

April 2017

The Great Gatsby

Come join us in wishing our seasonal residents farewell. Bring your top hat, wear your boas and beads. We are going back in time to the "Roaring 20's".



Saturday, April 8, 2017

We'll be meeting at the Club at 6:00.

Entertainment by
"Ricky & Franky" 6:30 - 9:30

Casual dining "Speak Easy" Style

Menu: Bourbon Meatballs, Chicken Satay, Capone's Salmon Cakes, Zelda's Deviled Eggs, Roaring 20's Fruit & Cheese Platter, Picasso's Vegetable Tray, Genovese Bruschetta.

Dessert: Daisy's Pineapple Upside Down Cake

\$25.00 per person, inclusive



Terrace on the Green Hours

Public Is Invited

Happy Hours Every Day 11-5

Sunday - Bar open from 10-6, Brunch 10 -2

Monday - Bar open 11-6, Lunch Buffet 11-3, Monday Madness 4-6

Tuesday - Bar open 11-6, Lunch Menu 11-2, Lunch Buffet 11-3, Lite Bites 3-5

Wednesday through Friday - Bar open 11-8
Lunch Menu 11-2, Lunch Buffet 11-3,
Lite Bites 3-5, Dinner 5-8

Saturday - Bar open 11-6, Lunch Buffet 11-3

*Saturday hours subject to change if parties are booked.
Closing times subject to change based on business.*

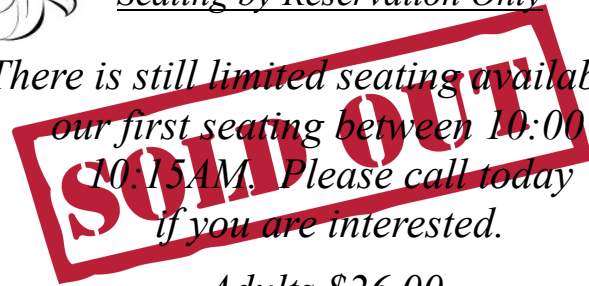
Easter Sunday Buffet

Sunday, April 16, 2017

Seating by Reservation Only



There is still limited seating available at our first seating between 10:00 - 10:15AM. Please call today if you are interested.



Adults \$26.00,
Children 4 - 10 \$13.00
plus tax and gratuity



Mother's Day Buffet

Sunday, May 14, 2017

Seating from 10:00 - 3:15 by reservation only

Buffet Featuring Carving Station with Prime Rib & Brown Sugar Cured Baked Ham, Chicken Marsala, Pistachio Crusted Salmon, New Potatoes with Chives, Chef's selection of Seasonal Vegetables, Salad Bar with Fresh Fruit, Full Breakfast Buffet, Omelets & Eggs cooked to order, Cheese Blintzes with Fruit Toppings, Pastries, Muffins, Assorted Coffee Cakes, Holiday Dessert Selections, Champagne Punch, Orange Juice and Beverage.

*Adults: \$26.00, Children 4-9 \$12.95
plus tax & gratuity*

*Member reservations begin April 3,
Public reservations begin April 17.*



Men's Golf

April 2017



- 04/05 Foursome, 1-2-3 Best Ball by Hole Handicap, team low net
- 04/12 Foursome, Two Best Balls, Team Low Net, 80% Handicap
- 04/19 Low Gross and Low Net by Flight
- 04/26 PMGA SPONSORED JACK AND JILL SIX-SOME, 3 JACKS 3 JILL'S
(6/6/6 Better Ball/ Alt. Shot/ Scramble) Play Golf Plus Luncheon

From the Golf Pro Shop By PGA Head Pro Mitch Riley

Happy April everyone. The winter season is quickly coming to an end. I hope you all enjoyed your time here over the last few months. It has been another wonderful golf season.

Congratulation goes out to all the winners who played in the 2017 Club Shoot Out. The PLGA will be having their annual Member/Member golf and luncheon on Tuesday, April 18. Please sign up as a two-some in the Golf Shop when we get closer to the date. This event is for those ladies who are in the PLGA only.

The PMGA will be having their Jack and Jill event on Wednesday, April 26. Sign up will be made available once we get closer to the date. The event is for PLGA and PMGA members only. The PMGA will be paying for both golf and lunch, and the PLGA will only have to pay for the golf portion of the event. Congratulations go out to Gene Stang for winning the PMGA Championship.

A reminder to those of you who have earned credit book money. Money earned from May 1 to December 31 of 2016 will need to be spent by the end of April 2017. If this money is not spent you will lose it. The totals will be printed out for you in the Golf Shop; just ask us at the counter.

I have compiled a list of golf courses that you as a member can play during the off season. I will post the list with greens fees and directions for each golf course in the Golf Shop for you all to take towards the middle of April.

Happy Golfing!!!!

Golf Trivia

by Mitch Riley



Question: Who won the Masters in the year of 2000?

Answer: Vijay Singh

New Question: Who won the Arnold Palmer Invitational at Bay Hill in the year of 2017?

Answer in next Scorecard

Ladies' Golf

April 2017



- 04/04 Scotch Twosome
- 04/11 Best Nine
- 04/18 Scramble – Member/Member –Luncheon*
- 04/25 Revert Two Holes to Par (Players Choice)
- 04/26 Jack & Jill – PMGA hosts (Wed) Luncheon

*PLGA Alumni are invited to attend the Member/Member Luncheon at a cost of \$14. Look for the Member/Member insert for more details.

* * * * *
 * **Know what is happening!** *
 * **Don't miss out on special events!** *
 * **Check the Bulletin Board!** *
 * * * * *

From the Golf Course Superintendent

By Raymond Bartels, CGCS

The weather is starting to warm up and with this I will be incorporating our Spring/Summer maintenance schedule. On Wednesday, April 5 at 12:00, the Golf Course will be closed for the final venting of the greens this season. You will also notice a lot more spot spraying of herbicides throughout the Golf Course to help control Spring and Summer weeds. The Rye-Grass on the Fairways, Tees, Collars and Approaches are also starting to turn brown and dying off. This is known as transition. We will also be applying herbicides and other cultural practices to help with the transition from the Rye back to the Bermuda grass. I apologize in advance for any inconvenience. Enjoy the golf course and I hope to see you out there.



Pickleball Schedule

Open Pickleball - Men & Women

Tuesday: 6:30PM
 Thursday: 6:30PM
 Saturday: 8:30AM



Ladies Pickleball - Women Only

Monday: 1:00PM and Wednesday: 9:00AM

Nets, balls and paddles are on the courts

For more information call
 Bill Springer @ 267-767-0020

Tennis Schedule



Monday through Friday: 8:00AM
 Open Play: ANYTIME

For more information
 call Terry Petti @ 941-567-4917

Putters Relaxed Golf League

Sign-up in the Golf Shop a week before.
 Relaxed Golf - 9 or 18 holes on Tuesdays!
 First tee time is 11:00.

