

The Woodlands Word

@ Rivendell, August 2004

"Your Community Resource"

If you want to volunteer to help Victims of Hurricane Charley, Please call Betsy Mitchell at Volunteer Connections, 861-6001, 861-6002, or 861-6003. Or visit them at the County building at 1301 Cattlemen Road. They can direct you to places Where you can help, based on your skills and preferences.

What's New on the Web?

New this month:

Updated resident directories (updated quarterly)

More committees

More clubs

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Funds Sought to Fight Insects Safely

Rivendell is seeking funds to control mosquitoes and midges naturally by stocking our ponds with 15,000 plants and 7,000 fish. Their purpose is to fight mosquitoes and midges without spraying noxious (and expensive) gases into the air.

The funds, being sought from a Sarasota County neighborhood grant program, would match up to \$12,000 approved by the Rivendell Board of Directors for this purpose at its July meeting.

The proposal also includes the installation in the wetlands of a number of bat houses, because bats are prolific feeders of mosquitoes.

Grant funds will also provide for hiring an environmental contractor knowledgeable about pond management. Proposals from three vendors will be sought.

Project details have been compiled by members of the Rivendell Environmental Committee, including Mike Bergman, Ken Heckert, Russ Hoffman, George Wettlaufer, and Kristine Klingensmith.

Portions of the proposal follow:

The Woodlands of Rivendell is a 400-acre community in Osprey, Florida that includes over 100 acres of Wetland Preserves and 100 acres of ponds. We have become inundated with midges, and in some areas, mosquitoes, which have been controlled by the spraying of insecticides. We would rather control these pests naturally. We want to plant our ponds with Florida aquatic species to improve the habitat for larvae-eating wildlife. In addition, we will stock the ponds with bluegill and catfish, to feed upon mosquito and midge larvae. We want to establish a colony of mosquito eating bats and will install bat houses in our wetlands.

To nurture and protect the fish, we are seeking to plant some 15,000 plants, both underwater and emergent, along the shorelines of our ponds. We will concentrate this effort in the areas most affected by the pests (Turtle Pond, Eagle Lake, Millpond, Otter Pond, Pine Pond and Loon Lake). All our ponds and lakes need attention but because of budget constraints, we will plant these 6 lakes more densely than our other lakes. Our desired choice of plants is detailed in the Species Composition attachment which includes how much of each plant type to utilize.

We would like to stock the ponds with at least 7,000 fish, in the proportion of 75 catfish and 300 bluegills per acre. Again, due to budget constraints, these would be allocated to the areas of greatest need. We want to install "fish cribs" in the ponds to prevent annihilation of the fish by marauding birds.

Finally, we would like to install 7 bat houses on 16-foot posts in the preserve areas close to the lakes.

Brief Update on Super Wal-Mart

Construction on the new Wal-Mart has been delayed because of two developments. First, newly imposed County requirements about the radius of a turn circle requires Wal-Mart to acquire land from the federal government (USPS). Secondly, the number of exit and entry lanes has been increased to two, to aid traffic flow. Groundbreaking is more likely in November, with the store opening in summer 2005. *(Ed Lin)*

Let There be Light: And a "Secret" Switch

Our mailbox light is virtually the only source of light during the "after dark" hours in our community. Unfortunately, some of these lights are not functioning properly. When this happens, each resident's personal and property security is at risk.

There are several reasons why a light may be "out."

Step 1. Light not operating: Most houses have a "on-off" switch just inside the front door area. Check to be sure that yours is "on." *[Please also see article below]*

Step 2. Light still not on? Check the bulb. Needs a new bulb? Replace with a CF23/3U SW bulb.

Step 3. If, after checking the existing bulb, you find it's still working, and the light still won't work, it may be that the "power" to your light is "off" at the master control box. In some cases the lights are controlled by a fuse located in a fuse box about 8 feet, 90 degrees from the mailbox post.

Turn off the power at its source! Bad fuse? Replace with a Cooper-Bussmann GLR-10.

