



HeartlandLakeSharksPHC.com

July 2018

JULY PHUN PHLOCKING

Sunday, July 29th our Phun Philled Phlocking will be held in the air conditioned comfort of the back room at Bo David's. **NOTE THE TIME CHANGE: 4 to 7 pm.** M2 will entertain us with some oldies favorites and trop rock tunes. We will be raffling off a Boozy Picnic Basket. There will be trivia and member's only drawings. "Price of admission" is back to school and teacher supplies for the Highlands county school district. Check the local school websites and area stores and school supply isles for lists of what is needed. Teachers need cleaning supplies, paper towels, hand sanitizers and Kleenex. Thank you all for your generous donations.



LakeShark Bytes

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



President - John Howard
jhoward7411@gmail.com

Vice President - Jean Deuth

Secretary - Amy Howard

Treasurer - Linda Breslich

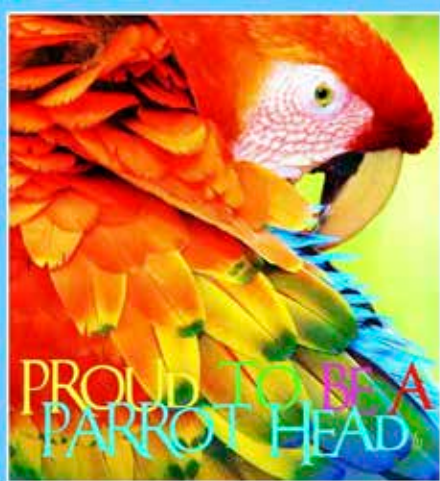
Program Director - Trisha Winner

Editor - Trisha Winner
trishaonislandtime@yahoo.com

Directors

Barbara Nickels
Norma Rizer
Patsy Stamm

HeartlandLakesharksPHC.com



RECAP OF JULY BUSINESS MEETING

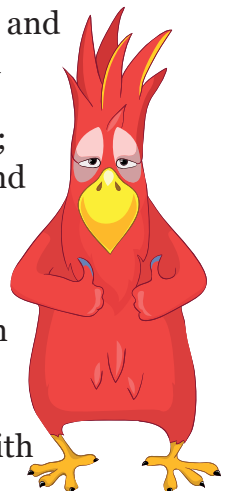
We discussed the charities we'll be helping the remainder of 2018 and in 2019. Barb will be working on the revised list. At our Phlockings we will be alternating between having a boozy basket to raffle and a 50/50 drawing. We also discussed some different ideas for donating, like putting together a breakfast box or bag, and an age appropriate birthday box or bag. Whatever we donate is always greatly appreciated by the recipients. Send all suggestions to John at jhoward7411@gmail.com

BIRD BUSINESS

The next business meeting will be at 5:30 pm, Tuesday, August 14th 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

JUNE PHLOCKING

What a great day of Phlocking Phun we had on the patio at Dock 633, enjoying our favorite tunes by M2. Thanks Mike and Mark! It was so good to see several members bring their family and friends to join us. Guests are always welcome. Sherida Ridgedill won the 50/50 drawing. Jean Simpson won a Dock 633 gift card in the 1st member's only drawing; Carla Grieves won a blinkie pin in the 2nd drawing; and Mike Reynolds won a bottle of Orange Sunset wine in the 3rd. A big thank you to Drew Jones of Henscratch Farms Vineyard & Winery for donating the bottle of Orange Sunset, their newest flavor. Jean Simpson won a Margaritaville beach ball in the trivia contest. We collected 70.1 lbs. of toiletry items for the Veteran's ditty bags. As always, another good job of "Partying with a Purpose", fellow Parrot Heads.



AUGUST

Barb Nickels 1
Joe Waters 4
Bernie Lang 8
Lori Rivero 8
Dawn Dell 14
Trisha Winner 18
Linda Breslich 19
Daisy Daly 22
Gary Mutcher 22
Jean Deuth 29



NEW MEMBER WELCOME BASKET DONATIONS

All current members are welcome to contribute. This is a great, free way to promote your business. Please contact Trisha at trishaonislandtime@yahoo.com Thanks!