To join in the "fun" golfing, contact:
 Dolores Domermuth 753-4378

MONDAY DUFFERS

If you are new to golf, a sometime player, or want to play but not in a league, join us on Monday afternoons at 2:00 for a fun, easy paced time of golf, laughter, and exercise. Some ride - some walk.

Questions or to sign up,
 call Loretto Sadkin @ 753-5029



THURSDAY "UTAH" GOLF LEAGUE

(Handicap Needed)

18 holes starting at 8:31AM. Sign-up on bulletin board in Golf Shop by Monday before play on Thursday.

Contact persons:
 Kay Mawhorter 751-1968 &
 Karen Roell 756-4014





WATER AEROBICS

9:15AM-10:15AM

MONDAY, WEDNESDAY, & FRIDAY

Fun Cards

You are invited to join us at the Clubhouse
1st, 3rd & 5th Wednesdays at 11:30AM
for lunch & cards.

All members welcome.

Dolores Domermuth 753-4378



Ladies' Bridge

Monday & Wednesday at 1:00PM

If interested, contact Joan Hamilton 739-2594
or Barbara Hungate 896-3678

Lunch & a Book



Friday, April 14 at 12:00PM

To Capture What We Cannot Keep
by Beatrice Colin

Friday, May 12 at 12:00PM

The Zookeeper's Wife by Diane Ackerman

RSVP to the Clubhouse.

Line Dancing - Mondays

Intermediate 1:30PM - 3:30PM

**No Line Dancing on 4th Monday
of every month**

For further information, call Clare Sutter 758-1775

Interested in playing Co-Ed Bridge?

Couples or individuals are welcome!

Tuesday Nights @ 6:30PM

Email Jo Ann Paul @
jopaul08@aol.com
for more information.



Business Office Hours

941-758-2582

Monday-Friday 8:00AM to 5:00PM
Closed for Lunch: 1:00-2:00PM



Aerobic Classes

8:00AM - 9:00AM

Monday, Wednesday & Friday
In the Clubhouse Palm Room
All members welcome!!!

Peridia Singles

To all singles in Peridia, you are invited to
join our group for monthly activities. If you
are new to Peridia, this is a great way for
you to meet new friends.

Call Donna Kalb 755-2304

Mah Jongg Players

Come join us at the Clubhouse each
Monday afternoon 1:00-4:00PM!

All members welcome.

Any skill level accepted.

If interested, contact
Mercedes Samuels @ 756-8136



Wednesday Nights -

Contact Suzanne Chalekian @ 727-9174
6:30PM to 9:00PM in the Palm Room

Acknowledgements to Members

Get Well, Just Thinking of You, Sympathy &
Welcome for Newcomers cards are sent
by the Social Committee. If you know of
someone in our community to whom an
acknowledgement regarding the
above should be sent, please contact
Sharon Giles @ 941-345-4869.



CANASTA

All are Welcome!

To join us at the Clubhouse.

Tuesdays 1:00PM - 4:00PM

Lunch: 2nd Tuesday of the
month at 11:30AM

Please call Shirley Erwin @ 752-8917

General Manager's Column

The renovation of the sand traps will start on April 10. This project will include the sand traps, the drainage on number 3, and the bulk head on #18 green. The company that will be doing all of the work is Mondragon, this is the same company that re-grassed our greens two years ago. We are starting this project earlier than originally planned due to scheduling conflicts. We will be keeping the Course open during the renovation although there may be a day or two that we will need to close a hole while they work on a sand trap. The closing of a golf hole is something that will be on as needed bases, hopefully this will not happen. The drainage project on hole #3 will be done at the same time and we will be closing this hole for 3 days while they complete the project.

Both PLGA and the PMGA held their MEMBER GUEST golf events this past month and at both events I had guests stop to tell me just how impressive they were of the Golf Course and the delicious lunches. I like having non-members come up to me to compliment the staff and our facilities, as it tells me that we are doing all of the right things to make our Club better.

Our St. Patrick's Day party was a green success. Everyone in their green, speaking with an Irish accent...well at least that is what I thought they were trying to speak??? The food was outstanding thanks to Chef Todd, service like always was exceptional. Bill Agans, our one man band and entertainer put on great show, kept the Irish jig going all night long.

It is that time of year again that we say Farewell to our Northern members as they migrate back up north. On April 8, we will be celebrating their migration with our annual Farewell party, the theme is the Roaring 20's, and the entertainment is Ricky & Franky from 6:30 - 9:30. Please check with Nancy if you are interested in attending the farewell party, if it is full have her put your name on the wait list and we will try our best to get you and your friends a table for that night.

FOOD MINIMUMS...Those of you that have not yet met your \$450 food minimum have until May 31, 2017 to use up your minimum. Please don't wait until the last week to try and use it up. Every year we have Members trying to get into the Club to use up their minimums but are not able to get in because we have sold out. A good time to start thinking of using your Club is now; giving you plenty of time to use up your minimums. But if you are thinking of waiting until May to use up your minimum the Master Board has established a policy and that policy is in this month's Scorecard.

If I don't have chance to say goodbye in person before you leave for your annual migration, please accept my fond farewell. We will see you next fall when you get back; until then, have a great summer.

Remember, I always have time for your questions or comments, so please stop by my office. My door is always open.

Tom

President's Blog

Another year has gone by very quickly. The Annual Meeting is scheduled for April 10. I want to make this entry a "Thank You Blog" to all the members who have helped Peridia be the Premiere Executive Golf Course of Manatee County. I won't have time to recognize all of you at the meeting, but I want everyone to know that your efforts are appreciated. I apologize up front if I don't mention your individual volunteer group.

Peridia Golf and Country Club relies on volunteer members to take responsibility to enhance the operation of the Club. Volunteers are members, who of their own free will, offer to take the time to benefit our Club. They put in the time, but more importantly make an effort from their hearts to make Peridia a great place to live.

I'd like to thank the elected Board of Directors from each component for their service. They keep their specific component's interests in mind as they serve. At-Large Directors keep the over-all community in mind as they perform their duties.

Next, I'd like to thank the elected officers of the 7 components who volunteer to keep Peridia a desirable community for members. As I travel down the various streets, I can tell members are proud of their homes. Within each component, volunteer ARC committees inspect homes in their communities and make suggestions for improvements to keep our community beautiful. I thank them for their service.

There are several committees and organizations with numerous members that volunteer their time for Peridia. I have to admit that I don't know all your names, but I do see the results and appreciate all your efforts. Here is a list of several of those volunteer committees, and their chairs:

1. Golf Advisory Committee – Hank Cameron
2. Restaurant Committee – Shirley Ambrose
3. Social Committee – Mary Williams
4. Long Range Planning Committee – Rusty Ambrose
5. Human Resources – Tom Frohne
6. Crime Watch – Pam Wallace (Ginny Lighthizer – retired recently)
7. Scorecard Assembly and Delivery Crew – Madeline and Jim Horvath
8. Document Renewal – Gene Gainer
9. Tennis and Pickle ball – Terry Petti / Bill Springer
10. Bingo – Gene McShea
11. PLGA – Jan Stringer
12. PMGA – Wayne Roell

Each of these groups has members who do the necessary work to provide a quality atmosphere and schedule of activities for our members. I would ask that the chairs extend the Board's gratitude to their committee volunteers.

