



Sun City Hilton Head



October - 2011

Keith Willis Spoke at the September Riverbend Meeting

by Fred Gebler

On September 9, Riverbend Representative Delois Johnson chaired a Neighborhood Meeting that featured as guest speaker Keith Willis, Sun City Hilton Head's Director of Common Area Maintenance. He discussed several programs he has been recently involved with, such as the placement of a new irrigation system in our neighborhood that is being used to irrigate the common areas. He also provided an update of the common area maintenance contract that was awarded to The Greenery. In addition, he responded to a number of questions posed by residents.



Terry and Anita Hill (126 Cutter Circle), as well as Judy and Bill Krall (24 Catamaran Lane) were introduced as newcomers to Riverbend. The Hills came here from Savannah, Georgia and the Kralls hail from Bridgewater, New Jersey.

Reception hosts for this meeting were Michele and Dick Eberhart and Karen and Dennis Stosak.

The next meeting will be held at The Lodge on November 11, beginning at 5:30 p.m.

ROAD WARRIOR FIRST SATURDAY MUSTER

by Joan Gualdoni

It must have been the sizzle of bacon or the coffee perking. Perhaps it was the sound of pancakes flipping. Something roused the loyalists: 16 souls donned the orange vests, spritzed up with Skin So Soft, and walked the walk with bags and sticks. All sectors, including the El Cheapo area in the far, far north, received the usual police action. No dollars were discovered this week among the grass, although Loy did find a missing golf ball from July's scramble, and was duly rewarded. Another winner was Don Tighe, who is enjoying a crisp chardonnay, with Pat (I think). And I might mention Catherine Harlin acquired a new walking stick for her hubby along the way.

The surprise offered this week, along with the icy cold water, was a baggie of heart-healthy peanut butter and granola cookie bars.

You, too, could be a recipient of a bottle of vino or, at best, a treat, just for joining the men and women who march to the RB gates for First Saturday Muster. I fully expect my compatriot, Charles (Missing Link) Lynch to be there to spur you on Saturday, October 1st. Join us.

AMICIZIA Wine Group

by Bill King

Members of the Amicizia Wine Group celebrated the arrival of the fall season with our first get-together after the summer break. On September 6th, hosts Eileen and Jerry Gibbs invited members and guests to raise their glass to toast friends, football kickoffs and great wines.

Eileen and Jerry, along with wine consultant, J.R. Swope, selected four Old World Wines of Italy, France and Germany. The subtle flavors and more reserved profile than the bolder, expressive counterparts found in the New World wines fit the theme of comfort and tradition of life in the low country.

Belstar Prosecco, produced in Valdobbiadene near Venice, was selected for its enticing scents of fruit and floral aromas of lemon, apricot and pear. It finishes with creamy mousse that makes it nice as an alfresco sipper or with a light fruit salad.

Chateau Campauget, made with Grenache Blanc and Viognier grapes, comes from Costieres de Nimes, a place with a history of wine that dates back to the 1600's. This wine was selected for its well-balanced flavors with a floral opening followed by peach and apricot and ending with a citrus note. It goes well with shellfish.

Dr. L Riesling from the Mosel region was selected for its tangy yet sweet showings of apple, apricot, lime and mango flavors. This is a nice wine on its own or with lightly spiced Asian fare.

Leone de Castris Salice Salentino Riserva comes from a company that dates back to 1665 and is located in a small village in Puglia. This hearty red wine received 90 points from Robert Parker's Wine Advocate. It is full of cherry, plum and spices with a soft tannin finish. It goes well with steak or pasta with red, meat sauce.

The meeting concluded with members and guests enjoying one of Eileen Gibbs' elegant, famous dessert cakes. The Amicizia Wine Group will hold its next meeting on October 4th.

A Note of Thanks

from Mary Anne Gebler

As I continue to recover from my recent surgery, I want to thank all of my Riverbend neighbors who offered so many warm sentiments and prayers during this long ordeal. In addition, I want to express my gratitude for all of your email messages, phone calls, visits, cards, flowers, food, and even the loan of books and DVD's!

I have become a "rapid recoverer" and am making progress every day. "Nurse Fred" continues to take care of me as I continue to heal. We both are so thankful for all of your expressions of kindness which have meant so much to us.



