



Volume 13

Bel Mare at Riviera Dunes

October 2019

Message from our President...

Greetings –

Thank you Toni Giliberti, Marie Sargeant, Peter Fehr, Jason Johnson, and Castle Group for all of your hard work since starting here in June. Here is a partial list of accomplishments.



Maintenance work (money saved, because much of it completed in-house by Peter and Jason):

- The fountains cleaned of stagnant water, tadpoles, and debris. Successfully repaired, upward water feature added, now both fountains working. Contract terminated with previous vendor involved with expensive and unsuccessful repairs
- Building 1 LED lights cleaned and replaced
- Building 2 old air filters discarded, clean air filters installed
- Building 1 fire pump room thoroughly cleaned
- Pavers near pool outside fitness room power washed
- Building 2 garage oil spill cleaned
- Building 2 elevator door repaired
- Spiders and cobwebs cleaned from Building 2 hallways
- Bulbs replaced and lenses cleaned on Building 2 Amenities Level lights
- Major service on fire pump, which had not been serviced since August of 2017
- Building 1 south door hardware lubricated and exercised, now functioning, \$1500 door replacement no longer necessary
- Building 1 Spa collection tank thoroughly cleaned
- Water control gutter for garage expansion joint installed, expansion joint no longer leaking



Association Office

Monday–Friday
8:00 a.m.–5:00 p.m.
941-729-5891

Toni Giliberti
Property Manager

Marie Sargeant
Administrative Assistant

Maintenance Office

Monday-Friday
8:00 a.m.–4:00 p.m.
941-722-4084

Peter Fehr
Maintenance Supervisor

Jason Johnson
Maintenance Technician

Emergency Phone number for
after hours is 1-800-337-5850

Guard House

Monday-Thursday
1:00 p.m. - 10:00 p.m.

Friday –Sunday
8:00 a.m. –10:00 p.m.

President's Message Cont.

- Condensation drain in Building 2 Billiards Room clogged and caused leak, repaired, no major damage
- Safety protocols have been put in place, including installation of eye wash stations and SDS sheets in custodian storage areas, plastic gas cans upgraded to metal cans
- Fire hook-up in Building 2 garage had never been serviced, was rusted and corroded, now remedied
- Locks changed on all Guest Suite doors because evidence found of unauthorized entry
- Castle Q & A completed for fire extinguishers, safety equipment
- Building 1 lock on door to garage repaired
- Building 2 Spa fiberglass sediment tank cleaned and successfully repaired, replacement of tank at a cost of \$13,000 no longer necessary
- Lights in resident storage areas retrofitted to LED to provide better lighting and cost savings
- Closing arms to front entry security gates were painted
- Building 1 front entry sidewalk chlorinated after algae build-up
- Air conditioning condensation line not aligned with drain causing leak, repaired, no major damage
- Rodent bait stations had not been properly maintained, exterminating company changed upon recommendation of Toni and Peter
- Fire ants baits applied behind Buildings 1 and 2
- Billiards tables in Buildings 1 and 2 were re-covered, new rubber pockets installed
- Experimental rail fix with gasket and tapping screw was tested on one balcony and successfully addressed water intrusion
- Faulty irrigation cover found in front of Building 2 near street, new lids installed
- Motion sensor lights added to corridor A/C closets that previously were on 24/7 providing cost savings on equipment and energy
- Peter discovered drains on North Property near tennis courts and sidewalks that were completely overgrown with grass; the improper drainage compromised the surface of tennis courts; Peter dug out the overgrowth on the drains and dug a trench to channel water from tennis courts to drain
- Multiple holes drilled in buildings without piping for drainage leading to water intrusion being addressed
- Finish of Building 2 Pool and Spa compromised by improper maintenance and chemical imbalance, under contract for resurfacing
- Wall sconces in front of Building 1 and 2 had previously been installed upside down, now installed correctly to give better lighting
- Garage lights being taken down and cleaned
- Both AAON units functioning efficiently after parts were installed and units properly serviced
- Exterior covers on 60 GFI outlets in common areas have been replaced
- Reinforced top railing on certain glass balconies before Hurricane Dorian
- Three annunciators had been disconnected, now being repaired
- Peter and Jason prepared for Hurricane Dorian by removing pool furniture, securing grills, trash receptacles, items that could become projectiles. Fueled generator. Ensured protocol for elevator emergency shutdown and startup, water pumps. Toni verified Castle's hurricane preparedness plan was in place. (Many thanks to Board member Keith Ewer for helping with this!)
- Photo cell smoke detectors on Floors 2 and 10 in Building 1 replaced due to contractor dust.
- Debris removed from pools after afternoon wind and rain storms
- Garage being swept and cobwebs removed from lights regularly
- Regular meetings between Peter and Maintenance Committee
- Attendance at 2020 Budget Workshop
- Regular walkthroughs of property

President's Message Cont.

Property management and administrative work undertaken by Toni and Marie with support of Castle Group