Volunteers make Peridia,
Bill Handy, Master Board President

APR 2017 SCORECARD

FINANCIAL INFORMATION AS OF FEB 28, 2017

CASH AND INVESTMENTS

\$283,348 OPERATING FUNDS - CHECKING AND SAVINGS ACCOUNTS
1,587,425 CAPITAL RESERVE FUNDS
\$1,870,773 TOTAL CASH AND INVESTMENTS

CAPITAL RESERVE FUND

\$358,861 AMOUNT BUDGETED FOR CURRENT YEAR EXPENDITURES
75,924 CURRENT YEAR-TO-DATE EXPENDITURES
\$282,937 AMOUNT AVAILABLE FOR CURRENT YEAR EXPENDITURES

SUMMARY OF OPERATIONS CASH FLOW FOR THE MONTH OF FEBRUARY 2017								
CATEGORIES	FEB 17			2017 YTD			2016 YTD	
	BUDGET	ACTUAL	Fav(Unfav)	BUDGET	ACTUAL	Fav(Unfav)	ACTUAL	17 VS 16 Fav(Unfav)
REVENUE								
GOLF COURSE OPERATION	\$108,594	\$106,328	(\$2,266)	\$189,598	\$199,908	\$10,310	\$180,893	\$19,015
FOOD AND BEVERAGE	89,700	80,206	(9,494)	164,109	162,637	(1,472)	154,732	7,906
MASTER ASSOCIATION FEES	139,517	139,517	0	279,034	279,034	0	265,292	13,742
ALL OTHER REVENUE	3,497	4,245	748	8,139	10,740	2,601	12,487	(1,747)
TOTAL REVENUE	\$341,308	\$330,296	(\$11,012)	\$640,880	\$652,319	\$11,439	\$613,404	\$38,916
EXPENSES								
COST OF SALES								
GOLF MERCHANDISE	\$3,252	\$1,725	\$1,527	\$5,434	\$4,134	\$1,300	\$5,369	\$1,235
FOOD AND BEVERAGE	38,484	33,239	\$5,245	70,917	70,249	\$668	70,885	\$637
GAS, OIL, PROPANE	2,167	3,884	(\$1,717)	4,334	8,537	(\$4,203)	5,733	(\$2,804)
WAGES AND BENEFITS	113,371	111,847	\$1,524	257,309	254,312	\$2,997	235,259	(\$19,053)
REPAIR AND MAINTENANCE	20,216	23,370	(\$3,154)	32,099	44,641	(\$12,542)	19,362	(\$25,279)
INSURANCE	4,250	4,136	\$114	8,500	8,254	\$246	8,410	\$156
CABLE TELEVISION	26,045	26,008	\$37	52,090	51,934	\$156	51,811	(\$123)
UTILITIES	10,352	9,242	\$1,110	20,704	19,502	\$1,202	19,292	(\$210)
CHEMICALS & FERTILIZERS	15,500	15,904	(\$404)	24,000	20,557	\$3,443	19,283	(\$1,274)
TRANSFER TO CAPITAL FUND	32,356	32,356	\$0	64,712	64,712	\$0	61,630	(\$3,082)
ALL OTHER EXPENSES	24,451	29,578	(5,128)	39,824	52,364	(12,540)	50,175	(\$2,189)
TOTAL EXPENSES	\$290,444	\$291,288	(\$845)	\$579,923	\$599,195	(\$19,272)	\$547,211	(\$51,985)
NET INCOME	\$50,864	\$39,008	(\$11,857)	\$60,957	\$53,124	(\$7,833)	\$66,193	(\$13,069)

YTD Restaurant net income (loss):	(66,618)	YTD Golf Course net income (loss):	59,902
Offset by assessments of:	48,420	Offset by assessments of:	5,263
Net income (loss) w/assessments	(18,198)	Net income (loss) w/assessments	65,165

Residents in Foreclosure: 4, owe \$28,076.99 Not in Foreclosure but still owe: 0
 Residents behind in payments: 9, owe \$4,454.39, collecting payments

UNAUDITED FINANCIALS

Ending balances subject to change before Annual Meeting

Chef's Corner

Spring has finally sprung and I for one am glad the cold weather is finally subsiding along with the longer days and beautiful sunsets that they bring. It's once again time for my wife and me to get out in the garden and plant this year's array of colorful flowers.

Along with spring comes Easter. I hope you all are making your reservations early as we expect to fill up very quickly. In the coming months, we will be rolling out new lunch and dinner menus so be sure to keep a look out for all the new wonderful things coming your way.

To all of our winter members, thank you for your patronage and wonderful comments. It has been our pleasure serving you this season and you will be missed. Looking forward to seeing you all again next fall.

Chef Todd

French Toast Casserole

Ingredients:

Casserole:

- 1 tablespoon unsalted butter, softened, for the casserole dish
- 1 loaf Italian-style bread, cut into 18 half-inch-thick slices (about 1 pound)
- 6 large eggs
- 1/3 cup granulated sugar
- 2 teaspoons pure vanilla extract
- 1/2 teaspoon ground cinnamon
- Kosher salt
- 2 cups whole milk
- 1 cup heavy cream

Brown Sugar Crumble:

- 3/4 cup packed light brown sugar
- 1/4 cup all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon freshly grated nutmeg
- Kosher salt
- 1 stick unsalted butter, cut into cubes
- 1 cup chopped walnuts

Directions:

For the casserole: Generously butter a 3-quart casserole dish. Arrange the bread slices over the bottom of the dish in three rows of 6 slices, shingling slightly.

Whisk the eggs, granulated sugar, vanilla, cinnamon, nutmeg and 1/2 teaspoon salt in large bowl until combined and smooth. Whisk in the milk and heavy cream. Pour the egg mixture evenly over the bread slices, making sure that all slices have been coated. Cover the dish and refrigerate for at least 8 hours or up to 12.

Position an oven rack in the center of the oven, and preheat to 350 degrees F.

For the crumble: Toss the brown sugar, flour, cinnamon, nutmeg and 1/4 teaspoon salt together in a medium bowl. Add the butter and work it in with your fingers until the mixture is crumbly with pea-sized bits of butter. Mix in the walnuts.

To assemble: Give the bread slices in the casserole dish a gentle push into the custard. Sprinkle the crumble evenly over the top.

Bake the casserole until the top is puffed and browned and a knife inserted in the center comes out clean, about 45 minutes (it will still be a little wiggly but will continue to cook a bit out of the oven); check halfway through the baking time and tent with foil if the topping is browning too quickly. Serve hot.





