THE OAKS MAY NEWSLETTER

Office Hours:

Monday-Wednesday Thursday Friday Saturday-Sunday

9:00 AM - 5:30 PM 9:00 AM - 5:00 PM 9:00 AM - 4:00 PM 11:00 AM - 4:00 PM

Office Contact Info: 813-986-3651 theoaks@steinercommunities.com

Online Portal: https://steiner.twa.rentmanager.com

Emergency maintenance: 813-367-2418

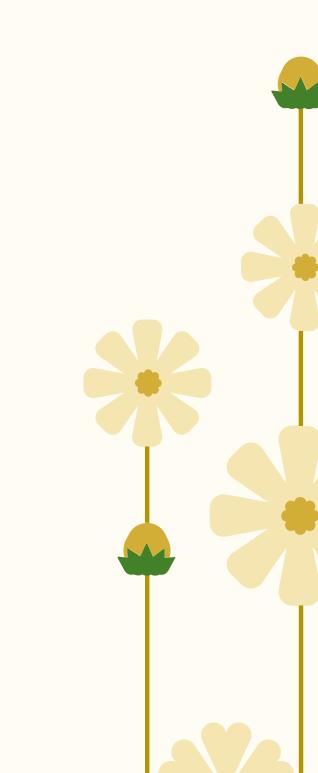
Spectrum Bulk: 833-697-7328

Zego: 866-729-5327

This Month's Issue:

Calendar

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- 9 Recipe

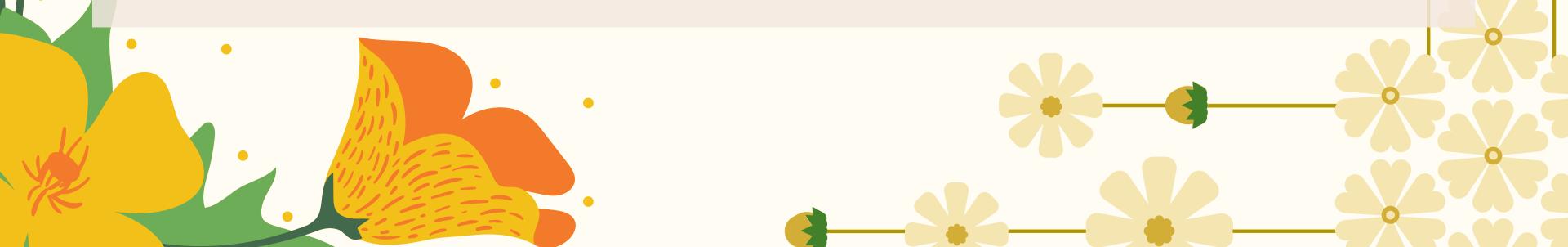




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11 HAPPY Mothers	12	13	14	15	16	17	
18	19	20	21	22	23	24 OFFICE CLOSED	
25 OFFICE CLOSED	26 Exercitation Days	27	28	29	30	31	

Birthdays:

Esperanza O, Michelle H, Amolia J, Johnny M, Renne C, Liomar D, Virginia P, Timothy D, Juana G, Sara L, Laura L, Jerry T. Jeremy G. Josue H, Dawn S, Mark B, Cynthia A, Yasmin F, Lauren S, Zuliany A, Armando L, Tiffani B, Francisco G, Lisa S, Arielle M, Marcie K, Oscar N, Douglas H & Jesus R