- Meetings with Finance, Maintenance, and Landscape Committees
- Castle Group Vice President of Engineering, Senior Vice President, Regional Director met on-site with Toni and Peter to conduct an operational, safety, mechanical inspection
- Daily briefings with Peter to coordinate maintenance projects
- Organizing resident files, moving old files into storage to make room for current files
- Security footage reviewed in connection with incident reports
- Bel Mare financial information being transferred to Castle format
- Development of checklists for move-ins and move-outs
- Preparation of agendas and background information for Board meetings, drafting of minutes
- Verification of voting certificates
- Preparation of Castle Manager Reports
- Review of governing documents to ensure consistent and accurate application of requirements to all owners and residents, particularly in connection with identifying expenses that are owner responsibility and those that are Association responsibility
- Development with Peter of procedure for inspection of unit owner water heaters, shut-off valves, expansion tanks
- Regular meetings with developer of new website for instruction on exchanging communications with residents, offering feedback
- Property walkthrough with Castle's workers comp insurer to verify compliance with OSHA standards
- Review emails from prior email accounts, work with website developer on streamlining email communications
- Paper files being digitized
- Attendance at 2020 Budget Workshop
- Implementation of security procedures, including having vendors check in at office upon arrival and when leaving, sign-out and sign-in sheet when owner duplicate key used
- Toni and Peter considering ways to save costs in connection with janitorial services
- Review vendor contracts and payments to verify Bel Mare has been getting services contracted and paid for.
- Assess accuracy of vendor representations in connection with recommended work
- Recommendations conveyed to Board to terminate relationships with vendors who have not provided adequate and honest service.
- Selection of new vendors, meetings with them to confirm Bel Mare's expectations
- Audit payments made through autopay at Condominium Associates to make sure accurate. Address issues with Condominium Associates when inaccuracies have been identified
- Audit invoices and checks issued by Condominium Associates to make sure Bel Mare is not being double-billed and to make sure Bel Mare is not making duplicate payments. Follow-up with Condominium Associates and vendor in instances where inaccuracies have been identified
- Regular walkthroughs of property
- Management Office opened 8:30 – 5:00 each weekday
- Ongoing efforts to be responsive to owner needs, consistently applying Castle's standards of "royal service"

Presidents Message Cont.

Major projects approved by Board of Directors with input from Toni and Peter and Maintenance Committee:

- Resurfacing of tennis courts and painting of pickle ball lines
- Resurfacing of Building 2 Pool and Spa
- Next round of delaminated glass replacement

More to come.

Best,

Valerie Biebuyck

Bel Mare Board President



Your Board of Directors

President	Valerie Biebuyck valbieb@gmail.com
V. President	Eric Brown ebrown4883@aol.com
Secretary	Eric Krall ekrall1@comcast.net
Treasurer	Morris Bencini mbencini@thekearneycompanies.com
Member At Large	Keith Ewer zmankeith@gmail.com

Thank you
for working
hard this
Summer to
help Bel
Mare move
forward.

Stop by your Management office
and meet our new Administrative
Assistant Marie Sargeant



WELCOME

Committee Reports

Maintenance

The Maintenance Committee has been busy working closely with Maintenance Manager, Peter Fehr and Maintenance Technician, Jason Johnson. We have accomplished much over the summer, and more remains to be done. At the maintenance meetings, priority lists are continually reviewed and revised by the committee. Peter attends the meetings regularly, which results in quick, accurate and continual communication.

Some of the completed items include:

- New HVAC Maintenance contract**
- Grill Replacement**
- Garage Fire Alarm System that was damaged by water**
- Post Tension Cable study completed**
- Electric Service repaired at north end of garage**
- Service hall lighting changed to LED**
- Repair of Spa 2 sediment tank leak (this repair was done by Peter in-house, saving over \$13,000 in replacement costs to the association)**
- Repair of both building fountain pumps – they now work like fountains!**
- New FOB system**
- Tennis court repairs and resurfacing with the addition of Pickleball Court**
- Both Billiards Tables were repaired**



Jeff Winsler

General maintenance is on-going here at Bel-Mare and routine building inspections are being completed regularly. The list of items mentioned is not all-inclusive. If you see something that needs maintenance attention, please report it by completing a Work Order on the new Bel-Mare website. Some notable priority items which are currently being addressed include: The resurfacing of Building 2 Pool, repair of the Bocce Ball Court and repair of the Lap Pool pavers.

Maintenance Committee meetings are not held on a regular schedule; however, notices are posted on the web site and in all elevators. All residents are welcomed and encouraged to attend any committee meeting. I would like to thank the Maintenance Committee Members for their time and interest: **Todd Loescher, John Ollsen, Morris Bencini, Bill Horton, Thurston Freeman & Bob Hageman.**

I am encouraged and optimistic about the completion of maintenance issues here in our home. With the hard work of both Peter and Jason, items are being completed and crossed off the To-Do List. Additionally, items are being identified and addressed in a timely manner. If you have any questions regarding the maintenance here at Bel-Mare, please feel free to attend a maintenance committee meeting, or email me at jeffwinsler@gmail.com.

STRATEGIC PLANNING

The strategic planning committee continues to meet on a monthly basis. Its last meeting was Saturday Sept 7th at which time there were 12 Bel Mare owners present.

At the last meeting, Shay Hawkinberry, President of the Master Association, attended via conference call. The Committee discussed areas of mutual collaboration between Bel Mare and the Master Association. One area of interest, is the possibility of a circumferential path around "Lake Bel Mare." The Master Association is reviewing easement issues and other documents and will share their findings with the SPC. Bel Mare owners will be notified of all upcoming Master Association meetings via written notice. An upcoming meeting of the Master Association is to be scheduled in the next month.



JC Biebuyck, MD

The SPC continues to discuss options for the North Property. The issues are complex and relate to required Bel Mare owners' votes, abutting neighbors, easements and other considerations. The Committee recognizes that upkeep of the North property and its amenities are the fiduciary and legal responsibility of the Bel Mare Board. To that end, the Committee endorsed the resurfacing of the tennis courts and repair of the Bocce court. The Board agreed. Resurfacing of the tennis courts is expected to be completed as of the time of this meeting. Repairing the Bocce court will follow shortly thereafter.

The Committee reviewed preliminary budgetary plans for landscaping the East Property. The upkeep of that property, again, is the fiduciary

and legal responsibility of the Board toward the Bel Mare owners. The Committee discussed preliminary plans regarding the East property including the possibility of appropriate sodding, new plantings and security fencing.

A task group headed by Patti Brown and Michelle Bencini has been exhaustively reviewing written documentation regarding all Bel Mare Rules and Regulations. A comprehensive list and index of previously adopted rules is being coalesced. The SPC will review that document, once complete, and advise the Board accordingly.

