

Cracker Crumbs

FL-SKP-RESORT.ORG



PRESIDENTS' (Past & Present) MESSAGE

As you all know the Board of Directors has a new slate of officers. I have moved to the Vice Presidential slot and am very glad to see that Jane Lewis will serve as the next President. I am sure the board will continue working as a team under Jane's leadership. I will continue to do my best for the park for this last year.

Steve Little Vice President

First and foremost, I would like to thank the outgoing Board. We have accomplished a lot with the Office, Founders Hall, and the Pool upgrades. I have enjoyed working with each and every one of you.

I welcome the New Board Members for the coming year: Steve Little, Vice President, Laurie Milliard, Secretary, Dave Mayo, Treasurer, Lisa Geary, Assistant Treasurer, Denny Luppins, At Large, Don Wold, At Large.

I'm looking forward to working with this board and continuing with the upgrades that are on the schedule.

I like working as a team and keeping everyone informed with an open-door policy.

I will try my very best. Thank you all for your support.

lane Lewis President



BOARD of DIRECTORS

Jane Lewis - A-13	President
Steve Little - G-27Vice	President
Laurie Milliard - F-01	Secretary
Dave Mayo - A-18	.Treasurer
Lisa Geary - H-28Asst.	Treasurer
Don Wold - H-05	At Large
Denny Luppens - A-34	

SKP Resort **Board Meeting** March 13th at 9 AM

SKP RESORT OFFICE HOURS

Monday - Saturday 9:00 Am - 4:00 PM (closed for lunch 12 PM-1PM)

Sunday 9:00 AM - 12:00 PM



Board of Directors Meetings for the 2023-2024 season

MARCH 13 at 9 AM APRIL 10 at 9 AM



The family of Dave Irons would like you to join them for a Celebration of Life service in the SKP Clubhouse on Saturday, March 2, 2024, from 2-5 pm.

Escapade 2024 - Rock Springs, Wyoming



Now's the time to make plans to attend the largest gathering of the Escapees community and enjoy the scenic landscapes and rugged beauty.



MEET NEW MEMBERS

Tom and Mary Ann Corcoran

After coming to the Florida SKP Resort for several years, Tom and Mary Ann Corcoran have become members and are now on Site H-08. You might remember that the Corcorans worked as Park Attendants here during the Covid winter of 2020-21.



Tom and Mary Ann grew up in CT and became sweethearts during their sophomore year of high school. After graduation, Tom took off in his 1966 Econoline van to work and travel across the USA for several months. He then joined Mary Ann at Virginia Tech in Blacksburg, VA.

Upon graduating, Tom became a stripper (not what you're thinking...) for a printing firm in MA, where he worked for 27 years. Meanwhile, Mary Ann worked for two private companies in Massachusetts. After 30+ years, she remains active in that state's association of land surveyors and continues working remotely with issues such as permitting, boundary lines, and drawing site plans.

Tom and Mary Ann were active volunteers in their small rural hometown of Windsor, MA. Tom was a first responder in the fire department and was in charge of fundraising events. He and Mary Ann ran the annual BBQ and various dinners for a few years. Mary Ann was a member of the Historical Commission, Cultural Council, and the Parks Department. They also had a small hobby farm where they raised sheep. They have one daughter, Chelsea, and three grandsons.

The couple rented out their home to begin their itinerant lifestyle in 2016. Mary Ann says she was initially "scared to death," but after two years, she was comfortable enough that they sold their home in 2018 and have continued Workkamping and traveling. Their positions have been colorful and diverse, taking them to a variety of areas across our country. They've cooked at a motorcycle camp in the Smokey Mountains, harvested and sold pumpkins in CA, worked at a pine seed orchard in VA, and operated a shuttle bus in NC. Tom's favorite, so far, was driving a shuttle bus through Acadia National Park in ME.

Tom and Mary Ann both like to read, kayak, and hike. Tom is a history buff and enjoys cooking, and Mary Ann is fond of sewing. Visit with them while you can because the Corcorans are planning to go west next year.