ANNOUNCEMENTS

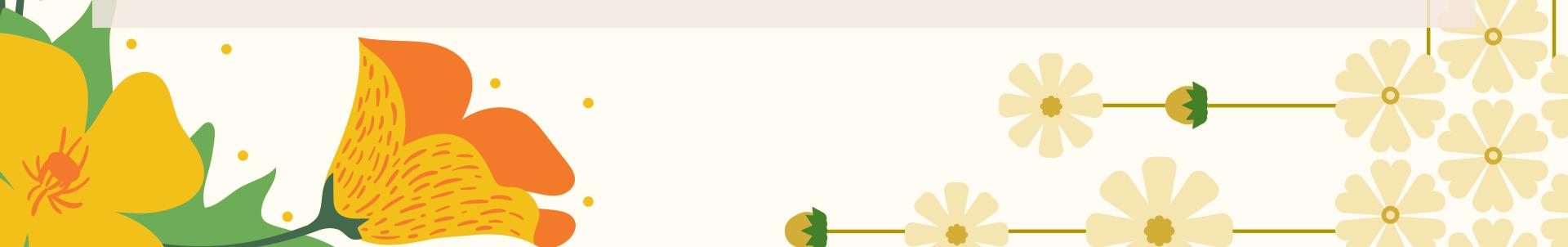
Pool Rules and Regulations:

We are reviewing the cameras and anyone who is seen vandalizing Oaks' property or not obeying pool rules will be <u>permanently banned from the pool.</u> <u>No warning will be given and charges may apply.</u>

Pool open dusk-dawn

Maximum Load: 20

- Rules apply to all Residents and their Guests.
- All Bathers swim at their own risk.
- <u>All guests and household members must be accompanied by a resident host at</u> <u>least 21 years of age.</u>
- Household members 16 years or older may swim unsupervised. With one guest only
- If you have guests & the pool is at capacity and park residents want to use it, residents have first rights to it.
- A maximum of 2 guests are allowed at any one time
- Any guests not with verified residents will be asked to leave immediately.
- No Street clothes (Cotton or Denim) to be worn in pool, bathing suits only.
- Babies 2 years and younger must have swim diaper on while in pool.
- Parents of young household members must supervise use of the restroom by either accompanying them or checking after use.



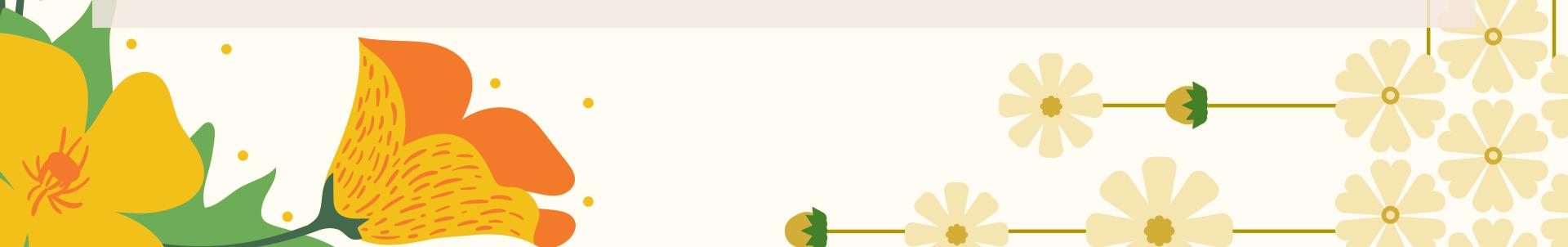
ANNOUNCEMENTS

POOL RULES CONT.

- All bathers must shower before entering the pool.
- No horseplay, such as dunking, shoving, front or back flips, running, jumping or cannonballs allowed.
- No alcoholic beverages, glass, Styrofoam, band aids, chewing gum, food, or animals in pool or on pool deck.
- Pool equipment and life preserver are not toys.
- No sports equipment in the pool.
- Do not leave trash behind.
- NO SMOKING in pool area.
- <u>Anyone not following the pool rules will be banned from the pool for a time to</u> <u>be determined by the management.</u>
- *If you witness anyone not following the rules please contact the office immediately.

Resident Survey

Thank you to everyone that participated in our Resident Survey. Congratulations to our winner of the one month's free lot rent! They have been notified.



