

MAY PHUN PHLOCKING

On Sunday, May 20th our Phun Phlocking will be held at Bo David's on The Tipsy Gator dock. Mike Reynolds will entertain us with his singing and playing of our Trop Rock favorites. Price of admission is non perishable food items for area seniors at NU-HOPE Elder Care food pantry. A trivia contest (look for the answer in this newsletter), raffle tickets will be sold for your chance to win a Rum Runner booze filled basket and a member's only drawing will add to all the Phun as we continue to party with a purpose.



NU-HOPE Elder Care Services, Inc. is a 501(c)3 non-profit organization funded primarily through grants, community fundraisers and local donations. Their goal is to enable older persons to live with dignity and independence and in the least restrictive environment possible. They understand the importance of the word 'home' and the value of neighborhoods, friends and family. Through their services, thousands of seniors received the assistance that they needed to safely remain in their own homes.

NU-HOPE strives to enhance the lives of seniors residing in the community. This is accomplished by advocating on their behalf, raising awareness of aging issues, establishing a strong aging-services resource network, and providing quality programs and services. Services are targeted to seniors (ages 60+) who are at risk of further decline or institutional placement and who do not have the necessary support and assistance from other sources. People served by NU-HOPE typically include those who have a condition which affects their ability to provide self-care, are nutritionally at risk, or are at risk due to social isolation.

Among the services available through NU-HOPE are home delivered meals, congregate meals, nutrition education and counseling, homemaking, transportation, chore, personal care, respite, emergency alert response, caregiver support, consumable medical supplies, crisis energy assistance, and case management.

LakeShark Bytes

A Publication of the Heartland LakeSharks Parrot Head Club Lake Placid, Florida



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The next business meeting will be at 5:30 pm, Tuesday, June 12th at the Mid-Florida Community Center, Stuart Ave., Lake Placid. Everyone is welcome to attend with ideas and/or margaritas. Board members who are unable to attend should contact John at jhoward7411@gmail.com.

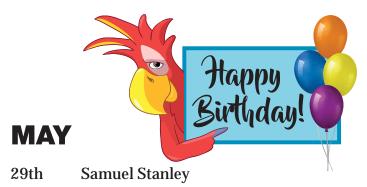
Save the Date! Next Phlocking June 24th, Details to follow

Thanks to the Heartland Sun for their great feature on the Heartland LakeSharks Parrot Head Club. Hope you got to see it!



NAME THAT TAB CONTEST

We are adding a new tab to our website that will include the Trop Rockin' site and others of interest to all Parrot Heads. Help us come up with a really cool name for this tab and we will vote at an upcoming Phlocking. Send your suggestions to John at jhoward7411@gmail.com



13th 16th 17th

JUNE

Cathy Stockwell Sherida Ridgdill Cindy Trainor



Have you checked out our Facebook Page? https://www.facebook.com/heartlandlakesharks
Or search for Heartland LakeSharks.
Join the fun!



JIMMY BUFFETT SCHEDULE

Want to see our favorite entertainer in concert? Visit www.margaritaville.com for all the info.

Our Thanks to This Supporting Business

Your business or name could be featured here. Provide a prize for the drawings.



MESSAGE FROM THE EDITOR

May is National Hamburger month...time to celebrate with a Cheeseburger In Paradise. Hope all of our Parrot Head Moms had a Happy Mother's Day.

May also brings us Memorial Day, a time for remembering all of our veterans. Look for some favorite picnic and beach day recipes in this issue.

Thank you once again fellow Parrot Heads for another great Phlocking last month as we continue to support those in need here in Highlands County.

We are making a big difference and always need you to join us in volunteering and donating items to help our local charities.

Donations can be dropped off at Dock 633 or Lake & Land Realty in Lake Placid.

If you have any questions, please don't hesitate to contact John *jhoward7411@gmail.com*

Cheers, Frisha

Wishing all of you Snowbird Parrot Heads safe travels north. We will miss you and hope you enjoy keeping in touch by reading LakeSharks Bytes on our website, and by visiting our Facebook page. We look forward to seeing you again at a Phun Phlocking when you return.

TRIVIA QUESTION

This question will be asked at the May Phlocking and you'll have the answer ready to win.

Q: What is the title of Jimmy Buffet's live double album, released in 1979?

A: You Had to be There

WHAT A PHUN PHLOCKING WE HAD IN APRIL

We Phlocked inside at Dock 633 to enjoy our favorite tunes by Charlie Imes. Thanks for another great afternoon of entertainment, Charlie. Floyd Smith won \$107.00 in the 50/50 drawing. Linda Breslich won a Charlie Imes T shirt in the first member's only drawing; Carla Grieves won a Charlie Imes CD in the second; and Trisha Winner won a Margaritaville Lanyard in the third. Sherida Ridgdill won the trivia contest. In conjunction with the Highlands Radio Group, we collected over 220 lbs. of non perishable food items for the Veteran's services food drive. What a way to party with a purpose, fellow Parrot Heads. Keep up the good work.













NEW MEMBERS



JEANNE SIMPSON



WILL & APRIL TEPER



CLAY & JULIE WAGNAAR



RUTH & DALE ALBERT





TOM & JEAN SHERGALIS

SHARK BITE COCKTAIL

Here you go, Heartland LakeSharks. This will be the color of the sea.

1.5 oz. coconut rum 3 oz. pineapple juice Splash of Blue Curacao Lime juice and slice

In a cocktail shaker with ice, add in all ingredients. Shake for 15-20 seconds until well chilled. Fill a glass (or jar) with ice and then pour in cocktail. Give it a squeeze of lime and garnish with a lime slice.





PICNIC CORN SALAD

Use seasonal veggies to make this refreshing salad.

4 C. roasted corn, cut off the cob 1 C. cherry tomatoes, cut in half 6 green onions, sliced thin 1/3 C. Feta cheese crumbles 3 T. olive oil

1/4 C. basil, thinly sliced

Kosher salt

Course ground black pepper Toss all ingredients together in a large bowl, adding salt and pepper, to taste. Serve immediately.

RED, WHITE AND BLUE BERRY DESSERT

These are perfect for picnics, the beach and boating.

2 oz. cream cheese, softened

2/3 C. marshmallow crème

1/2 C. frozen whipped topping

4 T. graham cracker crumbs

1 C. fresh strawberries, sliced

1 C. fresh blueberries

Beat cream cheese and marshmallow crème until blended; fold in whipped cream. Sprinkle 2 T. graham cracker crumbs into each of two pint size mason jars. Layer each with 1/2 C. cream cheese mixture, 1/4 C. strawberries and 1/4 C. blueberries; repeat layers. Refrigerate with lids on until serving. Pack cooler and go!