April and October Birthdays



APRIL

Helen Utah	1
Jo Ann Yoffe	1
Richard Fitzsimmons	1
Malou Kaseta	1
Catherine McGeown	2
Barbara Van Buren	3
Ann Kenney	3
Janet Castner	3
Clyde Helton	4
Ginny Lighthizer	4
Nancy Spangler	4
George Forbes	4
Clara Binns	5
Michael Higgins	5
Chet Pieczynski	5
Beverly Clapper	6
Ray Hitchcock	6
Carol Carr	7
William Gonzalez	8
Nita Devlin	8
Dolores Domermuth	8
Jerry Krallman	8
Tammy Harney	8
Karen Mawhorter	9
Lloyd Johnston	9
Ted Dillon	9
Cindy Nielson	10
Jane Powers	10
Elwin Litchfield	10
Cynthia Wolfe	10
Elaine LaCorte	11
Patty Townson	11
Henry Smith	12
Joan Ackerman	12
Gerrit Van Dyke	12
David Miller	13
Marlene Saum	13
Brian Hickey	13
Donna Ellman	13
Larry Strouse	13
Lynne Reading	14
Joan Clift	15
Charles du Toit	15
Larry McWhorter	15
David Spencer	15
Carol Dearstyne	16
James Arterburn	17
Rick Borges	17
Frances King	17
Paula Humbert	18
Mercedes Samuels	18
Vernon Gokey	19
Robert Allen	19
Bettie Stang	19
Jack Jakubosk	19

Elizabeth Walter	19
John Mathewson	20
Nick Petti	20
George Derby	21
Florence Hefner	21
Michael Blair	21
Sandra Robarge	21
Charlene Hovatter	21
Joseph Telesco	21
Gail Tack	21
David Snyder	21
Joe Walter	21
David Weissman	22
Pat Duran	22
Frank Wagner	23
Leanne Strack	23
Jason Ochs	23
Brenda Leonard	24
Joan Toye	24
Eric Rothgery	24
Frank Bennett	25
Prudence Lawson	25
Leonard Ackerman	26
Willard Phillips	26
Donna Hilbert	26
Lynn Barlow	26
Charlene Cornely	27
John O'Hara	27
Margaret Pelliccio	27
Deborah Kallas	27
Jim Horvath	28
Bobbie Brown	28
Henry Chmielinski	28
William Townson	29
David Sadkin	29
Diane Maggio	29
Haley Shaffer	30
Leroy Dell	30

Phyllis Devore	6
Keri Gerontianos	6
Alex Elrod	6
Judith Murphy	6
Janet McAdam	7
Duane Willis	8
Jack Mehl	8
Leroy Johnson	8
David Presbrey	9
Marie Heinrich	9
Ann Pollzzie	9
Steven Penick	10
Janet Cieslak	10
Mildred Decker	10
Nancy Pieczynski	10
Mike Maloney	11
Linda Filipski	11
Kathy Anderson	12
Stew Smith	12
David Stutzman	12
Rachel Warner	12
Donald Wilkinsky	13
Francine Gregory	13
Rick Quinzon	13
Joan Weder	14
William Handy	14
Ruth Cunningham	15
Patricia Lewis	15
Michael Gutzler	15
Patricia Jennings	16
William Whiting	17
Barry Greenstein	17
Rene Weder	17
Diane Schlitt	18
Cindy Smith	21
Charleen Cross	21
Dona Jean Bloxsome	21
William Harvey	22
Phillip Spicer	22
Sharon Byrwa	22
Bill Turner	22
Ron Kearns	23
Mary Cultrera	24
Paul Duignan	24
Michelle Siese	26
Arlene Gagnon	26
Florence Young	27
Patricia Budzik	27
Philip Vernieri	28
Dirk Kavelaar	28
Kenneth Phillips	28
Joyce Jordan	29
Linda Seconndi	30
Jennifer Falco	30
Mike Hill	30
William Coyle	31

OCTOBER

Clark Whalley	1
Diane Lowing-Fenner	1
Bonnie Browne	1
Jack Byrwa	1
Deanna Walker	2
Jacquelyn Youkers	2
Nicholas Jacobs	3
Sally Koch	4
Robert Gord	4
Charles Nobs	4
Ken Goff	4
Kris Bendel	4
Kay Nissen	5
Ruta Zunde	5

MASTER BOARD ANNOUNCEMENT

In an effort to maintain quality and safety as well as the best service possible to all our residents, the Master Board has established the following policy:

1. All residents with an outstanding balance remaining on their minimum can contact the Food and Beverage Manager to place any order larger than fifty dollars before May 15. These orders will be treated like an event and must be received seven days before requested day of pickup.
2. Raw food will not be available for to-go orders or any order, i.e. uncooked steaks/raw meat.
3. We do not have a package goods license for alcoholic beverages and by law cannot offer this as an option.

This policy will allow for the Chef and the F&B Manager to plan and order supplies for larger orders without shorting the dining membership each day.



Leroy Dell
4240 Caddie Drive East

Stanley & Ursula Tull
4733 Peridia Blvd East

Don't Forget!

Annual Meeting
Monday, April 10, 2017 @ 7:00PM

Braden River Presbyterian Church
5150 Peridia Blvd. E.

In Memoriam

Helen Cipkala - March 6, 2017

In Memoriam listings are made upon notification
by a relative to the office staff.

Mah Jongg Tournament

November 13, 2017

New Format: 9:00 - 12:30

Lunch and Prizes - No afternoon play



APRIL ANNIVERSARIES

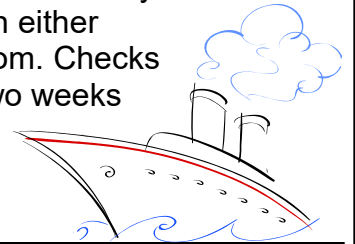
John & Suzette Ventrone	1
Jack & Lynne Reading	1
Elwin & Donna Litchfield	2
William & Susan Craig	4
Mike & Kathy Martin	4
George & Mary Forbes	4
Dean & Karen Jones	5
Robert & Tish Stroebel	5
George & Paula Humbert	6
Wayne & Linda Amorosi	7
Xuan Tan & Binh Kim Nguyen	7
John & Linda Mathewson	9
Bill & Amy Foltz	11
Garrett & Haley Shaffer	11
Melvin & Wilma Dimmer	12
John & Marlene Saum	12
Roy & Nancy Jones	12
Wayne & Karen Roell	13
Dominic & Paulette DeVita	14
Jerry & Gail Tack	14
Joseph & Jessie Telesco	20
Elliott & Ann Pfeiffer	21
Jerry & Josette Boyle	21
Bill & Toni Bookout	22
Clark & Concetta Whalley	23
David & Michelle Weissman	24
David & Karin Hopcroft	25
Philip & Jo Ann Paul	25
Richard & Carol Hodnick	27
Benjamin & Nancy Vittorini	28
Henry & Jane Smith	28
Wilbur & Joan Springer	29
Alexander & Linda Seconndi	30
Marvin & Jacqui Rothman	30
Ron & Kay Houston	30