Step 3. The light never goes "off." Almost 100 percent of the time, this indicates a bad photo control sensor.

Step 1. Turn off power to lamp.

Step 2. Wouldn't you know it, the location of the photo control sensor isn't conducive to an "easy" change and if you're not too handy, let a "pro" do it. Replace with a Tork 3000 120VAC.

Lights and fuses, if needed, can be purchased at Home Depot. The photo control may be a bit harder to find, but it can be purchased at Greybar Electric. Most licensed, insured and certified handymen will do this work for a reasonable fee. Even more reasonable if you supply the parts.

So for your safety and your neighbors, LET THERE BE LIGHT! *(Joanne Segar)*

The "Secret" Switch

In Rivendell, the nighttime streets are illuminated primarily by the mailbox lampposts in front of everyone's home. Is yours working?

When we first moved into our home, we noticed our light was not always working, but we couldn't

figure out why. We changed the bulb, cleaned the light-sensing photo eye, and even tried a small prayer. And just when we had it fixed, it stopped working again. This went on for months until one day when we discovered a light switch inside the house that operated the lamppost.

Next to our front door is a bank of 3 light switches. When we moved in the assumption was that one operated the inside foyer light, one operated the porch light, and the third operated the garage lamps. For months, every time we went out or came home at night we would turn on or off the last 2 switches for all the outside lights. Then one day, one of us was outside at night when the two switches were flipped; we actually saw the lamppost light go on. We couldn't believe that the lamppost was controlled by a switch inside the house, but that was what had happened.

I've noticed that many homes around me have lampposts that work for a while, and then go dark for a while. Since I doubt a homeowner is deliberately illuminating the street lamp on alternate months, my guess is that they have not yet discovered their "secret switch," whether in their front hall or in their garage. *(Mark Adler)*

Important Notice:

**E-Mailing of *The Woodlands Word* newsletter
Will End in 3 Months
and it will only be available on the website**

Ads and Articles

Do you have some information that you think our readers would find helpful? Do you have a restaurant you'd like to critique? If so, write a few paragraphs and send them to joanne.eframian@verizon.net. If there is space available, we'll include your article.

About ads... please remember that if you are a resident you may place a permanent ad on our website. Short-term ads (for one or two months) will be published in the newsletter. These ads are a public service for our community.

We also welcome your recommendations. In fact, we consider them an important part of our information. Email these as well to Joanne Eframian.

Numerous Events Planned by the Social Committee

- 1. Wine Tasting.** The Social Committee will be hosting a wine tasting event on September 19th from 5 pm to 7 pm, sponsored by Bay Street Fine Wines & Spirits. A nominal fee will be charged. Please contact Kristine Klingensmith to make your reservation at 928-5572 after August 25th.
- 2. Happy Hour at Rivendell.** Volunteers are needed to continue the Happy Hour

cocktail parties. Interested? Please contact Judy & Ben Adams at 966-9642.

3. Singles Dinners. Singles, Please Join In for a Woodlands Singles Dinner Get-together! Sunday, September 12th at 5:00 p.m. and every 2nd Sunday each month! (December Dinner: Bring a Single Friend) at the Waterfrontoo Restaurant, 2205 N. Tamiami Trail, Nokomis. Special Menu set at \$9.95 (if ordered by 5:30 p.m.) Please call the restaurant at 918-4591 to RSVP P.S. September Dinner: Any interest in a long walk around the Woodlands after dinner??? (Nancy Dale, Social Committee)

4. Sunset Boat Cruise. Sat. Oct. 9th, 6 pm to 7:30 pm. Bay Lady Pontoon Boat. Dockside Marina on Blackburn Point Road, phone: 485-6366; Feel welcome to bring your own snacks & drinks! The cost of this event is \$10 per person. To reserve a spot, please send your check to: Nancy Dale, 832 Golden Pond Ct., Osprey, FL 34229. We need at least 44 people for this water event...so sign up soon.