EVENTS

Riverfest

May 2-3, 2025

Curtis Hixon Waterfront Park

The festival spans the entire length of the Riverwalk including several parks and f<mark>eatures</mark>

family-friendly activities and events showcasing Tampa's cultural institutions, local musicians

and restaurants.

thetampariverwalk.com

St. Pete Tacos and Tequila Festival

May 9-10, 2025

Downtown St. Pete's Vinoy Park will hold a waterfront festival on May 9th and 10th and featuring authentic tacos, margaritas, and live music. St Pete Tacos & Tequila Festival has over 30 taco vendors, delicious margaritas and beverages, live music, artistic mural painters, refreshing cool beer, exciting games, thrilling prizes, and plenty of fun!

<u>stpetetacos.com</u>

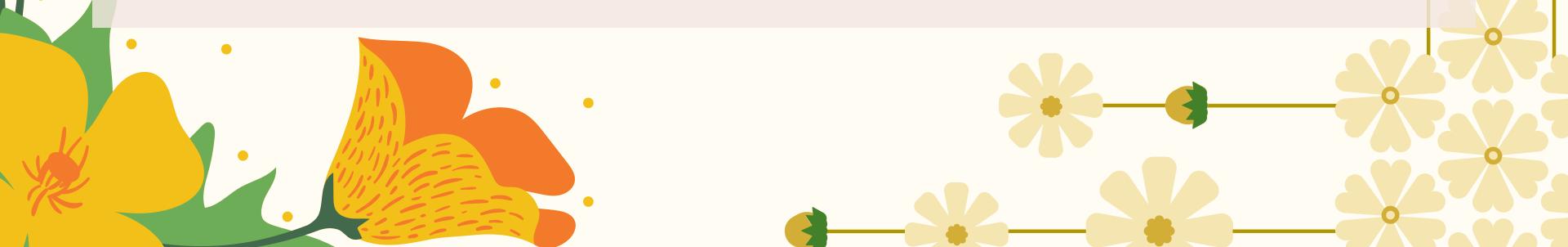
Carbe Diem Evening at EBBE

May 13, 2025 at 6 p.m.

EBBE

Carbe Diem — a real wheat pasta brand with fewer carbs and calories but no compromise on taste — is hosting a special evening at EBBE. Enjoy pasta dishes by Michelin-recognized Chef Ebbe Vollmer and co-founder Katey Alden, who will also share a look at the brand's upcoming launches and plans to expand into 3,000 grocery stores by the end of 2025. RSVP below.

paperlesspost.com



MOTHER'S DAY

Join us for our annual Mother's Day event at the Oak's Clubhouse on Saturday, May 10th from 1-3 PM to get a card and flower for mom!

Happy



EASTER EGG HUNT

Thank you to everyone that joined us for our Easter Egg Hunt!

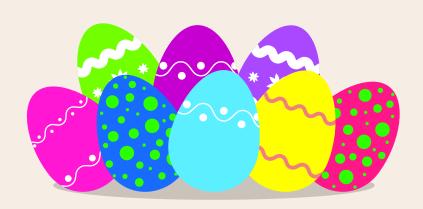






EASTER

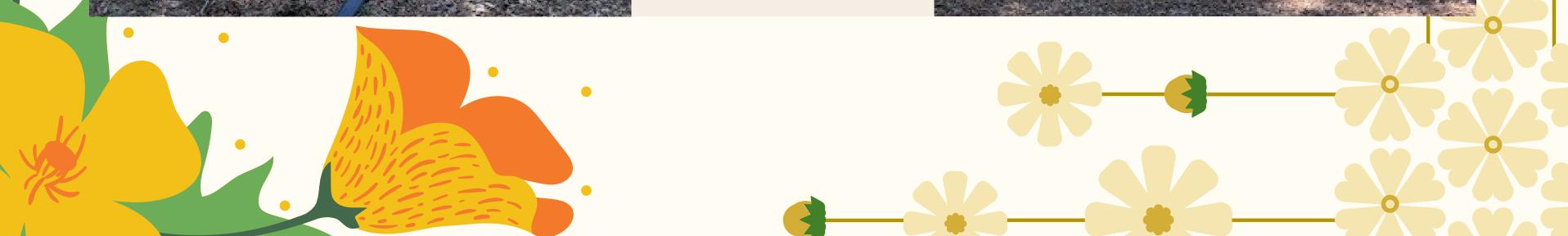












EASTER EGG HUNT CONT.









