



Inside Oceanside

Volume 2

April 2021

Summer is Coming!



Many thanks go out to our volunteers, Sue Kelly, Laura Davidson, and Renee Zerby, for brightening up the splash pad with a fresh coat of paint!

2021 OCEANSIDE VILLAGE SPRING CLEAN-UP WEEK

This year's spring clean-up week is scheduled to start April 5, 2021 and go through April 9, 2021. During this week any debris you put by the street, including large appliances, furniture, etc., will be picked up by our maintenance staff at a minimal charge.

OCEANSIDE VILLAGE ANNUAL YARD SALE

The Oceanside Village annual yard sale is scheduled for April 24, 2021. The hours will be 9:00 a.m. to 2:00 p.m. If you wish to participate in the yard sale, please contact the OSV management office at 843-650-4440. The registration cutoff date is April 17, 2021. This event is not open to the public.

Miriam Gaskins Receives The Horry County Police Department Community Service Award



On February 17, 2021 Miriam Gaskins was awarded the Horry County Department Community Service Award. This award is to recognize the outstanding effort of Miriam, in that year after year she has been a partner to the Horry County Police Department in so many ways. The Department is grateful she has helped to always make accommodations for the Beach Patrol Division to be able to train and hold events at the Community Center in Oceanside Village. “This has been a vital partnership for us over the years, but during these trying times with the Covid pandemic it has been a true blessing.” The Horry County Police Department thanked Miriam for being a willing partner to help make the community a safer place for everyone.

Miriam also received a button depicting on one side the Horry County Police badge, and on the other, the Horry County Police truck, Horry County Police boat, surfboard and badge number 479, of fallen police officer Cpl. Michael Ambrosino. Cpl. Ambrosino served in the South Precinct patrol, as a part of the Honor Guard and team leader for SWAT negotiations.



Today, Memorial Day is synonymous with barbecues and picnics, but the holiday's roots trace back far further than you might have realized. Below, are a few facts about the history of Memorial Day, and how it has evolved throughout its 150-odd years.

1. Multiple cities claim to be the birthplace of Memorial Day.

According to the Library of Congress, President Lyndon Johnson declared Waterloo, New York, to be the "Birthplace of Memorial Day," referencing a celebration the town had in 1866. However, other places are known to have celebrated the holiday earlier, and exactly where the first celebration took place remains in dispute.

2. It was originally called Decoration Day.

The holiday was celebrated by "decorating" the graves of fallen soldiers with flowers, flags, and more, hence the name "Decoration Day." Over time, it became known as Memorial Day.

3. Union General John A. Logan founded the holiday.

Although people were already decorating graves of fallen Civil War soldiers in an unofficial way, General Logan codified the holiday. "The 30th of May, 1868, is designated for the purpose of strewing with flowers, or otherwise decorating the graves of comrades who died in defense of their country during the late rebellion, and whose bodies now lie in almost every city, village and hamlet churchyard in the land," he famously said.

4. Memorial Day wasn't celebrated on the "last Monday in May" until relatively recently.

When General Logan officially launched the holiday, he called for it to be observed on May 30. After the Uniform Monday Holiday Act took effect in 1971, however, it was moved to the final Monday in May.

5. Logan may have chosen May 30 for an interesting reason.

The date was selected because it wasn't the anniversary of any battle in particular—well, according to legend, that is.

6. It's customary for the U.S. president or vice president to give a speech.

And traditionally, that speech is delivered at the Tomb of the Unknown Soldier at Arlington National Cemetery. Ahead of Memorial Day weekend, the 3rd U.S. Infantry also place American flags in front of Arlington's over 260,000 graves and niches.

7. Originally, only soldiers who had died in the Civil War were honored.

After WWI, though, the holiday began to encompass members of the American armed forces who had fallen in any conflict.