5. Caribbean Night at the Woodlands. Put on your most colorful Island attire and come to our community pool for a fun filled evening of good food, music and friendship. Everyone is asked to bring their own drinks and an appetizer to share. November 7th from 4 pm to 6 pm.

6. Holiday Tour of Homes. Love decorating for the Holidays? The Social Committee is looking for people who would like to open their homes for a Holiday Tour! Sunday, December 5, 2004, 5:30 pm to 8:00 pm. The Social Committee will provide refreshments to each of the participating homes, as well as a volunteer "elf" to help with food prep, serving, and clean-up! Sound good? Please call Ken Heckert at 918-9528 to get your name on the list! P.S. Our first volunteer Holiday home is 696 Stillwater Court, home of Linda and Terry Leopold. They are very artistic and have a beautiful home. By the way, "Helper Elves" are also needed; please call Ken if you'd like to volunteer! Thank you!

NOTES FROM OSCAR SCHERER STATE PARK

Weekly canoeing, with guided tours, continues each Wednesday at 9 am; registration begins at 8:30 am. Canoes, life jackets, and paddles are available for rental at \$5.35 per canoe.

There will be a triathlon on Sept. 5th and a High School Invitational Cross-Country run on Sept 4th. Call the Ranger Station for details (483-5956).

There will be a picnic on Sept. 18th. Details will be provided in your water bill.

Major Park Activity: The Park is undergoing a comprehensive "face lift" involving thinning the trees and clearing underbrush over hundreds of acres. Some sections of our community will see a few trees removed from their viewing areas. This is all being done to reduce the fire hazard and clear space for fire equipment to get to the fire if one starts, plus maintain the proper habitat for our Scrub Jays, Eagles, and all the birds and animals in Oscar Scherer. This program will be ongoing for 2 to 3 months, improving our safety and the health of the Park. (*Al Elworthy*)

Naturalist Corner

by Russ Hoffman

Green lawns, Blue ponds

Green lawns don't have to mean green ponds. Beautiful yards and ponds can go hand in hand. By following a few simple landscaping guidelines designed for our Florida climate you can keep your lawn green and your pond blue.

Here are six practices you can follow to keep your pond beautiful and ecologically healthy. The basic fact to remember is that nutrients (fertilizer) make plants grow. Nutrients in the pond almost always cause algae growth. Nutrients belong on the land, not in the water.

- 1 Fertilizer is needed only twice a year; fall and spring. Although many lawn services recommend fertilizing more frequently, more frequent fertilizing will usually result in greener lakes.
- 2 Fertilizer should be a "slow release" type, usually dry pellets. These forms of fertilizer keep most of the product on your lawn, rather than in the pond. Fast release fertilizer products can leach as much as 60% of their nutrient value into your lakes with the first hard rain.
- 3 Fertilizer is not needed within 30 feet of the water or the wetland. This area stays moister and produces healthy grass and shrubs without fertilizer. Following this principle alone can reduce alga production by 40%.
- 4 Reduce or eliminate fertilizer within five feet of the street. Fertilizer applied right next to the sidewalk, street or driveway easily washes onto the hard surface and then into the pond. Remember that all water from every roof, driveway, lawn and street in your community runs directly into your ponds, with no filtration of any kind.
- 5 Keep grass clippings out of the lake. The tips of grass blades that are cut during mowing contain extremely high quantity of nitrogen; algae loves nitrogen. High quality lawn crews will always blow grass clippings away from the lake. It's better for your lawn, and especially better for your pond.
- 6 Never allow pet waste to enter the pond. This product is more nutritious than grass clippings. Even pet waste left to decompose within 15 feet of the pond accelerates alga blooms.

These six practices will help keep your lawns greener and ponds clearer.

Road Rambles -- a new column by Joan MacIntire

Downtown St. Peterburg: "It's a Dog's Life" is featured at the Museum of Fine Arts (MFA) until August 29. This not-to-be-missed William Wegman photography show has proved to be as appealing to the public as to art lovers. His sleek photogenic Weimeraners, clothed and posed in well-known art or cinematic "scenes," are both delightful and humorous.

