sheriff Michael A. Adkinson. Terry worked hard and helped lead and trains a lot of its Firefighters and was promoted to a Lieutenant. On January 8, 2020 Lieutenant Raffield decided after serving 38 years and 7 months in the fire service it was time to pursue his dream of serving others in a different way.

His Beautiful bride Pamela of over 16 years decided to also pursue their dream of owning a running their Food Concession Business.

They have been working since 2018 on getting their food trailer going. It is definitely a full-time business that requires all of your attention Terry stated.

Terry and Pamela are dedicated to serving the best food, serving amount and the best prices. Terry and Pamela both pride themselves in their cooking. Terry's many years in the fire service has definitely helped him to be a good cook and "Dishwasher".

Pamela is also a excellent cook. Pamela makes her homemade Chili and coleslaw and it is the best.

Terry and Pamela are now trying to give back to others and try to serve Firefighters, MS and Law-enforcement by providing free meals when they can at large incidents.

Terry and Pamela Raffield are proud to be Christians and give Father God all the praise for all they have and do. Terry's favorite saying is, "I'm not perfect, just forgiven".

Terry has two Sons Glenn and Terry that are second generation Firefighters and are dedicated in protecting others as There Dad did.

Terry and Pamela would love for you to come out and enjoy their food and fellowship. They thank everyone for supporting them and praying for them.

You don't have to pay admission into Boat Lake if you're just picking up food from Fire Dog Canteen No1. (Call: 850-703-2911 or 850-703-9177)



FIREDOG CANTEEN NO1.

Menu:

Hotdogs 🌭 \$3.00
Kraut Dog \$3.00
Cheese Dog \$3.00
Slaw Dog \$3.00
Chili Dog \$4.00
Chili Cheese 🌭 Dog \$4.00
BBQ PULLED Pork Dog \$4.00
(BBQ PULLED PORK SANDWICH \$5.00)
Hamburger 🍔 \$5.00
🌭 Cheese 🍔 Burger. \$5.00
FRENCH FRIES 🍟 \$3.00
add 🌭 cheese \$1.00
add Chili \$1.00
☆☆☆☆☆☆☆☆☆☆☆☆☆☆
Nachos with Cheese 🌭 \$4.00
Nachos with Cheese and Chili \$5.00
CHICKEN 🍗 NUGGETS 6Pcs. \$3.00

Bag of Chips \$1.00

Sodas \$1.00

20oz. Sweet Tea or Lemonade \$2.00

20oz. Cup of Ice only \$1.00

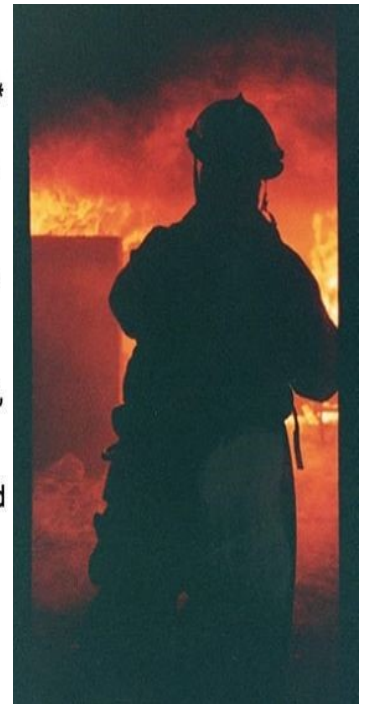
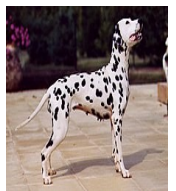
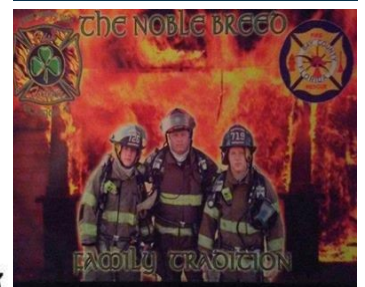
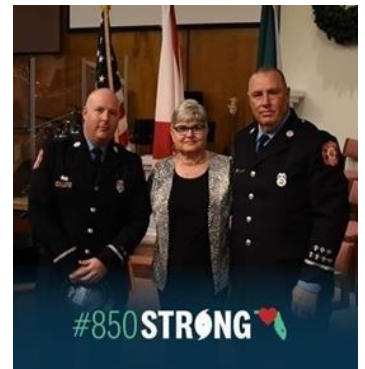
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Condiments below no extra charge:

Ketchup, Mustard, Mayonnaise,
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Onions, Spicy Brown
Mustard, BBQ Sauce, lettuce and
Tomato 🍅.

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Ask for Terry or Pamela
Raffield.