Patti Brown is leading the task group for Christmas/Holiday decorations. The Board has agreed to fund Entre-Nous to assist in the Bel Mare decorations. The Committee has

requested that the decorations be multi-denominational and reflect diversity of Bel Mare owners.

The SPC also discussed the need to keep track of and revise projected reserve expenditures and scheduling as they relate to Bel Mare's new reserve study.

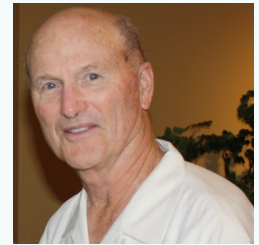
The SPC also discussed the need to keep track of and revise projected reserve expenditures and scheduling as they relate to Bel Mare's new reserve study.

Committee Reports Cont.

Landscaping

The summer season will slowly loose its grip, however, the summer colors will last until sometime in November. Once the weather turns cooler the annuals will be replaced some-time in November.

The new landscape contractor has been keeping up with a demanding landscape and this has been recognized by residents, staff and the Landscape Committee. The summer flow-ers are still with us with the Coleus putting on quite a show.

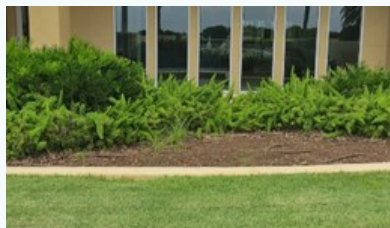


Bob Boos

The Zinnias have not reached what I thought would be a better show. Next summer may bring a different annual. However, the upgrade of the water features in both Tower circles have really enhanced the look and the sound while standing at the front entrance to each tower.



The four low shrub beds on the Amenity Deck level should receive new shrubs, hopefully this week. Two are located just outside the doors to the deck level. In addition, the two low shrub planters just outside of Tower One have been upgraded.



Additional upgrades will be installed in the coming months. As always, please feel free to contact anyone on the Landscape Committee with suggestions or if you see a problem developing within the landscape



Important information for all voting members

UPCOMING VOTE AND SPECIAL MEMBERSHIP MEETING ON RESERVES

Please check your mail for information about an owner vote and a Special Membership Meeting on October 22nd at 5:00. The mailing contains information that explains the vote and provides information about the 2019 and proposed 2020 budgets.

The Bel Mare Board of Directors is recommending a change in the way our reserve funding is managed and accounted for.

- We currently use the “component/straight line” method. If we continue with this method, maintenance fees will increase by \$281 per quarter in 2020. That amounts to \$3230 per quarter, or \$12,920 per year.
- The Board is recommending a change to the “pooling method”. Owner approval of this change is required in order for it to take effect. If approved, it will result in NO increase in maintenance fees in 2020. Maintenance fees will be \$2950 per quarter or \$11,800 per year.

PLEASE INDICATE YOUR UNIT’S VOTE ON THE PROXY FORM THAT WILL BE MAILED TO YOU IN THE COMING WEEKS, AND RETURN IT TO THE OFFICE BEFORE OCTOBER 22ND.

Please do this even if you intend to attend the Special Membership Meeting on October 22nd. We need votes from at least a quorum of the membership (a quorum is 51% of the units, or 63 units) in order to be able to make any changes. Proxy forms that are properly filled out and returned will count toward satisfying the quorum requirement. Vote your conscience and reasoned judgment. Please be aware that if we do not have a quorum, we cannot make any changes, reserves will continue to be accounted for with the component method, and your maintenance fees will increase by \$281 per quarter in 2020 unless we undertake the additional expense of trying to hold another Special Membership vote before the end of the year. Please avoid this and make your vote known prior to October 22nd.

Attention Residents: Please be advised that in the event of emergency, all residents and Management may need to shut off the water by accessing the main water shut off valve, located in close proximity of your hot water heater. Additionally, if you leave the property for more than a day, it is your responsibility to shut the water off, using this shut off valve. We want to avoid water damage to you and your neighbors.



Thank you Kay McAuliffe and Valerie Biebuyck for helping with the proofing of this newsletter





Out & About

Saturdays, 9 am-2pm
Old Main Street
Downtown Bradenton



Friendly Fresh Healthy Local

Free Parking



Pets Welcome



Costco, the popular membership warehouse club with hundreds of locations worldwide, has opened a location in Bradenton at 805 Lighthouse Drive. The grand opening took place August 21st. Costco provides a wide selection of merchandise, including groceries, a pharmacy and specialty departments. For more information call 941-213-0747

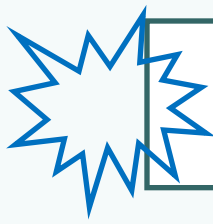
The Blues Sound Better in Bradenton

The Bradenton Blues Festival Weekend at Bradenton Riverwalk kicks off on Friday, Dec. 6, 2019, with a free “Blues Appetizer” Concert and continues through the weekend with an outstanding lineup of talented blues musicians on the big stage. In addition to amazing music, our award-winning annual festival features local craft beers, delicious specialty food vendors, and more. The festivities continue with blues after-parties all evening long.

