Winterset Waves May 2021



















May Yard of the Month

We congratulate Jose Olvero, Lot #24, winner of May, 2021 "Yard of the Month" Award.

He will receive a \$25 gift card to Home Depot and a plaque placed in his yard for the month.

Weekly Meetings continue at 9:00 AM on Wednesdays, following the 8:30 Coffee Club



Have you met Marty Cave?

He's back as our

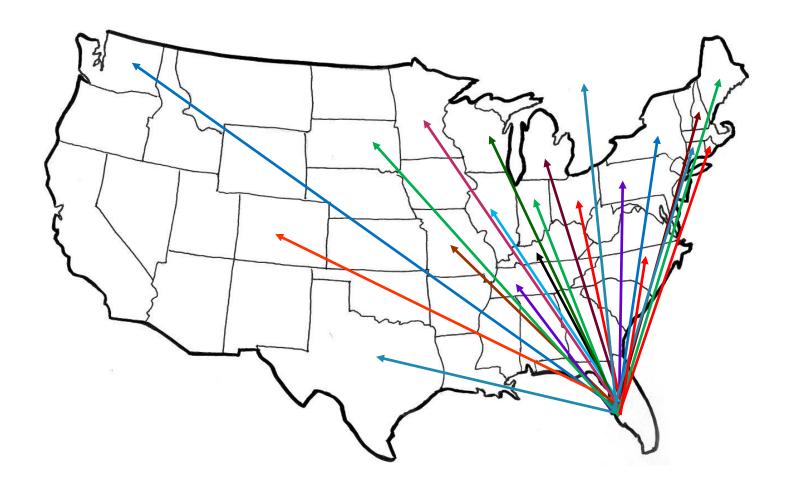
Maintenance

Master,

Keeping things in good

shape

Where is everybody???????



Year-round Wintersetters are missing you and wishing everyone safe travels, a safe and healthy summer, and we are already looking forward to your return!!

MAY ACTIVITY CALENDAR

. 4		B:30am - Coffee Club	7pm - Cards and Games	Memorial Day	30
7pm · Cords and Games	. 27	28.830am - Coffee Club 9am - Activities Moeting	7pm - Cards and Games	-tpm-Oresta and Dulley	
7pm - Cards and Games	:_20,	8:30am - Coffee Club 9am - Activities Mesting	7pm - Cords and Games	Tex Day dem - Craits and Builto	1.16
7pm - Carde and Games 3	13	8:30am - Coffee Club 9am - Activities Meeting	7pm - Cards and Games	0	Mother's Day
7 10am - Mothers Day 15m - Carde and Games	6	Gince de Mayo 8:38am - Coffee Club 9am - Activities Meeting	7pm - Cards and Games	19m - Crafts and Guilts	, ₂
tism - Nice Square in the 1:30pm - lost 7pm - Cards and Games	7pm - Cords and Games	8:30am - Coffee Club 9am - Activities Meeting 1pm - Fun Shuffle 3pm - Jam Session	3:30am - Bike Ride 7pm - Cards and Games	1pm - Crafts and Quilte	

May

ay	Happy
	Anniversary
Helen Louise & Andrew Coppin	 May 7, 1988
Bíll & Aíleen Hall	May 15, 1981
Lewis & Dianna Hinson	May 17, 1968
Bruce & Beth Sprouse	May 20, 2000
Chuck & Barb Hunt	May 24, 1990
121	Hassy Birthda

May

, , , , ,		
1 Bob Hunt	9 Phyllis Hunt	24 Nancy Tennyson
1 Robert Loudermilk	12 Linda Lehman	25 Johnny Dowell
1 Moe Miller	13 Thomas Havican	25 Gene Kwiatkowski
2 Ray Roland	15 Terry Simmons	26 Evelyn Anderson
3 Sheryl Douglas	18 David Engle	26 Joe Sparacino
4 <mark>John Cain</mark>	19 Jim Daley	26 Marie Wallace
4 Juliette Cliche	21 Gayle Weissenbach	27 Barbara Roper
6 Janet Desmarais	22 Beth Sprouse	28 Susann Thompson
8 Anita Sheperson	22 Donna Simmons	30 Gwen Hawes
9 Helen-Louise Coppin	24 Anna Runion	

Prayer Board

The Prayer Board in the Community Hall will continue throughout the summer season. Please feel free to add your name or concern, or contact Mary Ann Couvertier at 941-328-2013



The F.E.L.T. Barrel is taking a summer break! Many thanks for the strong support

Coming up:



May 8



Memorial Day Cookout

Homes for Sale at Winterset

NEW HOMES

WANT TO SEE THIS HOME NOW? Call Jaden to schedule a showing! 941-722-4884



Sneak Peek Inside Lot 50:

New on Lot 50

Champion Loft home (ANSI) with many extra options. Front porch, Florida décor, includes appliances, washer/dryer, and shed. Pet friendly lot.

\$72,900







PRE-OWNED HOMES.

Lot 122 is Back on the Market and

Reduced

For

Quick

Sale



Marble countertops and the appliances are in place





A view from the Loft



We endorse the Fair Housing Act and qualify each application equally. We value every person: regardless of their race, color, religion, national origin, age, disability, genetics or genetic information, familial status, gender, sexual orientation, gender identity or expression or veteran status. We use a national agency to consistently qualify potential customers using a written guideline including credit reports, criminal background checks and public records available.

STRAWBERRY SHEET CAKE

Strawberry Sheet Cake is bursting with strawberry flavor and covered in a thick layer of fresh strawberry buttercream. Recipe by Christin Mahrlig

Prep Time: 15 minutes — Cook Time: 30 minutes

Servings: 15



Cake:

2 heaping cups sliced fresh strawberries

1 (16.5 ounce) box white cake mix

3 large eggs

3/4 cup vegetable oil

1 (3 ounce) package strawberry gelatin

Fresh strawberries for top

Strawberry Frosting:

2 cups sliced strawberries

1 cup butter, softened

3 cups confectioners' sugar

1 teaspoon vanilla extract



Instructions

- 1. Lightly spray a 9x13-inch pan with cooking spray and preheat oven to 350 degrees
- 2. Place 2 cups of strawberries in a blender or food processor and process until very finely chopped. Measure out 1 cup.
- 3. Add cake mix, eggs, and vegetable oil to a mixing bowl. Use a hand mixer to mix well.
- 4. Mix in the 1 cup of strawberry puree and the dry strawberry gelatin
- 5. Pour batter into prepared pan and bake for 30-35 minutes, or until a wooden pick inserted in the center comes out clean. Let cool.
- 6. Make frosting: Process the remaining 2 cups strawberries in a blender or food processor until smooth. Leftover strawberries from the cake batter can be added.
- 7. Place strawberry puree in a small saucepan and bring to a simmer. Cook, stirring occasionally until thickened. You should have about 1/3 cup. Let cool completely.
- 8. Using electric mixer, beat butter until creamy.
- 9. Beat in 1 cup of confectioners' sugar and then half of the 1/3 cup of reduced strawberry puree.
- 10. Beat in vanilla extract
- 11. Beat in another cup of confectioners' sugar and remaining puree.
- 12. Beat in final cup of confectioners' sugar. Spread frosting on cooled cake
- 13. Adorn with fresh strawberries