Boat Lake Food Vendor

Sno Boogies

Sno Boogies started in 2018. **Owner, Belinda Nance.**

Sno Boogies began as a fun little side thing to be able to do with my grandkids. We loved it so much we decided to start expanding. We do events such as birthday parties or any other event we are asked to do. We have done some charity events to help raise money for people and our small communities.

We offer all types of cold/frozen treats. Some of our specialties include our shaved ice. The ice is so fluffy like snow. We have over 40 flavors. We also offer *banana splits, sundaes, homemade ice cookie sandwiches, milkshakes, smoothies, and much more.*

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The Best Weapon Against Cancer? You.

With CAR T cell therapy, doctors at City of Hope enlist your immune system in the fight against cancer

City of Hope

A single human immune cell. With CAR T cell therapy, these tiny powerhouses are taught to find and destroy tumor cells.

One of the most promising areas of cancer research and treatment is known as immunotherapy, in which a patient's own immune system is enlisted in the fight against cancer.

This approach is more than just a narrow field of study at City of Hope. It is the central component of groundbreaking research and clinical trials currently underway. City of Hope continues to be at the forefront of a powerful form of immunotherapy known as CAR T cell therapy. In this approach, the medical team starts with certain white blood cells known as T cells drawn from a patient. They augment this raw material with lab-made chimeric antigen receptors—the “CAR” in CAR T cell. The enhancement enables cells to identify a specific cancer by its signature protein. The therapeutic cells are expanded in the lab to a population in the billions and then reinfused into the patient. Back in the theater of immune combat, they do their cancer-fighting work without hurting healthy tissue.

A Foundation of Innovation

City of Hope's history with CAR T cell therapy dates back to the late 1990s and builds on the pioneering work of Stephen J. Forman, M.D., director of City of Hope's Cellular Immunotherapy Center. The City of Hope bone marrow transplantation program began in 1976 and has since grown into one of the largest, most successful programs of its kind in the nation. To date, more than 15,000 bone marrow transplants have been performed at City of Hope, with survival rates exceeding expectations for 15 consecutive years, according to the Center for International Blood & Marrow Transplant Research.

Currently, City of Hope is investigating CAR T cell therapy as a bridge to bone

marrow transplant for leukemia and lymphoma patients and is unique in its research of CAR T in combination with transplant.

Smiling Man

Non-Hodgkin's lymphoma patient Chuck Fata was nearly out of options when he came to City of Hope for CAR T cell therapy. Four years later, he remains cancer-free.

Among the diseases that City of Hope physicians and scientists are targeting with CAR T cell therapy are lymphoma, leukemia and multiple myeloma. Based on their success with blood cancers, City of Hope researchers are now unleashing CAR T cells against an array of solid tumors, including glioblastoma and prostate cancer. City of Hope's CAR T trials for glioblastoma—a type of aggressive brain tumor—were the first of their kind in the world to inject reengineered CAR T cells directly into the tumor site and cerebrospinal fluid. A case report was published in 2016 in the New England Journal of Medicine.

City of Hope has one of the most comprehensive CAR T cell programs in the world, with 29 CAR T cell clinical trials ongoing and plans to open numerous additional trials in the coming year. City of Hope has treated more than 450 patients with CAR T therapy.

Patient-centered Care

City of Hope, with its clinical care, research and production facilities all on one campus, is uniquely positioned to lead this work. Few institutions are capable of harnessing the same comprehensive “bench to bedside” resources necessary for the discovery, translational research, clinical development, manufacturing, quality assurance and delivery of leading-edge treatments for its patients. City of Hope has the ability to harvest, reprogram, multiply and deliver T cells all on the same campus.

Key to City of Hope's success in advancing lifesaving CAR T cell therapy is its legacy of patient-centered care—treating not just the illness but caring for the entire patient. The community there includes researchers, scientists, doctors, nurses and supportive care professionals, each of whom is dedicated to giving patients the chance to live longer, better and more fully.



4th July
★ Happy ★
Independence Day

Down Home Cooking



DEVILED EGGS
Makes 2 dozen

12 large eggs
6 tablespoons mayonnaise
1/4 cup sweet pickle relish
1 tablespoon country-style Dijon mustard
2 teaspoons dill pickle juice
1 1/2 teaspoons prepared mustard
1 teaspoon Dijon mustard
1/4 teaspoon celery seed
1/4 teaspoon ground black pepper
Garnish: chopped green onion, paprika

- Place eggs in a large saucepan with enough cold water to cover; cook over high heat until water begins to boil. Reduce heat to medium; simmer eggs for 10 minutes. Remove eggs from heat; drain eggs and rinse with cold water. Peel eggs, discarding shells. Halve eggs lengthwise.
- Remove yolks and place in a small bowl. Mash yolks with fork until crumbly. Add mayonnaise, pickle relish, country-style Dijon mustard, dill pickle juice, mustard, Dijon mustard, celery seed, and pepper. Stir yolk mixture until well combined. Spoon egg yolk mixture evenly into egg whites. Garnish with chopped green onion and paprika, if desired.