Meet the Oceanside Village Maintenance Team



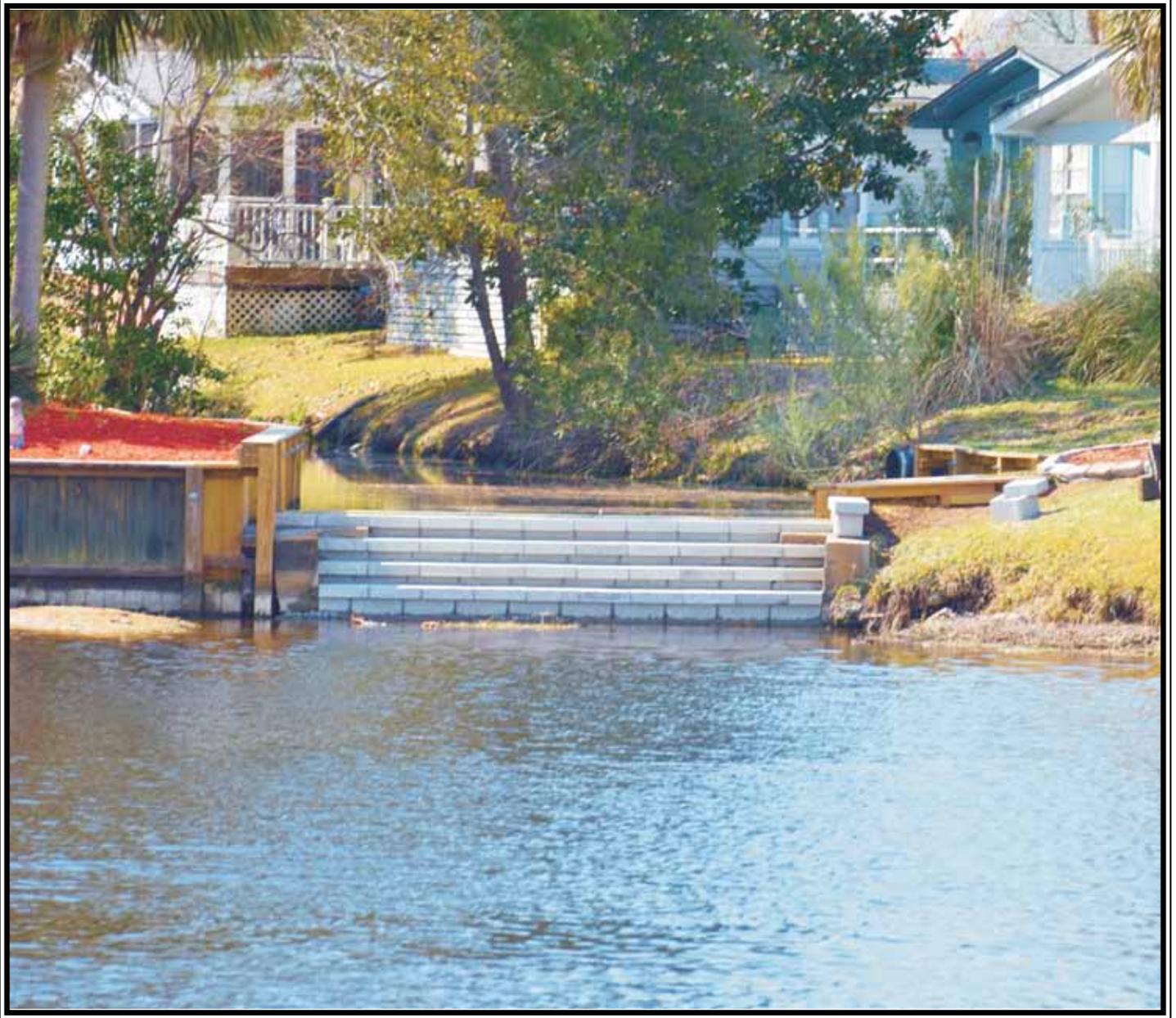
Glenn Eason, Tim Smith, Carl Robertson (Maintenance Supervisor), Art Lapham ,
Merle Johnson, Phil Blackmon (Assistant) ,
Michael Gonsher (not Pictured)

A vital part of Oceanside's progress and flexibility relies heavily on the performance of a good maintenance staff. Understanding the functions and duties they perform grow each year as the infrastructure changes in Oceanside Village.

The jobs they perform on a weekly basis sometimes fall under the radar for the great job they do. Considering picking up debris twice a week and cleaning pools year-round takes up a majority of their time. They also assist with water breaks and sewer issues continually, trimming trees, cleaning water basins and emptying garbage cans in the common areas are also a part of their daily scope of work. Homeowner concerns of all variety are done in a timely fashion, along with pressure washing year-round on buildings and parking lots of common areas. Maintaining the beach access and pools in the summertime when many people are vacationing here during peak season. Many months are spent mowing common areas, fixing broken gates and assisting homeowners when they can.

The team faces many different types of weather conditions that make the task more difficult. OSV appreciates the job they do and the effort they give.

The New Sunrise Waterfall



This past year the Sunrise canal had development issues retaining water. Building seawalls was the start to the repair and adding the decorative stone is the finishing touch. The work continues on the canal stone with the finished product not far out.