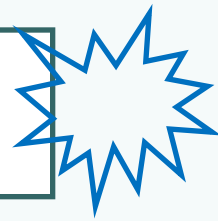


PIER 22, Bradenton’s landmark restaurant, is open for Christmas Day. Reservations are strongly encouraged, call 941-748-8087

November 9, 2019: It's the **Manatee County Habitat for Humanity 25th Anniversary** Event. Live music, games, food and refreshments, vendors and informational displays will help citizens become more aware of and celebrate the work of Manatee County Habitat for Humanity. 8 a.m. - 3 p.m. at the Riverwalk Pavilion area, downtown Bradenton, FL



Riviera Dunes Dockside
Now serving Brunch



WEEKEND BRUNCH
10A-3P SAT/SUN



WEEKEND BRUNCH
 10a-3pm
 Sat & Sun

BREAKFAST

- BREAKFAST TACOS** 9
bacon, cheese, peppers and eggs in our special tortillas with a side of fruit
- CARIBBEAN FRENCH TOAST** 11
Texas toast in a coconut, cinnamon egg batter seared golden brown on the griddle with strawberries, whipped cream & bourbon black pepper maple syrup
- QUICHE DU JOUR** MP
chef's weekly creation served with a side salad
ORDER QUICK BEFORE THEY SELL OUT!
- CHICKEN AND WAFFLES** 14
a double layered stack of Belgium waffles and fried chicken breast with bourbon, black pepper maple syrup
- DOCKSIDE BENEDICT** 12
English muffin, poached eggs, canadian bacon and hollandaise with breakfast potatoes norwegian smoked salmon 16
- AVOCADO TOAST FLATBREAD** 14
chunky avocado spread on a crispy flatbread with cherry tomatoes, cilantro leaves and drizzle of olive oil topped with a fried sunny side egg
- BUNLESS HANGOVER BURGER** 13
a 1/2 lb patty of our famous pat lafrieda blend of chuck steak & short rib on lettuce with bacon and sunnyside up egg with breakfast potatoes or fruit
- OMELET DU JOUR** MP
chef's weekly creation served with breakfast potatoes
JUST ORDER IT WE PROMISE YOU'LL LOVE IT!
- FILET MEDALLIONS AND EGGS** 19
grilled filet medallions, 2 eggs anyway you like, breakfast potatoes, english muffin
- DOCKSIDE BREAKFAST** 9
2 eggs anyway you like them, sausage or bacon, breakfast potatoes and English muffin or toast

FROM THE BAR

Please drink responsibly, we reserve the right to deny service to anyone visibly intoxicated. Bottomless drinks are for 1.5 hrs of service

- BOTTOMLESS BLOODY MARY** 15
- BOTTOMLESS MIMOSAS** 15
- BOTTOMLESS RED SANGRIA** 15
- JAMESON BREAKFAST** 10
Jameson & butterscotch liquor, orange juice, bacon

For reservations and more information go to
 941-304-3689 www.rivieradunesdockside.com



Dockside Shares

- PEEL & EAT**
shrimp cooked in beer broth with old bay seasoning and served chilled with cocktail sauce... 1/2 lb 1 lb 9 16
- BUFFALO EGGROLLS** 10
braised chicken, buffalo sauce, jack cheese, hand rolled in an egg wrapper with chipotle ranch for dipping
- WINGS** 12
10 fresh never frozen wings fried then tossed in any of your favorite sauces
Buffalo, BBQ or Sweet Chili
- BLUE MUSSELS** 12
sauteed in wine with garlic & lemon
- COCONUT SHRIMP** 11
jumbo coconut fried shrimp with orange marmalade for dipping

Handhelds

choose fries, yellow rice, chipotle slaw or fresh fruit with your handheld

- DOCKSIDE FISH SANDWICH** 10
blackened, seasoned or fried with lettuce, tomato & onion on brioche and tartar on the side.
Proud with Atlantic Cod.
Mahi 12 Drouper mp
- DOCKSIDE BURGER** 12
famous Pat LaFrieda blend of short rib and chuck steak served with cheddar cheese, crisp lettuce, tomato and red onion on a brioche bun. 12
- CHICKEN BRUSCHETTA SAND** 11
marinated chicken breast on brioche bun topped with house made bruschetta, lettuce and balsamic vinaigrette
- MEATLOAF SANDWICH** 11
open faced on texas toast with mushroom demi-glaze

Starter Salads & Soup

- SEAFOOD CHOWDER** bowl cup 8 5
fresh cut fish and shrimp in a creamy broth with potatoes & bacon
- LOBSTER BISQUE** bowl cup 8 5

Just Caught

SALMON 21 MAHI 19 SCALLOPS 22
 Prices above are simple style complete with 2 sides

or Stylize your fish

- FRA DIAVOLO STYLE** 5
with sauteed shrimp & spicy tomato sauce over linguini (no additional sides)
- GRASSY KEY STYLE** 6
sauteed shrimp & spinach with key lime beurre blanc and 2 sides

Favorites

- SEAFOOD COBB** 19
coldwater lobster, chilled shrimp, greens, avocado, tomato, cucumber, carrots, hardboiled egg, red onion, house dressing
- BLACKENED MAHI SALAD** 15
mixed greens, tomato, mango, red onion, avocado & balsamic vinaigrette
- CLASSIC COBB** 12
arctic green, egg, tomato, cucumber, onion, blue cheese crumbles, carrot & avocado
chicken 4 shrimp 6
- FISH N' CHIPS** 15
Shook Top beer battered cod, seasoned fries, chipotle slaw, pickled onions & tartar
- COCONUT SHRIMP COMBO** 19
our fish n' chips paired with coconut shrimp and orange marmalade for dipping
- LOBSTER MAC N' CHEESE** 22
3 cheese sauce | truffle oil | lobster meat
- BLACKENED CHICKEN ALFREDO** 19
blackened chicken, penne pasta & creamy parmesan alfredo sauce
- COLDWATER LOBSTER TAIL** 24
6oz coldwater lobster tail with drawn butter and 2 sides
- CHEF DAVID'S JAMBALAYA!** 17
shrimp, chicken and andouille sausage sauteed with fresh peppers & onions in a robust broth over yellow rice

18% gratuity added to parties of 8 or more

Thank you

- ◇ Castle group for the umbrellas that are now in the lobby of our buildings.
- ◇ Residents Kyle and Victoria for designing our new website.
- ◇ Everyone who helped make our property “hurricane ready”.
- ◇ Coco & Randy Leary for hosting our Tropical Café Happy Hour.
- ◇ Todd & Tammy Loescher for taking over our Food drive coming up in November and our Children’s gift giving in December.
- ◇ Coco Leary for hosting game night.