**SOUTHERN-STYLE
BAKED BEANS**
Makes 12 servings

6 slices thick-sliced bacon
1 1/2 cups chopped onion
2 teaspoons minced garlic
2 (28-ounce) cans pork and beans, drained
1/3 cup firmly packed dark brown sugar
1 tablespoon teriyaki sauce
1 tablespoon spicy brown mustard
1/2 teaspoon salt
1/2 teaspoon ground black pepper

- In a large skillet, cook bacon over medium heat until browned and crispy. Crumble bacon and set aside. Pour bacon drippings into a small bowl, reserving 2 tablespoons drippings in skillet. Add onion and garlic; cook over medium heat for 3 to 4 minutes, stirring frequently, until tender.
- Preheat oven to 350°.
- In a large bowl, combine pork and beans, remaining reserved drippings, onion mixture, brown sugar, teriyaki sauce, mustard, salt, and pepper.
- Spoon beans into a 2-quart baking dish. Top with crumbled bacon. Bake, uncovered, for 1 hour and 15 minutes, or until bubbly.



**CLASSIC
POTATO SALAD**
Makes 10 to 12 servings

5 pounds russet potatoes, peeled and diced
6 hard-boiled eggs, peeled and chopped
2 cups chopped yellow onion
1 cup chopped celery
3/4 cup sweet pickle relish
1 cup mayonnaise
2 tablespoons prepared mustard
1 teaspoon salt
1/2 teaspoon ground black pepper
Garnish: fresh parsley, green olives, paprika

- Place potatoes in a Dutch oven; add enough salted water to cover. Bring to a boil over high heat; boil for 8 to 10 minutes, or until tender. Drain and cool.
- In a large bowl, combine potatoes, egg, onion, celery, and sweet pickle relish.
- In a small bowl, combine mayonnaise, mustard, salt, and pepper, stirring to combine.
- Combine mayonnaise mixture with potato mixture, tossing gently to coat. Cover and chill for 2 hours. Garnish with parsley, green olives, and paprika, if desired.

Plan Summer Time Out Door



Great Food Out Doors



DAD'S BARBECUE RIBS



INDEPENDENCE DAY

DAD'S BARBECUE RIBS

Makes 10 to 12 servings

- 2 tablespoons butter
- 1/4 cup finely chopped onion
- 1 1/2 cups water
- 1 cup ketchup
- 2/3 cup white vinegar
- 3 tablespoons dark brown sugar
- 2 tablespoons paprika
- 2 teaspoons ground black pepper
- 1 1/2 teaspoons Worcestershire sauce
- 1 teaspoon salt
- 1/2 teaspoon ground red pepper
- 3 1/2 pounds bone-in pork loin country-style ribs (about 16 ribs)

► In a medium saucepan, heat butter over medium heat until butter is melted. Add onion; cook for 2 minutes, stirring constantly. Add water, ketchup, vinegar, brown sugar, paprika, pepper, Worcestershire sauce, salt, and red pepper, whisking to combine well. Reduce heat to low; simmer for 10 minutes.

► Place ribs on grill. Cook ribs, covered with grill lid, over medium coals (300° to 350°) for 10 minutes on each side. Dip each rib in sauce; return to grill and cook, covered with grill lid, for 3 minutes. Repeat procedure three more times, turning ribs over each time. Transfer ribs to an aluminum foil roasting pan. Pour remaining sauce over ribs in pan. Cover with aluminum foil. Bake at 325° for 1 1/2 hours.

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Independence Day



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Crepe Myrtle



There's no denying the crepe myrtle' supremacy as the number one ornamental tree in our region. It seems everywhere in the South a crepe myrtle could be planted it has been. Such popularity comes at a price, however, as it makes it easy for a pest to hop from one tree to another. That's just what's happening now with a new insect pest called the crepe myrtle scale.

Crepe myrtle scale arrived here a few years ago as an accidental import from Asia. Since then, it spread rapidly. It's easy to spot. It looks like a white speck stuck to the bark of a trunk or branch. Thousands of scales encrusting the bark will literally turn it white.

These insects survive by building protective shells over themselves on the bark and sucking the plant's sap. Then they secrete a sticky honeydew that black mold grows on. Under the shells, female scales lay lots of eggs that hatch out spring and summer and worsen the infestation. Infestation rarely kills the target tree, but it does turn it into an ugly mess. What should you do if you discover crepe myrtle scales on your tree now? First, after its leaves drop, apply dormant oil to the trunks and branches. This will smother both adult and immature scales. Next, in late March, apply a systemic insecticide called Bioadvanced Tree & Shrub Insect Control to all your crepe myrtles according to label directions. The crepe myrtle will absorb the insecticide and all scales feeding on it will die.

Crepe myrtle scale has no natural enemies here yet, so this is the only effective control.

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