VOLUNTEERING IS A WAY OF LIFE FOR THE PALMERS

by Josie Harper



Like many of their neighbors, Suzann and Dick Palmer came south to escape the harsh northern winters. What they found in Oceanside Village was not only a warm climate, but also a warm and friendly community—a place where this outgoing and sociable couple could call home.

With a broad smile, Suzann tells how it all came about. “I had just gone out in the snow when I slipped and fell. Dick saw me and came out to help, but he fell, too. With both of us sprawled out on the snow, we looked at each other and seemed to be thinking the same thing: let’s move south.”

So, in 1989, the Frederick, Maryland, natives bought a home on Sanddollar for use primarily as a vacation getaway. The entire family—two sons and a daughter—enjoyed the seaside retreat. Then in 2001, when their last son graduated from high school, they moved to OSV permanently. Now they live in a lovely, inviting home on Melody Gardens Drive, while their daughter and her family occupy the Sanddollar residence.

Dick retired after 33 years combined service with the US Army and the US Army Corps of Engineers at Fort Detrick in Frederick, Maryland, where he was a mechanical planner estimator HVAC.



When they first met, Suzann was a claims adjustor for the Hartford Insurance Company.

After the Palmers settled in OSV for good, they jumped right into community activities, enjoying many of the social events. They also became enthusiastic volunteers. Suzann once coordinated the library staff, has given aid to sick residents in the community, and was a leader of the scrapbooking group until Covid hit and meetings were put on hold.

Today she is part of a scrapbooking circle that meets in Pawley’s Island. Dick’s volunteer focus has been primarily on veterans affairs. He comes about this naturally, having served during the Vietnam War. He was in the US Army 9th Field Artillery division, a battle group support for the 25th Infantry “Tropic Lightning” division that was later featured in the Oliver Stone movie, Platoon.



It was in Vietnam where Dick was injured when a piece of shrapnel lodged in his back. Not surprisingly, he is now a life member of Disabled American Veterans, an organization to which he has devoted much of his volunteer time and support.



Several of his other affiliations include: the Francis Scott Key American Legion Post 11 in Maryland; and the National Association of Retired Federal Employees, a group that aids Alzheimer research.

One volunteer service that has given Dick a lot of satisfaction has been driving veterans in need of medical care from the Myrtle Beach area to the VA medical facilities in Charleston, SC. He began such activity while living in Maryland, where he was DAV Chapter No. 5 Commander. Dick proudly states that when that chapter bought a new Ford van, “it was fully dressed with stars and stripes.” Dick also made arrangements with the Frederick Gas Company to provide fuel for the vehicle at no charge. He notes that the Ford dealership gave them a discounted price and provided vans for those chapters that could not afford one. Later, Dick was put in charge of the Transportation Network for the chapter. After relocating to OSV, Dick transferred his life membership to the DAV Myrtle Beach Chapter 30, where he was Senior Vice Commander in charge of the Transportation Network. Counting the miles driven in Maryland and the ones here, Dick figures he has logged in approximately 50,000 volunteer driving miles. “It’s my way of giving back,” he says.

While health issues and Covid restrictions now prevent both Suzann and Dick from full participation

in volunteer pursuits, Dick is still on the OSV Grounds Committee and is actively working on exhibits in the Community Center display cases that focus on patriotism and veteran affairs. For his efforts he was presented with the community’s Quilt of Valor.

Today, the Palmers enjoy video chatting with friends and family and showering attention on “Co-Co,” their small Chihuahua-Dachshund and “Krieket” their Scottie. While the elder son lives in Florida, their younger son, wife and two boys (ages five and seven) live in nearby Conway where this son owns a tile company. Their daughter and her husband, who reside in OSV, have two grown sons, ages 23 and 25. “It’s really comforting to have our children so close by,” says Suzann.

It’s interesting to watch the dynamic interplay between this couple who have been married over 40 years. From time to time, they get so involved in a story that they talk over one another. So, Suzann has to remind Dick good naturedly, “I’m talking.”

One of Suzann’s more humorous stories involves the rental of their Sanddollar home. The prospective tenants wanted to pay only half the rent because they said they’d only be using one of the three bedrooms. Did these people wonder why the Palmers turned them down?