Local News & Information

New Hotel Planned for 12.5-Acre Palmetto Parcel

In a transaction facilitated by Fort Myers’ [Fischler Property Company](#), California’s BACC Hotel, LLC recently purchased 12.5 acres of property adjacent to the Bradenton Area Convention Center in Palmetto for \$5.3 million. BACC Hotel and San Francisco’s [In Development Partners](#) plan to build an eight-story, 251-room Sheraton Hotel on the property, plus a second 126-room hotel, an 18,000-square-foot, two-story connecting building and restaurant and retail space.



The Riviera Dunes Master Association



With the close call from Hurricane Dorian, the Riviera Dunes Master Association moved up its goal to provide a master association website in order to create a central location for community residents to obtain information relevant to the safety and enjoyment of our community. The website is www.RivieraDunesFL.com. While the website is not complete, we felt it was important to make it live immediately in case we need to inform residents of a disaster. We will continue to work with the local boards to create links to each of the individual community websites and provide relevant information.

As we reflect back on how fortunate we were in averting a disaster from Hurricane Dorian, we did realize the important role the Master Association can play in the event of a disaster. We will work to create a Master Association Disaster Plan and Communication Tool for such events in the future. We will use this forum of the website to inform and instruct residents on how to plan, prepare for, and react to disasters in the future. A proper disaster plan will ensure that residents and properties in the community are protected and/or restored to the maximum extent possible during all phases of a disaster and/or emergency, including providing assistance to **All** of those requiring assistance. That is one of the greatest benefits of a community; working together to help each other during a disaster.

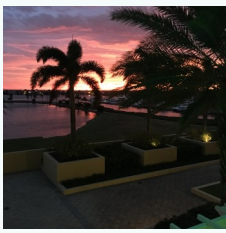
After our last board meeting, we were presented with a complaint that **All** of Riviera Dunes residents were not getting notices of our Master Association Board Meetings and/or having the opportunity to attend and participate. We immediately began an investigation to determine where the breakdown in communication was occurring and will ensure that **ALL** residents receive notice and the opportunity to participate. We are governed by Florida Statutes that dictate how and when notices are provided and will ensure our notice process is compliant with such statutes that requires notices are to be provided to all residents by posting onsite (on the property where the community regularly receives their official notices – which can be the lobby and/or elevators) 48 hours prior to the meeting, and/or via a mailing to each individual resident 7 days prior to the meeting. I will follow-up with each of the community’s board President to ensure our next meeting notice is received properly and every resident who desires can participate.

Finally, I was asked by a resident to add the issue of whether the Lake Walkway could be connected as an agenda item to our board meeting agenda to discuss the possibility and requirements of connecting the current walkway all the way around the lake. As an agenda item, a discussion ensued and the board voted to create a committee to research the original Development Orders for Riviera Dunes, the ownership of parcels affected by the walkway and the easements recorded and not recorded that would affect access to and/or construction of the walkway. This committee will not only research this information noted above but will also obtain quotes for what the cost would be to construct the connection of the walkway. We are only in the fact-finding stages. This committee will gather the above referenced information and present back to the board. Once we receive the report of this committee, we will disseminate it to the affected parcel owners and will have meetings with those affected to determine if there is a desire to move the project forward and what legal hurdles will need to be addressed to do so.

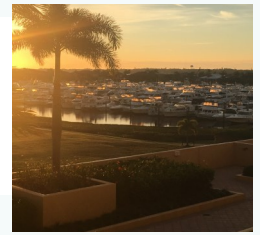
As you may know, every year the Master Association looks at projects we can initiate to improve the community and maintain the lifestyle we all enjoy at Riviera Dunes. Connecting the walkway could be one of those projects IF, and only IF, all parcel owners are willing and if we find it is legally possible to move it forward.

If you have any ideas or suggestions, please don’t hesitate to reach out to any one of the board members. We would love to hear from you and get your thoughts on how the Master Association can better serve the residents of Riviera Dunes.

Shay Hawkinberry,
President Riviera Dunes Master Association



New Residents, Welcome to our HOME



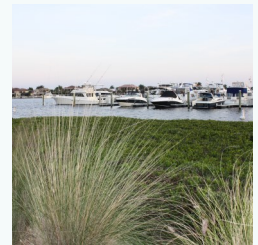
Gary & Sandy Brown BLDG 1 Unit 904
 Robert Ringel BLDG 2 Unit 306
 Ieneke Zeller &
 Juan Fonseca BLDG 1 Unit 306
 Don & Angela Power BLDG 1 Unit 701
 Jeffrey & Lori Wyatt BLDG 2 Unit 803
 Chuck & Jeannie Slater BLDG 2 Unit P203
 Wesley Robinson BLDG 2 Unit 1204

Meet Jeannie & Chuck Slater who moved here from NW Bradenton. They have resided in Manatee County for 15 years and are very active in charitable and civic endeavors. Both are retired healthcare executives and are the proud parents of 6 children, 11 grandchildren and Marlie a 12 year old Yorkie-poo. (see Marlie in our pet section)

Attention New Residents, Please let us know about yourself, family, hobbies, pets etc. Send a photo and a few sentences to michellebencini@gmail.com.



Condo living, living together and making it work for all of us. Please remember to:



- ◆ **Help your neighbor** whenever possible.
- ◆ Clean up after your pet at all time, waste bags are provided at back of both buildings for your convenience. **If an accident happens in the elevator, you must clean immediately. Do not leave waste for your neighbor to clean.**
- ◆ Return umbrellas to front foyer after using them.
- ◆ Catch someone doing something nice and thank them.
- ◆ Return shopping and valet carts to the garage level, please **do not leave them in the elevator or on your floor**
- ◆ Remove patio furniture from balcony **before** a storm.
- ◆ Keep your pets on their lease at all times when they are not in your unit.
- ◆ When using the Theater room, please turn off all lights, take trash out with you and power off the screen and system. Put remote back in cradle to charge for the next guest.
- ◆ Remember to shut the water off in your unit when you are leaving the property for more than 1 day.