April 2017

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1 8:30 Pickleball 11-3 Lunch Buffet 11-6 Bar Open
2 10-2 Brunch 10-6 Bar Open	3 8:00 Tennis 8:00 Aerobics 9:15 Water Aerobics 11-3 Lunch Buffet 11-6 Bar Open 1:00 Mah Jongg 1:00 Ladies' Bridge 1:00 Patio 4 Meeting 1:00 Ladies Pickleball 1:30 Line Dancing 2:00 Duffers Golf 4-6 Monday Madness	4 8:00 Tennis 8:30 Ladies' Golf 11:00 Putters Golf 11-2 Lunch Served 11-3 Lunch Buffet 11-6 Bar Open 1:00 Canasta 3-5 Lite Bites 5:00 Bingo 6:30 Pickleball 6:30 Co-ed Bridge	5 8:00 Tennis 8:00 Aerobics 8:30 Men's Golf 9:00 Ladies Pickleball 9:15 Water Aerobics 11-2 Lunch Served 11-3 Lunch Buffet 11-8 Bar Open 11:30 Fun Cards 1:00 Ladies' Bridge 3-5 Lite Bites 5:00 Dinner Menu 6:30 Mah Jongg Course Closed at 12:00	6 8:00 Tennis 8:31 Utah Golf 11-2 Lunch Served 11-3 Lunch Buffet 11-8 Bar Open 3:30 9 & Dine 3-5 Lite Bites 5:00 Dinner Menu 6:30 Pickleball	7 8:00 Tennis 8:00 Aerobics 9:15 Water Aerobics 11-2 Lunch Served 11-3 Lunch Buffet 11-8 Bar Open 3-5 Lite Bites 5:00 Dinner & Dancing featuring "Expressions"	8 8:30 Pickleball 11-3 Lunch Buffet 11-6 Bar Open 6:00 The Great Gatsby Fond Farewell Party featuring "Ricky & Franky"
9 10-2 Brunch 10-6 Bar Open	10 8:00 Tennis 8:00 Aerobics 9:15 Water Aerobics 11-3 Lunch Buffet 11-4 Bar Open 1:00 Mah Jongg 1:00 Ladies' Bridge 1:00 Ladies Pickleball 1:30 Line Dancing 2:00 Duffers Golf 4-6 NO Monday Madness-Closing at 4 7:00 Annual Meeting	11 8:00 Tennis 8:30 Ladies' Golf 11:00 Putters Golf 11-2 Lunch Served 11-3 Lunch Buffet 11-6 Bar Open 1:00 Canasta 3-5 Lite Bites 6:00 Patio 6 Meeting 6:30 Pickleball 7:00 Co-ed Bridge	12 8:00 Tennis 8:00 Aerobics 8:30 Men's Golf 9:00 Ladies Pickleball 9:15 Water Aerobics 11-2 Lunch Served 11-3 Lunch Buffet 11-8 Bar Open 1:00 Ladies' Bridge 3:00 Fire Safety Speaker 3-5 Lite Bites 5:00 Birthday Buffet 6:30 Mah Jongg	13 8:00 Tennis 8:31 Utah Golf 11-2 Lunch Served 11-3 Lunch Buffet 11-8 Bar Open 2:00 Golf Advisory Mtg 3:30 9 & Dine 3-5 Lite Bites 5:00 Dinner Menu 6:30 Pickleball	14 8:00 Tennis 8:00 Aerobics 9:15 Water Aerobics 11-2 Lunch Served 11-3 Lunch Buffet 11-8 Bar Open 3-5 Lite Bites 5:00 Dinner & Dancing featuring "Lynn's Spins"	15 8:30 Pickleball 11-3 Lunch Buffet 11-8 Bar Open 5:00 Bingo
16 10:00-3:15 Easter Sunday Buffet by reservation only 	17 8:00 Tennis 8:00 Aerobics 9:15 Water Aerobics 11-3 Lunch Buffet 11-6 Bar Open 1:00 Mah Jongg 1:00 Ladies' Bridge 1:00 Ladies Pickleball 1:30 Line Dancing 2:00 Duffers Golf 2:30 FWT 1 Meeting 4-6 Monday Madness	18 8:00 Tennis 8:30 Ladies' Golf & Luncheon 11:00 Putters Golf 11-2 Lunch Served 11-3 Lunch Buffet 11-6 Bar Open 1:00 Canasta 2:30 FWT 2 Meeting 3:30 FWT HOA Meeting 3-5 Lite Bites 6:30 Pickleball 6:30 Co-ed Bridge	19 8:00 Tennis 8:00 Aerobics 8:30 Men's Golf 9:00 Ladies Pickleball 9:15 Water Aerobics 11-2 Lunch Served 11-3 Lunch Buffet 11-8 Bar Open 11:30 Fun Cards 1:00 Ladies' Bridge 3-5 Lite Bites 5:00 \$5.00 Burgers & More Menu (See insert) 6:30 Mah Jongg	20 8:00 Tennis 8:31 Utah Golf 11-2 Lunch Served 11-3 Lunch Buffet 11-8 Bar Open 3:30 9 & Dine 3-5 Lite Bites 5:00 Dinner Menu 6:30 Pickleball	21 8:00 Tennis 8:00 Aerobics 9:15 Water Aerobics 11-2 Lunch Served 11-3 Lunch Buffet 11-8 Bar Open 3-5 Lite Bites 5:00 Dinner & Dancing featuring "Taylor & Taylor"	22 8:30 Pickleball 11-3 Lunch Buffet 11-6 Bar Open
23 10-2 Brunch 10-6 Bar Open	24 8:00 Tennis 8:00 Aerobics 9:15 Water Aerobics 11-3 Lunch Buffet 11-6 Bar Open 1:00 Mah Jongg 1:00 Ladies' Bridge 1:00 Ladies Pickleball 1:30 Master Board Mtg 2:00 Duffers Golf 4-6 Monday Madness 4:30 PHOA Meeting	25 8:00 Tennis 8:30 Ladies' Golf 11:00 Putters Golf 11-2 Lunch Served 11-3 Lunch Buffet 11-6 Bar Open 1:00 Canasta 2:30 Peridia Isle Mtg 3-5 Lite Bites 4:00 Florida Landscaping Speaker 6:30 Pickleball 6:30 Co-ed Bridge	26 8:00 Tennis 8:00 Aerobics 8:30 Jack and Jill Golf Event & Luncheon 9:00 Ladies Pickleball 9:15 Water Aerobics 11-2 Lunch Served 11-3 Lunch Buffet 11-8 Bar Open 1:00 Ladies' Bridge 2:30 Sewing Class 3-5 Lite Bites 5:00 Dinner 6:30 Mah Jongg	27 8:00 Tennis 8:31 Utah Golf 11-2 Lunch Served 11-3 Lunch Buffet 11-8 Bar Open 3:30 9 & Dine 3-5 Lite Bites 5:00 Dinner Menu 6:30 Pickleball	28 8:00 Tennis 8:00 Aerobics 9:15 Water Aerobics 11-2 Lunch Served 11-3 Lunch Buffet 11-8 Bar Open 3-5 Lite Bites 5:00 Dinner & Dancing featuring "Royz Band"	29 8:30 Pickleball 11-3 Lunch Buffet 11-6 Bar Open
30 10-2 Brunch 10-6 Bar Open			<div style="text-align: center;"> <h2>Members Only Bingo Buffets</h2> <p>\$18.50</p> <p>Tues., April 4 - Sign-up deadline, Fri., Mar. 31</p> <p>Sat., April 15 - Sign-up deadline, Fri., April 7</p> <p>Tues., May 2 - Sign-up deadline, Fri., April 28</p> <p>Sat., May 20 - Sign-up deadline, Fri., May 12</p> </div>			

