

# THE PLANTATION POST

## Kentucky Derby Party a huge success

Despite rain showers earlier in the day, the skies cleared just in time for a wonderful evening at the SGPOA Kentucky Derby Poolside Party, where more than 60 owners and guests gathered for an evening filled with fun, fellowship, and Derby tradition.



The pool area was transformed with festive Derby décor. A stunning horse centerpiece created by Honey Balfour of Charlotte, N.C. became a favorite conversation piece and photo backdrop for attendees.

Guests enjoyed delicious fare from Tamara's on the go, which proved to be a tremendous success, along with refreshing mint juleps that kept everyone in true Derby spirit throughout the evening.

Excitement built as attendees drew their horses and gathered upstairs to watch the "Run for the Roses." In fairly longshot odds, Golden Tempo crossed the finish line victorious, making history with the first win by a female trainer. Cherie DeVaux is pictured above with jockey Jose Ortiz and Golden Tempo. Congratulations to owners **Shannon Balfour** and **Carl Adams** for drawing the winning horse!

The evening also featured a "Best Hat" contest, won by **Teresa Brannan**, and a "Best Dressed Couple," with **Brian Lockwood** and **Debbie Ingram** earning top honors for their Derby style.

Thank you to everyone on the ArtSocial Committee, staff, the volunteers and owners who lent their talents and Derby décor, for this event. The excitement, cheers, and camaraderie shared made the evening a memorable success. The event was a wonderful reminder of the strong sense of community and friendship that continues to make SGPOA gatherings so special. And how about those Kentucky Derby Bars!!



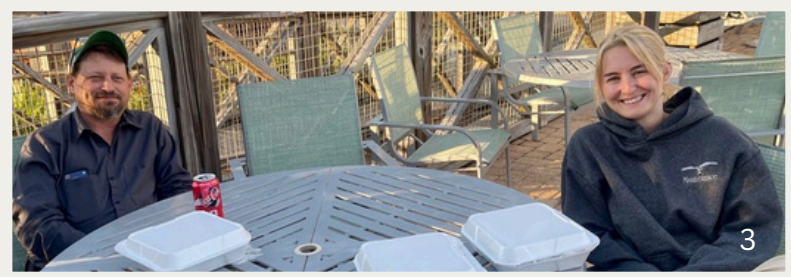
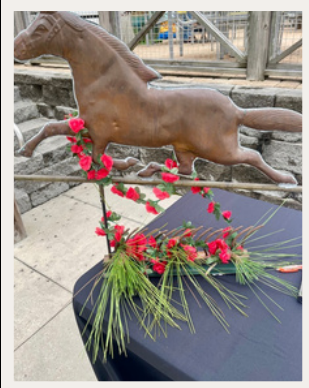
*Honey  
Balfour*

created this sculpted piece especially for the SGPOA.

Honey is an artist from Thomasville, Ga., who draws inspiration from her time spent out in the woods as a youth. Painting and other artistic endeavors is a means for Honey to connect, grow, express and praise. Chaotically organized and precisely imperfect, Honey's work is mostly commission-based. Her studio is located in Charlotte, NC. She is the daughter of owners Charlie and Shannon Balfour.

*Honey can be reached at [balfourhoney@gmail.com](mailto:balfourhoney@gmail.com).*





# General Manager's Message

Michael Allen



Dear Valued Owners,

As we head into the heart of summer, I want to take a moment to reflect on what has already been a vibrant and encouraging season for our community.

This time of year always brings increased activity, and it has been great to see everyone making the most of our amenities and beautiful surroundings. I also want to thank you for your continued cooperation and mindfulness. Small efforts, whether it is following community guidelines or simply greeting your neighbors, go a long way in maintaining the welcoming atmosphere we all value.

Our team remains committed to ensuring the community is well-maintained, responsive, and continually improving. We have several seasonal enhancements underway including repairs to the Resort Village pool, repairs to the pickleball walkway, final renovations to the community restroom behind the firehouse building, power washing our common area buildings and the plantings of the seasonal plant material, in our magnificent large decorative planters.

I would like to softly remind everyone that we have entered sea turtle nesting season, which runs May 1 -Oct. 31. During this time, the community follows strict guidelines to protect nesting turtles and hatchlings:

- Lights out at night: Turn off or shield exterior lights visible from the beach so hatchlings are not disoriented.
- Remove beach gear daily: Chairs, umbrellas, and toys should be cleared each evening.
- Fill in holes & knock down sandcastles: Prevents obstacles for nesting turtles and emerging hatchlings.
- Keep distance from marked nests: These are roped off – do not disturb them.
- No flash photography at night: It can confuse turtles.

As our community is aware, St. George Plantation is a 1,200-acre private, gated community, renowned for its exclusive, low-density luxury living, deep commitment to environmental conservation, and serene, natural setting. The community is designed to blend with the natural surroundings, featuring architecture that uses specific color palettes to reflect the landscape. It protects over 5 miles of unspoiled shoreline and features the Nick's Hole conservation area for hiking and kayaking.