Daylight Saving Time Returns, Get Ready To Change those clocks again!

Sunday, November 3, 2019, 2:00 am clocks are turned backward 1 hour.



Meet Resident Bob Collins, he has been a resident here for many years now, Bob loves to write articles for our newsletter and his topics never let us down. For this newsletter, Bob compares four “SHAKE” places nearby.

SHAKE IT UP, BABY

While we were preparing for Hurricane Dorian, another storm was also brewing: this one in the fast food industry. You might have heard about the flap between Chick-Fil-A and Popeye’s, where a chicken sandwich was harder to find than hen’s teeth.

Meanwhile, with our attention split between the hurricane and the Popeye’s kerfuffle, no one noticed the other fast-food competition that was shaking things up. I refer to the *frappe flappe* caused by the presence of a **Shake Station, Shake Shack, Steak ‘n Shake, and Shake Pit** right here in our community.

With four similarly-named and similarly-themed eateries so close to home, I realized that some investigation was required. A visit to each of the shake places became my mission; in fact, two visits to each of the locations (and, consequently eight milkshakes and eight cheeseburgers) represented my most recent contribution to mankind.

Along the way, I learned a bit about the history of the milkshake: a tonic first created in the 19th century as an alcoholic beverage similar to eggnog. It evolved over the years into a drink made with chocolate, strawberry or vanilla syrup and ultimately included ice cream as well. With the invention of electric blenders in the early 20th century the milkshake as we know it today became a popular choice at soda fountains, drugstores, and lunch counters. Then (and now) there have been many variations on the theme and many different names, such as “frappe,” “shake,” “velvet,” “frosted,” “smoothie,” “cabinet,” and “concrete.” As a sidebar to the history of the milkshake, it’s been reported that throwing milkshakes at politicians has become a recent tactic of protesters; thus the term “milkshaking” has entered the lexicon.

It turns out that milkshakes also represent a huge profit generator for restaurants. An executive for the Sonic Drive-In chain commented that shakes are “one of our highest-volume, revenue producing areas.” As a result, a lot of places serve milkshakes; but, for the purpose of my research, I eliminated such quick-service chains as Dairy Queen, Smoothie King, and Burger King, confining my research only to those local establishments that have “Shake” in their names.

In no particular order, I made the short drive to Steak ‘n Shake.... Shake Shack.... Shake Station.... and Shake Pit: all within 20 minutes of Bel Mare. Each time, I ordered a cheeseburger (to cleanse my palate) and a chocolate milkshake. Here are my observations.

STEAK ‘N SHAKE (106 Cortez Rd W, Bradenton) – Steak ‘n Shake is the place with the longest pedigree. With more than 600 locations in 31 states, it was established in 1934 in central Illinois, when Gus Belt converted his combination gas station and chicken restaurant into a hamburger stand. To prove the quality of his product, Gus literally wheeled a barrel of steaks into the restaurant and ground the beef in view of the customers. He cleverly called it a “*steakburger*”; and, that’s how “Steak” became part of the name. Of course, the place is also famous for its milkshakes; and, in a Zagat survey several years ago Steak ‘n Shake was rated #1 on the milkshake charts. Even though that accolade was earned in the past, they are still milking their status as best of the breed. Meanwhile, their burgers and shakes *are* delicious, and they have an impressive array of creative milkshake flavors, some of which incorporate Oreo’s, Kit Kat, and M&M’s. I had plain chocolate (topped with whipped cream and a cherry), and it was very good. A bonus attraction is that Steak ‘n Shake is open 24/7 so you can get a milkshake (and steakburger) anytime the impulse strikes. The downside? Hate to say this, but the service was indifferent and the place looked dirty. So, when I returned for my 2nd visit, I used the drive-through and circumvented the dispirited service and the visible grime. It was worth returning for the shake.

SHAKE SHACK (University Town Center, 190 N Cattlemen Rd, Sarasota) – Shake Shack, open less than six months in our area, is the quintessence of hip: high-tech ordering, preparation and service in an ultra-modern setting. The chain started as a hot dog cart in New York City in 2001. Shake Shack is now a public company with almost 300 locations around the world. The story goes that the founder, restaurateur Danny Meyer, was inspired by a Steak ‘n Shake that he patronized as a youngster in St. Louis. On my first visit I ordered a cheeseburger: juicy and wonderfully complemented by a large order of cheese fries. On that first occasion I also enjoyed a chocolate milkshake: thick, but still drinkable with a straw. Points deducted because: No whipped cream. No cherry. On my second visit I ordered a “concrete” which is a thick version of the milkshake, requiring a spoon. Both were wonderful, but I would opt for the milkshake as a beverage and the “concrete” as a dessert. Although I enjoyed Shake Shack... and would recommend it as the gold standard of shake and burger joints... it was somewhat more expensive than the other places.

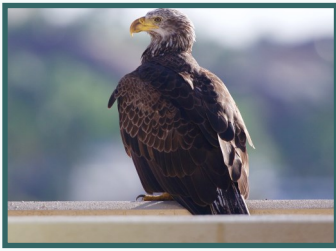
SHAKE STATION (4219 US-301, Ellenton) - Shake Station is another relative newcomer to the neighborhood. The theme and the ambiance is that of a 1950’s diner, rekindling childhood memories with its 50’s décor and rock ‘n’ roll music. They feature a menu of burgers, sandwiches, salads, and sides (such as fries and onion rings). Also on the menu is a selection of milkshakes (more than a dozen flavors) and fountain specialties. The milkshake was smooth, flavorful, and topped with whipped cream and a cherry. With your choice of ice cream or “soft serve,” the milkshakes were thick, yet drinkable with a straw. Service was very friendly and attentive. Shake Station offers inside ordering and dining; or you can order outside and relax on the front patio. To Shake Station I would gladly return for more. In fact: I did!