RIVERBEND BOOK CLUB

by Barbara Fagan

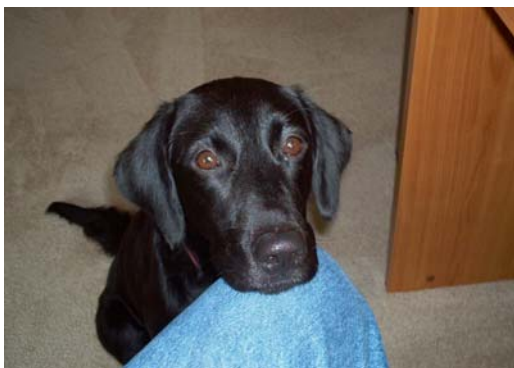
"A book burrows into your life in a very profound way because the experience of reading is not passive."

Erica Jong

Please join us at Margie Parajon's home Wednesday, October 26 at 1:30PM, as Rhoda Turk reviews Marry Him, Case for Settling for Mr. Good Enough by Lori Gottlieb. Please call Margie if you plan to attend, at 645-2077.

"Lizzie" and "Zack"... Pets of the Month

Submitted by Scott Witcher



Lizzie is an 11 year old black lab rescue from the Hilton Head Humane Shelter. She is very street smart and loves to go over to greet anyone she meets on her walks. She loves to eat and has a way to let you know what she wants. If Zack, her soul-mate, has something she wants, she will always find a way to get it away from him.



Zack is a 10 year old lab/golden retriever mix. He loves to play tug-a-war with his toys, go for walks and take rides in the car. However, as soon as he gets in the car, he promptly goes to sleep. On his walks, he looks for his BFFs Sandy and Sake. He loves to meet folks and is always ready to roll over for a belly rub. He does not bite but given the opportunity, he will try to lick you to death.

"YOU'VE GOT MAIL"

by Ann Rebhab

Often I put an article, note, or even a swimsuit in a friend's lower-box. Recently I discovered an interesting detail I'm sharing. Of the houses south of Tidewatch, everyone has a number on their mailbox. When you deliver stuff north of Tidewatch, many mailboxes do not have numbers. As we grow, more and more house numbers are duplicated on the different streets. So Cutter Circle, Catamaran, Caravelle and Cutter Place (all C's of course!) might all have a #5.... and they do. (Cramers - #5 Cutter Circle - have gotten the wrong mail for years). Some numbers don't even run in consecutive order. Catamaran jumps from #17 to #23 right next door. The little reflective numbers cost about \$.60 each and would make life so much simpler, not only for us older people who can't see . . . but also for the mail delivery which does get a little mixed up.

More on our mailboxes. During the Del Web home building years, it generally took 6 to 8 weeks to get a mailbox which shipped from TN. When I was on the first ARB, we made arrangements to have a local supplier, Espy Lumber, stock the parts for our mailboxes. A new replacement box now runs about \$400 up from the \$300 we paid some years ago. Whether you need a part or a total replacement, visit Espy, conveniently located on Argent Road just across from Dollar General (379-5000).

Speaking of numbers, you might have noticed the undeveloped lots now have number signs on them. This is due to the efforts of the Demeritt's, Singleton's, and Gualdoni's who collaborated on this project. The purpose is to be able to identify the lots more easily when preparing the monthly Lot Maintenance report for Tonja Flanagan of Community Standards. Before the addition of the signs, it was difficult to reference a particular piece of property. So from the neighborhood, thank you folks for making this improvement to our community.

One interesting trivia item: If you look at the finial on mailboxes, there is a difference. Only the houses built in the 2000 time frame have a traditional, sculpted finials. All others have a ball finial. It's sort of interesting to see which houses were "originals".

Recipe for The Best Brownies Ever!

by Fred Gebler

A friend of mine always brought delicious Brownies to various social functions. Prior to her leaving this area, she provided me with the recipe for what I consider to be The Best Brownies Ever! I am delighted to share it with you.

The Best Brownies's Ever

Ingredients

- 1 ¼ cup flour
- ½ tsp. baking powder
- ½ tsp. salt
- 4 oz. (4 squares) chocolate
- 1 cup butter
- 2 cups sugar
- 4 eggs (separate them and fold in the whites)
- 1 tsp. pure vanilla
- 1 cup broken walnuts

Frosting

- 1 pound powdered sugar, 1/3 cup cocoa powder
- ½ cup butter, melted, ¼ cup strong, brewed coffee
- 2 tsp. vanilla
- Beat until smooth with an electric mixer.
- Spread over cooled brownies.
- Cut into squares and enjoy!



Heat oven to 375 degrees. Grease 9 X 13 inch pan.