When asked about the old “Gossip Bench,” a name once applied to the covered pavilion between the OSV parking lot and the beach, Dick said that social function had now been taken over by the mail box area. This is where neighbors meet in the afternoon, collect their mail, and chat; but they do not “gossip,” emphasizes Dick. Rather, they gain “vital information.” It’s a kind of “Gibber-Jabber” place for adults, a term Dick first applied to his grandson. When asked what they miss most about their old home in Maryland, Suzann was about to answer when Dick, heading toward another room, loudly chimed in “Nothing.” That answer makes it obvious that Oceanside Village has been good for the Palmers. But equally true is that the Palmers have been good for the village.

Oceanside Village 'Tails' of Our Waterfowl and Wildlife



Waterfowl and Wildlife you may find during a leisure walk throughout Oceanside Village: Swans, Mallard Ducks, Muscovy Ducks, Egrets, Geese, and Cormorants, Turtles (box and snapping), Alligators, Fox, Rabbits and Squirrels, Robins, Blue Jays, and many more! You can enjoy a stroll throughout the neighborhood; bring along your camera or binoculars for an up-close clear view!

Hi, my name is Michele Timmons, and I am a full time resident in this great community. I am also a full-time volunteer for Carolina Wildlife Rehabilitation Center (CWRC). You may visit their website at <http://www.CWRCWildlife.org> for information about our many rescues and rehabilitation stories, as well as releases and educational information.

We currently have about 9 juvenile and adult swans located in the lakes and canals. Eight are paired, and one is still searching for his mate. In 2020, 5 swans had to be rescued and rehabilitated, and sadly, one cygnet (juvenile swan) was killed by a speeding driver. Of those that were rescued, one had severe lead poisoning, which required expensive therapy, emergency vet care, and special equipment during rehabilitation, two had fishing lures attached to their necks by the hook and required removal of the fishing hooks, stitches, antibiotics and anti-inflammatories, and one had a bad limp which we are unsure of the cause, but likely hit by a golf cart. All five were caught, taken to CWRC and released back to the village upon recoveries.

In addition to these 5 swan rescues, one turtle, 3 baby Muscovy ducks, and 2 mallard ducks have been rescued, rehabbed, and released back to Oceanside Village. Sadly, all these injuries could have been avoided!

As springtime is here, be aware that many of our waterfowl and wildlife are nesting, and eggs are hatching! Please do not get near or touch any nests! Swans and other waterfowl will do whatever it takes to protect their eggs, nest and babies once hatched. Nests and eggs should never be touched or moved.

How Can You Help?

Please obey all posted speed limit signs, and stop signs. The posted signs are for the safety of everyone including the safety of our waterfowl and wildlife.

Stop! Allow the waterfowl to continue with their flocks as they cross our streets. It only takes a couple minutes! If you see a turtle crossing the road, go around it, or, pick it up and take it to the side of the road in which it was headed.

Feeding Waterfowl: Healthy options include canned corn, green peas, field vegetation (i.e. lettuce, celery, and potatoes), and oats; however, it's best not to feed them for their safety, and yours! Also, feeding bread to the waterfowl is harmful to ducks and birds, and is also harmful to the lakes and canals.

PLEASE clean up all bait, hooks, fishing lures and fishing lines after fishing. Fish in designated fishing areas, and beware of shallow waters as hooks can easily tangle at the bottom; to help avoid this, use a bobber with a short line and hook. (Main cause of waterfowl injuries is due to fishing lines, bait, hooks, and the lead from these items.)

Cans, plastic bottles, plastic bags, kite strings, plastic containers, cigarette butts, etc. are extremely harmful for the environment, including all waterfowl and wildlife.

If you see something, please say something! No animal deserves to be harassed, kicked at, tormented, chased by brooms, power-hosed at, run over by golf carts and cars, or provoked in any way. If you witness such behavior, please contact security immediately (843-650-8600).

Lastly, If you see any waterfowl or wildlife animal in distress, (caught in fishing line, has a fishing hook attached to it, injured, deceased, or otherwise in need of help, please call me. My name is **Michele Timmons and I can be reached at 703-297-6070**. I will respond as quickly as possible. My volunteering locations outside of Oceanside Village include Murrells Inlet, Garden City, Surfside Beach, and the South strand of Myrtle Beach If I miss your call, please leave a voicemail message with details and a location. PLEASE DO NOT try to help the waterfowl or wildlife as you may get injured.

Let's work together to keep Oceanside Village a great place to live, visit, and to protect our beautiful waterfowl and wildlife!