Most importantly, it is the people here who make this community special. Your involvement, positivity, and respect for one another create the kind of environment that stands out.

Wishing you all a safe, enjoyable, and memorable summer season. As always, please do not hesitate to reach out with any questions, suggestions, or concerns.

Kind Regards,

Michael D. Allen

## TICKS: Disease-carrying ectoparasites are common

As temperatures rise and outdoor activities increase, we enter the height of tick season on the Forgotten Coast. Ticks are ectoparasites in that they live outside the host's body and feed on skin and blood.

The most common types here are the Deer Tick (at right) and the Lone Star Tick (below). Deer Ticks, also called the Black-legged Tick, are carriers of Lyme disease. Lone Star ticks, with a signature white dot, have been linked to Alpha-gal syndrome, a rare allergy to red meat which can persist for years.



Both diseases are rarely deadly, but can cause serious illness including heart inflammation, cognitive and neurological symptoms, and nerve problems.

### Lyme symptoms:

- Fever & fatigue
- Headache & joint pain
- Bull's-eye rash



### Alpha-gal symptoms:

- Hives & difficulty breathing
- Stomach distress
- Anaphylaxis

### Reduce your risk of tick bites by:

- Wear light-colored clothing (to see them) and closed-toe shoes.
- Avoid tall grass/brush.
- Use EPA-approved repellents with DEET or picaridin.
- Check yourself & your pets after outdoor activities.
- Shower soon after and remove any ticks with tweezers or a tick tool.

Prevention goes a long way!

DO GOOD  
WORK.

MEASURE  
IT.

Talk about it.

- Hired two new security officers – please welcome Desiree Quick and Nicholas Etheridge.
- ARC Support Group supported 9 requests, with 7 approved, 1 tabled, and 1 denied for April.
- Completed winter repairs and/or replacement of 7 of the 30 total walkways for the St. George Plantation community.
- Completed successful financials within the Profit & Loss Statement and AP and AR.
- Completed and signed off on the 2025 annual audit.
- Successful community party with the May 2 Kentucky Derby event at the Magnolia Clubhouse.
- Another edition of the *Plantation Post* with important content and community information.
- Total of 20 SGP e-bullets sent out for the month of April; gained 60 followers on Facebook page and 10 on Instagram.
- Spring pottery plantings throughout the community.
- Solicited for volunteers and, with BOD and Committee support, new members were recruited for the BOD and the Audit, Finance and Architectural Review Committees.



We appreciate the Maintenance team who has taken over the job of keeping the Plantation's two swimming pools looking their best. Both pools are cleaned daily. As we move into the busy summer season, we would like to remind owners and guests that no lifeguards are on duty; please exercise caution, especially with small children. Please note the Resort Village pool is currently closed for repairs and cleaning and will reopen Saturday, May 9.



The Plantation has replaced our winter floral arrangements with a fresh spring mix of greenery and blooms. The plants, in their brightly-colored pots, help beautify our pools and the entrance.



# Owners enjoy boat trip

Our April “Wednesday Wonders” featured Apalachicola’s working waterfront history, its river and bay ecology — and Tupelo honey — during a river tour hosted by Anita Grove of the Apalachicola National Estuarine Research Reserve (ANERR).

Twenty-one SGPOA members, two co-captains, a research assistant and Grove boarded the Tideline, ANERR’s research vessel, and departed from the Scipio Creek Commercial Boat Basin (known locally as the Mill Pond) and headed south along Apalachicola’s riverfront. With her knowledge of Apalachicola’s history as well as photos found in the Florida Archive, Grove used this portion of the tour to educate members on how the city’s economy evolved through the years and how that shaped the waterfront one sees today.

Traveling south under the Highway 98 bridge, Grove spoke of how the current drought has raised the salinity in the bay due to a reduced flow of fresh water from the river. The increased salinity allows oyster predators to get a foothold in the bay, endangering the revival of the wild oysters growing on the bay’s bottom.

From there the Tideline headed six miles up the river to the Pin Hook. Along the way, Grove pointed out various features of the vegetation surrounding the river, including what occurred when dredged sand was deposited in certain locations. During this portion of the trip the group encountered an eagle perched high atop a tree.



Heading east into Saul’s Creek, tour co-captain George Watkins, an accomplished beekeeper, showed the group the differences between a male and female tupelo tree (honey coming primarily from male trees) and explained the arduous process of making Tupelo honey and how to determine whether it’s pure. (Pure Tupelo honey won’t crystallize.)

The Recreation Committee-sponsored Wednesday Wonders concludes on **May 20** with a timely educational series on sea turtles. **Join us at 2 p.m. in the Plantation Room.**

# Parmesan-Crusted Chicken

Source:  
NYTimes



These crunchy, cheesy chicken breasts are baked, not fried, and will quickly become a family favorite.