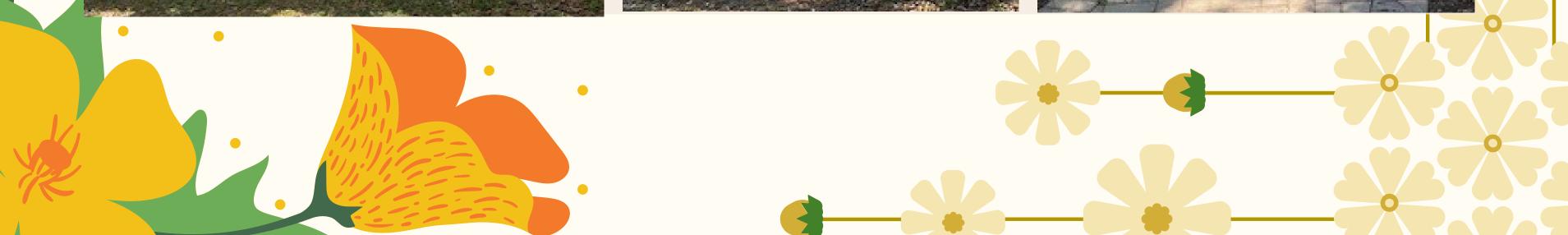












PARK PLACE

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The Homes of Park Place has a home for every lifestyle and budget. We'll work together with you to meet your specifications and budget. We'll show you homes that are ready for immediate

occupancy. With over 40 years of experience in designing, developing, owning and managing Florida active family and 55+ manufactured home communities, Steiner Communities has earned the highest reputation for quality, value and locations for award winning 55+ Residential and All-Age Communities.

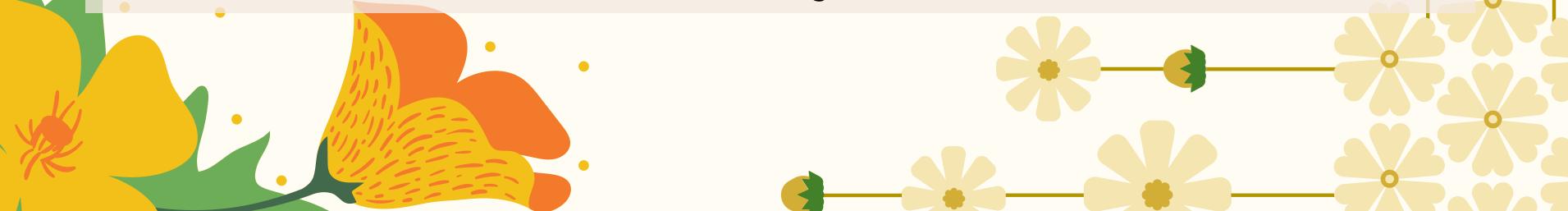


Available Now: 4 bed / 2 bath For Sale or Rent \$1,800 - 11754 Harmony Ranch Lane

> Coming Soon: 3 bed / 2 bath For Sale - 11605 Harmony Ranch Lane Contact Info: 813-985-8820

info@parkplacehousing.com

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CAROLINA PULLED PORK



Prep Time: 30 min Cook Time: 6 hours Yield: 12 servings

Nutrition Facts:

l sandwich: 453 calories, 22g fat (6g saturated fat), 85mg cholesterol, 889mg sodium, 35g carbohydrate (14g sugars, 3g fiber), 27g protein.