JIMMY BUFFETT SCHEDULE

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

MESSAGE FROM THE EDITOR

I hope everyone had a safe and happy, firework filled, 4th of July. Look for some lazy, hazy, crazy days of summer recipes to cool you off in



this issue. A big thank you, fellow Parrot Heads, for "Partying with a Purpose" at our Phun June Phlocking. Everything we do to help local charities is greatly appreciated and we are making a big difference right here in Highlands county. Remember, if you're unable to attend a Phlocking, you can always drop off your donations at Dock 633

or Lake & Land Realty in Lake Placid. If you have any questions, please don't hesitate to contact John at jhoward7411@gmail.com.

Cheers, Trisha

TRIVIA QUESTION

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

Q: What is the name of Jimmy Buffet's record label?

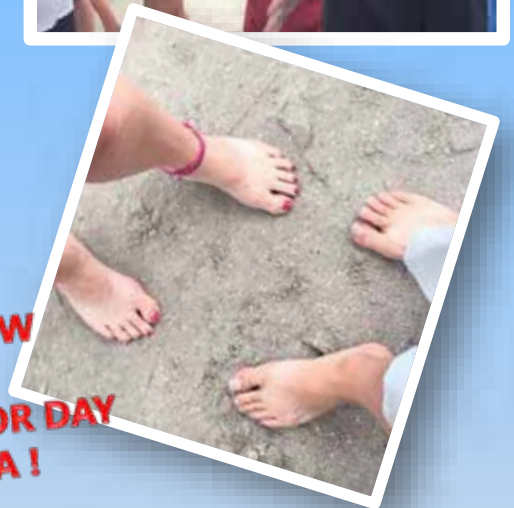
A: **Margaritaville Records**



Find us on:
facebook®

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

HIRAMS SANDBAR PARROT HEAD PALOOZA MEMORIAL DAY 2018



**INFORMATION TO FOLLOW
FOR REGISTRATION
DETAILS FOR THE 2018 LABOR DAY
PARROT HEAD PALOOZA !**

PARROT HEAD PALOOZA PHUN

A few of our club members attended the Memorial Day Parrot Head Palooza at Captain Hiram's in Sebastian, Florida. It was a great party with live music by the Caribbean Chillers and meeting up with members from the Palm Beach PHC. Before the Chillers started, there was a walking bar crawl ending at Earl's Hideaway for a great live music Rock n Roll party. One of the best things about this place is that you can book a room for the night and then everything is within short walking distance. Another Parrot Head Palooza is planned for the Labor Day weekend. Check your August LakeSharks Bytes newsletter and our website for more information.

hirams.com/riverfront-restaurant/the-sandbar

1580 US Highway 1, Sebastian, Florida 32958

Phone: 772-388-8588 • Toll Free: 1-888-HIRAMS1

EASIEST EVER BOOZY FROZEN BLENDER DRINKS

Guaranteed to quickly cool you off in the summer heat.

The possibilities are endless:

Lime popsicle and tequila = Margarita

Strawberry popsicle and rum = Strawberry Daiquiri

Orange popsicle and vodka = Screwdriver

Pineapple popsicle and coconut vodka = Pina' Colada

Double or triple the amount of popsicles to make as many drinks as needed.

In a blender, combine popsicles (minus the sticks) and booze to taste. Blend and enjoy.



BACON WRAPPED SCALLOPS ON THE GRILL

This has always been a favorite poolside snack.

2 pounds of fresh scallops

Extra virgin olive oil

Medium thick bacon slices

Old Bay Seafood Seasoning

Toothpicks

Heat half of grill to medium, around 350 degrees. You'll want to have a hot side and a cooler side.

Brush the scallops lightly with extra virgin olive oil on both sides. Wrap the scallop with a piece of bacon around the edge, and use a toothpick to hold it in place. Sprinkle each side with a little Old Bay Seafood Seasoning.

Lightly coat the cooking grate with olive oil, then place the scallops on the grate on the hot side, so as to sear them. Let them cook for about 2 minutes, then flip and sear the other side for about 2 more minutes. After they have seared, move them over to the cool side of the grate and let them cook with the lid closed for about 4-5 minutes, or just until the bacon has browned and looks done. These are a lot like a steak. You want to be careful not to let them cook too long or they will get tough.

Remove from grill and serve with your favorite tartar sauce and hot sauce.