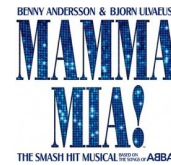
The Activities Committee will be planning monthly Day Trips with Ship and Shore Travel of Sarasota. They will pick us up at the Clubhouse with 16 or more reservations. We will have a variety of trips and hope you will find one to your liking. Reservations are to be made with either Beverly Clapper, 756-9091, or Peggy Butkier at 567-5033 or Pbutkier@gmail.com. Checks need to be deposited into the marked mailbox located in the business office. Two weeks prior to the scheduled event the checks will be mailed to Ship and Shore Travel. Any member or guest needing to cancel the reservation must contact Ship and Shore 48 hours before the trip in regard to reimbursement.



**Mamma Mia
Friday, April 21**

Cost \$130

Leave 4:30PM



Mamma Mia! is the ultimate feel-good show that has audiences coming back again and again to relive the thrill. A Buffet Dinner is included at Ruth Eckerd Hall. At time of reservation there is a \$60 deposit and the final payment is April 1.



**Tampa Downs Race Track
Friday, April 28**

♠ RACING ♥ POKER ♣ GOLF ♦ Cost \$78

Leave 9:30AM

Enjoy a Clubhouse Turn Buffet. Following lunch you have reserved theatre style seating in an enclosed climate controlled atmosphere with a panoramic view of the race track. On the 3rd floor is "The Silks Poker Room" featuring 8 different types of live action games. The elegant room is non-smoking and includes 22 poker tables.



Ladies Pickleball

After learning the basics of Pickleball from the Saturday Morning Group which includes both men and women players, Pam Strupp and Joan Weimer thought it would be fun to play with "just the girls". Thus began the Women's Pickleball Group. Soon there were four players calling themselves the "Fearsome Foursome." Now there are nearly twenty women sharing laughter and having FUN. The group just added a second day of play.

Why not join the fun?

Monday @ 1:00PM or Wednesday @ 9:00AM.

Come both times and double your FUN.

For more information call

Pam at 309-716-5889.



**Member
DIRECTORY**

2017 Peridia Golf & Country Club Member directories will be available early summer. Please have any phone or email changes to Nancy, in the business office, before the end of April.

If you wish to not have your name, address, phone, or email published, please email or provide a written letter to the Clubhouse. Nancy's email address is admin@peridiagolf.com.

Thank you!



**PLGA Member/Member
Golf Event
April 18, 2017**

Play of the Day - Scramble

Lunch: Chicken Salad on Bibb Lettuce
with Assorted Fruits.
Coffee, Tea and Iced Tea
Dessert: Key Lime Pie

Cost: Ride and Lunch - \$40.00
Walk and Lunch - \$35.00
Lunch Only - \$14.00

All former PLGA Members
are welcome!

Sign-up and pay by April 14
in the Pro Shop. Checks
payable to PLGA.

Residential Safety Watch

On Wednesday, April 12 at 3:00PM, join Jack Hanson for a discussion on the principles of residential fire safety. Jack will discuss the latest in home safety information and recommendations so that you know how to protect yourself and your property. Do you have a fire extinguisher? Where do you keep it? Do you know how to use it? Has it expired? All of this and more will be covered in this statewide residential fire safety program.

Free giveaways will be provided!

Call the Clubhouse
today to reserve
your seat and
bring a friend!



Freshen Up Your Landscaping With Florida Friendly Plants

On Tuesday, April 25 at 4:00PM join one of Manatee County's Master Gardeners for a discussion on gardening in our area of the Sunshine State. The nine principles of Florida friendly landscaping will be covered along with specific information on plant selection and care. Avoid the year in-year out battle to maintain healthy looking plants by knowing the basics!

Call today to reserve your seat!!!



Burgers & More Wednesday, April 19, 2017

Reservations Required. Please limit reservations to a maximum of 12 people. Menu available 5:00 - 8:00

\$5.00 Burger - Our eight ounce burger with lettuce, tomato, and onion; with Coleslaw. (Dine in only)

Caesar Salad - Classic salad of crisp romaine and crunchy croutons tossed with grated Parmesan and Caesar dressing. \$7.25 Add grilled or blackened Chicken \$3.50 or Shrimp \$4.50

French Dip - Thinly sliced, slow roasted Black Angus beef piled on a hoagie roll and topped with melted Provolone cheese; served with a side of au jus and your choice side. \$9.95

Bacon Cheddar Dog - Quarter pound all beef hot dog, wrapped and bacon, topped with cheddar cheese, served in a toasted bun with your choice side. \$6.25

Liver & Onions - Sautéed calves liver topped with bacon and onions, with chef's sides. \$11.50

Simply Salmon - Filet of salmon lightly seasoned and pan seared, with chef's sides. \$15.95

BEING A GOOD NEIGHBOR

BY: Pam Wallace, Crime Watch Committee

Being a good neighbor consists of many things, some of which we all do every day and other times, circumstances dictate our behavior. Peridia is a warm and welcoming community that we are all proud to be part of. We have many new neighbors and as we approach the end of 'season'



many of our neighbors will be leaving for the summer. Please make sure that one of your full time neighbors has access to your residence and your contact information. This is extremely beneficial in the event there should be a water leak, or another situation that requires immediate attention. Last summer we had instances of water heaters leaking and lightning strikes to homes that were unoccupied. Having access to your home and the ability to contact you in case of emergency minimizes damage to your residence and allows the problem to be corrected quickly with your permission. Also, please notify the person that delivers your monthly Scorecard so they will not deliver it while you are away. If you plan to have work done to your home while you are up north, please let your neighbor know who is doing the work and when it is to be performed. This is extremely important because often times thieves target unoccupied homes during the summer months. If you see something suspicious contact the Manatee Sheriff's office so that they can confront the individuals to verify that they should indeed be there if you have not been informed by the homeowner ahead of time. If family members or friends will be staying in your home while you are gone, please let your neighbor know.

Secure your property prior to your departure and set your alarm. Make sure your neighbor or another trusted individual has your alarm code and can access it in case it should be set off by lightning or a malfunction to the system. However, if an alarm is going off in a home where you know that the homeowner is not home (snowbird or otherwise), please call the Sheriff's Dept. so they can respond quickly. Do not confront someone you do not know. While it may seem like a good idea, it puts you at risk. For those of you who will be leaving us, remember that the Scorecard and other Peridia info is available online through the Peridia website. If you need more information about that, contact Nancy in the office. Have a great Summer. We look forward to seeing you when you return!!!