## Ingredients:

- 2 boneless, skinless chicken breasts (about 8 ounces each)
- Kosher salt and black pepper
- 1¼ cups panko bread crumbs
- ¾ cup grated Parmesan
- 1 Tbs. finely chopped fresh parsley, plus more for garnishing
- 2 Tbs. extra-virgin olive oil
- ¼ cup mayonnaise
- Lemon wedges (optional) for serving

## Preparation:

1. Heat oven to 425 degrees; line a sheet pan with parchment paper.
2. Pat chicken dry with a paper towel, then carefully slice each breast in half horizontally, forming 2 thin cutlets. (4 pieces)
3. Using a meat mallet or rolling pin, pound the cutlets until ¼-inch thick. Season with ½ tsp. salt and ¼ tsp. pepper.
4. In a large, shallow bowl or rimmed plate, combine the panko, Parmesan and parsley with ½ tsp. salt and ½ tsp. pepper. Add oil and toss until the breadcrumbs are evenly coated.
5. Working one at a time, brush each chicken cutlet all over with 1 Tbs. mayonnaise, then dip into the panko mixture, turning and pressing gently until fully coated. Place the breaded chicken on the prepared pan and bake 20 to 25 minutes, flipping halfway through, until browned and cooked through.
6. Sprinkle lightly with salt and serve hot or warm.

## Upcoming BOD Meetings

Held in the Plantation Room on the 3rd Thursday of the month at 5 p.m. unless otherwise stated.\*\*

**May 21, 5 p.m.**

**June 18, 5 p.m.**

**July 16, 5 p.m.**

## Upcoming Committee Meetings

### Recreation

May 7, 11 a.m.

Cypress Room

(first Thursday of mo.)

### ArtSocial

May 7, 1 p.m.

Cypress Room

(first Thursday of mo.)

### ARC

May 14, 1 p.m.

Plantation Room

(second Thursday of mo.)

### Infrastructure

June 3, 10 a.m.

Cypress Room

(first Wednesday of mo.)

**All owners are encouraged to attend in person or via Zoom. Zoom links are located atop agendas.**

\*\*Special meetings may be called with notification sent via FRONTSTEPS.

Meeting agendas, minutes, presentations and links to recordings are posted under Documents on FrontSteps.

# Turtle volunteers have hit the Plantation beaches

Sea turtle season on SGI has officially kicked off with 10 volunteers, including several owners, walking 1.25-mile stretches of beach inside the Plantation gates every day. At right are patrolers and owners Dianne Macut and Doreen Chassie.

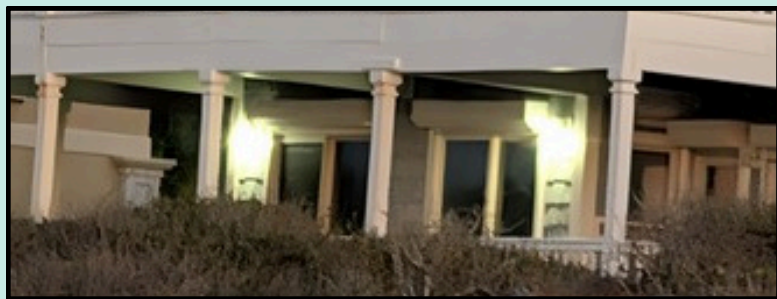


(Permit MTP-143)

We appreciate the dedication of these turtle patrolers. All volunteers go through turtle training before patrolling the beaches. As part of this training, they are taught how to handle hatchlings. Locals are welcome to join on a morning patrol just before sunrise. The island is divided into 10 zones.

During turtle season, light restrictions are most important. Below is a house in violation, with lights visible a great distance away. Such violations are subject to HOA fines and it is a misdemeanor under Franklin County laws.

Reminders on how to help protect the nesting turtles and hatchlings can be found under GM Michael Allen's comments on page 4.



B-4 you know it, ArtSocial's BINGO Night is back on June 11! Join us the second Thursday of each month through September in the Plantation Room. Doors open at 5:30 p.m., with games from 6-8 p.m. Eight to nine games will be played each night.

Cards are \$1 each, per game – cash only – so bring plenty of lucky \$1 bills. Open to owners and guests ages 18 and older. Popcorn will be available, and guests are encouraged to BYOB and bring your favorite snacks.

Eyes down... and good luck!



During their April BOD meeting, the board rescinded the heavy equipment fee, which was established in 2024 to offset road repairs and other infrastructure costs. The BOD is looking at a construction impact fee as a replacement.



The BOD approved the 2025 Audit last month. It is located under FrontSteps/Documents. It was reviewed and recommended for approval by both the Audit and the Finance committees.



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*The Plantation is our Special Place.*