"Downtown" is about an hour from Sarasota: head north in I-75, over the Skyway Bridge (Route 275). The MFA, 255 Beach Street Dr., is reached off Route 175, Exit 32A at Route 375. Head east until you reach Beach Street Dr. Then turn right (south) until MFA appears on your left. The

MFA is open Tues.-Sat 10-5, and Sun 1-5.

The MFA itself is a gem, incorporating small groups of different kinds of exhibits that fall within the category of "fine arts" adjoined by two lovely gardens.

While there, do NOT miss the Steuben Room, darkened to permit background lighting that illuminates the exquisite etched images embodied in each piece. Equally a treat, enjoy the French Impressionist collection of paintings by some of the best-known artists of that period, a grouping for which the MFA is known.

Following your art feast, lunch at the Vinoy, the restored elegant resort hotel within five minutes (by car) of the MFA. Or, if it's a day for a walk, go round the corner and walk 2400 feet to the end of The Pier, where you'll find restaurants as well as an aquarium.

Finally, while you're in St. Pete, the Florida Holocaust Museum is one of the country's largest, with at least two hours of displays for visitors. Otherwise, save this for another trip and add the Salvador Dali Museum. Even if you're not a Dali fan, the Museum will surprise and please you.
(Joan MacIntire)

Dining Out

A real find! **Walt's Tuscany Grill** is a terrific little Italian bistro on Superior Avenue, off Gulf Gate. (We think even Mark and Maggie would agree.) Great prices, excellent menu, very friendly owner-chef and waitress. Even a white rose for the ladies at the end of an excellent meal. This is the restaurant we plan to become regulars at on nights we don't feel like cooking - like frequently.

After reading a review in the Pelican Press by Karen Mamone, we invited friends to help us check it out last weekend. All of us were very happy with our meals, the service, and our especially our bill. Our friend B, a longtime Sarasotan and resident expert on cheap-but-good, immediately moved this one to the top of his list. His wife T, a Philly native, informed us all that Walt's origins were also the home of great neighborhood Italian restaurants before the Mafia left Philly for New York. We're glad he finally found his way into our neighborhood! Check it out. We think you'll enjoy it. (Nancy and George Wettlaufer)

How Mark and Maggie spent their Children's Summer Vacation -- Part 2

By Mark Adler

(Editor's Note: Mark Adler created the Rivendell web site, published Rivendell's first Neighbor's Directory, and distributes this newsletter every month via email. Here's Part 2 of his restaurant review. Now, our invitation is open to every reader. Please send us your restaurant reviews -- both pats and pans. We hope any restaurants that learn of our comments will take them in a spirit of constructive criticism. They need to know that The Woodlands Word has absolutely no assets and no income!)

On July 10, 2004, a milestone event took place. We packed up both kids and sent them to Boy Scout Camp in Tennessee for 9 days. This was the first time in 14 years that Maggie and I had a

week to ourselves. When we weren't able to get on the 5-day cruise out of Tampa with only 2 days' notice, we decided to do a "vacation at home" instead. The rules were:

- 1) all meals out
- 2) only restaurants we had never tried before
- 3) a variety of cuisines (seafood, Italian, Thai, steak, sushi, etc.) and prices.

It also helped if the restaurant was in our Entertainment Book of discount coupons.

All meals were for two people. We aren't real big drinkers, so you may assume the check included soft drinks only unless otherwise noted. If patrons are required to wear a tie and jacket, rest assured you won't find me there. Unless otherwise noted, the address is on Tamiami Trail.