Directions:

Step 1: Give the pork a good rub

Cut the pork shoulder butt roast into quarters. In a small bowl, mix the brown sugar, salt, paprika, and pepper. Rub the spice rub all over the meat, then place the pork and onions in a 5-quart slow cooker

Step 2: Make the barbecue sauce

In a small bowl, whisk the cider vinegar, Worcestershire sauce, sugar, crushed red pepper flakes, garlic salt, ground mustard and cayenne pepper. Pour the sauce over the roast. Editor's Tip: Some like it hot, but if you're not one of them, consider reducing the crushed red pepper flakes and cayenne pepper in this sauce by half.

Step 3: Slow-cook the pork

Cook the pork, covered, on low for six to eight hours or until the meat is tender.

Step 4: Shred the pork

Remove the roast from the slow cooker and let it cool slightly. Reserve 1-1/2 cups of the cooking juices and discard the remaining juices. Skim the fat from the reserved juices. Shred the pork with two forks. Return the pork and the reserved juices to the slow cooker and heat them through. Editor's Tip: My favorite method for shredding pork is using two forks to gently pull the meat apart. Cooked correctly, the pork should shred quite easily and won't require much, if any, pressure to tear it apart. You can also use your hands!

Step 5: Serve the pork

Serve the pulled pork on the buns with coleslaw.

Editor's Tip: You can serve the coleslaw on top of the pork or on the side. When it's on the bun, the crunch and dressing add great texture and flavor to the sandwich as a

Ingredients:

- 1 boneless pork shoulder butt roast (4 to 5 pounds)
- 2 tablespoons brown sugar
- 2 teaspoons salt
- 1 teaspoon paprika
- 1/2 teaspoon pepper
- 2 medium onions, quartered
- 3/4 cup cider vinegar
- 4 teaspoons Worcestershire sauce
- 1 tablespoon sugar
- 1 tablespoon crushed red pepper flakes
- 1 teaspoon garlic salt
- 1 teaspoon ground mustard
- 1/2 teaspoon cayenne pepper
- 14 hamburger buns, split
- 1-3/4 pounds deli coleslaw



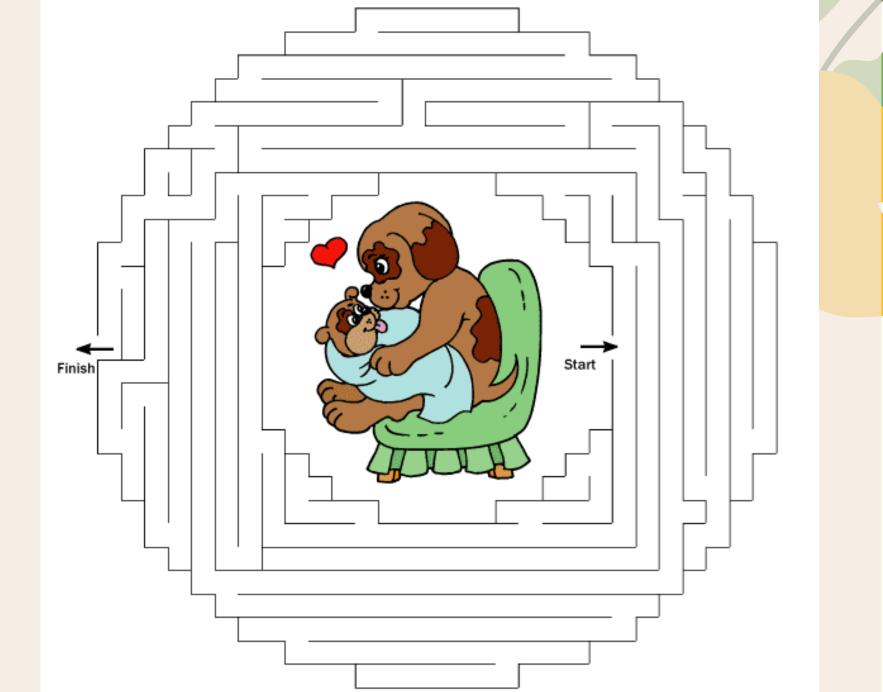
FUN & GAMES

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