Sewing at Peridia

If you like to sew and/or have scrap fabric, please join us on April 26 at 2:30PM in the Palm Room at the Clubhouse. We will be making lap quilts for the Manatee County Food Bank. They can use these for seniors and babies.

Any questions, please call Barbara Van Buren @ 739-1551.



Snowbirds.....

Many of you "know the drill". Before you leave for the summer, please bring your non-perishable food items to the Clubhouse. We have a box in Nancy's Office to collect food for the Salvation Army Food Pantry.



If you need someone to pick up your canned goods, please call

Karen Vowles at (941)739-0090. Thank you and have a safe summer.





Member's Birthday Buffets

Buffet opens at 5:30

The Birthday Buffet for April and October of 2017 will be Wednesday, April 12.

The menu will be Carved Prime Rib and Fruited Stuffed Pork Loin.

\$25.00 inclusive (19.76 towards minimum)
Gratuity is charged on the complimentary meal price. (Complimentary meal provided one time each calendar year)

The Birthday Buffet for May and November of 2017 will be Wednesday, May 10.

The menu will be Carved Prime Rib and Salmon Florentine.

Reservations are required. Please sign up early. Reservation sheets are in the office. Give the names of those attending and those celebrating birthdays when signing up. The cut-off date for reservations is the Sunday prior at noon.



Bingo Buffets

Bingo Buffet is Reserved Event.

Envelopes for table reservations must include signed reservation slips available in the office.

\$18.50 includes dinner, beverage, dessert, tax and gratuity. (\$14.22 towards minimum)

Tue., April 4 - Sign up by Fri., March 31

Salad bar, Chicken Cacciatore, Meatloaf, Chef's Potato and Vegetable, Key Lime Pie.

Sat., April 15 - Sign up by Fri., April 7

Salad Bar, Pork Cutlets in Country Mushroom Gravy, Stuffed Peppers, Chef's Potato and Vegetable, Cherry Crumb Cake.

Tue., May 2 - Sign up by Fri., April 28

Salad Bar, Chicken Parmesan, Grilled Ham Steak with Pineapple Sauce, Chef's Potato and Vegetable, Warm Chocolate Brownie Sundae.

Please notify us of dietary restrictions when signing up.

During the summer months of June, July, August, and September, there will be only one Bingo Buffet a month, on the third Saturday.

9 & Dine Buffets

\$17.00 includes salad, buffet, beverage, dessert, tax and gratuity. Also available to non-golfers.

April 6 - Fried Chicken, Ham Steak

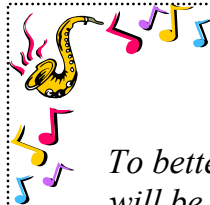
April 13 - Lasagna, Herb Baked Chicken

April 20 - Turkey & Stuffing, Salisbury Steak

April 27 - Baked Cod, Bavarian Pork Cutlets

May 4 - Chicken Dijonnaise, Beef & Noodles

Please notify us at least 24 hours in advance of any dietary restrictions requiring special meals.



Friday Evenings

Music 6:00 - 9:00

To better serve our dining guests, there will be no to-go orders placed between 5:30 and 7:30. New menu every Friday evening.

April 7 - Expressions with Paul & Kathy.

April 14 - Lynn's Spins, a Peridia favorite.

April 21 - Taylor & Taylor bring a little country to the Club.

April 28 - The fabulous ROYZ Band, last time till fall.

May 5 - Ricky & Franky are the "Fabulous Two Tones"

May 12 - John & Carol Dugan "Boardwalk Baby"

May 19 - Lynn's Spins

Dinner reservations are always recommended. Fridays sometimes fill weeks in advance.

Please note, servers and bartenders cannot process payments towards your member account. To assure the accuracy of your account, these must be made thru the office.



PATRIOT
Tax & Accounting Services, Inc.

Income Tax Preparation
IRS Help
Business Accounting

Please call:

Michael L. Bassin, CPA

4132 Caddie Drive E. (Peridia Resident)

(Office Location: Corner of Fruitville & Tuttle)

2801 Fruitville Rd., Ste. 135

Tel: 941-556-9090

Email: michaelbassin.pattax@yahoo.com

www.patriottaxandaccounting.com



Marclif & Associates, Inc.

Cliff Miller,
President

Phone: 813-294-8513

Member, Insurance Associates Group



Take the **puzzle** out of your insurance needs;
Call us with your insurance questions.

Specializing in:

Medicare Products

Individual Health Insurance

Life and Long Term

Care Insurance

A resident of Peridia since 2013

Email: marclifinsurance@verizon.net

Web Page: marclifinsurance.com

PAREE' FLEA



VINTAGE MARKET

FEATURING

**COASTAL, PAINTED, DISTRESSED,
& SHABBY CHIC**

1853 FRUITVILLE RD. SARASOTA

**WE ARE NOW A DISTRIBUTOR
FOR COUNTRY CHIC PAINTS.**

**SIGN UP FOR OUR DÉCOR
PAINTING CLASSES. EMAIL US AT
PARREEFLEA@OUTLOOK.COM**

GLAM
Hair
by Lynne

Glam Hair by Lynne is a private hair studio located inside of Aloha Spa. Enjoy a glass of wine while being pampered in a professional private setting

With your first visit and this ad please call, text or email me for a FREE consultation as well as a FREE haircut with color service ...or a FREE eyebrow wax with a haircut and style....

Aloha Hair and Nail Spa
4006 53rd Ave. East, Bradenton, FL 34203

Lynne Gallagher 941.302.4419

<http://www.glamhairbylynne.com/>

<https://m.facebook.com/glamhairbradenton/>

We rock at getting your world clean!

Okay, sometimes we get a little carried away.



Find Us on
Angie's list.

House Cleaning *by the*
OCD
Sisters

727.946.0197



A Life At Home™
Home Health Care
In-Home Senior Care
There are many options to consider when

someone you love needs help.

Together we will create a solution that's just right for you. During our FREE in home consultation, together we will design a care plan that is tailored to meet your needs.

For more information:

941-747-9922

Or

www.alifeathomehhc.com

HHA299993919



FIRST IMPRESSION REALTY

& Renovation

"Your Realtor & Friend!"

Beth M. Hocking
Broker/Owner
Realtor
BBA, GRI, CRS, SRS
Licensed since 1990

*Marketing & Services
Included: Listed on the MLS,
Internet Sites, Zillow,
Realtor.com, Open Houses,
Staging Ideas, and having an
Office close to your Home!*

941-773-8263

Beth@FirstImpressionRealtyFL.com

www.FirstImpressionRealtyFL.com

5266 Office Park Blvd Ste 206, Bradenton, FL 34203

Stop by the office for your New Mug!

"The First Impression Counts!"