Wednesday dinner was at [Ophelia's on the Bay](#) at 9105 Midnight Pass Road on Siesta Key. Since we had enjoyed Ophelia's Pasta House so much we figured we had to try their seafood restaurant. While the pasta house was the biggest surprise find of the week, this was the biggest disappointment. The ambiance was top notch, with a table-side view of the intercoastal waterway. The staff was very attentive and professional. We ordered 2 glasses of Chardonnay to go with the crabcake appetizer. For dinner I had the yellow fin tuna and Maggie had the coconut and pecan encrusted black grouper. The problem we had was how they prepared everything. Simultaneously, we both said "too artsy-fartsy." All the food seemed to be made in their own interpretation and style. The crabcake wasn't like any other we had ever had, but instead was made with a shrimp paste that held it all together and was loaded with ginger. The encrusting on the grouper wasn't very obvious (was it even there?) and it was bland. The tuna was okay, but the vegetable was not to my liking and the potato side dish ended up being something along the lines of a Mexican sweet potato. We didn't find the meal satisfying and it was very expensive. We could go to our favorite Sarasota seafood restaurant, Barnacle Bill's, and have their best for about half of what this cost. Overall review: overly expensive and food presentation not to our liking. Price including 2 glasses of wine, tip, and \$20 Entertainment discount: \$103.

Dessert was ice cream at [Sarasota Scoops](#) in Phillippi Creek Village. This was more like it! They had a wonderful selection of new and unique flavors to choose from, including various peanut-butter-brownie and moosetracks type ice creams. Overall review: we'll be back. Price for a double scoop: under \$4.

Thursday night was one of those we had been looking forward to. My brother Jon was taking us out for sushi training. Our family loves California rolls from Publix, but that was about the extent of our sushi knowledge. We went to [DaRuMa](#) (in the Quay) and sat in their sushi bar (officially, we had previously eaten at the Japanese restaurant side of DaRuMa. After consulting with our attorney in Chicago, it was determined that the sushi bar was a separate restaurant at which we had never eaten). Jon did all the ordering and we weren't allowed to participate. Our platter included: lobster volcano rolls, spicy tuna roll, dragon roll, yellow tail tuna sashimi, spicy salmon sashimi and unagi (eel) sashimi. For your first sushi experience you need to have an open mind, an experienced leader, and a top-notch restaurant. We had all 3. DaRuMa is a first class establishment and everything was extremely fresh. The spicy tuna was a little too spicy for my taste, but everything else was very good. I don't think we'll ever eat an entire meal of sushi again, but we will have small portions again in the future. Overall review: DaRuMa is a great restaurant. Price for 3 people including tip: \$93.

For dessert we went to the [Village Inn](#) at 4000 S. Tamiami (the Best Buy parking lot). Where we

came from this was called Poppin' Fresh Pie. There's a big showcase with all their pies and you choose. This is one of those restaurants with everything possible on the menu, but the pies are the big draws. We tried slices of banana cream brownie and peanut butter cup. Overall review: there are many places to find dessert around here and this place is as good as most of them. Price per person including coffee and tip: \$6.

Friday morning we went to [Yoder's Amish Home Cooking](#) at 3434 Bahia Vista St. I always see Amish people around town and there are a lot of Amish restaurants, so this was a "must try" on our list. For breakfast we both had stuffed French toast (stuffed with cream cheese and raspberry jam) with sides of bacon. This was one great breakfast. It was a bit pricey, but seemed well worth it. Even though we did not have breakfast dessert (there was a small debate), the pie menu looked fantastic. This was a very nice restaurant with a very friendly and pleasant staff. Overall review: if you can live with the calories, this was a great place. We'll definitely be back. Price for breakfast, including tip: \$24.

For lunch we found ourselves in St. Petersburg at "the Pier" just off downtown. We tried the [Columbia Restaurant](#) which features "Spanish" cuisine (a mix of Spanish, Cuban, Columbian and others). It turns out there is also one of these on St. Armand's. Due to the big breakfast, we ordered light, sharing an appetizer and a sandwich. First there was shrimp and crabmeat alcachofas, a baked casserole topped with romano cheese that you scoop onto homemade crackers. There was also a Havana club sandwich on Cuban bread served with plantain chips. The waiter knew we were sharing and brought the sandwich on 2 separate plates with enough chips for both. Places aren't always that accommodating, so it was worth noting. The lunch was a very large portion, and in fact we thought the waiter had misunderstood and brought us 2 sandwiches. We had no idea what to expect with a Spanish restaurant, but this was great. Overall review: we barely scratched the surface with their menu and there are many other items that looked interesting. We are very glad to find out they're also on St. Armand's because we can't wait to go back. Price for shared lunch including tip: \$23.