South Strand Lions Serve

by Sandra Barbour

Where there's a need, there's a Lion, helped by a giving community like Oceanside Village. South Strand Lions serve! The Club has been affected by COVID-19, along with the rest of the world. Fundraising activities have been canceled for over a year, resulting in the need to find other ways to help our local community. Oceanside Village is home to a few of the Club members and has been a generous resource for support.

In December, OSV residents donated items to fill 75 stockings for the residents of Garden City Nursing Home. The stockings were delivered for Christmas and brought smiles to the residents. In their stockings, they found personal hygiene items, candy, crackers, notepads, calendars, pens and more.



In February, OSV again showed giving hearts by donating 485 items of nonperishable food, including canned fruits and vegetables, pasta and sauces, Vienna sausages, cereals, peanut butter and a variety of other items. The food was delivered to Shepherd of the Sea Lutheran Church Food Pantry in Garden City where needy families and the homeless can receive assistance several days each week.

March brought another request for donations, based on needs identified by the staff at Shepherd of the Sea. A request was sent to OSV once again for toilet paper, paper towels, can openers, diapers and wipes, personal hygiene items and again, nonperishable items. OSV residents have come through again with dozens of the needed supplies.

Lions Clubs began in 1917, and now there are 1.4 million Lions in 49,000 clubs in 200 countries, creating a force for good around the world. The scope of Lions' service includes vision, hunger, diabetes, childhood cancer and the environment. South Strand Lions conduct vision screenings in schools and provide eye exams and glasses, support local food banks, clean up a local park, contribute to medical research, and provide scholarships and more every year. We extend heartfelt thanks to OSV residents for overwhelming generosity to help our community.



OSV Golfers, get your clubs ready!

South Strand Lions Club will have their 14th Annual (Carl Blake Memorial) Golf Tournament on Saturday May 8 at Heritage Golf Plantation. Registration is \$80.00 per golfer by 4/25/21 and includes lunch, dinner, drinks, awards and prizes! Shotgun start for Best Ball/Scramble. Register Noon to 1:30; tee time at 2 p.m.

Contact Steve Barbour at 843-921-7365 or come by 2071 Avocet for registration info or Ed Wallace at 484-919-9904 or edwallace11@gmail.com for info or mail check with team name and player names to Ed Wallace at 309 Goddard Lane, Murrells Inlet 29576 (Tax ID 47-525 4932). Teams, pairs, or individuals are welcome! Lions serve! Proceeds support our community!

Did you know?

by John Winter

A hot topic we do not think of much during the winter is a grill. However, this can be the most dangerous time of year for grilling. We hope you had a safe winter and had some good grilling time, but as spring comes, we tend to just fire up our grills without much thought that the grill most likely has been idle for months.

Things like spider webs, old bee nests and other things can cause problems and present hazards. So, make sure you spend time making sure you have followed the manufacturer's instructions for preparing for the season. As I travel around OSV, I see many people using grills and making mistakes. With the cold weather and wind blowing, it is natural to place a grill in an area that provides some relief. When it rains, we tend to put our grills under the carport. Or for convenience we may place a grill on a porch. When this is done, quite often the grill is placed too close to the home. Codes and recommendations vary from 10 feet to 3 feet spacing from a structure that is unprotected from fire. Since most carports in OSV are only about 12 feet wide and almost all homes vinyl or wood sided, this is an accident waiting to happen. If the grill is on an elevated porch, then the risk is even higher due to limited egress and other things. NEVER should a grill that is in a semi-enclosed area such as a carport or a porch with a ceiling be left alone. In fact, it is not a good idea to ever leave a grill alone. Again, make sure you read your grill's instructions for proper usage.

Speaking of leaving your grill alone, many leave their grill on after cooking in order to make cleaning the grate easier later on. This is a very common practice by grillers. Turn the grill off and take care of it after eating. All too often people forget about it and let it run all night or until it runs out of gas. Grill covers can be a hazard also. While popular and protecting the grill's paint from fading, they can

attract spiders, bees and other bugs that can get into the workings of a grill which cause maintenance problems. Insects can plug orifices and the burner keeping you from lighting it safely. I bet just about all of us have experienced a back draft at one time or another in our lives. A back draft occurs when unlighted gas builds up and when a grill is finally ignited, the excess gas "blows up" in your face. Hannah Storm, a popular sportscaster on ESPN almost lost her life from a back draft.

Most grills now have electric starters that are convenient. These are notorious for failing. If you have to light your grill with a match or butane lighter, use the ones with a long snout. Strike up the lighter before turning on the gas. Make sure there is no gas present (you can smell it). Lastly, always turn off the gas at the tank – do not rely on the valve on the grill to close of the supply. Again, read your instructions carefully.