—YOU—
NEVER
get a second
CHANCE
TO MAKE A
Great
FIRST—
IMPRESSION

A D R I A N O

Home Services

Painting - Pressure Washing
Repairs & Improvement

- Interior & Exterior Painting
- Pressure Washing
- Light Remodeling
- Ceiling Fans
- Window Treatments
- Home Watch

Serving Peridía Since 2012

"HIRE A VETERAN"

FULLY INSURED Call: Mark Adriano

941 - 448 - 6294

Moreau's Elite Pool Service Inc.



Total Pool Care with Great Rates and Reliable Service.

Professional service for all your maintenance and repair needs.

What you should expect
From your full service pool Professional:

1. Test and add Chemicals
2. Brush Walls
3. Clean tiles
4. Skim Surface
5. Vacuum Pool & Clean Filter as needed
7. Clean Baskets
8. Treat Algae
9. Net Pool

I am a licensed pool operator in the state of Florida
(CPO 34 200916)

I am incorporated and insured.

Ask for Mike @ 941-812-3501

Lay back and enjoy your pool while a licensed professional
handles all your pool needs.

\$70.00 per month with cage, \$75 and up without cage.

- Look for me in Peridia, where I have been servicing your neighbors since 2006.

Peridia Pulse Reporter

APRIL 2017



Elaine LaCorte
REALTOR®
Cell 941-408-3434
elainelacorte@gmail.com



*Alone we can do so little...
together we can do so much*

- Helen Keller



HISTORY OF BRADENTON



Real Estate on the rise in Peridia
10 Active Listings 13 Pending Listings

ADDRESS	MLSID	PRICE	STATUS
4010 Caddie Drive E	A4161756	\$210,000	Active
4803 Peridia Blvd. E	A4172741	\$214,000	Active
1608 Fairway Trace, #7	A4180086	\$219,900	Active
4855 Raintree Street Cir. E	A4135054	\$249,900	Active
4905 Clubview Ct. E	A4172138	\$259,000	Active
4215 Presidential Ave. Cir. E	A4178157	\$259,900	Active
4224 Caddie Drive E	A4177929	\$264,900	Active
4910 Peridia Blvd E	A4166567	\$318,500	Active
4314 Presidential Avenue Cir. E	A4171854	\$364,900	Active
4922 Peridia Blvd. E	A4169230	\$400,000	Active
4210 Caddie Drive E, #205	A4175240	\$129,750	Pending
4705 Sand Trap Street Cir. E	A4147635	\$142,000	Pending
4203 Caddie Drive E, #203	A4171277	\$149,900	Pending
4206 Caddie Drive E, #204	A4174724	\$155,000	Pending
4227 Caddie Drive E, #204	A4175026	\$160,000	Pending
4322 Murfield Drive E	A4164669	\$205,000	Pending
4802 Raintree Street Cir. E	A4171508	\$212,000	Pending
4112 Caddie Drive E	A4178146	\$234,750	Pending
4712 Peridia Blvd. E	A4168928	\$245,000	Pending
4040 Murfield Drive E	A4176677	\$263,750	Pending
4915 Kilty Ct. E	A4168646	\$264,900	Pending
4732 Peridia Blvd. E	A4165558	\$265,000	Pending
4346 Presidential Ave. Cir. E	A4171940	\$269,750	Pending

Bradenton is a city in Manatee County, Florida, United States. The U.S. Census Bureau estimated the city's 2016 population to be 54,437. Bradenton is a principal city of the Bradenton-Sarasota-Venice, Florida Metropolitan Statistical Area, which had a 2007 estimated population of 682,833. It is the county seat.

The area that would become Bradenton (originally spelled "Bradentown") was explored in 1539 by the Spanish during the famous expedition led by Hernando De Soto. Bradenton was established in 1842. The original town of Bradentown was incorporated in 1903. The city took the name of Dr. Joseph Braden, whose nearby fort-like house was a refuge for early settlers during Seminole Indian attacks. The current city of Bradenton was formed in 1943, when the Florida legislature merged the cities of Manatee (incorporated in 1888) and Bradentown.

Tropicana Products is one of the world's largest producers and marketers of orange juice. Founded in 1947 by Anthony T. Rossi, an Italian immigrant, it had over 8,000 employees in 2004, and marketed its eby PepsiCo, Inc. since 1998. Tropicana's corporate headquarters were relocated to Chicago when PepsiCo consolidated their beverage business after the acquisition of Gatorade, but their juice production facilities remain in Bradenton.

Bradenton is the spring training home of Major League Baseball's Pittsburgh Pirates who play their home games at downtown's LECOM Park. During the regular baseball season, the stadium is home to the minor league Bradenton Marauders who play in the Florida State League in Class A-Advanced. Though no other professional teams call the city home, the State College of Florida's Manatees compete in several sports and Manatee High School has won five football state championships. The Nick Bolletieri Tennis Academy is also located in Bradenton. Bradenton is also home to the IMG Soccer Academy.

Recipe of the Month

Bacon-Ranch Cheesy Pull Apart Bread

INGREDIENTS:

1 can (16.3 oz) Pillsbury Grands
Homestyle Refrigerated Biscuits
2 Tbsp. ranch dressing and
Seasoning Mix

1 cup shredded Mozzarella cheese
1/2 cup chopped cooked bacon
5 Tbsp. melted butter



DIRECTIONS:

Heat oven to 350°F.
Spray 9-inch deep-dish pie plate with cooking spray. Set aside.
Separate 1 can (16.3 oz) Pillsbury Grands Refrigerated Homestyle Biscuits into 8 biscuits; cut each biscuit into 4 pieces in medium bowl. Pour 5 tablespoons melted butter over biscuits. Stir to coat. Add 2 tablespoons ranch dressing and seasoning mix, 1 cup shredded mozzarella cheese (4 oz) and 1/2 cup chopped cooked bacon. Gently stir to coat biscuits. Pour into pie plate; arrange in one even layer. Bake 20 to 25 minutes or until biscuits are golden brown and cooked through. Serve warm.

Reminder!

Patio 2 Clubview Ct. Homeowners
Meet & Greet
Poolside at the Clubhouse
Sunday, April 2 • 3-5





RE/MAX

Alliance Group

Linda Quintero, Realtor®

Multi-Million Producer & Premier Circle

International RE/MAX Hall of Fame

Five Star Best in Client Satisfaction 2009-2013

8027 Cooper Creek Blvd #105

University Park, FL 34201

Cell: 941-730-1592

Office: 941-360-7777 • Fax: 941-360-7678

lindaquintero101@gmail.com

 Each Office Independently Owned and Operated 



Specializing in **Peridia Golf & Country Club** since 1987

- 5-Star Best in Client Satisfaction for the last 10 years. Awarded to less than 7% of agents in a given market
- International Re/Max Hall of Fame
- Dedicated to exceptional customer service
- Multi-million Dollar Producer
- Re/Max Premier Circle
- Re/Max 100% Club
- Market knowledge
- Honesty
- Integrity
- Professionalism

**Contact Linda Quintero at
941-730-1592
for Buying or Selling your home.**