SHAKE PIT (3801 Manatee Ave W, Bradenton) – This place is the real deal: a genuine 1950’s roadside stand exactly as you might remember from “the good ole days!” More ice cream concoctions and novelties than you can possibly eat... but you can’t be faulted for trying! Hamburgers and hot dogs are the best: broiled on a vintage grill that’s probably outlasted a dozen Presidents. With seating on ten or so old-fashioned swiveling stools at the small indoor counter... or at picnic tables under the awning... Shake Pit can be the scene of long lines, so be prepared to wait. And cash? Don’t leave home without it, because they don’t take credit cards: it’s the 50’s after all! My cheeseburgers were exactly as you would want and expect at a roadside stand, oozing with (optional) ketchup, mayo, relish, tomato and onion. The milkshakes were a little too thick for my taste, because a spoon was required. I missed, however, the sign that says to let them know if the milkshake should be “drinkable.” As was the case with Shake Shack, I must give these folks a demerit because the milkshake didn’t automatically come with whipped cream or a cherry; but, I’m sure I could have asked. A vast assortment of flavors is available. I must confess that I’ve been a regular at The Shake Pit over the years because their hot fudge sundaes are probably among the world’s best; then again, that’s another story. But beware! They are closed on Wednesdays!

To conduct the research for this project, I visited each of the locations over a two-week period: probably not the best planning since I have a cardiologist appointment in the next few days. I would be remiss if I didn’t thank my wife, **Giselle**, and our friend and neighbor, **Mike Strong**, who volunteered to help with the research: their insights and opinions contributed immensely to the scholarship of this *high-steaks* endeavor

Thanks Bob for contributing to our newsletter. (Residents may send articles to michellebencini@gmail.com)



Birds of Bel Mare

Text and Photo
By
Valerie Biebuyck



The Bald Eagle was not a shoo-in for the national emblem of the United States when the decision was made in 1782. It had stiff competition for that title from the Wild Turkey, which was Benjamin Franklin's first choice. "I wish the Bald Eagle had not been chosen the Representative of our Country," lamented Franklin. "He is a bird of bad moral character. He does not get his living honestly."

That harsh critique was prompted by the Bald Eagle's inclination to steal prey from other birds. Sometimes, the eagle harasses a smaller raptor like an Osprey, causing it to release the captured prey so the eagle can swoop upon it in mid-air. They've even been known to snatch fish caught by humans. But, perhaps Benjamin Franklin did not realize that the Bald Eagle does hunt its own food as well, and is often found along coasts, lakes, and reservoirs scouting for its preferred diet of fish. It also feeds on other birds and small mammals. An eagle usually hunts alone, but sometimes they hunt cooperatively, one individual flushing prey towards another.

It builds the largest nest of any North American bird. The biggest recorded was built in nearby Saint Petersburg, Florida. When the nest was examined in 1963, it was nine-feet-and-six-inches wide, twenty feet deep, and weighed more than two tons. Bald Eagles often return to the same nest year after year, reinforcing it and adding to it. Another famous nest in Vermilion, Ohio was used for thirty-four years until its tree blew down.

The oldest recorded Bald Eagle in the wild was at least thirty-eight when it was hit and killed by a car in New York State (its age was known because it had been banded there in 1977).

Bald Eagles mate for life if able to breed successfully. Their courtship ritual is spectacular, including chases and cartwheels at dizzying heights where they lock talons and plummet in free-fall, separating just before hitting the ground.

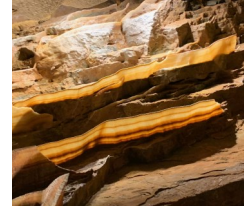
In the early 1700s, the estimated Bald Eagle population was 500,000. By the 1950s, there were 400 nesting pairs in the United States. Widespread use of the pesticide DDT contaminated the eagles' food. DDT did not poison the eagles, but it caused the shells of their eggs to be too brittle to withstand the weight of a brooding adult, making it nearly impossible for the eggs to hatch. Widespread habitat destruction and illegal shooting also contributed significantly to their decline. The majestic national symbol of the United States was declared an endangered species in 1967.

Because of laws passed to protect the birds and their habitat, increased penalties for their violation, and the banning of DDT usage in 1972, the Bald Eagle's population has rebounded and it was removed from the endangered species list in 1995. There are now about 9700 nesting pairs in the United States. Their dramatic population rebound is testimony in support of the positive impact of legislative efforts to protect them. The fact that they almost became extinct is a sobering reminder of the impact of our choices on the environment.

Bald Eagles regularly circle over Bel Mare. Look for their massive wingspan, which typically can be between five and eight feet, and the unmistakable white head and tail. JC and I were privileged to see and photograph the juvenile pictured here (the head and tail were mottled brown and had not turned completely white yet, so we knew it was a juvenile). It was sitting on the wall in front of the Building 2 Spa for several minutes before flying off across Lake Bel Mare and disappearing into the horizon.

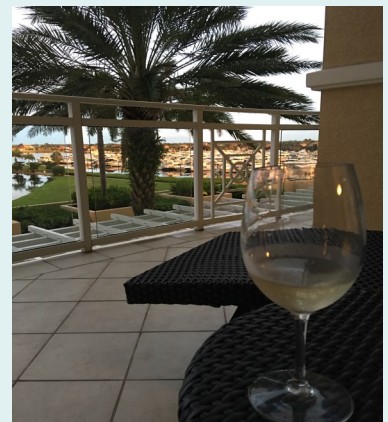


Residents, **Coby & Barb Gaulien** are **ON THE ROAD AGAIN**. For the last few years they have been traveling around the United States in their RV following their two grandsons who play college football. Stops along the way include some of the most beautiful sites our country has to offer. Here they are “cave exploring” in New Market, VA . As Coby stated “This is beautiful country”.