Ensure you have a good working fire extinguisher. The extinguisher should not be placed next to or near the grill. It should be placed somewhere along the path you would take to get away from a fire. That way, you improve your odds of getting away safely before returning to extinguish the fire. Extinguishers have a shelf life but it is typically 10 years or more – if it is older that, replace it. Check the gauge each time you use your grill or monthly at least. If it does not have a gauge, then buy one that does (the little pop-up indicators are not so good). Extinguishers with the A and B types are for home use for most home fires. C is for electrical and is a good additional choice. Many are available with ABC, but you want to emphasize the B meaning that is for grease/oil/etc. Garden hoses are no good in grease fires. There should be a number in front of the B, such as 3, indicating this is the type of fire that it is better for. Most come with brackets and

(continued)

hard to remove from their bracket, especially the cheaper ones, so check yours for ease of use. I prefer to have my extinguisher sitting on the ground and not in a bracket. Placing an extinguisher just outside your home's exterior doors is a good idea for an extinguisher not used for grilling since they are easily accessible on the way out of a home and also available for others who are already outside. Lastly, most extinguishers like to be shaken from time to time to decrease the chance of a clog occurring. Just turn it upside down and shake it several times every so often. Many do not need to be shaken, but if you don't know, shake it anyway - it's good exercise and your neighbors will think you are dancing. By the way, they make great presents.

We hope this article is a good refresher for some of the things for you to consider in safe grilling.

Do you have an idea for the next newsletter? Provide your request and we will try to write an article for that.

KEYCARD INFORMATION

As the resident of a gated community, it should be important to you that the lease and amenities you are paying are not being taken advantage of by unauthorized individuals. Oceanside has begun to notice an increase in the number of outsiders using our pools, beachfront parking lot, and other amenities. Rules, such as these, are established to provide better services to our homeowners and, hopefully, to encourage you to assist Oceanside in our effort to maintain a safe environment for all its residents.

Please remember **KEY CARDS ARE NOT A PASS TO GAIN ENTRANCE.**

Homeowners - Pertains to the name of the person(s) on the sublease. A homeowner may only receive up to four key cards per year (if there is more than one homeowner group listed on the sublease,

each family may receive 4). There is no fee for the first two cards and two additional cards can be purchased for \$10 each.

Immediate Family - Immediate family members may rent a key card for a fee of \$20.

Frequent Visitors - Frequent visitors **cannot** rent a key card.

Vacation Renters - Renters must have a hanging tag in order to rent a key card, a \$20 fee is required per key card with a \$10.00 refund upon return of the card. One key card per hanging tag is permitted.

Snowbirds - must have the proper OSV decal displayed on their vehicle and may purchase one key card per vehicle for \$20.00 with a \$10.00 refund upon return of the key card.

Multi-Day Passes - are not eligible to purchase a key card under any circumstances along with day passes or guest passes.

Under no circumstances shall key cards be given to unauthorized individuals by homeowners, renters, snowbirds and/or visitors.

Under no circumstances is a homeowner to open the entry gates for anyone with their key card.

Allowing unauthorized individuals through any gates using your card is subject to fine.

1st violation - \$50 fine

2nd violation - \$100 fine and loss of card privileges for six months.

3rd violation - No access to key cards for a period of time determined by management.

Pineapple Casserole

Author Julie Clark

This is the casserole everybody's grandma brought to potlucks and covered-dish luncheons, and we'll be darned if she wasn't absolutely correct. Whether you call it scalloped pineapple, pineapple casserole or baked pineapple, let's just agree that it is a delicious southern side dish that goes perfect with a ham dinner. Ideal for Easter!

Pineapple Cheese Casserole

The first strange thing about this recipe is that it calls for shredded cheddar cheese. I have no idea why this works but it totally does. I recommend shredding a block of sharp cheddar cheese yourself. This will allow the cheese to melt smoothly and give you the best texture.

The buttery Ritz crackers on the top are so, so perfect. The salty crackers cut back on the sweet of the pineapple in a perfect way. Crush the crackers, toss them with butter and sprinkle the crumbs over the top of the pineapple mixture.

Prep Time 15 minutes

Cook Time 35 minutes

Total Time 50 minutes

Servings 10

Calories 354 cal

Ingredients

20 ounces pineapple tidbits (reserve 1/4 cup juice) (drained)

20 ounces crushed pineapple (drained)

6 tablespoons all-purpose flour

1/2 cup granulated sugar

2 cups shredded sharp cheddar cheese

40 Ritz butter crackers

1/2 cup butter (melted)



Instructions

Preheat the oven to 350 degrees.