Sift flour, baking powder, and salt.

Melt chocolate and butter. Add sugar and stir.

Add eggs, one at a time, beating all with an electric mixer.

Fold in walnuts.

Riverbend Nine Hole Ladies Golf

by Gail Richards

October has arrived and hopefully cooler weather. The Ladies Golf group will begin playing at Okatie or Argent Lakes during this month. We will also obtain tee times at other local courses. Join us on Thursday mornings for some fun golf and good friendship.

Remember to check your email for weekly updates as tee times are finalized. If you have any questions, email Gail Richards at gailrichards@live.com or call 645-2989.

It's A Stitch

by Christina Jeremitsky



Bobbie Barlow welcomes you into her home on Wednesday, October 5th at 1:00 p.m. for another enjoyable afternoon of needlework.

Judging from the photo of last month's meeting, you won't want to miss out.

Bobbie resides at 89 Cutter Circle. Please contact her at 707-7702 or dbarlow57@aol.com to let her know you plan to attend.

Restaurant Tip of the Month: Porta Via Bistro & Bar

by Fred Gebler

If you have not been to the newest restaurant -- Porta Via Bistro & Bar -- in nearby Riverwalk, you are really missing out on a delightful local café! "Porta Via" means "take away" in Italian. Mary Anne and I recently took away with us great memories of a reasonably-priced, very tasty luncheon.

Opened about two months ago by proprietor Danny Campos, Porta Via offers a wide choice of salads priced from \$4.95 - \$8.95; an array of sandwiches priced from \$6.95 - \$7.95, as well as a wide variety of appetizers priced from \$5.95 - \$7.95.

I sampled the sliders, which consisted of three minis (one each of crab cake, pulled pork BBQ, and burger (\$7.95) and found them to be more than I could eat when combined with a large Caesar Salad (\$4.95). Mary Anne enjoyed her baby spinach salad tossed in roasted red pepper vinaigrette (\$4.95) and cup of roasted vegetable soup (\$3.95).

We will surely soon return for dinner to try one of the Italian or Seafood Specialties of the House, or possibly one of the Chef's Signature Dishes. The menu also includes a wide selection of Porta Via "Pastabilities," available with your choice of pastas, sauces, and add-ons.

A Sunset Dining Special is available from 4 p.m. through 5:45 p.m. each day and for \$14.95 is a real bargain! It includes a glass of house wine, soup or salad, one of the House Specialties, and a dessert. The choices for this deal include Chicken Alfredo, Chicken Parmigiana, Veal Parmigiana, Churrasco (marinated flank steak), or Tilapia. Check out the Happy Hour drink specials, too.

Danny is quite gregarious and comes from a family that has owned restaurants in other places and he is determined to make a go of this one by providing delicious cuisine at a reasonable price. At this point, I 'd say he is off to a fine start. I'm glad that this little café is only a stone's throw from Riverbend! Open Monday through Saturday, 11 a.m. through 10 p.m. 843-645-0606. Location: 149-F Riverwalk Blvd. (next to the former Post Office/Pharmacy building).



HAPPY
HALLOWEEN

Riverbend Twilight Diners



- Twilight Dining Reorganization Meeting - November 2011 through February 2012 by Harry Waters

The Riverview Room at the Riverbend Lodge has been reserved for the Twilight Dining reorganization meeting on Monday, October 24th, from 6:30 - 8:30 PM. New dining groups will be selected for the months of November 2011 through February 2012. During the Happy Hour after the meeting, there will be time to visit with neighbors and compare notes on your restaurant experiences.

As usual, we ask each group to bring two bottles of wine and one large appetizer. And wine drinkers, please bring your own wine glass.

If you are currently in a group, do let your coordinator know you would like to continue in Twilight Dining. However, if you are a new resident, did not participate in the last group, are on the substitute list and would like to participate this time, please call Harry or Virginia Waters at 379-4400. They will add your name to the active list. And finally, if you wish to be on the substitute list, call Harry or Virginia before the meeting.

Twilight Dining is the most sure, most fun, and most rewarding way to meet new friends, acquaint with old, and experience delightful restaurant cuisine. We are celebrating over eight years of successful dining together.

Join us! We look forward to enjoying another four months of good times and delicious food.

BOO !!!

FROM YOUR
TIDEWATCH
STAFF



Editor - Susan Singleton

843-645-6504

Publisher - Bob Benson

Special Features

Fred Gebler

Ann Rebhan

Joan Schmid