Phones: Tom 413-663-4255; Mary Ann 413-841-0355 Email: tcwndsr1@gmail.com Birthdays: Tom October 12; Mary Ann December 9 Anniversary: September 9

ARTS @ CRAFTS

10 AM in the Clubhouse Don't forget to sign-up!



March 1 Guest Instructor, Liz Bowman St. Patrick's Day Button \$3

March 15th Dragonfly Walk Garden Art







March 22nd - Part 1
Recycled Egg Carton Paper Mache
Bowls

March 29th - Part 2
Decorate bowls with paint or decoupage napkins



Founding Member Katsue Von Ploennies





The SKP Resort's 35th Birthday Celebration



The Cake and Ice Cream Crew

NEW MEMBERS

Bruce and Liz Bowman

After nearly seven years on the Wait List, Bruce and Liz Bowman became members of the Florida SKP Resort last month. Here's their quandary, though. While the Bowmans were waiting to become members here, they bought a lot at Torrey Oaks



in Bowling Green. They agree that they love both parks, have made friends in each, and are undecided about where they will choose to live. Meanwhile, they have placed their site, A-20, in the rental pool.

Liz and Bruce have a home in Crossville, TN, at The Gardens, a unique RV community of about 250 homes that have RV garages attached. There are currently eight couples from The Gardens who have lots at Torrey Oaks, and some of them come to the SKP Resort regularly.

The Bowmans have enjoyed the outdoors since their childhoods, camping in tents. Now, as enthusiastic RVers, the couple has traveled to many US states and Canada, and they joined the Lone Star Corral in Hondo, TX as members as well. They worked as tail gunners with Adventure Caravans on trips to MI, AK, and the Balloon Fiesta in NM. Liz and Bruce have had many of their outdoor adventures in New England. They found their way to our park because they were in the same camping club in CT with Frank and Julie King.

Married for 45 years, the couple first met while in the marching band at the University of Akron in Ohio. While Bruce was in law school, Liz was teaching in Akron. When Bruce completed his degree, they moved to Killenworth, CT, where he designed the sales unit in a company his uncle was developing and remained for 27 years. When the company was sold, Bruce became an adjunct professor at the University of Bridgeport, teaching technology in management for 15 years. Initially, Liz remained at home to raise their two daughters but, after 15 years, returned to work to teach Special Education students of all ages. She has also raised dogs to serve as guide dogs for the blind.

Phones: Bruce 860-301-6226; Liz 860-876-7080 Emails: Bruce brucebowman@gmail.ocm; Liz liz.j.bowman@gmail.com Birthdays: Bruce August 12; Liz June 4 Anniversary: August 5



March 20th at 5 PM Followed by a Dance featuring *Rick Arnold* 6:30 - 9:30 PM





What's Happening This Month?

Signup sheets and more info about activities can be found in the Clubhouse



Ice Cream Social March 3rd 2 PM



Roomba Roulette March 3rd 3PM



Celebrate SKP Spirit Day! First Monday Each Month

March 4th Fun 'n Sun Meeting at 9 AM

Wear your yellow SKP Resort t-shirts to the Fun 'n Sun meeting and throughout the rest of the day.

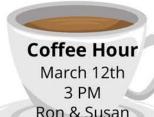


Artist Showcase with Wine & Cheese

March 10th 2 - 4 PM







Ron & Susan Wszalek S-02







March 6th at 3 PM Cody's Roadhouse 521 US Hwy 27, Sebring, FL 33870



Travel with Sallee March 18th 9:15 AM

ROMEOS

March 27th 12:00 PM

Smokin' Joes 4050 US Hwy 17 Bowling Green, FL



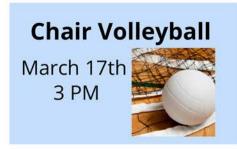
1696 US Hwy 27 Sebring, FL 33870

Golf Cart Races

March 22nd 4 PM







DAILY ACTIVITIES

Coffee & Table of Knowledge 7:00 AM



Shuffleboard 1:00 PM



Self-directed





Whine B4 Dine

Thursdays at 4:00 PM **Pool Patio**





REGULARLY SCHEDULED ACTIVITIES

Monday Morning Breakfast 7:45 - 8:45 AM



Featuring McDolan Breakfast Sandwiches, Bran Muffins, Eggs made to order, Sausage, Bacon, Ham, Home Fries, Toast, Coffee & More!