Drain the cans of pineapple but reserve 1/4 cup juice. Set the juice aside.

In a bowl, combine the flour, sugar, cheese, pineapple juice, tidbits, and crushed pineapple.

Pour the mixture into a deep dish 9" pie plate or 1 1/2 quart casserole dish.

In a small bowl, mix the cracker crumbs and the butter.

Sprinkle the cracker crumbs over the pineapple mixture.

Bake for 35 minutes until the top is golden brown.

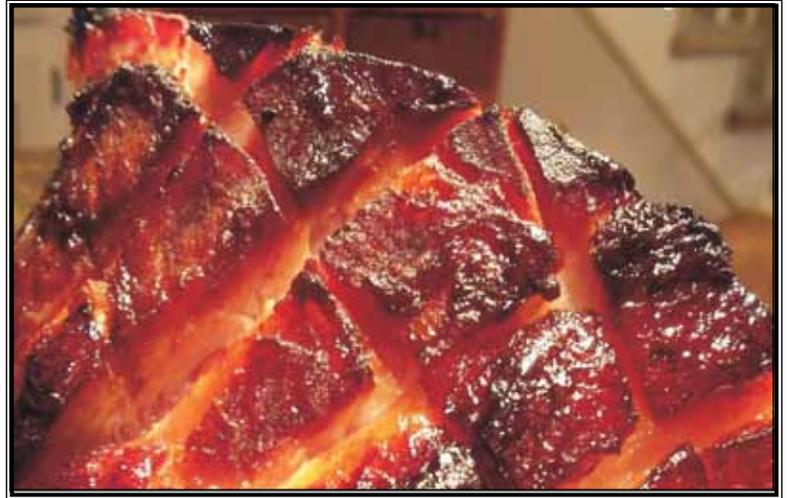
Serve warm.

Coca-Cola Glazed Ham

with brown sugar and dijon

INGREDIENTS

1 10-12 pound bone-in, cured ham*
1 extra large oven bag (holds 8-25 lbs)
1/2 cup brown sugar
1/3 cup dijon mustard
1 large orange, washed and cut into 6 wedges
1 can Coca-Cola



INSTRUCTIONS

Trim any excess skin and/or fat from the ham. Using a sharp knife, score the ham in a diamond pattern making 1/4-inch deep slices. Don't fret over getting this perfect - mine certainly wasn't!

Place the ham (on its side – not face down) in the oven bag set in a large roasting pan. Roll the sides of the bag down so that the bag is open wide and you can get your hands around the ham easily.

Combine brown sugar and dijon mustard in a small bowl and stir until thoroughly combined. Rub sugar mixture all over ham.

Place orange wedges in the bottom of the bag around the ham. Pour the coke into the bag. Don't pour the coke over the ham or it will wash the sugar mixture off – just pour it in near the bottom of the ham.

“Puff up” the bag a little so that the bag isn't touching the ham. Making sure to keep a “loose fit” around the ham, close the bag tightly with the provided tie. You should end up with what looks something like a two-day old mylar balloon with a ham inside it.

Using a small, sharp knife, make three small slits in the top of the bag for ventilation. Don't skip this step or the bag will burst wide open and the ham won't be able to self-baste.

Move your oven rack just low enough that the bag won't touch the upper elements in your oven then bake at 350 degrees for 2-2.5 hours (2.5-3 hours if using a 13-15 pound ham) or until nicely browned and caramelized.

Remove ham from oven and rest, inside the bag, for 30 minutes before serving.

*Do not use a spiral sliced ham with this recipe.

Oceanside Village Advisory Board Members 2021-2023

Districts 1&2	Jeff Wood	843-333-8212	ewood@sc.rr.com
Districts 3&4	Marie Power	937-829-9952	mspower47@aol.com
District 5	John Williams	843-650-2287	johnnyuga@yahoo.com
District 6	Danny Faulk	843-957-1456	oreo2502@yahoo.com
District 7	Joe Barilaro	724-575-2427	tbarilaro@hotmail.com
District 8	Alice Lewis	843-650-8353	jalael@sccoast.net
District 9	Jeff Summerlin	252-903-1071	jeffsummerlin@arcosa.com
District 10	Pat McCormick	843-651-4995	pmccorm435@aol.com
District 11	Monte Layman	540-742-3908	montelayman@gmail.com
District 12	Linda Riggles	571-278-9568	bitofheaven@sc.rr.com
Member at Large	Sue Kelly	502-320-9233	suedkelly50@hotmail.com