Views from our balconies

(Residents, please share you photos of our beautiful Bel Mare.
Send to michellebencini@gmail.com)

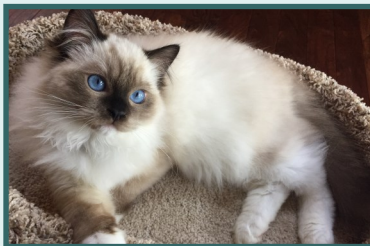


Pets of Bel Mare



Coco & Shelby

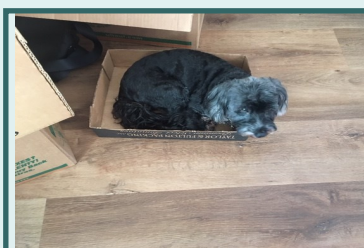
Residents..... Please send us some fun pictures of your pets. Pets bring us happiness, make us smile and give us their unconditional LOVE. Email your pictures to michellebencini@gmail.com



Cosmo



Wilson



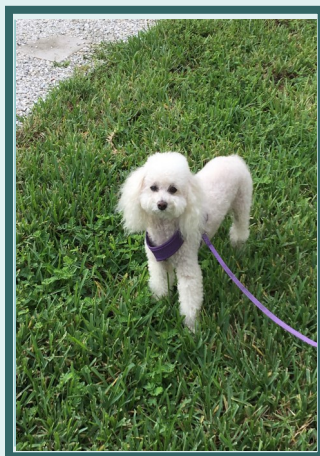
Marlie



Beau Doodle & Meow

THOSE
WHO TEACH THE
MOST ABOUT
HUMANITY,
AREN'T ALWAYS
HUMANS.

- DONALD L. HICKS



Zaza



Coby & Barbara
Gaulien with family.



School supplies donated to underprivileged children, compliments of Coby & Barbara's grandson, Blake.



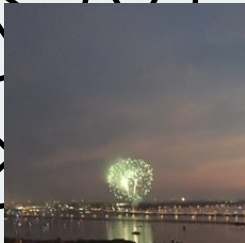
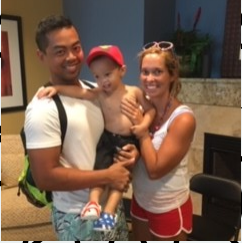
Recently CoCo Learey visited Boston, MA to help her granddaughter Chloe' Allen, move in to her new dorm.

Fun times at Bel Mare



Castle Meet & Greet

July 4th



The Fountains of Youth

By Ilene Denton



Keep moving. A central key to staying youthful is moving your body. Exercise helps you manage your weight, increase bone density, maintain muscle mass and flexibility, all of which are harder to maintain with age. Exercise energizes you, boosts your mood and keeps you from acquiring that stiffness and stooped gait that telegraphs aging. And, if you exercise at a gym, it improves your social life too.



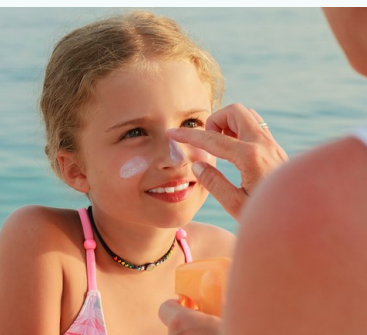
Focus on balance. Improving your balance will help keep you from being one of the 2.8 million older adults who each year are treated for broken limbs, pelvises, hips and other fall-related injuries. Try a balance movement class; the Friendship Center, located in Sarasota offer classes that teach participants how to walk properly and what to do if they fall. Or try yoga or tai chi. Both involve movements that keep you steady and flexible.



Stretch your soul. Reduce stress and elevate your mood with regular walks in nature. Volunteer for any of our nearly 2,000 nonprofit organizations. Take up pickleball, enroll in an improv comedy class at Florida Studio Theatre, join a club— we have hundreds of them here. The first and hardest step is to make pleasure a priority.



Get your shut-eye. Sleep doctors say that seven or more hours a night of actual shut-eye, not just time in bed, is essential. Even short amounts of sleep deprivation lead to more heart disease, Alzheimer's and diabetes. It affects every part of your body. For example, skin grows much faster while you're asleep—something of interest to anyone who wants fresh looking, healthy skin.



Protect your skin. If learning that skin cancer is diagnosed 5 million times every year in the U.S. isn't enough to have you running for a tube of sunscreen, consider this: Nothing accelerates aging more than being out in the sun. How much sunscreen should you use to block out those evil UV rays? A shot glass full of SPF 30, say the experts. And be sure to reapply it often, especially if you've been in the water. Look for brands that have zinc oxide as the active ingredient.

Brain Teasers

Brain Teasers are questions, puzzles, riddles etc. that make us challenge our mind. It requires us to think outside the box and use our brain in ways that make it stronger. Research has shown that a dexterous brain makes for happier, healthier people in general.



**Wishing
everyone a
Safe
And fun-filled
Holiday Season**



Find Santa's plain red hat



Four women, Louise, Sue, Carole and Lily are seated at a table. They are chatting about their holidays. They went to California, Texas, Florida and Arizona riding a lion, tiger, zebra and a pony.

Hints

- 1- The woman riding the zebra did not smoke.
- 2- Carole declared that she loved Miami.
- 3- The woman riding the tiger had a cigarette with Lily.
- 4- Louise said : " Buy your pony a new saddle, Carole. I saw some during our trip to California?"
- 5- The woman riding the tiger mentioned that she had seen the Alamo in Texas.
- 6- Sue was a chain-smoker.

Question : What are the holiday destination and method of transportation for each woman?

Answer
Louise - - zebra - - California,
Sue- tiger - -Texas,
Carole - pony - Florida,
Lily - lion - Arizona