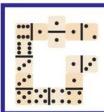
Ukulele Classes

Mondays

1:00 PM for Beginners 2:30 PM for Improvers

Wood Carving Fridays 9 AM





Mexican Train

Tuesdays 1:00 PM

Bingo Wednesdays 7 PM



Drawing Class Wednesdays

8:30 AM





Cornhole **Tuesdays**

1 PM

Pickleball Tuesdays Thursdays 9:00 AM



Fiber & Threads & Stitching Cards

Thursdays 2:00 PM



Music Jam Session



Tai Chi Tuesday & Thursday 7:30 AM





Bowling Thursdays 10 AM

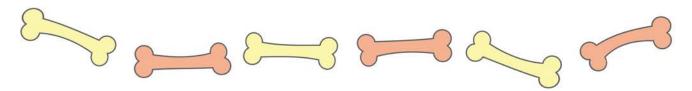
Tell Your Story 2:30 PM March 13th and



March 27th



Billiards Thursdays 5 PM



Yappy Hour

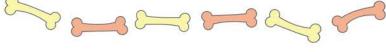
Tuesdays, 4-5 pm

Our first Yappy Hour was on February 6.
Thirteen furry friends attended along with their parents. Everyone was on their best behavior. For those who need a "pet fix," come down to the dog walk and enjoy watching, throwing the ball, or petting our pets. Please bring your chair to ensure a place to sit. Two benches are available, one of which has been dedicated to Dave Irons for his hard work establishing the dog walk. Darcy and Mark Norton have done a terrific job building a sunshade and initiating the Yappy Hour get-togethers. See you there!





Just a reminder for all pet owners... Please turn in your pet records to the park office



Super Surprise Birthday Party

Under the pretense that a big crowd was in the clubhouse watching a special movie, Ron Wszalek called and said folks wanted soda and water, but the supply was just about out. Since my job is to stock these, could I come and refill the supply? Skip took me in the side kitchen door, and he went to see how the movie was doing. I was taking my time, counting the money, and refilling what soda and water I had in the kitchen, but I needed a few from the clubhouse. I slowly opened the door, and all the lights went on, and the whole clubhouse was shouting HAPPY BIRTHDAY! I was FLABBERGASTED. I had no clue, and I was totally surprised. If you had seen how I was dressed and my UNCOMBED hair, you would know I had NO IDEA I was going to a party. But it was memorable and wonderful, and I want to thank Skip and ALL for helping him put it together. Thanks to all the members that came to help me celebrate. I had a BEAUTIFUL CAKE, and the WAUCHULA Ukulele 🛊 Band played and sang for me. Thanks for all the beautiful cards. I had at least 45 and not a duplicate in the bunch.

A GREAT MEMORY and a WONDERFUL way to celebrate 88!





Valentines Chicken Marsala

Servings: 4

Prep Time: 15 minutes Cook Time: 45 minutes

Total time: 45 minutes

INGREDIENTS

1-1/2 pounds boneless chicken breasts, pounded1/4 inch thick 3 tablespoons all-purpose flour Salt

Freshly ground black pepper

1 tablespoon olive oil

3 tablespoons unsalted butter and

1 tablespoon butter

1 (8-ounce) package of pre-sliced Bella or button mushrooms

3 tablespoons chopped sweet onion 1-2 teaspoons minced garlic

2/3 cups chicken broth

2/3 cup Marsala Wine

2/3 cup heavy whipping cream

Chopped fresh thyme (optional)

Chopped flat-leaf parsley (optional)

INSTRUCTIONS

Place flour, 3/4 teaspoon salt, and 1/4 teaspoon pepper in a pan. Pat dry chicken and press chicken into flour mixture to coat both sides.

Heat oil and butter in a large skillet over medium-high heat. Place the chicken in the pan, shaking off any excess flour first. Turn once, until the chicken is golden and just barely cooked through, about 5-6 minutes total. Transfer the chicken baking dish and set aside.

Melt one tablespoon of butter in the pan. Add mushrooms and cook, stirring frequently, until mushrooms begin to brown, 3-4 minutes. Add sweet onions and garlic, and cook for 1-2 minutes. Then add in the chicken broth, Marsala wine, and heavy cream, gently mixing. Reduce heat to medium. Simmer until the sauce is reduced by half., slightly thickened, and darkened in color, 10-15 minutes. You're going for a thin cream sauce. Add the chicken back to the pan and any juices accumulated in the baking dish. Reduce the heat to low and simmer until the chicken is warmed and the sauce thickens for 2-3 minutes. Sprinkle with parsley if desired.



1-1/2 pounds green beans
1/4 cup butter
1 TBLSP sugar
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon garlic powder
10 ounces cherry tomatoes

Cut cherry tomatoes in half and set aside. Blanch the green beans for 4 minutes. Drain and put into an ice bath to stop cooking. After cooling, drain and put aside. Melt butter in a skillet. Stir in sugar, garlic powder, salt and pepper. Add tomatoes and cook slightly. Stir in green beans until heated and tender.

Garnish with chopped flat leaves, parsley, and basil if desired.