IMPORTANT NUMBERS

OSV Office 843-650-4440
 OSV Maint. 843-650-6000
 OSV Security 843-650-8600
 Rose Real Estate 843-650-9272

Fire/Police 911
 Non-emergency/Fire 843-651-5143
 Non-emergency/Police 843-444-1520
 Emergency Preparedness 843-626-1326

OSV Web Site:
www.oceansidevillage.com

E-mail: oceanside843@gmail.com
 or osvpermissionslip@gmail.com

Oceanside Village
 Office Hours
 Monday-Friday
 8:30 am - 5:00 pm
 Saturday
 9:00 am - 5:00 pm
 With Limited Service



OSV MaintenanceYard

Hours of Operation

Monday- Saturday
 7:30AM -12:00PM
 1:00PM - 4:00PM

CLOSED SUNDAY

We do not accept:
 paint cans
 tires
 batteries

Please "like" and "follow" us on our new Facebook page.

[Oceanside Village Garden City](#)

Our mission is to provide our homeowners with up-to-date information and notifications regarding our community from the Oceanside Village Management Office



April 2021

Dear Oceanside Village Residents,

We are hopefully nearing the end of the Coronavirus Pandemic and our hope is that all will be safe, and we will be able to resume life in a normal way later this year. We certainly hope that our homeowners continue to take precautions including the wearing of masks and social distancing as outlined by health professionals. The Pfizer, Moderna and Johnson & Johnson vaccines have all proven to be effective and over 100 million of these vaccines have been administered. We hope that all our homeowners will participate in this precautionary measure to ensure safe passage through this pandemic.

Homeowner Financing of Homes – Please be aware that homeowner financing of homes is not allowed in Oceanside Village. There are many lenders both banks and mortgage companies eager to perform this service for our Oceanside Village home purchasers at competitive rates.

Spring Clean Up – As we head towards Spring, it should be a reminder that it's an opportune time to do some much-needed power-washing and landscaping. Our homeowners have always used this time to enhance their residence, increase their homes value and improve the look of the community in general.

Drainage Projects – As I mentioned last fall, we have two major drainage projects on our schedule for 2021, which will involve additional pipes between the lakes located at Park Green and Oceanside Drive. Hopefully, this work will take place prior to the late summer and early fall storm season.

Water Valve Program – In 2021 we will continue to address the water valves in the Historic section that need to be replaced or added. The goal here is to be able to isolate a small section of Oceanside when a water break occurs as opposed to cutting off the water to the whole village. Carl Robertson, our Maintenance Supervisor will be instrumental in this project's success.

Indoor Pool – We have begun renovation plans for the indoor pool (Dipper) that will involve a refurbishing of the restroom facilities, a new roof, exterior walls and the planned addition of a whirlpool. We plan to start construction of this much needed project in late August, so hopefully it will be completed before the cooler weather arrives in November.

Seawall and Driveway Financing – Just a reminder that there is a fund set up to provide for seawall and driveway construction at your residence. The financing package will be 75% of the contract price at a 4% interest rate. Please contact our Property Manager, Miriam Gaskins for more details.

Sub-leases - For all homeowners that still have a 2030 or 2050 sub-lease with Oceanside Village, LLC, you can expect to receive by mail a special sign up offering over the next couple of months



that you will want to give special attention. If you have any questions after you have read through the material that is being sent do not hesitate to contact us.

Oceanside Village Home Titles – At some point in time you may need to sell your home in Oceanside or refinance it. You also might want to have some estate planning work performed by a financial advisor, attorney or accountant. In these situations, it may be important to have a copy of your home title. We would strongly suggest that if you own your home with no bank loan outstanding, simply stop by the property management office and have them make a copy of your title for your homeowner file. If your home has a lien on it from one of the lenders, please make an appointment with Debbie Brearley or Linda Stollery at Rose Real Estate on Tuesdays or Wednesdays and let them assist you in obtaining a copy from your lender. This process can take weeks to complete, and banks and mortgage companies can and do lose titles. Therefore, it is imperative that you have a copy for your files, and it would be helpful to have one in the Oceanside files as well.

Sincerely,

A handwritten signature in black ink, appearing to read "Dennis Permenter".

Dennis Permenter
Oceanside Village