By dinnertime we were tired and didn't want to travel too far, so we went to the [Flying Bridge Restaurant](#) on Blackburn Road. Their menu features seafood. We decide to share once again, and ordered the coconut shrimp appetizer and the mixed grill sampler dinner that had mahi, salmon and snapper. The coconut shrimp was good, but the sampler was not. The fish were not prepared well. The salmon was very overcooked and the mahi and snapper were bland. Overall review: there are a lot of great seafood restaurants to choose from in Sarasota and we will go to those in the future. Price for shared dinner including tip: \$30.

Saturday night was the grand finale and we went to [Ruth's Chris Steak House](#) for steak. This is a very fancy restaurant with plenty of staff to take care of your every dining need. For starters we had the crab stuffed mushrooms, which were extremely good. Sometimes you order something like this and it isn't quite hot enough by the time it reaches your table, but not here. One of the reasons adequate staffing is important is to get orders to your table while still piping hot. We ordered filet mignons and the plates are about 500 degrees when placed before you. When Maggie discovered that medium-rare meant the cow was still mooing, our waiter was there to take care of it immediately and her steak was returned within 5 minutes, this time as medium. Everything is ala carte, but the portions are very generous, so we ordered only one order of potatoes au gratin. For dessert we shared the apple crisp with scoop of ice cream. The dinner was absolutely excellent, as was the service. We left full and satisfied. Overall review: 4-star restaurant at 4-star prices, but worth every penny if you want this level of service. We can't afford to visit this one all the time, but every so often, why not? Price including tip: \$119.

Epilog: This week turned out better than we could have hoped. It was just like going on a cruise (and just as expensive!) without the hassle, and we increased our knowledge of the Sarasota area by leaps and bounds in a single week. In all probability we will never do such a thing again, at least not on this scale, so this was likely a once-in-a-lifetime experience. In the future we will still try the occasional new restaurant, and who knows, perhaps 1 or 2 couples may join us and help write the review!

Book Group -- Schedule and Report

September 13th -- *Girl in Hyacinth Blue* by Susan Vreeland. Historical fiction centered on a painting, which includes eight separate stories beginning in the 1600's. Linda Pearlstein will lead the discussion. The host is Sallie Hawkins, 716 Hope Lane, 966-6916.

October 4th -- *The Five People That You Meet In Heaven* by Mitch Albom. Three stories are woven together depicting 83-year old Eddie who, upon death, encounters five pivotal figures from his life. Sue Rosin will lead the discussion. The host is Cindy Schmidl, 1100 Mallard Marsh Dr., 918-1570.

November 1st -- *Under Wraps: One Soldier's Hidden Diary of WWII* by Jay Coffman and Edited by Tom Fulks. The diary was written by Jay Coffman, who served in the South Pacific throughout World War II. It includes a compelling story of war, intermingled with moving vignettes of family and the girl next door back home. Editor Tom Fulks, who lives in Rivendell, will attend. The host is Carol Heckert, 808 Placid Lake Drive, 918-9528.

December 6th -- *Follow the River* by James Alexander Thom. Mary Ingles was twenty-three and pregnant when Shawnee Indians invaded her Virginia Settlement. She lived with the Indians until she escaped and followed a thousand-mile trail to freedom - an extraordinary story of a pioneer woman who risked her life to return to her people. This story is based on a diary of a woman kidnapped by the Shawnee. Roz Bergman will lead the discussion. The host is Mirinda Roy, 757 Placid Lake Drive, 918-2740. (Lynn Grubb)

Report -- Roz Bergman hosted the August meeting of the Rivendell Book Club. The group reviewed *1000 White Women: The Journals of May Dodd* by Jim Fergus. Though a novel, the story is based upon an actual historical event: in 1854 at a peace conference, a prominent Northern Cheyenne chief requested the U.S. army for the gift of one thousand white women as brides for his young warriors. Since the Cheyenne are a matrilineal society, with all children belonging to the mother's tribe, this seemed to the Cheyenne to be a perfect way to assimilate into the white man's world. Of course, the request was not at all well received. The conference fell apart and no white women went off to marry the warriors—except in this novel, they did. Sallie Hawkins led the discussion. (Barb Gahry)

Great News!

Brand new grandparents are beaming throughout our neighborhood. Be on the lookout for all the new pictures they'll be showing you with pride! **Pat and Malcolm Shipman** have a brand new grandson, Isaac, from their daughter, Annika and son-in-law, Richard Nott. **Annette and Sasha**

Saltzberg have a new granddaughter, Jordyn, from their son, Darren and his wife, Rachel. Our third set of new grandparents is **Denise and Alan Marcus**, with their grandson, Joshua from their daughter, Laura and son-in-law, Jeff Greenberg.

Bryan Lin, senior at Pine View School, has been named a 2004-2005 recipient of the coveted Scobee Scholarship. Awarded annually to a top male and female senior by the Florida Association for the Gifted, the Scholarship is named in honor of Space Shuttle Challenger Commander Dick Scobee. An awards ceremony is scheduled for October at the Sheraton World Resort in Orlando. Congratulations, Bryan!

A Hire Calling...

Residents' Classifieds

Generator needed! - anyone who may have a generator to lend to a family in Arcadia, please call me. They have a newborn and are without power. We appreciate any help offered. Dana Kessous, 1034 Oak Preserve Lane 544-5669.

Money clip lost: I recently lost a large sum of money, one credit card, and a money clip on either Fordingbridge Way or Rivendell Blvd. Since it has been many days, I do not expect the money or credit card (canceled) to be returned. But I am extremely eager to recover the money clip, which is a very precious (to me) gift from a loved one. The clip could be mailed or placed in my mailbox. I will ask no questions. Mark Vogt, 775 Fordingbridge Way.

Rivendell houses wanted: We have two sets of buyers ready to move into Rivendell without contingencies. The requirements are for a home between 2,000-2,400 square feet, 3/4 bedrooms, and/or study, and a pool. If you are considering selling, please call Barb Gahry at 586-3936 or Gina Duncan at 544-6762.

Tennis Coach Needed: Could anyone advise me on where to get some tennis coaching? I am a fairly unfit (though trying to get fitter) 62 year old and I would like to learn to play tennis. I am not ready for some swish expensive club that has facilities that I would probably not use. Any ideas? Please call Mike Holmes at 966-1637.

Vertical blinds for 144" patio door for sale: total width 175", 96" vertical, off white linen color (Chic Chamois), pulls on left, Hunter Douglas, We're redecorating already; make offer. I can install if you need help. Russ 918-4730 or 284-0440 mobile.

File cabinet and massage table for sale: 4 Drawer File Cabinet: Beige, metal, \$35.00. Massage Table: Rose colored vinyl. Like new. Nylon carrying case included. \$250.00. Call 941-918-2007.

Wrought iron bedframe for sale: a queen size, with full canopy. Excellent condition. \$150 obo. Call 918-9153 and leave a message or email me at can_goose@hotmail.com.

Wendy's Treasure Chest: Unique Gift and Home Accessory Store, owned by Scherer Way residents Pam and Nigel Day. Our store is located at 2523 Stickney Point Rd, Sarasota (East of U.S. 41 toward Clark Road) and opposite BP Gas Station. Open 10 5 Monday through Saturday.

10% discount to Rivendell residents on production of valid Drivers¹ License!

Professional Services:

[NOTE: The Woodlands Word will publish personal ads free of charge for Rivendell residents for one or two months. Ads from non-residents are not being accepted.

Ads requiring long-term publication from service providers (such as babysitters, realtors, and the like), will be placed on the Rivendell website under the heading of "Personal Ads."

*ALL ads should be submitted to
Joanne Eframian, joanne.eframian@verizon.net]*

Gifted Testing Prep and Tutoring: Specializing in gifted testing preparation, early reading and math for precocious children, and elementary grades tutoring in my Rivendell home. I work in concert with local testing psychologists. \$50 per hour. Happy to provide referrals. Lorrie Sears, 918-0077.

Faux Finishing: Neighborhood professionals will help you with your decorative painting ideas. Lynda and Terry Leopold specialize in all types of decorative wall treatments including painting, faux finishes, murals and custom stenciling. Years of experience and neighborhood references available. If it can be done, we can do it! Please call 918-2718.

Experienced Dog Sitter: Loving, quality care given to your dog when you need to leave your four-footed family member at home. I would prefer to care for your pet in my home, where I could provide 24 hour TLC, but if it is in your dog's best interest, I will care for him in your own home. Shirley Borean, 918-0089. (Please leave a message if you receive no answer.)

Business Recommendations

Remodeling Service: Peter's Remodeling Service, 586-1868. Peter (a top-notch handyman) worked for my husband and me for several weeks this spring. He installed columns, crown molding, and pocket doors. He did dry wall work for us, and tiled our entire master bath. He installed our fans, and chandeliers, etc., etc. He also does painting, bathroom and kitchen remodeling, drywall, and more.

We have passed his name on to other people, including Woodlands residents.

Everyone Peter has worked for agrees that he is an outstanding craftsman, very fair priced, and has a very pleasant personality. Peter really enjoys working at the Woodlands; he likes the neighborhood and the residents he has met. My husband and I would like to recommend him to our community. (Nancy Dale, 918-2433)

The Nail Club: at 41 and Blackburn Point, 966-2693. A lovely couple, Lisa and Dan, do a professional job with manicures and pedicures. They specialize in personal service and keep some of the tools they use in a bag marked with your name. If you would like caring people who enjoy what they're doing, give them a call. Many of our residents use their services. They are closed on Sundays and Mondays. (Joanne Eframian)

Property Management Info...

If you need to contact AMI, our overall property management company, or the Rivendell Community Association, Inc., phone Jessica Douglass or Katrina Prala at 493-0287. Jessica's new email address is jdouglass@amiwra.com

Ed's Corner by Ed Lin

If you are trying to root a cutting, you know how important it is to keep the cutting moist, including the air surrounding it. Commercial nurseries have misters that spray the air at regular intervals. What's a home gardener to do? Here is a simple set-up:

- 1) Finish potting the cutting in soil with good drainage.
- 2) Place a piece of old Venetian blind (typically made of vinyl or aluminum, but may be of other bendable material) vertically down one side of pot.
- 3) Bend other side of blind back and insert into opposing side of pot.
- 4) Now you have a pot with a piece of window blind forming an upside-down U. In other words, you have what in profile would look like a bucket with an extra long handle.
- 5) Cover contraption with a fresh-produce plastic bag (like those at supermarket's produce section).
- 6) Use a tall enough bag to ENSURE that the mouth of the bag extends BELOW the top of the pot for proper moisture retention; use a sandwich bag for a tiny pot.
- 7) This set up will provide a very high humidity environment for your cutting. No manual misting will be needed and the pot will only need watering once every 3 to 7 days depending on ambient conditions (degree of shade, wind velocity, soil drainage).
- 8) I usually leave the bottom of the bag untied (open to ventilation) because the humidity is typically more than ample.
- 9) If you leave a clear plastic bag-covered setup in the sun, your plant will be cooked from greenhouse effect. Place under shade.
- 10) If you do not have old Venetian blind pieces, substitute with bamboo sticks or other rods/stakes to "tent" the plastic bag.

Happy gardening!

The Woodlands Word @ Rivendell

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The Woodlands Word @ Rivendell is published monthly, or so, by an *ad hoc* team of volunteers, including:

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Your input and feedback are always encouraged and welcome.

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